



Lunch & Supper menus

Our menus are designed to inspire! If there is a dish that you would like us to create especially for you we are happy to do so.

Starters

all starters are served with home baked bread and butter or dipping olive oil

Spinach and pea soup with lemon oil

Cream of wild mushroom soup with Madeira

Ribollita Broth (cannellini, cavolo nero)

Cauliflower and toasted almond soup

Five bean soup with crispy parma ham and focaccia

Gazpacho with ginger scented crab

Smoked salmon and gravadlax on chervil blinis with keta

Ham hock terrine with homemade piccalilli

Szechuan salmon skewers with quails eggs, vanilla dressing

Carpaccio of tuna with pea shoot salad and shavings of parmesan

Roasted Beetroot and Ragstone cheese tart

Steamed Asparagus with béarnaise sauce, lemon oil (seasonal)

Pork & cardamom rilette with walnut bread, mandarin jam

Apple misted smoked duck salad with crispy lardons, wasabi vinaigrette

Tian of Dorset crab, watercress & pink grapefruit Salad

Roast vegetable, tomato and black sticks blue tartlets



Main course

Marinated fillet of Somerset lamb on potato rostii with a red wine jus

6oz Fillet of Somerset beef Dauphinoise with horseradish ice cream and a red wine jus

Lemon and thyme marinated chicken, fondant potato with a white wine jus

Char grilled chicken with wild mushroom and Madeira sauce on Dijon mash

Pan fried seabass on pea and mint mash with a red wine jus

Char grilled pave of Salmon on rice noodle with Thai broth

Seared halibut on chervil mash, moules mariniere

9 hour slow roasted lamb on rosti potato, red currant jus

Slow roasted pork on black pudding potatoes, apple compote and jus

Five spiced duck breast on roast beetroot, spiced honey glaze

Guinea fowl breast, creamed sprouts with pancetta, veal jus

Roast rib of West Country beef, horse radish Yorkshires and gravy



Savories

Wild mushrooms on blue cheese croute
Stout Welsh rarebit
Twice baked black sticks blue cheese soufflé with walnut salad
Angels on Horseback en croute
Devils on horseback, watercress salad

Pudding

Lemon posset with blueberry compote
Tall glasses of sherry trifle, popping candy
Treacle tart, rhubarb & custard ice cream
Cherry frangipan tart with acacia honey cream
Iced white chocolate parfait, espresso shots
Sticky toffee pudding with ice cream and rosemary butterscotch sauce
Summer pudding, elderflower sorbet and clotted cream

Tart au citron

Pannacotta with pistachio biscotti and praline

Valrhona chocolate and sea salted caramel tart with candied orange

Cheese from the award winning Pong Cheese of Bath

A selection of three local seasonal cheeses to be plated and served with oat cakes and fruit in
between main and pudding or post pudding

or

A selection of cheeses to be served on boards to each table to help themselves with oatcakes,
fruit, nuts and bread per board

Coffee, Teas and Tisanes

Fresh coffee served with a selection of truffles



An Afternoon Tea

Served on tiered plates with napkins and side plates

Typically 3 sandwiches & 4 cakes

A selection of cucumber, egg and ham sandwiches

Smoked salmon sandwiches

Honey and mustard sausages

Quiche lorraine

Goats cheese and red onion marmalade tartlets

Cheese scones with parma ham and pesto

Potted shrimps on muffins

Sausage rolls

Mushroom tarts with lemon hollandaise

Strawberry tartlets

Macaroons

Carrot cake with lemon frosting

White chocolate and raspberry brownies

Pink meringues with cream and strawberries

Rum babas with raspberries and cream

Chocolate éclairs

Malted loaf with blackcurrant jam and clotted cream

Scones with clotted cream and raspberry jam

Lashings of Earl Grey, tisanes and coffee with milk and cream



Our Canapés

We suggest 3-5 canapés pre supper or 8-12 for a two-hour reception

Vegetarian

Cambozola with fig and date chutney, cherry balsamic
Borolo & Porcini Risotto balls, sauce Romesco
Quail Eggs Florentine with lemon hollandaise tartlet
Parmesan gelato on a red wine croute, balsamic glaze
Caponata Croustades, sour cream
Falafel, Harissa & sundried tomato confit
Vegetable Chinese pancakes with pickled ginger & sweet chilli
Gallopings horses!

Meat

Carpaccio of beef on a garlic croute truffle mayonnaise, Parmesan shavings,
Sweet Hoi Sin oriental duck pancakes
Chicken korma skewers with ginger and mint raita
Steak and chip on a skewer with béarnaise sauce
Beef teriyaki with soy & sesame sauce
Sweet potato Beef & Butcombe pie
Tiny Yorkshires with roast pork and apple confit
Szechuan chicken skewers, coconut & lime dip

Fish

Scallop on a skewer wrapped in pancetta
Smoked salmon on a chervil blinis with dill mustard
Cajun salmon skewer with ginger and lime mayonnaise
Thai fish cakes with chilli dipping sauce
Smoked haddock and Dauphinoise gratin
Seared tuna marinated in wasabi and soy and wrapped in nori
Scallop, black pudding and apple confit on muffin croute
Smoked eel on a potato crisp with a watercress pesto



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