

Hagley Estate Catering

Hagley Menu

Starters

Homemade Duck Liver Pate, Mandarin Chutney, Dressed Rocket, Toasted Croutes (GFA)

Chicken and Coriander Terrine, Mango Puree, Masala Yoghurt, Mini Poppadom's (GF)

Antipasti Plate- Prosciutto, Salami, Mortadella, Bocconcini, Olives, Sun blush Tomato,

Balsamic Dressed Rocket, Artisan Bread (GFA)

Gin Cured Salmon, Apple and Fennel Salad, Gin and Apple Gel (GF)

Baked Filet of Plaice, Lemon and Parsley Crumb, Rocket Pesto (N)

Main Course

Duo of Lamb- Braised Shoulder and Seared Cutlet, Pea Puree, Garlic New Potato Cake,

Red Wine and Rosemary Jus (GF)

Baked Fillets of Lemon Sole, Brown shrimps, Sauté Leeks, Potato Terrine, Beurre Blanc (GF)

Local Estate Venison Loin, Potato Rosti, Roasted Beetroot, Juniper and Bitter Chocolate Jus

(GF) Pan Fried Seabass, Seared King Prawn, Spiced Curry Potatoes, Coconut and Ginger Sauce,

Pak Choi (GF)

Duo of Pork - Paprika Spiced Fillet and Braised Shoulder, Red Pepper Compote,

Lyonnais Potato (GF)

Seared Duck Breast, Duck Leg Bon-Bon, Sticky Braised Red Cabbage, Boulangère Potato,

Orange and Cranberry Jus (GFA)

Prime Fillet of Beef Steak, Dauphinoise Potato, Rocket Pesto, Roasted Vine Tomato,

Wild Mushroom Ketchup, Red Wine Jus (GF, N)

All dishes served with Chefs' choice of seasonal vegetables

Dessert

Dark Chocolate Delice, Frangelico Syrup, Sultanas, Hazelnut Praline (GF, N, V)

Mandarin Cheesecake, Orange Gel, Ginger and Oat Granola

Cherry Tiramisu, Kirsch Sabayon, Toasted Almonds (N, V)

Caramelised Banana Bavarois, Rum Syrup, Honeycomb (GF)

Giant Choux Bun, Chocolate Craquelin, Baileys Crème Patisserie, Espresso Gel (V)

THREE COURSE MEAL INCLUDING COFFEE AND HOMEMADE PETIT FOURS

£52.00 (Incl. VAT)

Please select one starter, main course and dessert for your guests to enjoy



Hagley Estate Catering

Wychbury Menu

Starters

Beetroot Cured Salmon, Pickled Cucumber, Apple and Watercress Salad (GF)
Ham Hock and Pistachio Terrine, Parsley Oil, Spiced Apricot Chutney, Rocket,
Toasted Croutes (GFA)
Bang Bang Chicken Salad, Spiced peanut and Sesame Dressing, Baby Gem (GF, N)
Tomato Confit and Goats Cheese Puff Pastry Tart, Balsamic Dressed Rocket
Crab and Prawn Oriental Salad, Soy and Ginger Dressing (GF)

Main Course

Slow Braised Pork Belly, Dauphinoise Potato, Caramelised Onion Puree, Black Pudding
Crumb, Apple and sage Jus
Moroccan Spiced Braised Lamb Shank, Cous Cous, Harissa Gravy, Pomegranate
Fillet of Cod, Sauté Potatoes, Chorizo and Red Pepper Cream, Spinach (GF)
Seared Duck Breast, Sweet Potato Fondant, Cauliflower Puree, Orange and Ginger Jus (GF)
Twelve hour Braised Blade of Beef, Boulangère Potato, Roasted Banana Shallot, Celeriac
and Parsnip puree, Red Wine Jus (GF)

All dishes served with Chefs' choice of seasonal vegetables

Dessert

Orange Panna cotta, Bitter Chocolate Sauce, Mandarin Biscuit
Double Chocolate Brownie, Salted Caramel, Honeycomb Ice Cream (GF, V)
Mango Cheesecake, Candied Pistachio, Passionfruit gel (N)
Seasonal Eton Mess, Dark Chocolate Shards (GF, V)
Raspberry Delice, Basil Marinated Strawberries, Meringue (GF)

THREE COURSE MEAL INCLUDING COFFEE AND HOMEMADE PETIT FOURS

£45 inc Vat

Please select one starter, main course and dessert for your guests to enjoy



Hagley Estate Catering

Vegetarian and Vegan Menu

Starters

Vegetable pakora, mint yoghurt, mini poppadum (V, GF, VE options)
Caramelised red onion, goats cheese tart, balsamic dressed rocket (V)
Roasted yellow pepper, plum tomato, rocket, basil, toasted pine nuts (GF, VE, N)
Goats cheese mousse, beetroot crisp, beetroot gel, pea shoots (V, GF)
Pearls of honeydew, galia and cantaloupe melon, watermelon, and mint granita (GF, VE)
Walnut and chickpea pate, pickled candied beetroot, toasted croutes (VE, GF options)
Chickpea falafel, harissa yoghurt, crispy carrot, pomegranate (V, VE options)
Butternut squash and goats' cheese arancini, squash puree, toasted pumpkin seeds (V)
Red lentil and sweet potato pate, spiced tomato chutney, toasted croutes (VE, GF options)
Roast fig and stilton salad, port vinaigrette (GF)

Main Course

Mediterranean vegetable Wellington, tomato and basil sauce, garlic sauté potatoes (VE)
Pan fried gnocchi, roasted sweet pepper, cherry tomato, basil pesto (V)
Sweet potato Rogan josh, pilau rice, poppadum (GF, V)
Roasted polenta, tomato, roast sweet peppers, asparagus garlic cream (V)
Parsnip, potato, and carrot rosti, kale, caramelised onion puree, artichoke crisp (GF, V, VE)
Roast butternut squash, cumin spiced lentils, goats cheese crumb, coriander yoghurt
(GF, V, VE options)
Wild mushroom and chestnut pithivier, creamed spinach, thyme, and red wine jus,
lyonnaise potatoes (V, N, VE options)
Beetroot, butternut squash and goat's cheese terrine, squash puree, lyonnaise potatoes
(GF, V)
Summer vegetable ratatouille, orzo pasta, basil (VE)
Butternut squash and goats cheese risotto, parmesan crisp (GF, V)
Spiced red lentil dahl, mint and lime crème fraiche, tomato and coriander salad, poppadum
(GF, V, VE options)

Dessert

Chocolate brownie, coconut and lime sorbet, coconut crisps (VE, GF option available)
Dark chocolate, avocado, banana mousse, banana crisps (GF, VE)
Sticky toffee pudding, caramel sauce (VE, GF option available)
Mango sorbet, coconut granola, passion fruit gel (VE, GF available)
Almond panna cotta, bitter chocolate, and praline (GF, VE, N)
Caramelised banana, rum and raisin ice cream, rum syrup (GF, V)
- Coconut panna cotta, mango and passion fruit coulis, granola (VE, GF options)

