



## SAMPLE MENU

Nibbles - Olives / Honey Roasted Cashews / Chili Almonds/ Salted Peanuts **4 each**

### Starters

<b>Tomato &amp; Basil Soup</b>	<b>7.5</b>
<i>Parmesan toast, herb oil [G, N]</i>	
<b>Twice Baked Double Gloucester Souffle</b>	<b>8.5</b>
<i>Chives, onion cream, watercress [M, G, Mu]</i>	
<b>Pan Fried Scallops</b>	<b>12</b>
<i>Smoked bacon, pea puree, gremolata, almond [Mo, N]</i>	
<b>Confit Duck Terrine</b>	<b>9</b>
<i>Mango salsa, baby gem, brioche [G]</i>	
<b>Crab &amp; Crayfish Cocktail</b>	<b>10.5</b>
<i>Tarragon and lemon mayonnaise, apple, iceberg, tomato, brown bread crisps [Cr, G, E]</i>	

### Sharing Platters

<b>Antipasti</b>	<b>18.5</b>
<i>Prawn cocktail, cured meat, tomato, mozzarella, olives, hummus, tapenade, salad, bread [M, G, Cr]</i>	
<b>Vegetarian Antipasti</b>	<b>15</b>
<i>Grilled vegetables, tomato, mozzarella, artichoke, olives, hummus, tapenade, salad, bread [M, G]</i>	

### Mains

<b>Lentil Croquette</b>	<b>17.5</b>
<i>Roast tomato sauce, tenderstem broccoli, apricot relish/poached egg [G, E]</i>	
<b>Halibut Supreme</b>	<b>27</b>
<i>White bean cassoulet, tenderstem broccoli, brown shrimps &amp; fennel butter sauce. [F, M]</i>	
<b>Rosemary Glazed Duck Breast</b>	<b>22</b>
<i>Fine beans, potato dauphinoise, onion puree, juniper berry jus [M, G]</i>	
<b>Pan Roasted Lamb Rump</b>	<b>24</b>
<i>Grilled Vegetable, roast tomato, mash potato, rosemary jus [M, G]</i>	
<b>6oz Fillet Steak</b>	<b>28</b>
<i>Blanched cavolo nero, triple cooked chips, grilled tomato, pepper corn sauce [M]</i>	

Sides - French Fries / House Salad / Buttered Seasonal Greens [M] **4 each**

ALLERGENS – G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,  
Mo-Molluscs, M-Milk, Cr-Crustaceans, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide



Cotswold House  
Hotel & Spa