

# COWLEY MANOR

C O T S W O L D S

## SAMPLE PRIVATE DINING MENU

### *Starters*

Ham hock, sage and apple croquette, parsnip puree

Roast Cod, Coriander and chilli Fish cake, ginger Mayonnaise

Roast chicken, truffle and leek terrine, piccalilli, warm brioche

Roasted butternut squash, rosemary and garlic risotto, parmesan

Fricassee of brown shrimp, prawns and crab, fennel oil

Grilled goat's cheese, thyme croute, apple and pickled walnut dressing

### *Main*

Pan fried 6oz beef fillet, thyme and garlic fondant potato  
Smoked bacon, baby onions and wild mushrooms

Baked fillet of pollock  
Fennel, confit cherry tomato, dill butter sauce

Slow roasted rump of lamb  
young carrot, chive potato puree, red cabbage

Spinach and ricotta ravioli, parmesan, spinach and truffle pesto dressing

Creamed wild mushroom tart, tarragon and goat's cheese, young vegetables

Grilled gilt head bream, lemon and herb butter  
wilted greens, buttered new potatoes, wilted greens, buttered new potatoes

### *Desserts*

Vanilla tulle basket, baked orchard fruit, pear sorbet

Baked apple and toffee crumble tart, clotted cream and vanilla anglaise sauce

Buttermilk panna cotta, brandy poached plums, spiced ice cream

Iced lemon and lime parfait, textures of meringue

Hot chocolate fondant, coco nib shortbread, marmalade ice cream

Selection of British cheese, miller damsel biscuits, pear chutney, grapes and celery

*Please select set menu plus vegetarian option*