

FROGMILL  
COTSWOLDS

# Sample menus



## CANAPÉS

Roulade Of House Smoked Salmon

*Dill Creme Fraiche.*

Marinated Feta *With Greek Salad*

Baked Goats Cheese & Red Pepper Tart

Ham Hock & Cheddar Croquette

Halloumi & Carrot Fritters

Home Baked Mini Caramelised  
Onion & Hog Rolls

Quiche Florentine

Truffle & Wild Mushroom Fricassee Tart

Curried Cod *Cucumber Raita*



## STARTERS

Caprese Salad

*Buffalo mozzarella, beef tomatoes, balsamic peals, basil*

Seasonal Soup

*Mini rustic loaf*

Wild Mushroom & Tarragon on Sourdough

*Poached egg, truffle oil*

Grilled Goat's Cheese

*Roasted Mediterranean vegetables,  
candied beetroot coulis*

Ham Hock Terrine

*House pickled vegetables, English mustard mayonnaise*

Fillet of Smoked Mackerel

*Caramelised shallots, pickled ginger & wasabi yoghurt*

Burrella

*Green pesto, harissa ketchup, micro rocket salad*

Spiced Plum Pate

*Sourdough, caramelised onion chutney*

Pan Seared Scallops

*+7.50 per person*

*Blue cheese polenta, sautéed wild mushroom  
and rocket salad*

## MAINS

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### **Pan Roasted Chicken Supreme**

*Dauphinoise potato, braised carrot & turnip, red wine & thyme jus*

### **Red Wine & Rosemary Braised Beef**

*Creamy mash potato, pickled red cabbage, sautéed wild mushroom*

### **Pan Roasted Salmon**

*Corn velouté, buttered greens, baby corn with  
confit jalapeno, bacon & semi-dried tomato*

### **Beetroot & Horseradish Risotto**

*Caramelised vegan feta, micro herbs*

### **Vegetable Wellington**

*Seasonal greens, vegan gravy*

### **Braised Lamb Shank**

*Roast squash puree, seasonal vegetables, red wine jus*

### **Pan Roasted Loin of Venison**

*Spiced carrot puree, wilted greens, red wine jus*

### **Ginger Glazed Belly of Pork**

*Fondant potato, calvados and apple jus*

### **Pan Roasted Cod**

*Parmesan gnocchi, tender stem broccoli*

### **Fillet Steak +10 per person**

*Dauphinoise, baby vegetables, red wine & rosemary jus*

### **Beef Wellington +10 per person**

*Dauphinoise Potatoes, baby seasonal vegetables, pea velouté*

## KIDS MENU

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### **STARTERS**

*Garlic & mozzarella ciabatta*

*Tomato soup*

*Fanned melon, raspberry coulis*

### **MAINS**

*Cumberland sausages, mash, gravy*

*Fish finger & chips, peas*

*Kids tomato pizza*

*Chicken goujons & chips*

### **DESSERTS**

*Ice cream*

*Chocolate brownie, chocolate sauce*

*Strawberries, jelly & cream*

## DESSERTS

### Homemade Apple Crumble

*Crème anglaise, vanilla ice cream*

### Wild Berry Eton Mess

*Raspberry sorbet*

### Vegan Chocolate & Orange Tart

*Candied orange peel*

### Raspberry & White Chocolate Cheesecake

*Wild berry coulis*

### Mango & Passion Fruit Parfait

### Vegan Coconut Pannacotta

### & Pineapple Compote

### Sicilian Lemon Tart

*Crème fraîche, lemon curd*

### FOURTH COURSE

### Seasonal Cheese Board

*+10 per person*



## EVENING BUFFET

### SOURDOUGH PIZZAS

#### Chicken & Bacon Mushrooms, mozzarella,

*Italian tomato sauce*

#### Spicy Nduja sausage Pepperoni, crushed chilli flakes,

*jalapeños, mozzarella, Italian tomato sauce*

#### Margherita Buffalo mozzarella, fresh basil,

*Italian tomato sauce (V)*

#### Prosciutto Shaved parmesan, balsamic,

*rocket, mozzarella, Italian tomato sauce*

#### Mushroom Garlic & truffle butter base,

*Portobello mushrooms, spinach, parsley, olive oil*

### HOT BRIOCHE ROLLS

#### Pulled Pork & Apple

#### Baked Brie & Fig

#### Cod Goujons & Tartare

#### Roast Med Veg & Chimichurri

### SIDES

#### Skin on fries

#### Greek salad

#### Caesar salad.

#### Pigs in blankets

#### Coleslaw

#### Tomato & herb couscous

#### Halloumi sticks