

Menu

Please choose one option from each course.
The second choice must be a vegetarian dish from the list below.
All guests should then pre-order from your two selected items.
(Choose 2 main courses + vegetarian option for an additional £5.00 per person)
Please feel free to mix and match items from different menus

Menu A £22.5 + VAT

Freshly Baked Crusty Bread & Butter

To start

French Onion Soup
croutons and gruyere

Cream of Butternut Squash and Coconut

Mozzarella & Beef Tomato Stack
garnished with marinated olives & basil olive oil dressing

Smoked Salmon
capers & lemon & dill mayonnaise

Classic Chicken Caesar Salad
pancetta, anchovies, croutons & parmesan shavings

Ham Hock terrine
spicy beetroot and apple relish

To follow

Wild Garlic Somerset Pork Sausages
roasted onion, red wine jus and pomme purée

Char Grilled Peppers Filled with Mediterranean Ratatouille
roasted red pepper sauce & parmentier potatoes (V)

Roasted Corn Fed Chicken
wild mushroom, tarragon & cream sauce with thyme roasted baby potatoes

Grilled Salmon
zesty dill, white wine & cream sauce with spring onion mash

To finish

Choose one Dessert from the menu

Coffee & Mints (additional £1.50 pp) Petits- Fours (Additional £1.50pp)

Menu A £25.5 + VAT

Freshly Baked Crusty Bread & Butter

To start

Cullen Skink

classic smoked haddock soup with crispy leeks

Thai Marinated Tiger Prawn

cucumber salad, lime crème fraîche, with curry and aniseed oil

Ham Hock terrine

beer mustard cream, calvados syrup, spiced apples and toasted brioche

Lamb Kofta Skewers

feta, red onion, cucumber & olive salad

Goat's Cheese 'Tarte Fine'

thin slices of tomatoes, red onion jam with beetroot, quince jelly, caramelised walnuts, and aged balsamic

To follow

Vegetable Hotpot

Beef Bourguignon

classic casserole served with gratin dauphinois and lamb lettuce salad

Slow Roast Belly Pork

apple and cider sauce, braised red cabbage and parsley mash

Confit Duck

sweet potato pie, French beans.

Baked Coley Filet

tarragon crushed new potatoes, and sauce Vierge

To finish

Choose one Dessert from the menu

Coffee & Mints (additional £1.50 pp) Petits- Fours (Additional £1.50pp)

Menu A £28.5 + VAT

Freshly Baked Crusty Bread & Butter

To start

Cream of Butternut Squash and Coconut
seared tiger prawn, curry oil

Thin Slices of Bresoala
hard goat's cheese shavings, pumpkin & chorizo purée, toasted hazelnuts and sauce vierge

Confit duck terrine
truffle vinaigrette, soft boiled quail egg, and toasted brioche

Gado Gado Indonesian Salad
pak choi, coriander, bean sprout, cucumber, with a peanut and coconut milk dressing.

Loch Duart 'Hot-smoked salmon'
pea jelly and wasabi yoghurt

To follow

Confit Duck Leg
smoked duck, Puy lentils sweet potato rösti, and honey roasted parsnip, redcurrant jus

Roasted Corn Fed Chicken
'petit pois a la Francaise' confit shallot, rosette potato and Madeira jus

Beef Redang
fine slices of beef slow cooked in lime, chillies and coconut milk, with vegetable and new potatoes

Gnocchi
wild mushrooms, butternut squash, spinach, purple sprouting broccoli

Fish Pie
gratin of Hake, Haddock and Pollock with a Noilly Prat cream sauce, and pomme purée

To finish

Choose one Dessert from the menu

Coffee & Mints (additional £1.50 pp) Petits- Fours (Additional £1.50pp)

Exclusive party menu £34.50 + VAT

Amuse Bouche

Demi tasse of chicken consome, smoked duck

Or

Demi tasse of bouillabaisse, seared tiger prawn

To Start

Pan Seared Loin of Roe Deer
creamed wild mushrooms pancetta and juniper dressing

or

Smoked Haddock Rarebit
creamed leeks and wholegrain mustard vinaigrette

or

Grilled Smoked mackerel
coriander and cashew nut potato salad, Thai dressing.

To Follow

Confit leg of lamb pie with honey glazed courgettes, sweet potato fondant, pan roasted lamb cutlet and cranberry jus

or

Scallops
herb crushed potato, truffle scented cauliflower puree, chorizo emulsion

or

Sea bream
grilled with Anya potato, broad bean and ham salad, with an almond sauce vierge.

Pre-dessert

Strawberry, Apple & Basil tartare
olive oil sorbet

To finish

Choose any two Desserts from the menu

Desserts Menu

Espresso Coffee Panna Cotta

hazelnut and chocolate chip cookies with Amaretto ice cream

Lemon Posset

meringue crumble, poached pineapple and coconut and lemongrass parfait

Rhubarb and Ginger Eton Mess

raspberry and elderflower sorbet.

Apple and macadamia crumble

Somerset apple brandy Chantilly

Saffron Poached pear

cardamom and coffee jelly, toasted hazelnuts, sweet cheese ice cream (£3.50 supp.pp)

Apple Tarte Tatin

calvados syrup, caramel and vanilla fudge ice cream

Dark Chocolate Fondant

raspberries and blueberries compote, with vanilla ice cream

Sticky Toffee Pudding

Nutty Butternut Scotch sauce and clotted cream

Chocolate Brownie vanilla Chantilly

Vanilla Panna Cotta

sablé biscuits and berry compote.

Strawberries and cream with shortbread biscuits.

Lemon tart

caramelised, raspberry coulis.

Selection of English and continental cheese and biscuits. (£3.50 supp. pp.)

This price includes; delivery, uniformed chefs, uniformed staff to serve for four hours (inc 1 hour travel),
Presentation dishes, crockery, cutlery, linen napkins & linen cloths for dining tables.

Glassware, Soft & alcoholic drinks are also available.