

The GABLES Hotel

BANQUETING MENU

£22.95 per guest for a set menu

Please choose one starter, one main course (plus one vegetarian option) and one dessert to create one set menu for your guests.

£27.95 per guest for a choice menu

This option allows your guests to choose from two starters, two main courses (plus one vegetarian option) and two desserts. The menu choices are required 2 weeks prior to your meal.

STARTERS

Roast tomato terrine, whipped goats' cheese, tapenade and basil (v)

Farmhouse terrine, piccalilli, toasted bread

Chicken liver parfait, red onion marmalade, toasted brioche

Ham hock terrine, pineapple and chilli salsa

Smoked salmon ballotine, lemon and caper dressing

Smoked mackerel pâté, artisan bread

Salad of poached pear with stilton and cress mayonnaise (v)

Beetroot arancini, walnut and orange salad (v)

Asparagus and pea risotto with crispy pancetta, slow cooked egg, white truffle oil
(£1.50 supplement)

SOUPS

(Can be chosen as a starter or as an additional course for £4.95 per guest)

Roast tomato and basil soup, pesto (v)

Mushroom and tarragon soup (v)

Pea, mint and asparagus soup (v)

Broccoli and stilton soup (v)

Leek and potato soup, chive crème fraîche (v)

Spiced parsnip and apple soup (v)

Butternut squash and coconut soup, chilli oil (v)

MAIN COURSES

Slow cooked pork belly, fondant potato,
braised green cabbage, Chinese 5 spice sauce

Braised feather blade of beef, beetroot and potato dauphinoise, roast vegetables

Roast chicken breast, bubble & squeak, roast vegetables, red wine jus

Parma ham wrapped pork loin, carrot and cayenne purée,
fine beans, duchess potato (£2.50 supplement)

Roast salmon, tomato & herb risotto

Venison haunch, braised red cabbage, glazed chestnuts, mashed potato
(£5 supplement)

Roast monkfish, jasmine rice, Thai green curry, mussel sauce
(£5 supplement)

Confit duck leg, fine beans, fondant potato, hazelnut scented gravy

Roast chicken breast, dauphinoise potatoes,
Glamorgan beignet, demi-glace sauce

Lamb navarin, roasted new potatoes, seasonal vegetables

Traditional roast topside of beef with all the trimmings
(£2.50 supplement)

VEGETARIAN MAIN COURSES

Wild mushroom risotto, truffle oil, parmesan (v)

Ratatouille stuffed peppers, chargrilled halloumi (v)

Cous cous stuffed flat mushrooms, mixed salad (v)

Sesame and spiced coated tofu, lentil salsa (v)

Roasted vegetable mille feuille, tomato sauce (v)

DESSERTS

Chocolate brownie, clotted cream ice cream, milk chocolate sauce

Traditional Eton mess

Black cherry cheesecake

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Orange bread and butter pudding, custard

Chocolate praline profiteroles

Red wine poached pear, mascarpone

Lavender panna cotta, almond tuile

Apple and cinnamon crumble, custard

CHEESE COURSE

A platter of British cheeses served with grapes, celery, walnuts and crackers - £25 per table of 10

TEA OR COFFEE & MINTS ARE INCLUDED

Add a selection of petit fours for £2.50 per person

For information regarding allergens please ask a member of the team.



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The Gables Hotel is part of the Webb Hotel Group

