

## Event Menus

### Starters

Local Barkham blue cheese soufflé with red wine poached pear salad (V)	£5.25
New potato and smoked mackerel timbale with fig Vinaigrette	£5.25
Beef filet carpaccio with sweet basil and applewood smoked cheddar crisps	£6.95
Pan fried scallops with pea puree and home smoked bacon salad	£6.95
Clam and smoked haddock risotto	£6.75
Mushroom ravioli with rocket sauce and parmesan (V)	£6.50
Oyster Rockefeller, served hot with spinach, mornay sauce and parmesan	£8.00
Hot smoked salmon with cucumber and chervil salad	£8.00
Chicken liver pate with toasted brioche & "Oxford sauce"	£6.50
Duck rillettes with toasted olive oil bread & red onion marmalade	£6.25
Baked local goat's cheese in shortcrust pastry, spring leave salad and blackberry vinaigrette	£6.95
Terrine of ham hock with homemade piccalilli, spelt bread & butter	£6.50

### Soups

Minestrone with bortolli beans, spinach & langoustines, served with pesto	£7.00
Broccoli soup with ricotta cheese dumplings (V)	£5.00
Pea, lettuce and nettle (V)	£6.50
Tomato gazpacho with olive oil, mint & lime (Cold) (V)	£6.00
Roasted plum tomatoes on the wine, basil & caramelised garlic (V)	£6.25

## Main courses

Pan fried lamb rump with garlic and rosemary jus, fondant potatoes & comfit tomato	£16.50
Roasted duck breast with peppercorn sauce, parsley steamed potatoes and olive oil, carrot flan	£16.00
Grilled filet steak "Wellington", port sauce, steamed leek gratin	£19.50
Steamed sea bream filet, new potatoes, wilted greens & lemon mayonnaise	£17.50
Baked filet of salmon, basil pesto, braised fennel & hand cut chips	£15.50
Roast topside of beef, roast potatoes, carrot & swede mash, spring greens and natural gravy, homemade horseradish	£14.00
Roast leg of lamb, fondant potatoes, carrots, honey roast parsnips, spring greens, garlic and rosemary jus, homemade mint sauce	£17.00
Roasted loin of suckling pig, steamed spinach, glazed carrots & mustard sauce	£16.50
Grilled marinated free range chicken breast in lemon zest, juice, thyme and garlic, potato provençal	£16.00
Comfit of duck leg, butter bean and chorizo stew, spinach, rhubarb chutney	£14.50
Local farmed trout fishcakes, lemon & herb mayonnaise, crunchy seasonal salad	£14.00
Baked breaded salmon & haddock filet with a basil tomato chutney, steamed olive oil new potatoes	£15.50
Steamed hake with beurre blanc sauce, mushroom mousse in savoy cabbage packet	£16.50

### **Vegetarian options**

Lentil & spinach lasagne with homemade pasta, smoked Applewood cheddar crust	£16.00
Wild mushroom risotto, sunblushed tomatoes & watercress pesto	£14.50
Seasonal vegetables with tagliatelle & roasted tomato sauce	£14.00
Couscous with spiced aubergine and chickpea stew	£13.50
Gratin of seasonal vegetables with garlic potato crust	£14.00

### **Vegan options**

Mushroom and chestnut Wellington	£14.50
Vegetable tofu curry	£13.50
Homemade bean burger and hand cut chips	£14.50
Vegetable cottage pie	£14.50
Spinach and dhal curry	£13.50

## Desserts

Apple and cinnamon crumble with homemade custard	£6.00
Poached pears with chocolate sauce and vanilla ice cream	£6.00
Eton mess with homemade meringue, chantilly cream & summer fruit	£6.50
Bittersweet chocolate cake with raspberry coulis	£6.00
Lemon meringue tart with strawberries	£7.00
Selection of ice cream	£5.00
Selection of sorbet	£6.00
Rice pudding with marc, raisin and prunes	£5.50
Lemon syllabub	£5.00
Simply summer fruits, lemon juice and sugar (Only available from June to August)	£7.00
Strawberry mousse with shortbread and cream	£6.50
Bread & butter pudding with custard	£5.00
Pear and almond tart, apricot jus	£5.50

## Canapes

There is a minimum order of 25 of each selection &  
a minimum order of 50 canapés

Set Menu Selection – minimum 25 servings

4 Canapes	£7.00 per person
5 Canapes	£8.50 per person
6 Canapes	£10.00 per person

### Cold

Quail eggs with spiced salt	£1.25
Smoked salmon muffins	£1.75
Herbed falafel with hummus & coriander	£1.25
Smoked salmon mini quiche	£1.50
Marinated trout & cucumber tarts	£1.50
Crab mayonnaise crostinis with ginger & sweet chilli	£1.95
Mini scones with ham & port figs	£1.75
Baby mozzarella, tomato & olive skewers	£1.25
Caramelised red onion & feta tartlets	£1.25
Nigiri sushi with salmon & wasabi	£1.75
Fresh oysters with prosciutto & balsamic vinegar	£2.75
Baby caviar potatoes	£2.95
Ratatouille mini tartlets	£1.50

### Hot

Beef with black bean sauce skewers	£1.75
Satay chicken skewers	£1.50
Thai chicken sausage rolls	£1.25
Mini roasted vegetable frittatas	£1.50
Spicy Koftas	£1.50
Oysters with crème fraiche sabayon	£2.95
Grilled figs in prosciutto	£2.00
Mini crab cakes with coriander paste	£1.75
Salt & pepper squid	£1.50
Aubergine & pesto mini pizza	£1.50
Lemongrass & ginger fishcakes	£1.75
Queen scallops in-shell, coriander & hazelnut butter	£2.95
Lime prawns on skewers	£1.95

### Sweet

Chinese fortune cookies	£1.75
Rich chocolate truffles	£1.75
Mini pavlova	£1.75
Fruit tartlets	£1.75
Strawberries & cream (in season)	£2.50

## BUFFET MENU

### **Buffet 1      £15.00**

2 starters, 2 cold main courses, 1 hot main course, 1 dessert

### **Buffet 2      £19.95**

2 starters, 2 cold main courses, 2 hot main courses, 2 desserts

### **Buffet 3      £25.00**

3 starters, 2 cold main courses, 3 hot main courses, 2 desserts

### **Buffet 4      £29.95**

4 starters, 3 cold main courses, 3 hot main courses, 3 desserts

**A selection of freshly baked mini bread is served with every buffet options**

### **Cold starters**

Grated carrots, poppy seeds and fresh flat parsley

Tabouleh with couscous, roasted cherry tomatoes, cucumbers, olives, red peppers, mint and lemon juice

Grilled Mediterranean vegetables marinated in extra virgin olive oil, rosemary and thyme, and baby mozzarella

Classic ceasar salad with little gem lettuce, croutons, ceasar dressing, boccherones (pickle anchovies) and freshly grated parmesan

Puy lentil salad with celery, spring onions, grated carrots, freshly chopped herbs and feta

Caprese with tomatoes, mozzarella di buffalo, fresh herbs and sweet basil pesto

New potatoes and green bean salad, sundried tomato mayonnaise

Greek salad with feta, tomatoes, cucumber, peppers, and marinated olives

Salmon, pasta and herb salad with dill and lemon crème fraiche

Great nicoise with lettuce, green beans, tomatoes, olives, soft eggs and freshly grilled shredded tuna

Butterbean and chorizo salad with fresh coriander and mint

Thornam oysters (4 per person) with shallots vinegar and lemon juice (£5.00 supp)

### **Cold main courses**

Slow poached salmon side with basil mayonnaise

Cold meat platter with Serrano ham, Parma ham, Honey roast ham, turkey breast, rare roast beef, chorizo dulce, duck breast

Chargrilled corn fed chicken supreme with lemon and thyme, garlic and olive oil

Cold roast beef in Yorkshire pudding, horseradish sauce and rocket salad

Thai pork satay kebabs with peanut and coconut sauce

Cajun roasted duck breast with noodle salad

Poached lobster and homemade mayonnaise (£8 supp)

Roast ham on the bone served with mustard mayonnaise

### **Hot main courses**

All the following main courses are served with a selection of seasonal vegetables and potatoes

Chargrilled corn fed chicken supreme with lemon and thyme, garlic and olive oil

Comfit of duck leg with bacon, lentil and carrot stew

Lamb Navarrin with garlic, carrots, peas and green beans, cooked in red wine sauce

Garlic and bacon roasted Pollack, tomato comfit and sautéed courgette

Sirloin beef Teryaki served medium, stir fry of carrot, peppers, spring onions, mange tout and shitaki mushrooms, steamed jasmine rice (**£5.00 per person supplement**)

Thai red chicken curry with bamboo shoots, aubergine, coconut milk, red chillies and fresh coriander, steamed jasmine rice

Herb crusted salmon served with a clam and mussel broth

Roast topside of beef with roast potatoes, Yorkshire pudding and natural gravy

### **Vegetarian hot main courses**

Caramelised onion tart and local cheese (v)

Pasta with roasted cherry tomatoes, courgette and baby mozzarella (v)

Lasagna of seasonal vegetables, red lentils and white cheese sauce (v)

Baked aubergine with tomato sauce and parmesan (v)

### **Home-made dessert**

Sticky toffee pudding with clotted cream and butterscotch sauce

Chocolate roulade with Chantilly cream and raspberry coulis

French pancake with orange sauce and cream

Bittersweet chocolate and mandarin mousse

Fruit platter

Lemon meringue tart with berry compote

Rum and raisin ice cream with toffee sauce and bananas

Banoffie pie

## FINGER BUFFET MENU

All our ingredients are bought fresh from local suppliers and the food is cooked fresh to order for your event.

### Finger Buffet 1      £10.50

Home-made bloomer sandwiches with a selection of meat, fish and vegetarian fillings  
Marinated olives and Tyrells vegetable crisps (v)  
Seasonal fruit platter

### Finger Buffet 2      £14.95

Home-made bloomer sandwiches with a selection of meat, fish and vegetarian fillings

Marinated olives and Tyrells vegetable crisps (v)  
Chicken goujon with a lemon and herb mayonnaise  
Vegetarian samosas with sweet chilli sauce (v)  
Paprika meatballs with tomato sauce  
Platter of crudite with tatziki, hummus and tapenade (v)  
Chippolata sausage rolls  
Mini roast sausages in mustard and honey  
Baby baked potatoes with cream cheese and chives (v)  
Potato and pepper spanish omelette (v)  
Feta, rocket and mushroom bruschetta (v)  
(Select 6 of the above)

Seasonal fruit platter

### Finger Buffet 3      £18.50

Home-made bloomer sandwiches with a selection of meat, fish and vegetarian fillings

Marinated olives and Tyrells vegetable crisps (v)  
Chicken statai brochette with peanut sauce  
King prawns wrapped in filo pastry with sweet chilli sauce  
Mini pizette with cherry tomato and mozzarella (v)  
Fresh plaice goujon with lemon mayonnaise  
Dulce chorizo sausage with tatziki on skewers  
Mini crab cakes with coriander paste (supp. £1)  
Salt and pepper squid  
Sesame beef skewers  
Mini burgers  
(select 6 of the above)

A selection of freshly baked dessert

### Our local cheese platter      £5.95

The Cotswold Lodge Hotel is proud to support small family cheese sellers around Oxfordshire. All the cheeses come from the nearby area of Oxfordshire.  
Our cheese platter is served with bread, biscuit, homemade chutney, fresh fruit and quince jelly