

relish



## DELICIOUS FAMILY MEALS MADE FRESH IN OUR COTSWOLD KITCHEN

ALL OUR DISHES ARE MADE FRESH USING RESPONSIBLY SOURCED LOCAL INGREDIENTS WHERE POSSIBLE. ALL OUR MEALS ARE PREPARED FOR 8 PEOPLE; BUT DON'T WORRY THEY ARE MADE FRESH ON THE DAY AND CAN THEREFORE BE EATEN FOR 2 DAYS AFTER PRODUCTION AS LONG AS REFRIGERATED BETWEEN 2 °- 6 °





## DELICIOUS FAMILY MEALS MADE FRESH IN OUR COTSWOLD KITCHEN

### ALL SERVE 8 HUNGRY PEOPLE

- THAI RED CHICKEN CURRY WITH BAMBOO SHOOTS, WATER CHESTNUTS AND FRESH LIME LEAVES (SIDE RECOMMENDATION FRAGRANT RICE) £74
- COTSWOLD BEEF BOURGUIGNON, SILVER SKIN ONIONS, SMOKED GLOUCESTER BELLY BACON, PARIS MUSHROOMS (SIDE RECOMMENDATION – HAND CUT MARIS PIPER CHIPS) £92
- ITALIAN BRAISED LAMB SHANKS IN A PLUM TOMATO AND YOUNG ROSEMARY SAUCE (SIDE RECOMMENDATION DAUPHINOISE POTATOES) £88
- BUTTS FARM OLD SPOT AND APPLE SAUSAGES IN A SHALLOT & BATH GEM ALE GRAVY (SIDE RECOMMENDATION - CREAMY MASHED MARIS PIPER POTATOES) £55
- BEEF WELLINGTON, PARMA HAM, FOREST MUSHROOM DUXELLE, FLAKY PASTRY, AND A MADEIRA JUS (SIDE RECOMMENDATION DAUPHINOISE POTATOES) £120
- DRESSED WHOLE RACK OF NEW SEASON LAMB, CHERRY GLAZE, MEAT JUICES SHEPHERDS PIE, GRUYERE GRATIN (SIDE RECOMMENDATION – SEASONAL VEGETABLES) £105
- 5 HOUR SHIN OF BEEF, SWEET POTATO COTTAGE PIE (SIDE RECOMMENDATION - SEASONAL VEGETABLES) £98
- INDIVIDUAL COTSWOLD WHITE CHICKEN, BACON AND LEEK PIE, SUPER SHORT PASTRY £75
- COTSWOLD WHITE CHICKEN, SPINACH AND PESTO LASAGNA £75
- BUTTERNUT SQUASH, SPINACH AND GOATS CHEESE FILO PASTRY STRUDEL, SALSA VIERGE (SIDE RECOMMENDATION – HIPPIY DELI SALAD) £60
- GRILLED MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNA £55
- RELISH ROCKY MOUNTAIN BEEF CHILI/VEGETABLE CHILI (SIDE RECOMMENDATION – LONG GRAIN RICE) £73
- SLOW COOKED BEEF RENDANG, FRESH CORIANDER (SIDE RECOMMENDATION FRAGRANT RICE) £75
- CORNISH FRESH FISH PAELLA, SAFFRON RICE (FISH SELECTION SUBJECT TO WEATHER CONDITIONS) £86
- WHOLE BAKED CHEW VALLEY TROUT BAKED 'EN PAPILOTE' WITH TOASTED FLAKED ALMONDS AND BROWN BUTTER £82



## SIDE DISHES

ALL FEED 8 HUNGRY PEOPLE

HAND CUT MARIS PIPER CHIPS, SEA SALT, BLACK PEPPER 750G £16

CREAMY MASHED MARIS PIPER POTATOES 800G £15

DAUPHINOISE POTATOES 800G £20

ROASTED ROOT VEGETABLES WITH WILD HONEY AND THYME 600G  
£18

TRAY OF 8 JACKET POTATOES, MALDEN SEA SALT AND COTSWOLD  
CREAMY BUTTER 800G £12

SEASONAL VEGETABLES WITH A TOASTED HAZELNUT AND THYME  
BUTTER 500G £18

CAULIFLOWER CHEESE 750G £16

HONEY AND MARJORAM ROASTED PARSNIPS 600G £17

SAUTÉED POTATOES WITH LIGHT GARLIC AND ITALIAN PARSLEY 750G  
£16

HIPPY DELI SALAD – NEW SEASON POTATOES, SPINACH, CARROT  
QUINOA AND SPICED SULTANAS 400G £14

LONG GRAIN RICE 350G (UNCOOKED) £14

STICKY FRAGRANT RICE 350G (UNCOOKED) £14.50

SELECTION OF ARTISAN BREADS (READY TO BAKE) 350G £14

DELI SALAD – BABY LEAF, CHERRY TOMS, CUCUMBER, PARIS  
MUSHROOM, RED ONION (FRENCH VINAIGRETTE) 400G £15

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## DESSERTS

A LOVELY SWEET TREAT FOR 8 PEOPLE

BELGIUM WAFFLES, FRESH STRAWBERRIES, MINT AND SWEET WHIPPED  
CLOTTED CREAM

£55

BANANA AND 'PAIN AU CHOCOLAT' BREAD AND BUTTER PUDDING,  
TAHITIAN VANILLA CRÈME ANGLAIS

£52

RHUBARB CRUMBLE WITH CANDIED HAZELNUTS, BROWN BUTTER  
CUSTARD

£55

TAHITIAN VANILLA CRÈME BRULEE, SUMMER BERRY COMPOTE

£49

BRAEBURN APPLE AND CALVADOS TART TATIN, MILK SORBET

£52

FRESH FRUIT BOWL/SALAD

£30

LOCAL ARTISAN CHEESE SELECTION, CHUTNEY AND ASSORTED  
SPECIALTY BISCUITS

£42 MEDIUM SELECTION

£68 LARGE SELECTION

WINES, BEERS, SPIRITS, PORTS AND DESSERT WINE AVAILABLE

PLEASE SEE OUR WEB SITE OR CLICK

[HTTP://WWW.RELISHEVENT.CO.UK/WINE-LIST/WINE\\_LIST.PDF](http://www.relishevent.co.uk/wine-list/wine_list.pdf)

