



# THE PAINSWICK

## Feasting Menu 1

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Roasted cauliflower, romesco, spring onion  
Mackerel, salsa verde, pickled mushrooms

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Chicken Kiev, garlic & parsley butter  
8oz rump steak, béarnaise  
Pork belly, roast apple  
Pan-fried hake, lemon butter  
Herb gnocchi, chestnuts

### A bit on the side...

Potato terrine, dauphinoise, creamy mash, new potatoes, skinny fries, asparagus, seasonal greens, grilled hispi cabbage, brown butter carrot, tender stem broccoli

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Sticky toffee pudding, vanilla ice cream  
Chocolate brownie, vanilla ice cream  
Crème brulee  
Strawberry Eton mess  
Salted caramel, banana, praline  
Raspberry cheesecake

Take your pick of one potato side and two vegetable sides to accompany each main dish (chosen sides must be the same for the whole party). We ask that you choose three dishes from starters, mains and desserts for your guests to pre-order from.

**£37 per person**



# THE PAINSWICK

## Feasting Menu 2

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Parmesan soufflé, smoked haddock  
Mackerel, salsa verde, pickled mushrooms

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Pan-fried chicken breast, truffle sauce  
Lamb rump, black olive tapenade  
Ox cheek, bath ale sauce  
Pan-fried bream, lemon butter  
Herb gnocchi, chestnuts (v)

### A bit on the side...

Potato terrine, dauphinoise, creamy mash, new potatoes, skinny fries, asparagus, seasonal greens, grilled hispi cabbage, brown butter carrot, tender stem broccoli

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Sticky toffee pudding, vanilla ice cream  
Chocolate cremeux, blackberry  
Crème brulee  
Strawberry eton mess  
Salted caramel, banana, praline  
Cheese & biscuits

Take your pick of one potato side and two vegetable sides to accompany each main dish (chosen sides must be the same for the whole party). We ask that you choose three dishes from starters, mains and desserts for your guests to pre-order from.

**£42 per person**



# THE PAINSWICK

## Feasting Menu 3

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Parmesan soufflé, smoked haddock  
Scallops, caramelized cauliflower, black pudding, apple

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Pork tenderloin, caramelized pear  
Rack of lamb, crisp belly  
Beef wellington  
Pan-fried Cornish Cod, shellfish sauce  
Herb gnocchi

### A bit on the side...

Potato terrine, dauphinoise, creamy mash, new potatoes, skinny fries, asparagus, seasonal greens, grilled hispi cabbage, brown butter carrot, tender stem broccoli

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Sticky toffee pudding, vanilla ice cream  
Chocolate cremeux, blackberry  
Custard tart, pine nuts, golden raisins  
Strawberry eton mess  
Salted caramel, banana, praline  
Cheese & biscuits

Take your pick of one potato side and two vegetable sides to accompany each main dish (chosen sides must be the same for the whole party). We ask that you choose three dishes from starters, mains and desserts for your guests to pre-order from.

**£47 per person**



# THE PAINSWICK

## Grazing Menu

Our grazing menu is designed with sharing in mind. Tack your pick of three dishes for each course to share amongst the table. Chef will garnish the dishes according to the season and any dietary requirements can be catered for.

Salmon gravadlax  
Crisp pigs head  
Wild Mushroom and truffle arancini  
Stone baked Vacherin cheese with toasted sourdough

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Bavette steak  
Pork belly  
BBQ chicken  
Sea trout  
Herb gnocchi

### Take you pick of one potato side and two vegetables sides

Potato terrine, dauphinoise, creamy mash, new potatoes, skinny fries, asparagus, seasonal greens, grilled hispi cabbage, brown butter carrot, tender stem broccoli

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Eton mess  
Lemon tart  
Custard tart  
Cheese selection  
Chocolate brownie

**£37.00 per person**



# THE PAINSWICK

## Canapes

Take your pick of your favourite four nibbles

Selection of charcuterie

Macaroni cheese fritters, truffle ketchup

Parmesan & spring onion arancini

Ginger crab gougères

Sashimi grade tuna & wasabi

Chorizo sausage rolls

Beer battered smoked haddock

Home cured salmon, celeriac cream

Mini fish & chips, tartare sauce

Wild mushroom on brioche with truffle essence

Cauliflower cappuccino & lemon oil

Crab beignets & spiced ketchup

Semi dried tomato crostini with olive tapenade

Fried butter milk chicken & green chili

Beef carpaccio, parmesan cream

Mackerel tartar, sweet mustard relish

Pea & ham velouté

Mini cheese & ham toasties

Mini smoked salmon toasties

**£16 per person**



# THE PAINSWICK

## Extras

Cheese course - £8 per person

Two canapes each - £4 per person

Tea, coffee & petit fours - £4.50 per person

Bottle of still or sparkling water - £4.50 per bottle

Cocktail drinks reception - £13 per person

Extra side order - £4 per bowl

Bottle of prosecco - £34

Bottle of Champagne - £58