

T H E G L O U C E S T E R O L D S P O T

WEDDING

M E N U

STARTERS

GIN CURED CHEW VALLEY SALMON, CUCUMBER, SAMPHIRE, DILL OIL

SALT BAKED BEETROOT, PEAR, GOATS CHEESE, CANDIED WALNUTS *(vgo)*

ROAST PORK BELLY, BEETROOT KETCHUP, SALT BAKED SWEDE, RADISH

WILD MUSHROOM ARANCINI, TRUFFLE MAYO, PARMESAN HONEYCOMB *(vgo)*

HAM HOCK & SMOKED CHICKEN TERRINE, SOURDOUGH TOAST, APRICOT CHUTNEY,
PICKLED MUSHROOM

MAINS

DUCK BREAST, POMME ANNA, CAVOLO NERO, HERITAGE BEETROOT, PLUM JUS

FILLET OF HAKE, CRAB & POTATO CAKE, BROCCOLI, DILL EMULSION

BLADE OF BEEF, ALIGOT, HERITAGE CARROTS, RED WINE GRAVY

SQUASH & RICOTTA RAVIOLI IN A WHITE WINE SAUCE, WALNUTS, SAGE, SPINACH *(v)*

SPINACH & FETA FILO PARCELS, SWEET & SOUR LEEKS, WILD MUSHROOMS, CRISPY
POTATO *(vgo)*

DESSERTS

BANANA PARFAIT, PEANUT PRALINE, TORCHED BANANA, CARAMEL SAUCE

VANILLA CRÈME BRULÉE, WALNUT SHORTBREAD, WINTER BERRY COMPOTE

DARK CHOCOLATE MOUSSE, TORCHED ORANGE, ORANGE SORBET, CAMPARI JELLY *(vg)*

BLACKBERRY & CASHEW CHEESECAKE, TOASTED COCONUT FLAKES, WINTER BERRY
COMPOTE *(vg)*

WARM SPICED QUINCE & GINGER CAKE, CARDAMOM CUSTARD

