



ELLENBOROUGH PARK



SOCIAL EVENTS AT ELLENBOROUGH PARK

Cheltenham's Ellenborough Park is the perfect setting to host a celebration. Offering a unique selection of areas to suit all occasions, from grand dinners with impressive backdrops to casual alfresco settings. Look no further than our 15th century manor house, after all our historic walls and nature-rich grounds have been hosting celebrations for centuries.

Whatever the reason for your gathering, celebrate or commemorate at Ellenborough Park. Your imagination is truly the limit for what we can create; from decorations and finishing touches to extra special additions our dedicated team will create an event to remember.



SAMPLE CONFERENCE BUFFET MENU

MAIN COURSES

Chicken Caesar salad (F, G, E, Must, M)

Poached salmon Niçoise (F, E, Sul)

Vegan Niçoise, tofu (Sul, Ve, soy)

Tomato, mozzarella, basil, pesto salad (M, N)

Seasonal soup, sourdough (M, G or Ve)

Crispy pork, piccalilli (E, G, Sul, Must)

Deep fried whitebait, tartar sauce (E, G, Must, Sul, F)

Mini fish & chips (F, Sul, Must, G)

Wild mushroom risotto, pine nuts (N, M, Cel)

Soy glazed tofu, pak choi, sesame (Soy, Ses, G, Ve, Must)

Chicken & chorizo in coconut sauce

Sausage & onion casserole (Sul, G, Cel)

Sea bream, ratatouille vegetables (F)

Ratatouille vegetables, vegan feta, cashew nuts (Ve, N)

Moroccan lamb and apricot Tagine (Sul, Cel)

Slow cooked beef Bourguignon (Sul, Cel)

DESSERTS

Pear crumble, vanilla ice cream (M, E, G or Ve)

Selection of sorbets, fresh berries (Ve)

Chocolate brownie, toffee sauce (M, G, E)

Fresh fruit salad (Ve)

Seasonal Eton mess (E, M)

All desserts are served with a Cheese Board (M, G, Sul, Must)

Please select two main meal options to be served with new potatoes, rice, pasta or
cous cous, seasonal vegetables, a selection of salads, cured meats and sourdough bread.

Please pick one dessert option which will also be served with a cheese board.

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

SAMPLE BANQUETING MENU

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

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 délicé, 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)

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SAMPLE BARBEQUE MENU

SAVOURY DISHES

- Middle white pork sausages, caramelised onions (G, Sul)
- Minute steaks
- Cajun chicken
- Beef burgers with cheddar cheese (M)
- Teriyaki king prawn skewers (Cru, Soy, G, Must)

VEGETARIAN DISHES

- Spiced rice stuffed peppers
- Halloumi, oregano oil (M)
- Mediterranean skewers
- Cajun aubergine

SIDE DISHES

- Coleslaw (E, Must)
- Tomato, shallot, basil pesto salad (N, M)
- Curried raisin couscous (G, Sul, Cel)
- Baby gem, slice tomato, pickled gherkins (Sul)
- Selection of freshly baked breads and rolls (G)
- Baby buttered potatoes, parsley (M)
- Corn on the cob, chilli and garlic butter (M)

DESSERTS

Please choose two:

- Apple crumble, vanilla custard (M, G, E)
- Fresh fruit salad (Ve)
- Dark chocolate brownie, salted caramel sauce (M, G, E)
- Lemon tart, fresh raspberries (G, M, E)
- Chocolate crèmeux, orange, hazelnut (M, E, N or Ve)

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SAMPLE FINGER BUFFET MENU

PLEASE CHOOSE 6 OF THE BELOW OPTIONS:

- Sesame sausage rolls (G, M, E, Ses)
- Seasonal vegetable quiche (G, M, E)
- Smoked salmon blini, crème fraiche, keta caviar (F, G, E, M)
- Crispy tofu, sweet chilli, lemon, maple (G, E, Soy or Ve)
- Hassel back potatoes, cream cheese, aruga caviar (F, M)
- Chickpea falafels, mint yoghurt (M)
- Chicken satay skewers (P, Must. Soy, G)
- Chicken and chorizo empanadas (G, E, M)
- Lamb kofta, tzatziki (M)
- Beef burger sliders (Sul, G, M, E)
- Cajun chicken sliders, coleslaw (E, M, G, Must)
- Tomato, mozzarella, basil pesto sliders (G, M, N, E)
- Tomato and goats cheese bruschetta, balsamic (G, Sul)
- Parma ham wrapped halloumi (M)
- Pressed club sandwich (G, M, Sul, E, Must)
- Pressed Italian cured meats and pepper focaccia (G, M, N)
- Chicken Caesar wraps (G, M, E, Must, Sul, F)
- Hummus and salad wraps (G, Ses)
- King prawn and chorizo skewers (Cru)
- Teriyaki salmon skewers (F, Soy, G, Must)
- Smoked haddock croquettes (F, M, G, E)

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S A M P L E
E V E N T S
W I N E L I S T

C H A M P A G N E & S P A R K L I N G

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

W H I T E

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, MONTABLE, LANGUEDOC, FRANCE / 40

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

R E D

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

R O S É

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

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