Tewkesbury Park

PRIVATE DINING MENU

Starter Plates

Seasonal Home-made Soup V G* PB
Freshly baked bread & Gloucestershire Netherend farm butter

Confit Free Range Chicken & Guinea Fowl Terrine G*
Pickled shimeji mushroom, truffle mayonnaise, toasted brioche

Gressingham Duck Leg
Puy lentil & smoked pancetta ragout, fried leek crumb, port wine glaze

Ham, Egg & Pineapple G*
Ham hock confit, pickled quail egg, pineapple salsa, toasted sourdough

Severn & Wye Smoked Salmon G*
Avocado smash, rye bread, pickled mooli, sea herbs

Tandoori Spiced Monkfish
Raisin puree, coriander chutney, Asian slaw

Hand-picked White Crab Meat Croquette G*
Wasabi mayonnaise, micro herb & radish salad, lemon gel

Cheltenham Beetroot Chaat V G* PB
Beetroot aloo tikki, mint & tamarind chutney, crispy sev & pomegranate

Heritage Tomato & Burrata Salad V G*
Rocket leaves, balsamic dressing, sour dough crisp

Main Plates

Gloucester Old Spot Pork Tenderloin G*
Onion & sage croquette, braised savoy cabbage, pink peppercorn sauce

24-hour Braised Blade of Herefordshire beef
Potato dauphinoise, glazed carrots, red wine jus

Roast Cornfed Chicken Supreme
Fondant potato, leeks, white wine & mushroom sauce

BBQ Poussin on the Bone
Braised red cabbage, champ mash, Jack Daniel glaze

Asian Spiced Roast Duck Supreme G
Vegetable stir-fried noodles, teriyaki sauce, sesame seed

Himalayan Goat Curry
A rich & tender, not-too-spicy curry, that's popular in the higher mountainous areas of Asia
Slow-braised goat meat, cooked with Himalayan spices, onion pilaf rice & mixed pickles

Butter Chicken Tikka Masala G*
Cumin pilaf rice, naan bread, mango chutney

Poached Cod Fillet

Sauce Veronique, confit grapes, wilted spinach, crispy samphire

Pan-fried Sea Bass Fillet
Olive crushed new potatoes, wilted spinach, lemon butter sauce

Spiced Hake Fillet
Coconut Malabar sauce, Bombay potato, tomato confit

Pumpkin & Sage Ravioli V G PB*
Sun blushed tomatoes, roast butternut squash & mascarpone sauce, rocket salad

Wild Mushroom & Vegetable Koftas G* PB
Roasted celeriac fondant, cumin & garlic spinach purée, caramelised tomato relish

Dessert Plates

Sticky Toffee Pudding G*
Brandy snap, toffee sauce, salted caramel ice cream

Pear & Almond Frangipane Tart G
Vanilla ice cream

Dark Chocolate & Coffee Mousse G
Pistachio ice cream

Vanilla & Raspberry Crème Brulee G*
Home-made short bread biscuit

Mango & Coconut Parfait PB
Guava sorbet

White Chocolate & Strawberry Cheesecake G
Strawberry sorbet, white chocolate crumb

Trio of Mini Puddings G*
Petit cake, chocolate choux bun, mini macaroon

Selection of Ice Creams or Sorbets
Chef's choice

We make just about everything in our kitchen. If you have a dietary requirement or particular allergy, please let our team know.

G = contains gluten, G* = Can be made using gluten-free ingredients – please just ask our team, V = vegetarian, PB = plant based, PB* = please ask for plant based