



Cumberwell Park

Dinner Menu



Cumberwell Park

Bradford on Avon

Wiltshire

BA15 2PQ

01225 863322

www.cumberwellpark.com

enquiries@cumberwellpark.com



On Arrival

Add a touch of elegance for your guests with some canapés and arrival drinks:

3 Choices £4.50 per Person

4 Choices £5.75 per Person

Paprika and Parmesan Cheese Straws

Duck and Hoi Sin Pancakes

Marinated Beef Skewers

Cheese and Tomato Focaccia

Smoked Salmon and Horseradish Cream Cheese Croute

Soy and Sesame Chicken Skewers

Honey and Mustard Sausages

New Potatoes with Egg Mayo

Arancini with Stilton Cheese

Selected Arrival Drinks

	<i>Per Btl</i>	<i>Per Gl</i>
Pimms		£4.50
Winter Pimms		£4.50
Wine	£16.50	£4.15 (175ml)
Prosecco	£26.00	£4.75 (125ml)
Champagne	£42.00	
(Please check our current wine list for up to date prices)		

Dinner Menu - £25 per person (3 courses)

Starter

***Roasted Tomato and Red Pepper
Soup***

Chicken Liver Pate
with Caramelised Onion, served with
Toast

***Ham Hock and Root Vegetable
Terrine***
with Piccalilli

***Warm Caramelised Onion and
Smoked Cheddar Tart***
with dressed leaves

***Rosemary Roasted Butternut
Squash Soup***

Oriental Beef and Noodle Salad
with Hoi Sin and Soy Dressing

Smoked Salmon
with a potato and dill salad

Creamy Garlic Mushrooms
with Wholemeal Bread

Main

Pan-fried Chicken Breast
with a Potato, Spring Onion and
Spinach Cake and Wine Cream Sauce

Confit of Duck
with a Potato and Thyme Rosti,
Caramelised Apple and Red Wine
Sauce

Herb Crusted Fillet of Salmon
with a Spring Onion Potato Cake and
Herb Oil

***Mushroom, Brie and Cranberry
Wellington***
with a Fondant of Root Vegetables and
a Rosemary Cream Sauce

***Roast Sirloin of Beef with
Yorkshire Pudding***
with Roast Potatoes and Gravy

***Breast of Free Range Chicken
with Apricot Stuffing***
with Roast Potatoes and Gravy

Slow Roast Belly of Pork
with a Parsnip and Potato Puree,
Caramelised Apple and Mustard Sauce

Braised Lamb Shank
with a Parsley Mash and Red Current
Jus

Pan Fried Fillet of Sea Bass
with Crushed Potatoes, Roasted
Fennel, Warm Tomato and Thyme
Sauce

***Parship, Chestnut and Leek Filo
Parcel***
with a Mushroom Cream Sauce

***Rosemary and Garlic Leg of
Lamb***
with Roast Potatoes and Gravy

Roast Pork with Apple Sauce
with Roast Potatoes and Gravy

Dessert

Honey Cheesecake
with Fruit Compote

Apple Strudel
with Vanilla Sauce

***Strawberry and Raspberry
Pavlova***
with Strawberry Syrup

Zesty Orange and Lemon Tart
with Raspberry Coulis

Meringue Glace
with Mixed Fruit

Raspberry Crème Brulee
with a Ginger Biscuit

Warm Chocolate Brownie
with Chocolate Sauce and Vanilla Ice
Cream

Sticky Toffee Pudding
with Caramel Sauce and Vanilla Ice
Cream

Selection of Cheese and Biscuits
with Grapes and Chutney

Tea and Coffee

A selection of Teas and Coffee are included in our dinner price and are served with Homemade Chocolates

Cheese

A cheese course can be added to your meal from £2.50 per head, we are happy for you to select specific cheeses, these will be priced accordingly.

This menu is suitable for parties with 20 guests or more. You are invited to choose 3 starters, 3 main courses and 3 desserts for your guests plus a vegetarian option.

We can cater for parties of less than 20 guests – please contact us to discuss your requirements.

Our Events Manager is on hand to assist with the organisation of your event down to every last detail; from the table layout to recommending entertainment. Our aim is to ensure that you and your guests experience a truly memorable occasion.

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Lunch Menu



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Duck and Hoi Sin Pancakes	Marinated Beef Skewers
Cheese and Tomato Focaccia	Honey and Mustard Sausages
Soy and Sesame Chicken Skewers	Arancini Stuffed with Stilton
Smoked Salmon and Horseradish Cream Cheese Croute	

Selected Arrival Drinks

	<i>Per Btl</i>	<i>Per Gl</i>
Pimms		£4.50
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Champagne	£42.00	

(Please check our current wine list for up to date prices)



Lunch Menu - 2 Course - £16.25 3 Courses - £19.50

Starter

Celery and Cumin Soup	Pea and Ham Soup with Cheese Croutons
Salmon Fish Cake Served with Sweet Chilli Sauce, Mixed Leaves and Lemon	Tuna and Egg Salad
Spicy Breaded Chicken with Fresh Tomato Salsa	Chicken Liver Parfait Jar served with Pickles, Onion Marmalade and Toasted Brioche
Vegetarian Caesar Salad with Avocado and Parmesan Shavings	Stilton Mousse served with Cheese Straws
Oriental Shredded Beef Noodles	Spanish Tortilla de Patatas

Main

Beef Bourguignon with Mashed Potatoes and Seasonal Vegetables	Homemade Beef Lasagne with Mixed Leaves and Baked New Potatoes
Chicken Supreme with Homemade Stuffing, Roast Potatoes and Seasonal Vegetables	Mushroom, Cranberry and Brie Wellington served with Roast Potatoes and a Rosemary Cream Sauce
Grilled Sea Bass served with Pea Puree, Gratin Potatoes and Cherry Tomatoes	Baked Cod Loin with Cauliflower Puree Potato Wedges and Greens
Roast Loin of Pork with Mashed Potatoes Apple Sauce and Crackling	Tuscan Bean Crumble with a Tomato Compote and Dauphinoise Potatoes

Dessert

Chocolate Brownies served with Chocolate Sauce and Vanilla Ice Cream

White Chocolate Bread and Butter Pudding served with Custard

Homemade Raspberry Cheesecake served in a Jar

Lemon Posset with a Seasonal Berry Compote and Homemade Shortbread

Pear au Chocolat served with Marshfield Vanilla Ice Cream

Homemade Warm Apple Strudel served with Vanilla Custard

Mixed Berry Pavlova served with Cream

Selection of Local Cheese and Biscuits

A selection of Teas and Coffee are included in our lunch price and are served with Homemade Chocolates



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Buffet Menu



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Soy and Sesame Chicken Skewers

Honey and Mustard Sausages

Arancini Stuffed with Stilton

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Finger Buffet

7 Choices - £14.00 10 Choices- £16.00

Selection of Filled Sandwiches or Wraps (V)	Cheddar and Onion Quiche Fingers (V)
Pesto Chicken Skewers	Oriental Salmon Skewers
Cajun Potato Wedges (V)	French Bread Pizza Bites (V)
Cheesy Garlic and Herb Bread (V)	Thai Prawn Toast
Homemade Sausage Rolls	Nachos with Dips (V)
Chicken Goujons	Spiced Meatballs with Tomato sauce
Glazed Butchers Sausages	Homemade Tomato and Herb Focaccia (V)
Tomato, Red Onion and Goats Cheese Puff (V)	Vegetable Spring Rolls

Finger Buffet Sweet Treats

2 Choices - £3.00 3 Choices - £4.00 4 Choices - £4.80

Exotic Fruit Kebabs	Mini Chocolate Eclairs
Strawberry Mille-feuille	Rocky Road
Neapolitan Meringue Creams	

A selection of teas and coffee with Petit Fours are available for £2.50 per person.

2 Course Cold Fork Buffet - £19.50 per person

Prices are inclusive of Main Course, Salad and Dessert – a first course can be added for an additional £4 per person

Main Course – please select 3 of the following:

Honey Roast Wiltshire Ham	Coronation Chicken with Apricots
Roast Topside of Beef with a selection of Pickles	Platter of Cured Salmon with Horseradish Cream
Roast Free Range Turkey with Tarragon Mayonnaise	Lemon and Rosemary Chicken with a Herb Mayo
Spinach, Feta and Red Onion Frittata (V)	Cheddar and Leek Quiche (V)

All our dishes are served with Freshly Baked Rolls or Crusty Bread

Salads – please select 5 of the following:

Caesar Salad	Sliced Tomatoes with Basil Leaves
Hot New Potatoes with Parsley Butter	Beetroot, Chive and Cheese Salad
Half Jacket Potatoes	Mixed Cabbage Coleslaw
Potato Salad with Spring Onions	Mixed Bean Salad with Tomatoes
Roasted Vegetable Cous Cous	Green Mixed Leaf Salad
Tomato and Olive Salad	Roasted Red Onion Pasta
Curried Rice and Sultana Salad	

A selection of teas and coffee with Petit Fours are available for £2.50 per person.

2 Course Hot Fork Buffet - £21.50 per person

Prices are inclusive of Main Course and Dessert – a first course can be added for an additional £4 per person

Main Course – please select 2 of the following:

Fruity Lamb Tagine and Chickpea Herb Cous Cous served with Pitta Bread	Chicken Curry with Basmati Rice and Naan Bread
Rich Beef, Ale and Mushroom Stew with New Potatoes	Poached Fillet of Salmon with Hollandaise Sauce and New Potatoes
Tuscan Bean Crumble with Tomato Compote and Lyonnaise Potatoes	Church Farm Sausages with Mashed Potatoes and Onion Gravy
Chargrilled Vegetables, Tomato, Mozzarella Mille-feuille, Pesto and Mixed Leaves	Traditional Roast Pork, Beef or Chicken (Please choose one), served with all the trimmings

Dessert – please choose up to 2 of the following

Desserts based on a 50/50 split for your party

Lemon Posset with Seasonal Berries	Chocolate Mousse with Florentine Biscuits
Fresh Fruit Salad with Pouring Cream	Ginger and Orange Crème Brulee
Bread and Butter Pudding with Custard	Bakewell Pudding with Custard
Selection of Cheese and Biscuits	Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Cheese:

A cheese course can be added to your meal from £2.50 per person, we are happy for you to select specific cheeses, these will be priced accordingly.

A selection of teas and coffee with Homemade Chocolates are available for £2.50 per person.