



# THE PAINSWICK

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## FEASTING

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### MENU 1

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#### To Start

Crisp pressed pork, chorizo, apple

Stone baked beetroots, Ashlynn goat's cheese, truffle honey (v)

Cured Loch Duart salmon, compressed watermelon, buttermilk, horseradish

#### Mains

Roast Cornish cod, olive oil mash, sauce vierge

Creedy carver duck breast & pastilla, hispi cabbage, date & tamarind

Herb gnocchi, grilled tenderstem broccoli, burrata, salsa verde (v)

#### Desserts

Sticky toffee pudding, vanilla ice cream (v)

Caramelised lemon tart, raspberry sorbet (v)

Selection of English & French cheeses (v)

**£37.50 per person**

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*Includes tea and coffee*

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



# THE PAINSWICK

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## FEASTING

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### MENU 2

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#### To Start

Hand dived Orkney scallops, Stornoway black pudding, cauliflower, apple

Ravioli of Cotswold white chicken, burnt leeks, tarragon oil

Warm truffle pudding, onion, Tunworth cheese, pickled apple (v)

#### Mains

Beef Wellington, creamed potato, seasonal greens

Gigha halibut, pommes anna, tenderstem broccoli, shellfish sauce

Yeasted cauliflower, potato terrine, caper & raisin, hazelnut crumble (v)

#### Desserts

Dark chocolate praline delice, mango sorbet, passionfruit

Classic English custard tart, pine nuts, brown butter (v)

Selection of English & French cheeses (v)

**£50 per person**

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*Includes tea and coffee.*

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