


MENU SELECTOR

Our most popular dishes are listed on this menu selector but if you have a particular favourite dish you would like to include or you have any special dietary needs we will be happy to help you plan your menu and advise you of any amendment to the costs.

Please ensure that you choose just one starter, one sorbet, one main course and one dessert from the selections listed to create one 4 course set menu for all your guests; please also make one choice from the vegetarian options for your vegetarian guests.

CANAPÉ SELECTION

Choose any 4 canapés from the following selection for £3.95 per person, additional canapés are £1.00 per person.

Strawberry, Balsamic and Feta Tart 

Chicken Liver Pâté on melba toast, tomato and onion chutney

Horseradish Cream and Smoked Salmon Tart

Basil Crostini, Olive Tapenade and Sunblushed Tomato 

Cheese and Jalapeño Tortilla 

Breaded Brie with red onion marmalade 

Millionaire Tarts

Chocolate Truffles




BEST WESTERN
The Gables Hotel

Please ensure that you choose just one starter, one main course and one dessert from the selections listed to create one set menu for all your guests. Children under 12 are charged at 50% of the adult price and a children's menu is available for the under 5s at £6.95.



STARTERS

Your choice of Chef's homemade Soup	£4.75
Ham Hock Terrine with piccalilli and freshly baked sliced baguette	£4.75
Creamy Madeira Mushrooms on toasted ciabatta with a balsamic reduction 	£4.75
Crayfish Cocktail with Thousand Island dressing served on crisp baby gem lettuce	£5.25
Freshly prepared Salmon Gravlax on poppy seed crackers with a mustard mayonnaise	£5.25
Seared Beef Carpaccio with Parmesan, marinated cherry tomatoes and red onions	£5.95

SORBETS

Mango	Raspberry
Lemon	Champagne (supplement of £1.50 per person)

MAIN COURSES

All main courses are served with a selection of steamed seasonal vegetables.

Breast of local Chicken stuffed with mozzarella and bell peppers wrapped in bacon served with creamy basil sauce and sautéed new potatoes	£12.95
Pan-fried Fillet of Scottish Salmon with a pink peppercorn and chive sauce and buttered new potatoes	£13.25
12 hour slow cooked Pork Belly stuffed with chorizo and herbs with a creamy smoked bacon sauce and black pudding mash	£13.25
Oven roasted Sea Bream with a tomato and basil sauce on herb crushed new potatoes	£13.50
Roast Sirloin of local Beef with garlic and rosemary Yorkshire pudding, rich beef gravy and thyme roasted potatoes	£14.95
Pan-seared Gressingham Duck Breast served with a ginger and plum sauce and fondant potato	£14.95

VEGETARIAN MAIN COURSES

Bell Peppers stuffed with tomato and basil rice and Mediterranean vegetables	£11.95
Creamed Leek Puff Pastry Tart topped with Gruyère cheese	£11.95
Wild Mushroom Risotto finished with spinach and truffle oil drizzle	£12.50

CHILDREN'S MENU

Children's portions of all dishes are available and the following choices are also available for the under 5s.

Chicken Goujons with chips and peas or baked beans
Fish Fingers with chips and peas or baked beans
Cheese and Tomato Pizza with salad 🌱
Tomato and Basil Penne Pasta with garlic bread 🌱

DESSERTS

Your choice of Chef's homemade Cheesecake	£4.50
Poached Pear with local Brookes luxury dairy honeycomb ice cream	£4.50
Coconut Panna Cotta with pineapple compote	£4.50
Cream filled Profiteroles on top of a chocolate brownie with butterscotch and chocolate sauces	£4.50
White Chocolate and Raspberry Bread and Butter Pudding served with Chef's homemade vanilla pod custard	£4.25
A selection of English and Welsh Cheeses with biscuits, tomato and onion chutney and fresh fruit	£5.50

A cheese platter can be served as an extra course at £20 per table of 10.

COFFEE & MINTS

Coffee and mints are included in the dessert prices; petits fours can be arranged at a supplement of £1.50 per person.

Please see overleaf for details of our evening buffet menus.



EVENING BUFFET MENUS

FINGER BUFFET MENU

Choose any 5 items for £9.95 per person or any 7 items for 12.95 per person

Additional items are charged at £1.75 per item, per person

• A selection of cocktail sandwiches and bridge rolls • Homemade sausage rolls • A selection of mini quiches • Mini Asian selection • Pork pies with a selection of pickles • A selection of pizzas including Hawaiian, Meat Feast, Margarita 🍷, Four Seasons 🍷 • A platter of fresh fruit • Hot 'n' kicking chicken wings or BBQ chicken drumsticks • Spiral fries, chips or wedges • A selection of breaded cheese melts and dips • Vegetable crudité's and dips • Tempura prawns with sweet chilli dip • Jacket skins topped with chilli con carne and melted cheese • Prawn and vegetable parcels with sweet chilli dip • Thai dim sum selection • Mini Italian pastries • Mini Aberdeen Angus and mature cheddar burgers with tomato relish

FINGER BUFFET DESSERT MENU

• Mini cheesecake selection (including strawberry, chocolate, citrus and vanilla) **£1.95 per person** • Croquembouche (profiterole tower with spun sugar) **£1.95 per person** (minimum 10 people) • English and Welsh cheeseboard **£2.50 per person** • Eton mess **£2.25 per person** • Chocolate mousse **£2.25 per person** • Assortment of brownies and mini cakes **£1.95 per person**

BUFFET ALTERNATIVES

• Roast local pork and beef served in rich gravy with stuffing and soft crusty rolls, accompanied by a selection of house salads **£11.95 per person** • Chef's cheeseboard and pâté buffet (includes a selection of English and Welsh cheeses, pâtés, warm breads, crackers, chutney, pickles and grapes) **£14.95 per person** • Hog Roasts - our Chefs oversee the cooking and carve the succulent spit roasted meat, (plus crackling to die for!) and serve it to your guests with a range of accompaniments **from £20 per person**

EVENING HOT FORK BUFFET MENU

Choose any 2 items for £17.50 per person, any 3 items for £19.95 per person

• Braised Cotswold beef in a Bourguignon sauce • Slow cooked pork belly in a rich red wine sauce • Tender pieces of chicken in a honey and mustard sauce • Fish pie in a parsley sauce topped with mashed potatoes and cheese • Choice of curry with full garnish including spicy chutney • Fillet of salmon with a lemon beurre blanc sauce • Gloucester Old Spot sausages with red onion gravy and apple mashed potatoes • Oriental stir fried chicken and vegetables • Vegetarian lasagne 🍷 • Mushroom stroganoff 🍷 • Grilled flat mushroom topped with Mediterranean vegetable couscous and feta cheese 🍷 • Beef tomatoes stuffed with buffalo mozzarella and basil 🍷 *All dishes are served with a selection of seasonal vegetables and potatoes, braised rice, assorted house salads and warm breads*

Includes tea, coffee and mints

FORK BUFFET DESSERT MENU

£3.95 per person

• Chocolate mousse topped with black cherry compote and cream • Apple and blackberry crumble with custard • Orange and raisin bread and butter pudding with vanilla ice cream • Fresh fruit salad on a meringue nest topped with fresh cream



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