



COTSWOLD FINE DINING

Longborough Festival Opera 2025

Menu 1 (*Wahnfried*)

Starter

Smoked salmon, pickled kohlrabi, citrus blackberry gel, pea shoots (GF)
Green gazpacho (VG, GF)

Main

Braised lamb, rosemary rösti, pickled baby carrots, crispy leeks, Jus (GF, DF)
Pan seared seabass, rösti, pea purée, greens, chimichurri (GF, DF)
Summer vegetable and wild mushroom Wellington, crushed potato, greens,
salsa Verde (VG)

Dessert

Caramelised peach, peach cream, meringue (V, GF)
Chocolate ginger and pistachio delice, vegan vanilla ice cream, raspberries
(VG)
Cotswold vintage cheddar, brie and Cotswold Blue with fruit and nut toasts,
grapes, quince (V)

Freshly brewed coffee, tea & petit fours



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Menu 2 (*Il barbiere di Siviglia*)

Starter

Seared asparagus, Cotswold honey and feta whip, bacon crumb (GF)
Chargrilled courgette, courgette ribbons, pickled blackberries, vegan feta
(VG, GF)

Main

Treacle roasted pork tenderloin, pomme Dauphine, greens, jus
Pan fried trout, brandade, cavolo nero, salsa Verde (GF, DF)
Hasselback butternut squash, gold mash, pickled red onion, crispy kale,
herb oil (VG, GF)

Dessert

Limoncello-soaked sponge fingers, blackcurrant Chantilly, pickled
blueberries, limoncello gel (V)
Raspberry mousse, summer berry compote, granola (VG, GF)
Cotswold vintage cheddar, brie and Cotswold Blue with fruit and nut toasts,
grapes, quince (V)

Freshly brewed coffee, tea & petit fours



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Menu 3 (*Pelléas et Mélisande*)

Starter

Smoked mackerel rilette, pickled cucumber, lemon gel, sourdough
Charred vegetable press, balsamic olive purée, rocket (VG, GF)

Main

Norfolk duck breast, Cotswold honey mash, tenderstem, orange jus (GF, DF)
Teriyaki glazed salmon, Bok choy, sweet chilli mooli fondant (GF, DF)
Shallot tarte tatin, balsamic glaze, tenderstem, orange segment, Cotswold
gold mash, pickled walnut dressing (VG)

Dessert

Rosemary cheesecake, coconut digestive crumb, pomegranate (V)
Chocolate dome, chocolate mousse, mango, melted sugar shards (VG, GF)
Cotswold vintage cheddar, brie and Cotswold Blue with fruit and nut toasts,
grapes, quince (V)

Freshly brewed coffee, tea & petit fours



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Menu 4 (*Dido and Aeneas*)

Starter

Burrata, prosciutto, caramelised peach purée, pickled radish (GF)
Tomato and capsicum mousse, basil and walnut crumble (VG, GF)

Main

Pan seared chicken, spinach, pea and leek fondue,
fondant potato, chicken Jus (GF)
Roasted cod, crushed potatoes, tenderstem, café de Paris butter,
watercress (GF)
Pan fried mooli steak, sweet chilli and agave soy glaze, cauliflower purée,
torched spring onion (VG, GF)

Dessert

Mixed berry tiramisu, cocoa shavings, fruit crisp (V)
Maple roasted pineapple, coconut yoghurt, passionfruit (VG, GF)
Cotswold vintage cheddar, brie and Cotswold Blue with fruit and nut toasts,
grapes, quince (V)

Freshly brewed coffee, tea & petit fours