



# 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](http://www.lilysrestaurant.co.uk)**

**Email [eat@lilysrestaurant.co.uk](mailto: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 1<sup>st</sup> 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**