

Table

- Bread & Butter GFA-DFA-VGA

Starters - Choice of 2

- House Smoked Chicken Caesar Salad, Crispy Bacon, Croutons, Parmesan GFA-DFA-VEA
- Prawn Cocktail, Lettuce, Cucumber, Tomato, Marie Rose Sauce, Toasted Sourdough DF-GFA
- Honey Mustard Ham Hock and Leek Terrine, Mixed Leaf Salad, Country Garden Chutney GF-DF
- Severn & Wye Smoked Salmon, Crispy Capers, Pickled Shallots, Gherkins & Muslin Lemon GF-DF
- Nutbourne Tomato Caprese, Burrata, Avocado, Nut Free House Pesto GF-VE-(VGA-Feta)
- Cotswold Beef Carpaccio, Parmesan, Pickled Red Onions, Rocket, Truffle Oil, Toasted Sourdough GFA-DFA

Mains - Choice of 2

- Nutbourne Tomato Caprese, Burrata, Avocado, Nut Free House Pesto GF-VE-(VGA-Feta)
- Roast Sirloin of Cotswold Beef, Garlic and Thyme Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy DF-GFA
- Slow Cooked Dingley Dell Pork Belly, Burnt Apple Cider Sauce, Spring Onion Potato Puree, Seasonal Greens, Confit Apples, Cider Gravy DF-GF
- Pan Seared Harissa Marinated Chicken Supreme, Parmentier Potatoes, Seasonal Greens, Truffled Mushroom Cream Sauce GF
- Whole Side (*Feasting Style*) Fillet (*Plated*) of Chalk Stream Trout Baked with Lemon & Herbs, Sautéed New Potatoes, Samphire, Wilted Spinach, Shallot & Caper Butter GF-(DFA Fillet)
- Vegan Wellington, Roasted Garlic and Thyme New Potatoes, Seasonal Vegetables, Vegan Gravy VG-DF

Seasonal Mains

- Baked White Lake Goats Cheese GF-VE
 - May - Sep - Grilled Poached Peaches, Mixed Leaf Salad, Heritage Beetroot & Candied Walnuts
 - Oct - April - Grilled Poached Plums, Mixed Leaf Salad, Heritage Beetroot & Candied Walnuts
- Garlic & Herb Roasted Leg of Welsh Lamb, Lemon & Rosemary Potato Cakes, Fricassee Of Peas, Courgettes & Broad Beans, Mint & Red Wine Sauce GFA-DFA
 - April - September

Dessert - Choice of 2

- Sticky Date Pudding, Caramel Sauce, Ice Cream
- Lemon and Meringue Tart, Raspberry Sorbet
- Dark Chocolate Mousse, Griottine Cherries, Crispy Honeycomb GF-DFA
- Crème Fraiche Cheesecake, Strawberry Compote GFA
- Selection of English Cheeses, Chutney, Crackers and Fruit GFA
- Eton Mess, Chantilly Cream, Summer Berry Compote & Crispy Meringues GF-DFA-VGA
- Vegan Chocolate Brownie, Vegan Chantilly Cream DF-VG



WEDDINGS - MEETINGS - EVENTS
wedding.no38thepark@youngs.co.uk | no38thepark.com

VE - Vegetarian VG - Vegan DF - Dairy free GF - Gluten free A - Available
Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information can be provided upon request. Game may contain shot. Fish may contain small bones, game may contain shot. An adult's daily recommended allowance is 2000 kcal.