

FEAST MENU

COW
COLEY

MANOR

EXPERIMENTAL

MAIN COURSE

Please select one for the table

Grilled Aubergine, Piatto beans,
Marcona Almonds vg - 70pp

or

Roast Adlington Chicken,
Sweetcorn & Hen of the Woods - 75pp

or

Roast Elkstone Lamb,
Baby Gem & Borlotti - 90pp

or

Côte de Boeuf, Smoked Bone Marrow
& Baby Onions - 105 pp

SNACKS
TO SHARE

Olives,
Thyme & Orange

Sourdough Bread & Butter

WITH SIDES FOR THE TABLE

Green salad
French Fries

STARTERS
TO SHARE

Charcoal Leek, Cow's Curd,
Hazelnut v

Raw beef,
Fried Shallots & Foie Gras

Raw Bibury Trout, Strawberry &
Lemon Balm

DESSERT TO SHARE

Caramelised White Chocolate,
Dark Chocolate Mousse

With

Warm Madeleines,
Strawberry Chantilly



** Should any of your guests require a different meal, please let us know one week in advance.
We can accommodate vegan, vegetarian, gluten free, nut free.*