

# Sample Menu

## PRIVATE CHEF AT WINDRUSH HYDE ESTATE

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Windrush Hyde Estate. A wonderful way to make your experience extra special.



**BIG HOUSE EXPERIENCE**



PRIVATE CHEF AT  
WINDRUSH HYDE ESTATE

BREAKFAST MENU

**On the Table/ Continental:**

Joes organic Earl grey and English breakfast tea  
Crank House Coffee  
Orange Juice  
Basket of Croissant and Pastries  
Toasted sourdough with preserves  
Selection of Cereals  
Individual Pots of Granola, Berries, Honey and Yoghurt  
Home Made Bircher Muesli with oats, Chai Seeds, Goji Berries and Seeds  
Porridge with Dried Fruit and Seeds

**To Follow/ Cooked:**

Full cooked Breakfast  
Toasted Bagel, Scrambled Eggs and Smoked salmon  
Pancakes, Crispy Bacon, Maple Syrup and Blueberries  
French Toast, Pecan Butter, Sautéed Apple  
Eggs Benedict, Royale or Florentine  
Smashed Avocado on Toasted Sourdough, Chilli, Seeds, Micro Coriander  
Black Bean and Corn Fritters  
Welsh Rarebit, Ale Chutney, Baby Leaves  
Frittata  
Sweet Potato Harissa Cakes, Poached Egg

**Costs:**

Served (Includes staffing & all catering)  
Continental - £25  
Continental & Cooked (2 options) - £35

Drop off  
Continental - £18



## CASUAL LUNCH / SUPPER DISHES

All served with green salad or vegetables, artisan bread and Cotswold Butter

Classic Beef Lasagne  
Chicken and Sweet Potato Dhansak Curry, Cardamom Basmati Rice, Riatta,  
Pappadums  
Salt Cod Fish Cakes, Caper Lemon and Parsley Mayo  
Slow Cooked Lamb Tagine, with Fruity Cous Cous  
Roasted Vegetable and Lentil Moussaka  
Chilli Con Carne, Mexican Green Rice  
Roasted Butternut Squash and Goats Cheese Cannelloni, Tomato and Parmesan  
Sauce  
Aubergine Parmigiana  
Gruyere and Roast Red Pepper Tart  
Macaroni Cheese with Leeks and White Truffle oil  
Chicken, Sweet Potato, Harissa and Preserved Lemon Casserole  
Slow braised Beef Daube, Creamed Mash, Roasted Shallots  
Roasted Chicken, Chorizo and Fennel with Orange and Rosemary  
Antipasti Platter  
Cotswold Cheese Board, Celery, Apple and Chutney  
Sticky Oriental Pork on Crisp Lettuce, Toasted Sesame Seeds  
Parma Ham with Figs or Melon  
Gruyere Leek and Goats Cheese Tart  
Char Grilled Chicken, green beans, sun blushed Tomato, Toasted Hazelnuts and  
Rocket

### Salads:

Traditional Garden Salad  
Roasted Fennel, Orange and Feta  
New Potato with Shallots and Lemon Herb Mayo  
Spiced Roasted Butter Nut Squash, Chick Peas, Preserved Lemon and Coriander  
Super food Salad with Tahini Dressing  
Orzo Pasta Salad, Broad Beans, Peas and Mint  
Puy Lentils, Roasted Celeriac, Herbs, Toasted Hazelnuts  
Wild Rice, Charred Baby Corn, Feta, Avocado, Spiced Pecans  
Fig, Roasted Pear, Walnuts and Rocket  
Char Grilled Aubergine, Miso and Tahini Dressing, Dukka Spice  
Thai Style Coleslaw with Red Cabbage, Toasted Seeds  
Baby Spinach, Bacon, Avocado and Croutons  
Roasted Vegetable Cous Cous with Pomegranate Seeds

### Costs:

2 course drop off £20 per person  
2 course with staff to serve and clear £40



## CANAPÉS

### Hot Canapés:

Chicken Satay Skewer, Peanut Dipping Sauce  
King Scallop, Cauliflower Cream and White Truffle Oil  
Chicken Yakatori Skewer, Pickled Sushi Ginger  
Gruyere Choux Buns filled with Wild Mushroom Sauce  
Mini Yorkshire Puddings, Slow Cooked pulled Beef Short Rib, Red wine and Rosemary Sauce  
Welsh Rarebit Tart with Beer Chutney  
Salt Cod Fritter, Romesco Sauce  
Pea and Feta Arancini, Smoked Paprika crème fraîche

### Cold Canapés:

Smoked Duck and Lettuce Wraps, Pomegranate Molasses  
Crab and Avocado Mousse on Gruyere Crisp  
Cotswold Blue Brie Muffins with Onion Marmalade  
Red Chicory, Gorgonzola, Walnut and Roasted Pear  
Chorizo and Tiger Prawn Skewers, Spicy Harissa and Coriander Dip  
Smoked Salmon on Buckwheat Blini, Salmon Caviar, Horseradish Creme Fraiche  
Mini Scotch Quails Eggs, Curried Mayo  
Carpaccio of Beef Fillet, Black Pepper Short Bread  
Parmesan Shortbread, Sundried Tomato Salsa

### Vegan Canapé or Starters:

Seaweed Daikon wraps, Yuzu dressing.  
Polenta Cakes, sweet chilli dipping sauce.  
Cauliflower fritters, harissa mayonnaise.  
Chargrilled baby leeks on a potato pancake, romesco sauce.  
Butternut squash soup, crispy sage and apple croutons.  
Roasted baby beetroot on bruschetta with pear and pecans.  
Mini quinoa balls, mint and coriander chutney.  
Grilled Portobello mushroom, pistachio pesto, tomato salsa.  
Spiced carrot soup, soba noodles and mint.

### Costs:

3 canapés from £9.00 depending on items chosen and timings  
5 canapés from £15.00 depending on items chosen and timings  
7 canapés from £19.00 depending on items chosen and timings

N.B Canapé Party - We can happily quote for an evening canapé party or summer garden party



## BBQ

All served with artisan bread and Cotswold Butter

### Mains:

Butterflied Chicken Breasts marinated in Honey, Soy and Mustard  
Selection Of Local Butchers Sausages  
Grilled Flat Mushrooms with Blue Cheese and Truffle Oil (v)  
Halloumi Burgers, Roasted Red Pepper Salsa, Harissa Mayonnaise (v)  
Tandoori Marinated Baby Monkfish Fillets, Mint Yoghurt dressing  
Salmon Parcels with Teriyaki, Garlic and Ginger  
Selection Of Burgers-Lamb and Mint Burgers, Beef Burgers, Pork Burgers  
Cotswold Beef Fillet Skewer in Local ale and Black Treacle  
Char Grilled Vegetables, Preserved Lemon and Rosemary, Salsa Verde (v)  
Seasoned Rib Eye Steaks • Lamb Kofta Kebabs with Tzatziki Dip  
Moroccan Chick Pea and Sweet Potato Burgers (v)

### Sides /Salads:

Traditional Garden Salad  
Roasted Fennel, Orange and Feta  
New Potato with Shallots and Lemon Herb Mayo  
Spiced Roasted Butter Nut Squash, Chick Peas, Preserved Lemon and Coriander  
Super food Salad with Tahini Dressing  
Orzo Pasta Salad, Broad Beans, Peas and Mint  
Puy Lentils, Roasted Celeriac, Herbs, Toasted Hazelnuts  
Wild Rice, Charred Baby Corn, Feta, Avocado, Spiced Pecans  
Fig, Roasted Pear, Walnuts and Rocket • Char Grilled Aubergine, Miso and Tahini  
Dressing, Dukka Spice  
Thai Style Coleslaw with Red Cabbage, Toasted Seeds  
Baby Spinach, Bacon, Avocado and Croutons  
Roasted Vegetable Cous Cous with Pomegranate Seeds  
Tomato & Burrata

### Costs:

Served (includes staffing & all clearing)  
Choose 3 mains, 3 sides, 1 dessert £55  
Drop off as above £42.50 per head



## AFTERNOON TEA

### **Sandwiches:**

Smoked Salmon with lemon Butter  
Free Range Egg, Cress and Mayo  
Cucumber and Cream Cheese  
Ham, Tewksbury Mustard and Watercress

### **Cakes a selection from:**

Traditional Light Fruit Cake  
Chocolate Brownies  
Macarons  
M'Hencha mini parcels  
Lemon Drizzle  
Carrot Cake  
Sultana and Plain Scones with Clotted cream and jam

Joes Organic Teas  
Crank House Roast Coffee

### **Costs:**

£29.50 per head with staff to serve  
£18.50 drop off

### **Add some fizz:**

Bollinger - £45  
Prosecco - £14.00



## FORMAL DINNER PARTY

Spring / Summer

### Starters:

King Scallops, Sauce Vierge, artichoke, baby leaves in sweet herb dressing  
Tian of Cornish Crab, Avocado Mousse, Gazpacho Salsa  
Mussel, leek and Potato Soup with saffron Aioli  
Smoked Duck, Raspberry, Lambs Lettuce, Honey soy and ginger dressing  
Chargrilled Asparagus, Parmesan Custard, Micro Herb Salad  
Seared Tuna Fillet, Wasabi Celeriac Remoulade, Herb Oil Dressing  
Risotto of Broad Bean, Pea and Mint, Asparagus crisps  
Burrata and Heritage Tomatoes, Basil Pesto Dressing  
Summer Vegetable Timbale, Truffle Mayo  
Watercress, Potato and Sorrel Soup, Gruyere Cheese Croutons  
Smoked Salmon with Garden Tiger Pickled Cucumber Salad

### Mains:

Fillet of Lamb Wellington, red wine, tomato and rosemary jus. Wilted Chard  
Roast Halibut Fillet, Summer Vegetable and New Potato Fricassee  
Lobster Thermidor (market prices)  
Cold Lobster with Watercress Mayo (market prices)  
Carrot and Cumin Tarte Tatin  
Sea bass, baby plum Tomato, Olives and Pine nuts, and Basil dressing  
Lemon Roast Chicken with halloumi, honey figs and thyme  
Breast of local duck, pomegranate molasses jus, salted mustard seed new  
potatoes  
Butternut squash and chick pea tagine, fruity cous cous  
Cotswold Beef fillet, Fondant potatoes, red wine and wild mushroom sauce  
Loch Duart Salmon, Langoustine and Saffron Butter Sauce, Parmentier  
Potatoes  
Spinach and Ricotta Cannelloni, Glazed Tomato and Parmesan Sauce



## FORMAL DINNER PARTY

Autumn / Winter

### Starters:

Roasted Heritage Beetroots, Goats Cheese Curd, Toasted Walnuts  
Warm Pigeon Breast Salad, Puy Lentil Dressing  
King Scallops, Cauliflower Cream, Raisin Jus  
Ham Hock Croquettes, Grain Mustard Mayo, Apple Salad  
Cream of Celeriac Soup, Parmesan Crisps  
Smoked Salmon, Warm Blinis, Horseradish Creme Fraiche  
Crab Cakes, Sweet and Sour Cucumber Dipping Sauce, Pickled Vegetables  
Wild Mushroom Risotto, White truffle Oil, crispy Leeks  
Chick Pea, Sweet Potato and Harissa Fritters, Avocado Salsa  
Sun dried Tomato and Mozzarella Arancini, Salsa verde

### Mains:

Local Venison Fillet, Sloe Gin Jus, Potato and Celeriac Gratin  
Slow Braised Lamb Tagine, Toasted Vegetable and Raisin Cous Cous  
Roast Pheasant breast, Parsnip Mash, Port and Chestnut Jus  
Slow Braised Beef, Dauphinoise Potatoes, Roast Shallots  
Aubergine Parmigiana  
Parsnip Tart Tatin, Pickled Beetroot,  
Cod with Creamed Grain Mustard Leeks, Mashed Potatoes  
Roast Free Range Chicken Gallatin, Wild Mushroom Mousse, Morel Sauce  
Aubergine and Roasted Butternut Squash Stack, with feta Cheese  
Roast Old Spot Pork Loin, Glazed Apples Cider Sauce  
Fillet of Cotswold Beef, Roast Baby Root Vegetables, Ale Sauce, Boulangere  
Potatoes  
Halibut, Chargrilled Baby Leeks, White Truffle Oil and Potato Broth

### Vegan:

Three-grain pilaf, roasted salsify and shiitake mushrooms.  
Aubergine, lentil, sweet potato and coconut curry with jasmine rice.  
Pappardelle with spinach dumplings and arrabiata dressing.  
Parsnip and wild rice suppli, roasted crushed cauliflower cherry jus.  
Goan chickpea risotto with cashew nuts and vegan yoghurt.  
Smoked tofu, French beans and persimmon and Chraimeh sauce.

### Desserts:

Available all year

Warm Chocolate Salted Caramel Brownies with Vanilla Ice Cream  
Lemon Posset, Orange Shortbread  
Vanilla Cheesecake, Pistachio Crumb and Candied Pistachios  
Chocolate and Gritting Cherry Marquise with Clotted Cream  
Raspberry Crème Brûlée served with Shortbread Biscuits  
Sticky toffee Pudding, Caramel Sauce and Vanilla Ice Cream





Lemon Tart with  
Spice Orange Pannacotta, Poached Fruits  
Flourless Chocolate Torte, Mascarpone Cream, White Chocolate Sauce  
Banana and Peanut Butter Semi freed, Caramelised bananas,  
Individual Sherry Trifle • Bread and Butter Pudding, Home Made Custard and  
Ice Cream  
Tiramisu Cheesecake  
Seasonal Fruit Crumble, Home made Custard or Ice Cream

Spring / Summer

Cinnamon Roasted Peach, Poached Apricots in Star anise, Vanilla Ice Cream  
Eton Mess, Raspberry Sauce and Roasted almonds  
Elderflower and Prosecco Jelly with Summer Berries and Raspberry Sorbet  
Summer Pudding, Ice Cream or Clotted Cream  
Strawberry Romanoff, Pistachio shortbread Mille-feuille

**Costs:**

From £64.50 for a set Starter, Main, Dessert for all guests to enjoy, drinks &  
dinner service

Special diets can be catered for individually

Why not add in ....

Pre Dinner Canapés see canapé menu

Cotswold Cheese Board £12.50 per head

Coffee, fresh peppermint teas, Joes Organic Teas, Chocolates £5.00 per head

Full-service dinner option: £87.50 per head to include: • Canapés • 3 course  
menu • Coffee & teas • Cheeseboard

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.

