



canapés



At the Cheltenham Regency Hotel we constantly renew and upgrade the menus that we offer. All food is freshly prepared and our chefs use only fresh, local produce.

Our head chef would be more than happy to provide any favourite dishes, subject to availability, or choices for those with special dietary requirements



A choice of 5	£7.50
Half covers	£4.50

Honey Mustard Glazed Pork Belly
Smoked Haddock Risotto Dice
Smoked Salmon and Crème Fraiche Forks
Yellow Fin Tuna Tartare, Lime & Coriander
Bresola Pickled Mushroom Roll
Feta and Black Olive Brochette
Pesto Dough Sticks
Melon, Sesame and Soy Shot

Alternative Option;

Strawberries dipped in Chocolate £3.95pp
Selection of Olives, Crisps and Nuts £3.50pp

wedding breakfast selector



starters

£5.50

Tomato and Basil Soup

Prawn and Crayfish Cocktail

Ham Hock Terrine, Brioche and Piccalilli

Trio of Melon, Champagne Jelly, Berry Compote

£6.50

Cream of Celeriac Soup with Truffle Oil

Fresh and Smoked Salmon Tartare, Lime Crème Fraîche

Walnut Crusted Goats Cheese, Pear and Endive Salad

Chicken Liver Parfait with Red Onion Marmalade and Toasted Brioche

£7.50

Wild Mushroom Soup with Tarragon Oil

Confit Leg of Duck, Puy Lentils, Madeira Jus

Crab and Prawn Tian with Tomato Salsa

Soy Glazed Tiger Prawns, Melon and Sesame Salad



wedding breakfast selector

main courses

£15.95

Breast of Chicken with Dauphinoise Potatoes and Sage Jus
Slow Braised Belly Pork with Leek Mash and Thyme Jus
Roast Salmon with Pesto Mash and Tapenade Dressing
Fine Tart of Tomato and Courgette, Grilled Goats Cheese

£17.50

Chargrilled Pork with Fondant Potato, Apple Sauce and Red Wine Jus
Braised Beef, Herb Mash, Red Wine Sauce
Pan Fried Seabass, Crushed Potatoes, Sauce Vierge
Sage Gnocchi, Butternut Squash, Wild Mushroom Sauce

£19.95

Coin of Lamb, Dauphinoise Potato, Rosemary Jus
Beef Wellington with Horse radish Mash and Red Wine Jus
Roasted Halibut, Saffron Potatoes, Chive Beurre Blanc
Wild Mushroom Artichoke Risotto with Rocket Salad and Truffle Oil

All mains served with Seasonal vegetables

Children's Menu available on request.



wedding breakfast selector

dessert

£5.50

Sticky Toffee Pudding, Butterscotch Sauce
Vanilla Crème Brulee, Shortbread Biscuit
Fresh Fruit Salad with Double Cream
Strawberry and Vanilla Cheesecake

£6.50

Warm Apple Tart Tatin, Vanilla Ice Cream
White and Dark Chocolate Terrine, Coffee Anglaise
Profiteroles with Caramel Sauce
Fruit of The Forest Bavarois with raspberry and Mint Coulis

£7.50

Warm Chocolate Fondant, Marmalade Ice-Cream
Fresh Strawberries, Clotted Cream, Sablé Biscuit
Trio of Chocolate Pudding with Chocolate Sauce
Cheese and Biscuits with Grape Chutney