

Private Dining Menus  
ONLY £19.95 per person

Lily's only serve seasonal, local food all made on the premises.

Our private dining facility has proved to be very popular.

There is no room hire charge, we just ask for a minimum party size of only 20 persons and we can reserve the whole Restaurant for your exclusive use.

This facility is available any night of the week or on a Sunday (excluding Saturday night).

We have attached a choice of 3 menus both hot and cold; however we are happy to design menus to suit your own personal requirements.

All functions require pre ordering with a minimum of 1 weeks notice and a £5 non refundable deposit per person is also required at the time of booking.

We look forward to welcoming you at Lily's.  
Prices apply from 01/01/10

5a College Court, Gloucester, GL1 2NJ Tel: 01452 307060  
Website: [www.lilysrestaurant.co.uk](http://www.lilysrestaurant.co.uk)



Menu A £19.95 per person

Homemade Soup of the Day (V)  
Served with crusty bread

Brie & Cranberry (V)  
Breaded deep fried wedge of brie served with cranberry sauce and garnish

Prawn Cocktail

North Atlantic Prawns topped with homemade Marie Rose sauce

Fresh Melon & Pineapple Boat (V)

Served with a raspberry coulis

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Roast Topside of Beef

Served with Yorkshire pudding and horseradish cream

Coq au Vin

An authentic dish of chicken breast, red wine, mushrooms & shallots

Pan Fried Salmon Fillet

Served with a Cream of Watercress sauce

All of the above served with seasonal vegetable and potatoes.

Vegetarian option on request (V)

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Seasonal Fruit Crumble served with Custard

Lemon Meringue Pie

Raspberry & White Chocolate Cheesecake

Chocolate Brownie Ice Cream Sundae

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Freshly brewed coffee or tea and chocolate mints

*(V) Indicates vegetarian options*



Menu B £19.95 per person

Homemade Soup of the Day

Served with crusty bread

Sautéed Garlic Mushrooms (V)

A bowl of fresh field mushrooms cooked in white wine, shallots, cream & garlic

Farmhouse Pate

Served with Melba Toast & Redcurrant Jelly

Deep fried Potato Skins  
Served with Sour Cream & Chives and Tomato Salsa

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Beef Bourguignon  
A delicious dish slowly braised in the oven with shallots, red wine and herbs  
Served with roast Potatoes

Roast Leg of Pork  
Gloucester Old Spot Pork, Crackling, Onion & Thyme Stuffing, Roast Potatoes

'Lily's Fish & Chips  
Freshly battered Cod with Thick Cut Chips and Garden Peas

Vegetarian option on request (V)

All of the above served with seasonal vegetables.

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Pineapple Upside down Pudding & Custard  
Fresh Cream Raspberry Pavlova  
Old Fashioned Butterscotch Tart  
Ice Cream Sundae

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Freshly brewed coffee or tea and chocolate mints

(V) Indicates vegetarian options



Menu C - Cold Buffet £19.95 per person

Roast Topside of Beef

Glazed side of Salmon  
Served with lemon mayonnaise and cucumber

Warm Feta and Courgette Tart V

Sausage & Sage Plait

Hot buttered new potatoes V

Warm rolls & butter V

Homemade salad selection to include:-

Chunky coleslaw V

Waldorf salad V

Curried rice Salad V

Beetroot and Apple Jelly

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Selection of Homemade Desserts

(To include a hot pudding)

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Freshly brewed coffee or tea and chocolate mints

(V) Indicates vegetarian options