



## DRINKS PACKAGES

### THE AMPNEY HILL DRINKS PACKAGE *£40.00 per person*

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2 x glasses of Prosecco for drinks reception

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½ bottle of Finca Valero Macabeo or Tempranillo for the wedding breakfast

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Glass of Belstar Prosecco for the toast

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With the option to upgrade to a rosé prosecco for £1 per glass.

### THE WATERMILL DRINKS PACKAGE *£45.00 per person*

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2 x glasses of Sparkling Wine for drinks reception

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½ bottle of house wine for the wedding breakfast

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Glass of Sparkling Wine for the toast

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### NO.3 LONDON ROAD DRINKS PACKAGE *£55.00 per person*

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2 x glasses of Moët & Chandon Brut Impérial NV Champagne for the drinks reception

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½ a bottle of a wine up to the value of £20 per person for the wedding breakfast

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Glass of Moët & Chandon Brut Impérial NV Champagne for the toast

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## CANAPES

*4 for £15 per person, additional canapes £4 each*

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Pork, cider & Cotswold rilette, crackling crumb

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Horseradish profiterole stuffed with aged beef tartare, mustard cream

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Cured Bibury trout in gin & tonic, cucumber raita

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Local goats cheese curd & smoked beetroot, home baked flat bread

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Lemon, thyme and honey posset

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Chocolate bounty truffle

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SPRING/SUMMER SAMPLE MENU @ £75

Local bread and Netherend Butter

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STARTERS

Heritage Oxheart tomato and Dorset mozzarella salad, basil and elderflower dressing

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Duck liver parfait, duck rilette, duck fat brioche and roasted Yorkshire rhubarb

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Grilled Wye Valley asparagus, smoked Bibury trout with tartare hollandaise

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Stuffed avocado vegan rarebit, smoked tomato compressed salad

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Classic Corn Fed Chicken Caesar salad, with anchovies and thyme crostini

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## MAINS

Hand pressed Goosnargh Chicken and smoked ham hock pie, tarragon and leek puree,  
buttered seasonal greens, mash and whole grain mustard

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Salt Marshed Lamb hotpot, with roasted heritage carrots, leek and celeriac, pea and mint puree

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Poached fillet of South Coast Seatrout, Samphire, baby crayfish salad and trout caviar butter

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Wild mushroom and courgette risotto, broad beans, pepper, tomato cassoulet, foamed girolle cream

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## DESSERTS

Cotswolds cream tea cheesecake, with Cirencester Earl Grey tea ice cream

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Granny Smith apple pie, with grandson's influence; filled apple & custard doughnut

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Raspberry and apple blossom trifle

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British Strawberry & English Champagne Eton mess

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Gooseberry posset, wild thyme and honey shortbread

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This is a sample menu and therefore subject to change. Pricing includes one option per course, for additional choices, there is a supplement of £2.00 per course.



AUTUMN/WINTER SAMPLE MENU @ £75

Local bread and Netherend Butter

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STARTERS

Saffron pickled baby carrots, kale & pomegranate, smoked aubergine soil, local goats curd

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Duck liver parfait, duck rillette, duck fat brioche and roasted Yorkshire rhubarb

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Prawn & crab cocktail

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Gloucester Old Spot ham, red onion and cider terrine with a pear celeriac and mint piccalilli

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Warm smoked vegan cheese fig salad with a thyme and honey dressing

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## M A I N S

Bowood estate Venison cottage pie - crushed neeps and tatties, cranberry, chargrilled hispi cabbage, mustard and crispy Gloucester black pudding

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Sykes farm Angus beef cheek bourguignon, beef fat and anise roasted carrots, horseradish potatoes, baby onions, mushrooms and smoked Sandridge bacon

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Hand pressed Corn Fed Chicken and smoked ham hock pie, tarragon and leek puree, buttered greens, mash and whole grain mustard

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Wiltshire Butternut squash wellington, with spinach, caramelised red onion and wild mushroom sauce, served with white truffle fondant potatoes (vg)

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Baked fillet of Skrei cod, wilted greens in seaweed butter, dauphinoise potatoes, pea puree & tartare hollandaise, black caviar

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## D E S S E R T S

Plum and quince crumble, proper custard

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Medjool date & muscovado sticky toffee pudding. Ginger snap tuille, Banana ice cream & rum caramel sauce

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Pear and orange Eton mess

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Milk chocolate cheesecake, salted caramel ice cream

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Saint clementine posset, wild thyme and honey shortbread

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# WILD THYME & HONEY

## EVENING FOOD

### BRIOCHE BUNS

*£10 per person*

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Lobster & Crayfish, avocado and baby gem lettuce  
with a spiced Maryrose sauce

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BLT, white and brown crab meat, maple cured bacon,  
heritage tomato and baby rocket

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Smoked Flat Iron steak, caramelised shallots  
and thyme, Wiltshire loaf cheese

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Gloucester old spot ham hock with a scrumpy  
and bacon jam

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Crispy duck, sticky honey glaze, red chilli,  
spring onion, sesame seeds, string beans

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### FLATBREADS

*£10 per person, One will serve two guests*

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Local four cheese & caramelised  
red onion chutney, garlic oil

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Spinach, heritage tomato with  
vegan cheese and olive dressing

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Bibury trout, caper berries,  
lemon crème fraîche, trout caviar

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Selection of Cotswold's charcuterie,  
Wiltshire loaf and chilli oil

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Smoked chicken, pancetta, mushroom  
ketchup and pickle girolles

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### CAKE OF CHEESE

*Please enquire about prices*

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3 cheeses - Oxford Isis, Cornish Yarg & Black Bomber

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5 cheese - Oxford Isis, Cornish Yarg, Black Bomber, Yorkshire Gouda, Somerset Brie

*All served with a selection of crackers and chutney*

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