



Menu Options



First Courses

Salad of honey roasted beetroot & feta cheese

Chicken liver parfait, Cumberland sauce & Melba toast

Crab & spring onion cakes served on a marinated
Chinese vegetables & sweet chilli sauce

Somerset Brie wrapped in smoked salmon deep fried & served
with fresh lime & coriander dressing

Pressed ham hock terrine served with piccalilli, minted pea & apple salad

Peppered mackerel with an apple & beetroot slaw

Smoked mackerel mousse with lime & cucumber crème
frâiche, watercress & buckwheat pancake

Filo tart filled with guacamole, feta cheese, sun blushed
tomato & olive crumb drizzled with pesto oil

Smoked haddock, tomato & spinach smokie with garlic croute

Mushroom pâté served with a crispy tortilla & garnished with salad leaves

Main Courses

Supreme of chicken stuffed with mushroom, served with a tarragon jus

Baked fillet of salmon topped with a herb & brioche crust

Medallions of pork with a sage & parmesan glaze apple, & quince compote

Baked salmon en croute filled with spinach & mushrooms, served with a lobster sauce

Confit duck legs and breast served with chilli crushed new
potatoes & a port & star anise jus, with crispy seaweed

Slow roasted pork belly served on a wholegrain mustard mash, spiced
red cabbage with Calvados cream sauce & crunchy crackling

Oven baked chicken supreme wrapped in Parma ham topped with a cream sauce

Chick pea parcel served on a creamy mushroom sauce

Roast beef with horseradish & Yorkshire pudding

Chicken & leek filo parcels

Desserts

Tangy lemon tart served with clotted cream

Hazelnut pannacotta, praline crisp, berry compote

Warmed pear & almond frangipane tart with cinnamon cream

Lemon posset with shortbread biscuit

Peanut butter cheesecake with caramel sauce & nut brittle

Raspberry crème brulee with a vanilla shortbread

Banoffee pie with a tuille biscuit

Rich chocolate tart served with cream

Sticky toffee pudding with toffee sauce & clotted cream

Double chocolate profiteroles with salted caramel cream

