

Sample Menu

PRIVATE CHEF AT GARDEN COURT

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 Garden Court. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT GARDEN COURT

First Courses

Herefordshire Ham Hock Terrine served with Piccalilli Gel, Micro Leaf Salad & Sourdough Bread
Charcoal Butter Potted Chicken Liver Parfait served with Red Onion Marmalade & Artisan Bread
Prawn Cocktail Verrine served with Bloody Mary Jelly & Avocado Mousse
Slow Cooked Barbecue Pulled Pork served with Creamy Macaroni Cheese
Lemon & Mint Marinated Feta, Fresh Pea Pesto Bruschetta & Pea Shoot Salad (v)
Warm Tart of Blue Cheese served with a Saffron Infused Williams Pear Salad & Candied Walnuts (v)

Main Courses

Braised Belly of Herefordshire Pork served with Champ Potato, Roasted Carrots, Pea Purée & a Rich Jus
Duo of Chicken – Butter Poached Breast & Crisp Thigh, Black Olive Tapenade, Tenderstem Broccoli, Roast Cherry Tomato Sauce & Polenta Wedge
Pan Roasted Fillet of Salmon served with Crushed Dill Potatoes, Charred Leeks & Green Sauce
18 Hour Slow Braised Ox Cheek served with Horseradish Mashed Potatoes, Whole Carrot & a Red Wine Jus
Loin of Herefordshire Pork served with Al Forno Potatoes, Wilted Spinach & a Champagne & Portobello Mushroom Sauce
Pan Roasted Chicken Breast served with a Chorizo, Smoked Paprika, Olive & Butterbean Stew & Curly Kale
'Root En Croute' – Roasted Roots, Salt Baked Beetroot, Butternut Squash, Caramelised Red Onion & Wilted Spinach with a Carrot & Orange Velouté (v)
Ricotta, Basil & Roasted Mediterranean Vegetable Parmigiana (v)
Chick Pea, Lime, Tamarind, Chilli & Coriander Curry served with Coconut Rice (vegan)

Dessert Courses

Rich Chocolate Tart served with Raspberry Coulis
Glazed Lemon Tart served with a Preserved Raspberry Sauce
Vanilla Panna Cotta served with a Black Cherry & Vanilla Bean Compote & a Bitter Chocolate Tuille
Chocolate Fudge Brownie with Chocolate Sauce & Vanilla Bean Ice Cream
Williams Pears Poached in Port with Classic Crème Anglaise & Hazelnut Biscotti
Apple Tarte Tatin served with Caramel Sauce & Crème Fraîche

Two Courses £38.50 per person
Three Courses £46.00 per person

Please choose one of each course, plus a vegetarian or vegan option.
Price includes all staffing and VAT.

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.



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