

# GOODMAN PACKAGE

Going back to Ellenborough park's earliest days, Thomas Goodman was the local farmer who began work building what was then called "Southam House" in 1485.

## INCLUDES:

Three Course Dinner

Tea & Coffee

Candelabras

Name Cards

Individual Menus

For more details, visit [www.ellenboroughpark.com](http://www.ellenboroughpark.com).  
Call us on 01242 545454 or email [events@ellenboroughpark.com](mailto:events@ellenboroughpark.com)

# RATCLIFFE PACKAGE

Mrs Ratcliffe and her daughters occupied the house from 1906 through to the Second World War, before the house was sold in 1947 to become the Oriel Private School for girls.

## INCLUDES:

Glass of Prosecco on Arrival

Three Course Dinner

Amuse Bouche

Bottled Water

Tea & Coffee

Candelabras

Name Cards

Individual Menus

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# H U D D L E S T O N P A C K A G E

In the early 16th century the estate was bought by Sir John Huddleston, Constable of Sudeley Castle, and is said to have finished the construction of Ellenborough House.

## INCLUDES:

Glass of Prosecco on Arrival

Three Course Dinner

Amuse Bouche

Half Bottle of House Wine per person

Bottled Water

Tea & Coffee

Candelabras

Name Cards

Individual Menus

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# SAMPLE BANQUETING MENU

*For bookings with up to 40 guests, please choose three items from starters, main courses and desserts to create the menu for your event. We will then require a pre-order 1 month prior to the event date. For bookings with over 40 guests, please choose one item from starters, main courses and desserts to create the menu for your event.*

## STARTERS

- Ham hock terrine, celeriac remoulade, piccalilli, pine nuts (N, Must, E, Sul)
- Butternut squash velouté, pumpkin oil, pumpkin seeds (M, Cel, Ve - upon request)
- Smoked salmon, orange, fennel, radish, citrus & wasabi dressing (F, Soy, G, Must, Sul)
- Caprese salad, burrata mozzarella, basil, smoked tomato balsamic (M, Sul)
- Deep fried goats' cheese, Jerusalem artichoke, leek, walnut (E, G, N, Sul)
- Soy glazed tofu, rice noodles, edamame beans, chilli, sesame (Ses, Soy, G, Soy, Ve)
- Grilled mackerel, apple, cucumber, pickled mushrooms, celeriac, hazelnut (N, F, Sul, M)
- Brixham crab, melon, cucumber, ginger, lime & sesame dressing (Crust, M, Sul)

## MAIN COURSES

- Slow roasted fillet of beef, creamed potato, wild mushrooms, roasted shallot, red wine sauce (£15 supplement) (M, Sul, Cel)
- Roast loin of cod, confit baby potatoes, kale, chorizo, pine nut, fish cream sauce (F, M, Cel, Sul, N)
- Roasted rump of lamb, petit ratatouille, baby courgette & roasted artichoke, lamb sauce (Cel, Sul, M)
- Braised blade of beef, creamed potato, honey glazed carrot, parsnip crisps, red wine sauce (M, Cel, Sul)
- Confit pork belly, white bean & Marteau sausage cassoulet, mash, green beans (Cel, Sul, M)
- Sea bass, Pak choi, edamame beans, tender stem broccoli, shellfish bisque (C, Cru, D, F, Soy, Sul)
- Cep risotto, toasted almond, rosemary oil, aged parmesan truffle (M, Cel, Ve - upon request)
- Roasted chicken supreme, confit fondant potato, fine beans, maitake mushrooms & bacon, red wine sauce (M, Cel, Sul)
- Roasted chicken breast, fondant potato, green beans, bacon and onion Madeira sauce (M, Sul, C)
- Roast dinner: Sirloin of beef or pork loin or lamb leg
- Each served with confit roasted potato, honey glazed root vegetables, Tenderstem broccoli,  
Yorkshire pudding, gravy and horseradish, apple or mint sauce (G, M, E, Sul, C, Must)
- Roasted red peppers, caraway cous cous, petit ratatouille, artichoke, lemon oil (G, Ve)

## DESSERTS

- Mixed berry Eton mess, lemon shortbread (M, G, E)
- Vanilla cheesecake, passion fruit jelly, mango sorbet (E, G, M)
- Warm cherry Bakewell, vanilla ice cream (N, M, E, G)
- 70% Dark chocolate delicè, blackberries, blackcurrant sorbet (N, M, E, G)
- Warm chocolate fondant, banana ice cream (E, M, G)
- Iced mango parfait, tropical fruit salad (M, E)
- Sticky toffee pudding, clotted cream (M, E, Sul, G)
- Lemon tart, raspberry sorbet (E, G, M)
- Dark chocolate pot, poached cherries, pine nut crumb (Soy, N, Ve)
- Selection of British cheese, quince, biscuits (£5 supplement) (M, G, N, Sul)

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru Vegan = Ve Eggs = E Fish = F Gluten = G Lupin = L  
Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

SAMPLE  
EVENTS  
WINE LIST

CHAMPAGNE & SPARKLING

SPARKLING WHITE RED ROSÉ NV PONTEBELLO, (DOC) VENETO, ITALY / 48

NV, TAITTINGER BRUT, CHAMPAGNE, FRANCE / 85

NV, VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE / 100

NV, TAITTINGER "PRESTIGE" CHAMPAGNE, FRANCE / 95

WHITE

SAUVIGNON BLANC, VINAMAR, CENTRAL VALLEY, CHILE / 32

PINOT GRIGIO, MARCHESI ERVANI, VENEZIE, ITALY / 34

SAUVIGNON BLANC, PULPO, MARLBOROUGH, NEW ZEALAND / 34

CHENIN BLANC, KLEINE ZALZE, COASTAL REGION, SOUTH AFRICA / 38

CHARDONNAY, MONTSABLE, LANGUEDOC, FRANCE / 40

SANCERRE, DOMAINE FRANCK MILLET, LOIRE VALLEY, FRANCE / 60

RED

MERLOT, VINAMAR, CENTRAL VALLEY, CHILE / 32

2019/20 PINOT NOIR, RARE VINEYARDS, LANGUEDOC-ROUSSILLON, FRANCE / 34

MALBEC, PANNUNZIO LAS PIEDRAS, MENDOZA, ARGENTINA / 40

2019 BORDEAUX SUPERIEUR, CHATEAU BELLECROIX, BORDEAUX, FRANCE / 45

RIOJA CRIANZA, RAMON BILBAO, RIOJA, SPAIN / 40

ROSÉ

PROVENCE ROSE, PALM PAR L'ESCARELLE, PROVENCE, FRANCE / 38

CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE, FRANCE / 40