

The
SLAUGHTERS
COUNTRY INN

CANAPÉ SELECTION FOR DRINKS RECEPTION

Rare roast beef tart, mustard mayonnaise
Honey breadcrumb sole goujon, tartare sauce
Quiche Florentine
Smoked haddock bonbon
Creamed goats' cheese, balsamic en croûte
Smoked salmon blinis
Chicken liver parfait, fig chutney en croûte
Forest mushroom bonbon, chive crème fraîche
Warm blue cheese flan en croûte
Fine parmesan crackers
Roast and salted nuts
Marinated olives

CHOICE OF THREE CANAPÉS INCLUDED

Upgrade to choice of six

add £5.00 per guest

Upgrade to choice of eight

add £8.00 per guest

Please note this is a sample menu only as dishes may change due to seasonality. All menus are restricted to one choice for everyone with alternatives available where dietary restrictions apply. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.

The Slaughters Country Inn, Lower Slaughter, Gloucestershire, GL54 2HS
+44 (0) 1451 822 143 · info@theslaughtersinn.co.uk · www.theslaughtersinn.co.uk

ANDREW BROWNSWORD HOTELS

The
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WEDDING PACKAGE MENU A

Roast tomato soup
herb spaetzle

Roast chicken Caesar salad

Salt cured salmon
horseradish mayonnaise, lemon dressed leaves

Free range chicken breast
fondant potato, forest mushrooms, green beans, Madeira sauce

Grilled sea bream
champ potatoes, shellfish sauce

Forest mushroom risotto
shaved parmesan, herb brown butter

Baked sticky toffee pudding
toffee sauce

Glazed lemon tart
raspberry sorbet

Vanilla crème caramel
garibaldi biscuits

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WEDDING PACKAGE MENU B

Grilled goats' cheese
pickled beetroot, hazelnut salad

Honey roast ham hock and parsley terrine
ale chutney, mesclun salad

Grilled mackerel
shallot, caper, watercress salad

Honey roast loin of pork
creamed potato, shredded leeks, thyme sauce

Pine nut and parmesan crusted pollock
Lyonnais potatoes, herb dressing

Butternut squash ravioli
baby spinach, sage brown butter

Dark chocolate torte
raspberry sorbet

Vanilla panna cotta
rum soaked raisins, almond sponge

Baked Bramley apple crumble
vanilla Anglaise

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WEDDING PACKAGE MENU C

Creamed goats' curd
toasted gingerbread crumb, celery, apple and shallot salad

Confit duck liver
Madeira jelly, toasted brioche

Hand-carved smoked salmon
quail egg, shallot and caper dressing

Fillet of beef Wellington
creamed potato, root vegetables, red wine sauce

Loch Duart salmon
vegetable ragout, salsa verde

Forest mushroom
spinach, sautéed gnocchi gratin

Lemon and mascarpone cheesecake
yoghurt ice cream

Dark chocolate delice
caramel, coco nib ice cream

Fine apple tart
green apple sorbet, crème Anglaise

£10.00 per guest supplement

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ETON PACKAGE EVENING BUFFET MENU

SALADS

Carrot, chick pea and raisin salad
New potato and chive salad
Homemade coleslaw
Tomato, basil and balsamic salad
Marinated cucumber, chilli and sesame seed salad
Mixed mesclun leaf salad

PLATTERS

Selection of sandwiches
Cured meat and pickle platter
Smoked salmon, lemon, caper and shallot platter
Ploughman's platter
British artisan cheese platter

FINGER BUFFET

Honey breadcrumbed sole goujons and chips
Potato and soft herb croquettes
Honey breadcrumbed chicken, garlic mayonnaise
Chilli, ginger and coriander fried prawns
Quiche Florentine
Baked apple and sage sausage rolls
Smoked haddock fish cakes, tartare sauce
Selection of desserts

Choice of eight items included with Eton Package.

Upgrade to include additional items add £5.00 per item per guest.

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