



THE  
OLD SHIRE HALL

Autumn/Winter Menus



## Canapés

### *Vegetarian*

Goats cheese, spinach and nutmeg arancini  
Cheddar and chive beignets  
Asparagus and stilton bruschetta  
Spicy fried quails egg  
Roast gnocchi, sundried tomato and olive stack  
Stilton and caramelised fig on walnut bread  
Wild mushroom and thyme tartlet  
Feta and coriander muffin  
Tomato gazpacho  
Tomato and basil shortbread, confit of tomato  
and shallot  
Triple baked goats cheese soufflé

### *Fish*

Smoked salmon and dill sour cream blini  
Crab and chilli beignets  
Thai fishcake, cucumber dipping sauce  
Mini champagne battered fish and chip cone  
Scallop lollipop  
Smoked mackerel and horseradish crostini  
Smoked haddock croquette pea puree  
Salt and pepper squid with sweet chilli mayo  
Prawn and ginger wonton  
Smoked salmon, spinach and cream cheese  
roulade

### *Meat*

Sticky bbq pork belly  
Rare roast beef, Yorkshire pudding horseradish  
cream  
Duck and plum spring roll  
Chicken, coriander and chilli meatballs  
Pancetta and parmesan puffs  
Mini lamb kofta  
Pulled pork terrine with piccalilli  
Honey and wholegrain mustard sausage  
Lemon and cracked black pepper chicken skewer  
with aioli  
Smoked chicken and watercress crème fraiche  
tartlet

Select 3 canapés for £8.50

Additional canapés priced at £1.00 per item



**Autumn/Winter menu**  
**£47.50 per person**  
**Bread, butter and dipping oils**

**Starters**

Warm puy lentil, parsnip and walnut salad, mustard dressing (v)

Pumpkin and coconut soup, chilli oil (v)

Wild mushroom and mozzarella arancini, red chicory salad (v)

Smoked haddock scotch egg, watercress mayonnaise

Smoked haddock and mussel chowder, hot crusty roll

Devilled mackerel, beetroot and dill relish, lemon oil

Rabbit ravioli, chestnut sauce, curly kale

Hearty cavolo nero, butter bean and pancetta broth

Partridge breast, pear and chicory salad, walnut dressing

**Mains**

Roast tenderloin of pork, black pudding croquette, spinach and kale, mustard sauce

Slow braised shoulder of lamb, thyme, baby onions, balsamic, fondant potato and winter greens

Confit of pheasant leg, borlotti bean, chorizo and turnip stew

Grilled lemon sole, butter sauce, potato and chive puree, tenderstem broccoli

Chicken ballotine, with feta and roasted red pepper stuffing, carrots, duchess potato, white wine sauce

Pan fried red mullet fillet, courgette tagliatelle, crispy gnocchi, cream sauce

Winter vegetable moussaka, goats cheese and thyme, garlic bread (v)

Roast sweet potato, spinach and feta wellington, spicy salsa (v)

Chickpea and pearl barley cassoulet, creamed potatoes and baby carrots (v)

**Desserts**

Vanilla panna cotta, tuile biscuit, berry coulis

Classic Tiramisu

Caramel apple crumble, English custard

Mascarpone stuffed pears, amaretti biscuits, chocolate sauce

Triple chocolate cheesecake, smashed honeycomb

Individual pineapple upside down cake, toffee sauce

Mulled winter fruits, cinnamon ice cream

Blackberry crème brulee, lemon thyme biscuit

White chocolate and raspberry mousse, spun sugar

*Fresh coffee, fusion teas and homemade petit fours*



**Autumn/Winter Menu**  
**£57.00 per person**  
**Bread, butter and dipping oils**

**Starters**

Apple and celeriac soup, walnut crouton (v)

Winter salad of chicory, radicchio and feta, balsamic vinaigrette (v)

Butternut squash and onion bhajis, sweet mango and coriander yogurt (v)

Smoked haddock, clam and sweetcorn risotto, parmesan oil

Tiger prawn and smoked salmon tian, pickled cucumber and dill biscuit

Grilled sardines on wholemeal toast, shaved fennel, chilli and garlic dressing

Confit of duck rillettes, sour dough bread, baby gherkins

Pan fried pigeon breast, puy lentils, roast beetroot, hazelnut oil

Pheasant ragu, herby pearl barley, blue cheese crisps

**Mains**

Mixed game suet pie, confit root vegetables, duck fat roast potato, game gravy

Slow roast belly of pork, leek and potato gratin, cauliflower puree, cider sauce

Bitter braised shin of beef, wild mushrooms, wilted spinach, sweet potato mash

Fillet of cod with crispy Parma ham, sautéed artichokes, smashed potatoes, sprouting broccoli

Scottish salmon en croute, creamy dill sauce, celeriac and squash stack

Fragrant fish tagine, haddock, mussels and prawns, toasted almonds, pilau rice

Puy lentil and wild mushroom cottage pie, braised red cabbage (v)

Open lasagne of beetroot and butternut squash, tomato salsa, garlic wedge (v)

Creamy root vegetable, chickpea and hazelnut crumble, cheddar potatoes (v)

**Desserts**

Dark chocolate torte, clotted cream, blackberry reduction

Classic spotted dick, gingerbread ice cream

White chocolate panna cotta, roasted figs and honey

Black forest gateau cheesecake, blackberry coulis

Warm almond and apple sponge, vanilla and thyme custard

Winter spiced plum crumble, cardamom ice cream

Puff pastry baked pear, crème anglaise

Stem ginger and treacle tart, clotted cream

Date sticky toffee pudding, butterscotch sauce, vanilla ice cream

*Fresh coffee, fusion teas and homemade petit fours*



**Autumn/Winter Menu**  
**£67.00 per person**  
Bread, butter and dipping oils

**Starters**

Mixed root vegetable and rice noodle broth, cheese crouton (v)

Beetroot Carpaccio, grilled goats cheese, mint vinaigrette (v)

Puy lentil scotch egg, fennel puree (v)

Smoked haddock kedgeree, quails egg, curried mayonnaise

Tiger prawn bisque, tempura samphire, crème fraiche

Potted Cornish crab, chilli and dill, sundried tomato bread

Venison and rabbit terrine, picked wild mushrooms, orange compote

Smoked chicken and aromatic ham hock terrine, homemade piccalilli, toasted sourdough

Wood pigeon and Roquefort risotto, caramelized pear

**Mains**

Braised shank of lamb, truffle mash, savoy cabbage, thyme gravy

Venison wellington, wild mushrooms, dauphinoise potatoes, tender stem broccoli, blackberry sauce

Baby poussin wrapped in streaky bacon, duchess potatoes, wilted spinach, madeira and parsley sauce

Tiger prawn, scallop and shrimp pie, cheesy mash, baby leeks and carrots

Pan fried halibut fillet, parsnip puree, dill gnocchi, wilted spinach, lemon butter sauce

Sea bass fillet, mussel, saffron and potato broth, with shaved fennel

Sweet potato and cashew nut bread and butter pudding, roquette and parmesan salad (v)

Roast red onion, butternut squash and courgette tarte tatin, roast chicory (v)

Pearl barley, blue cheese, spinach and wild mushroom risotto, basil oil (v)

**Desserts**

Trio of apple - crumble, sticky sponge, calvados custard

Blackberry bread and butter pudding, clotted cream ice cream

Individual cinnamon plum pie, clotted cream

Pear, chocolate and walnut tart, salted caramel

Fig and honey panna cotta, shortbread biscuit

Autumn mess, roasted figs and pears

Banana parfait, caramelized bananas, butterscotch sauce

Dark chocolate and pistachio terrine, orange crisps

Winter berry fool, berry coulis, Chantilly cream

*Fresh coffee, fusion teas and homemade petit fours*



## Drinks Packages

**One**  
**£25.00 per person**

**Reception Drink:** 2 glasses of Cava (Dibon Brut) or bottle Peroni  
Sparkling Elderflower (soft option)

**With meal:** Half a bottle wine (Bellefontaine Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand Cuvee, France)

**Two**  
**£26.00 per person**

**Reception Drink:** 2 glasses of Pimms or bottle Peroni  
Fruit punch (soft option)

**With meal:** Half a bottle wine (Bellefontaine Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand Cuvee, France)

**Three**  
**£28.00 per person**

**Reception Drink:** 2 glasses of Kir Royale (made with cava) or bottle Peroni

**With Meal:** Half a bottle wine (Bellefontaine Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand Cuvee, France)

*Bottled water is included in menu price  
Other drinks are available on request*

*A fully stocked cash bar is also available*



## Evening Menus

### Pork Rolls

Hot free range pork, stuffing, crackling and apple sauce served in a focaccia roll

Mediterranean vegetable and halloumi focaccia rolls (v)

£10.95 per person

Add potato and sweet potato wedges

£2.95 per person

### Platters of farmhouse cheeses

Brie de Meaux, Colston Basset Stilton, Lincolnshire Poacher

French country pate, Red pepper pate

Chutneys, grapes, celery and figs

Artisan breads and oatcakes

£12.95 per person

Add platters of Honey and mustard ham, pepper crusted rare roast beef, and herb roasted corn fed chicken for £3.50 per person

### Fish Finger Subs

Chunky fish fingers, tartar sauce

£8.95 per person

### Chicken goujons and chips

Served in a basket with all the condiments

£9.95 per person

### Paella

Chefs cook in large pans for your guests to see

Chicken, chorizo and roasted vegetable

Mediterranean roast vegetable (v)

Served with a mixed leaf and herb salad

Artisan bread and butter

£ 23.95 per person



## Bowl Food

Haddock goujons, triple cooked chips, tartar sauce

Thai green chicken curry, mini poppadum

Cottage pie with crushed minted peas

Calf liver, bacon, mash potato with sage crisps

Rump steak, triple cooked chips with Dijon jus

Mushroom & pork stroganoff with wild rice

Pork belly, cauliflower cheese & duchess potato

Steak & stilton puff pastry pie, micro vegetables

Chilli beef, rice noodles and shredded pak choi

Chicken & chorizo paella, garlic infused crostini

Lamb kebabs, crushed potatoes & redcurrant jelly

Sundried tomato couscous, goats cheese & pesto dressing (v)

Mixed Mediterranean vegetable moussaka (v)

Parmesan macaroni cheese (v)

3 options - £20.00 per person

Additional bowls - £5.00 per person

## Cotswold Flatbreads

Chicken & Chorizo with tomato salsa & rocket

Smoked pulled pork with apple, sage & herb salsa

Ham hock & pineapple

Oxford Blue and pear (v)

Goats Cheese with caramelised onion (v)

Three Cheese (mozzarella, cheddar and red Leicester) (v)

Wild mushroom & artichoke (ve)

Spicy bean with guacamole & herb salsa (ve)

3 options - £8.95 per person

Additional options - £2.50 per person

## Finger buffet

A selection of sandwiches and wraps to include

Tuna with sweet chilli, peppers and onions

Rare roast beef with horseradish and rocket

Chicken Salad

BLT

Egg mayonnaise and mustard cress (v)

Cheddar cheese with onion chutney (v)

Plus 4 items from below

Homemade sausage roll

Classic Scotch egg

Smoked haddock Scotch egg

Homemade fish goujons with tartar sauce

Mini beef burgers with tomato and chilli chutney

Ascot pork pies with piccalilli

Grilled corn fed chicken skewers with satay sauce

Spiced lamb kofta

Cheese and mushroom quiche (v)

Salted potato wedges with garlic mayo (v)

Grilled vegetable skewers with pine nut and basil pesto (v)

Vegetable spring rolls with tomato and sweet chilli chutney (v)

£19.50 per person