



THE PAINSWICK

FEASTING

MENU 1

To start

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

Mains

Chicken Kiev, garlic & parsley butter

8oz rump steak, béarnaise

Pork belly, roast apple

Pan-fried hake, lemon butter

Herb gnocchi, chestnuts

Sides

Potato terrine | Dauphinoise | Creamy mash

New potatoes | Skinny fries | Asparagus

Seasonal greens | Grilled hispi cabbage

Brown butter carrots | Tender stem broccoli

Desserts

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, vanilla ice cream

Crème brûlée

Strawberry Eton Mess

Salted caramel, banana, praline

Raspberry cheesecake

£37 per person

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.

Please let the team know of any allergies or intolerances.



THE PAINSWICK

FEASTING

MENU 2

To start

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

Mains

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)

Sides

Potato terrine | Dauphinoise | Creamy mash

New potatoes | Skinny fries | Asparagus

Seasonal greens | Grilled hispi cabbage

Brown butter carrots | Tender stem broccoli

Desserts

Sticky toffee pudding, vanilla ice cream

Chocolate cremeux, blackberry

Crème brûlée

Strawberry Eton Mess

Salted caramel, banana, praline

Cheese & biscuits

£42 per person

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.

Please let the team know of any allergies or intolerances.



THE PAINSWICK

FEASTING

MENU 3

To start

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

Mains

Pork tenderloin, caramelized pear

Rack of lamb, crisp belly

Beef wellington

Pan-fried Cornish Cod, shellfish sauce

Herb gnocchi

Sides

Potato terrine | Dauphinoise | Creamy mash

New potatoes | Skinny fries | Asparagus

Seasonal greens | Grilled hispi cabbage

Brown butter carrots | Tender stem broccoli

Desserts

Sticky toffee pudding, vanilla ice cream

Chocolate cremeux, blackberry

Custard tart, pine nuts, golden raisins

Strawberry Eton Mess

Salted caramel, banana, praline

Cheese & biscuits

£47 per person

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.

Please let the team know of any allergies or intolerances.