



INGLESIDE

CIRENCESTER

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*EVENT MENU*

*OFFERING*



FIND THE PERFECT MENU

## *TAILORED UNIQUELY TO YOU*

Our expert chefs thrive on the opportunity to craft exquisite and bespoke menus perfect for your occasion.

We have designed sample menus to tantalise your taste buds before meeting with our Head Chef, where the option to create your own menu can come to life.



## *CANAPÉS*

Minimum number of 20 people.

Choux Bun Beef Tartare Topped with Horseradish Crème Fraîche

Cotswold Gin Cured Smoked Bibury Trout with Cucumber Raita on Blini

Goats Cheese Mousse with Beetroot Purée on Flatbread

Pork Rillettes Topped with Crackling Crumb on Brioche

Curried Coconut Chicken on Cocktail Sticks

Wild Mushroom Arancini

Courgette and Saffron Bruschetta

Tomato Concassé with Crème Fraîche and Chive Croustades

Filo Tartlets with Spicy Coriander Prawns

Feta, Olive and Rosemary Tartlets



## *GRAZING BUFFET*

Minimum number of 25 people.

Charcuterie  
Local Cheeses  
Crackers  
Breads  
Olives  
Fruit  
Crudities

Dips  
Nuts  
Buttermilk Chicken  
Artichoke Hearts  
Falafel  
Scotch Eggs  
Baby Chorizo



## *AFTERNOON TEA*

The perfect way to celebrate a special occasion with a delectable Afternoon Tea in our gorgeous lounge, The Garden Room. Whether you choose a classic Cream Tea or With All The Extras, you will not be disappointed.

### **CREAM TEA**

Raisin and Plain Scones <sup>(M)</sup>  
Strawberry Preserve <sup>(M)</sup>  
Cornish Clotted Cream <sup>(M)</sup>

### **HIGH TEA**

Cheese, Chutney <sup>(M)</sup>  
Smoked Salmon, Cream Cheese, Watercress  
Honey Roast Ham, Tomato, Mustard

Sticky Toffee Pudding <sup>(M)</sup>  
Lemon Cheesecake <sup>(M)</sup>  
Chocolate Brownie <sup>(M)</sup>

### **WITH ALL THE EXTRAS**

Cep Arancini <sup>(M)</sup>  
Pork and Thyme Sausage Rolls  
Salmon Roulade on Blini



## *WORKING LUNCHES*

Our working lunches are the perfect accompaniment for your meeting or training day.  
We offer a selection of homemade baguettes, sides and sweets for you to enjoy.

### **BAGUETTES**

Beetroot, Apple, Goats Cheese  
Local Cheese, Housemade Chutney  
Pastrami, Smoked Cheese, Dill Pickles  
Smoked Mackerel Pate, Cucumber  
Roasted Courgette, Crispy Onions  
Lemon And Herb, Hazelnut Pesto,  
Sundried Tomato

### **SIDES**

Potato Salad  
Herby Orzo Salad  
Dressed Green Leaves  
Waldorf Salad  
Rocket, Parmesan, Sundried Tomatoes  
Truffle Fries

### **SWEETS**

Brownie  
Bakewell Tart  
Macarons  
Red Velvet Cake  
Banana Bread  
White Chocolate Tart



## *BBQS & HOG ROASTS*

Our American-style Crown Verity BBQ creates the desired smoky flavour and chargrilled texture to our range of BBQ offerings.

All served with buns and garnish. Why not treat yourself to a selection of sweet treats for after the fires out?

Minimum number of 25 people for BBQ's and 50 people for Hog Roasts.

### **MEAT**

Whole Stuffed Sea Bream  
Rump Steak  
Double Cut Pork Chop  
Chorizo Sausage  
Spatchcock Chicken  
Burger

### **VEGETARIAN / VEGAN**

Watermelon Steak  
Harissa Aubergine  
Chargrilled Seasonal Veg  
King Oyster Mushroom

### **SIDES**

Black Garlic Corn Cob  
Peach, Mozzarella & Rocket Salad  
Truffle Mac & Cheese  
Crushed Brown Butter Potatoes  
Giant Cous Cous Herb Salad

### **DESSERTS**

Pineapple & chantilly  
'Smores  
Banana Split Sundae  
Grilled Apricots & Coconut Yogurt

### **HOG ROAST**

Slow Roasted Half / Whole Hog.

You are able to choose a vegetarian or vegan option and additional sides may be selected from the list above.



UNFORGETTABLE MEMORIES  
*FORMAL & INFORMAL*  
*PRIVATE EVENT*

Dine in unrivalled exclusivity, for an intimate celebration over fine seasonal food and drink.

With three unique private dining spaces, complete with dramatic details, Ingleside House is the perfect venue for any private dining celebrations.

If you would like to view our private dining menus, please contact us.

# *BOOK YOUR CONSULTATION*

Book your consultation with our Events Manager to discuss all your menu needs.

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T&C's apply



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