



## Sample Menu 1

### Starters – Please choose 3 options

#### **Chicken Liver Pate**

*Toasted Sourdough, Dressed Baby leaf, Caramelised Red Onion Chutney*

#### **Chargrilled Chicken Caesar Salad**

*Smoked Bacon & Herby Croutons*

#### **Classic Prawn Cocktail**

*Seeded Loaf & Butter*

#### **Prosciutto & Mozzarella Bruschetta**

*Cherry Tomatoes & Basil*

#### **Ham Hock Terrine**

*Piccalilli, Apple and Chicory Salad*

#### **Roasted Vine Tomato Soup with Basil oil (v)**

*Warmed Bread & Butter*

#### **Minted Lamb Koftas**

*Tzatziki & Toasted Pittas*

#### **Burrata Salad with Roasted Beetroot & Radishes (v)**

#### **Leek & Potato Soup (v)**

*Warmed Bread & Butter*

### Main Course

#### Please choose 2 + vegetarian option

#### **Roasted Topside of Beef with Yorkshire pudding**

**Or**

#### **Roasted Turkey Crown with Sausage & Herb Stuffing**

**Or**

#### **Roasted Shoulder of Pork with Sausage & Herb Stuffing**

#### **Parsnip, Cranberry & Chestnut Loaf (V)**

**All Served with Crispy Roasted Potatoes & Fresh Seasonal Vegetables**

*(Plenty of Gravy & Sauces included)*

## *Desserts*

*Please choose 2 options*

### **Vanilla & Buttermilk Panna Cotta**

*Fresh Berry Compote*

### **Date Pudding in a Caramel Sauce**

*Vanilla Crème Anglaise*

### **Classic Pavlova**

*Pimms Soaked Summer Berries*

### **Dark Chocolate Fudge Cake**

*Chocolate Sauce & Fresh Cream*

### **Lemon & Lime Posset**

*Chantilly Cream & All Butter Shortbread*

### **White Chocolate & Raspberry Cheesecake**

*Fresh Cream*

***2 Course £25 - 3 Course £32***

*Pre Order of this Menu would be required*

*Please let us know of any additional dietary requirements*

## Sample Menu 2

### *Starters- Please choose 3 Options*

#### **Smoked Salmon & Prawn Terrine**

*Black Pepper Crostini, Red Onion & Caper Salad*

#### **Honey & Soy Chicken Skewers**

*Smoked Paprika Aioli & Dressed Baby Leaf*

#### **Sweet Potato, Coconut & Cardamon Soup (v)**

*Warmed Bread & Butter*

#### **Goats Cheese Mousse on Focaccia (v)**

*Beetroot, Toasted Walnuts*

#### **Roasted Lemon & Garlic King Prawn Skewers**

*Tomato and Onion Chutney*

#### **Ham Hock Terrine**

*Apple and Cider Brandy Chutney*

#### **Smoked Haddock Rillettes**

*Brioche & Watercress*

#### **Antipasti**

*Sliced Cured Meats, Cheeses & Olives*

#### **Honey Baked Feta with Thyme (v)**

*Rye Bread & Tomato Salsa*

## Main Course

### *From the Farm*

#### **Medium-Rare Sirloin of Beef in a Mushroom & Brandy Sauce**

*Roasted Potatoes & Yorkshire Pudding*

#### **Garlic & Rosemary Leg of Lamb**

*Red wine gravy & Dauphinoise potatoes*

#### **Pan Roasted Duck Breast in an Orange & Cranberry Sauce**

*Sweet potato Boulangere*

#### **West Country Pork Belly**

*Roasted Potatoes, Cider & Thyme Gravy*

**Slow Cooked Beef Brisket**

*Green Peppercorn Sauce, Mashed Root Vegetables*

**Pork Loin Stuffed with a Black Pudding & Apple Stuffing**

*Celeriac Mash, Apricot & Brandy Sauce*

**Chicken Breast Stuffed with a Sun Blushed Tomato, Olive & Basil Cream Cheese**

*Garlic & Oregano Roasted New Potatoes*

**Seared Chicken Breast in a Garlic & White Wine Sauce**

*Crushed New Potatoes with Spinach*

**Chicken Breast Poached in a Thai Green Sauce**

*Jasmine Rice*

*From the Sea*

**Pan Fried Fillet of Wild Sea Bream**

*Crushed New Potatoes, Lemon & Dill Butter*

**Almond & Thyme Crusted Fillet of Hake**

*Parsley Mashed Potatoes & Creamed Leeks*

**Pan Fried Fillet of Salmon**

*Nicoise & Potato Salad*

**Fillet of Salmon Glazed with a Teriyaki Marinade**

*Stir Fried Egg Noodles & Vegetables*

**Lemon & Oregano Fillet of Seabass**

*Garlic Roasted New Potatoes, Cherry vine Tomatoes & Fennel Slaw*

*From the Vegetable Garden*

**Green Pesto Tagliatelle with Sun Blushed Tomatoes, Olive & Feta (V)**

*Garlic & Herb Flatbread*

**Roasted Butternut Squash & Wild Mushroom Risotto (V)**

*Toasted Pine Nuts & Dressed Rocket*

**Portobello Mushroom, Stilton & Spinach Wellington (V)**

*Roasted New Potatoes*

**Parsnip, Cranberry & Chestnut Loaf (V)**

*Roasted Potatoes, Red Wine Gravy*

*Desserts- Please choose 3 Options*

**Blackberry Bakewell Tart**

*Raspberry Coulis, Clotted Cream*

**Chilled Chocolate Fondant**

*Salted Caramel Sauce & Toasted Hazelnuts*

**Zesty Lemon Tart**

*Raspberries & Fresh Cream*

**Banoffee Pie**

*Toffee Sauce & Caramelised Pecans*

**Lime & Ginger Treacle Tart**

*Crushed Pistachios & Clotted Cream*

**Profiteroles filled with a Passionfruit Cream**

*Dark Chocolate Sauce & Fresh Strawberries*

**Coconut & Lime Panna cotta**

*Passion Fruit Puree & Pistachio Crumb*

**Dark Belgium Chocolate & Amaretto Brownie**

*Chocolate Sauce & Fresh Strawberries*

**Poached Pear in a Spiced Red Wine Reduction**

*Cinnamon Eton Mess*

**Dark Chocolate & Orange Torte**

*Cointreau Crème Anglaise*

**West Country Cheese & Biscuits**

*Chutneys, Apples & Grapes*

*Please choose:*

*2 items From the Farm, 1 From the Sea and 1 From the Garden for your guests*

**2 Course £30 - 3 Course £38**

*Pre Order of this Menu would be required*

*Please let us know of any additional dietary requirements*