



# THE PAINSWICK

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## FEASTING

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### MENU 1

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#### To Start

Crisp pressed pork, chorizo, apple  
Baked beetroots, goats' cheese, honey (V)  
Cornish Mackerel, ginger, soy, lime

#### Mains

Roast cod, olive oil mash, sauce vierge  
Slow cooked lamb, brown carrot, grilled hispi  
Pappardelle, roast squash, sage, parmesan (V)

#### Desserts

Sticky toffee pudding, vanilla ice cream (V)  
Crème brulee (V)  
English & French cheeses (V)

**£30 per person**

*Includes tea and coffee.*

*Please let the team know of any allergies or intolerances.*

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# THE PAINSWICK

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## FEASTING

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## MENU 2

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### To Start

Scallops, cauliflower, black pudding, apple

Ox cheek ravioli, roast onions, parmesan

Parmesan soufflé, spinach (V)

### Mains

Beef Wellington, mashed potato, greens

Stone bass, crisp potato, caviar butter sauce,

Herb gnocchi, seasonal garnish (v)

### Desserts

Caramelised lemon tart, raspberry sorbet (V)

Salted caramel, banana, praline (V)

English & French cheeses (V)

**£47 per person**

*Includes tea and coffee.*

*Please let the team know of any allergies or intolerances.*

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