



Lily's Restaurant & Tearoom

Private Dining Menus

Our Licensed Restaurant is available for Private Dining in the evenings (excluding Saturdays) and on Sundays.

There is no charge for this facility; just a minimum requirement of 20 persons (maximum 44) will reserve the whole Restaurant for your exclusive use.

We have included a Menu selection of Starter, Main and Dessert options along with Vegetarian and other Dietary requirements. Choose a maximum of three selections per course to design your own personalised Menu.

£27.95 per person

Special occasion handmade cakes available as well as sparkling Prosecco by the bottle.

We look forward to welcoming you at Lily's.

5a College Court, Gloucester, GL1 2NJ Tel 01452 307060

www.lilysrestaurant.co.uk

Email eat@lilysrestaurant.co.uk

A £5 non-refundable deposit per person is required at time of booking, pre-order of food and payment in full no later than one week prior to function date. Alcohol may only be served with a Restaurant Meal no later than 11pm. A room hire charge of £25 per 15 mins will incur after 11pm. A full list of allergens may be provided upon request.

Prices applicable from 1st November 2017



Starter Selection – Choose Three

Homemade soups:-

Vine Tomato & Basil, Butternut Squash & Sweet Red Pepper,
Cream of Vegetable, Leek & Potato with cream & Thyme,
Spiced Red Pepper & Lentil, Honey Roasted Root Vegetable,
Broccoli & Stilton

Cold Starters

Honeydew Melon & Pineapple Cocktail with Zesty Orange
Sorbet

Prawn Cocktail with Marie Rose Sauce

Country Pate with homemade Apple Chutney, dressed leaves
and toasted Ciabatta

Hot Starters

Breaded Cornish Brie, cranberry sauce, dressed salad leaves

Sauteed Garlic Mushrooms in white wine and cream

Fried Potato Skins, tomato salsa, sour cream dips



Main Course Selection – Choose Three

Choice of Roasts:-

Topside of Tirley Beef, Yorkshire Pudding

Leg of Local Lamb, Onion & Herb Stuffing

Gloucestershire Loin of Pork

Local Turkey, Stuffing, pigs in blankets

Homemade Pies:-

Steak & Budding Ale

Chicken, Leek and Ham

Shepherds Pie

Classics:-

Beef Bourguignon

Diced beef braised in red wine, shallot, bacon & button mushrooms

Coq au Vin

Chicken Supreme with the classic sauce of red wine, thyme & mushrooms

Fish:-

Salmon & Herb Fishcakes, Hollandaise Sauce

'Lily's' Battered Cod Fillet, Chunky Chips, Peas & Homemade Tartare Sauce

Pan Fried Salmon Fillet with a choice of GreenHerb Salsa, Cherry Tomatoes or Chive Butter Sauce

Vegetarian:-

Vegetable Nut Loaf, Roast vegetable Gravy

Mediterranean Vegetable Lasagne, dressed salad



Homemade Dessert Selection – Choose Three

Choice of Hot Desserts:-

Apple & Raspberry Crumble

Apple & Spiced Plum Crumble

Pineapple Upside Down Pudding

Treacle & Ginger Tart

Peach Almond Tart

Choice of Cold Desserts:-

Lemon Meringue Pie

Raspberry & White Chocolate Cheesecake

Baked Vanilla Cheesecake, Summer Berry Compote

Summer Berry Pavlova

Black Forest Gateau

Warm Chocolate Fudge brownie, Mint Chocolate Ice Cream

Rum Baba with fresh cream & fruit

Choice of Ice Cream Sundaes:-

Strawberry & Clotted Cream

Pineapple & Malibu

Hokey Pokey Honeycomb

Selection of English Cheeses, Biscuits, Celery & Grapes

Tea or Coffee with Homemade Fudge £2.35