

### **Sample Menu A**

#### **Starters**

*Please choose 2 plus soup option*

***Tomato & Basil (V) or Leek & Potato Soup (V)***

*Served with Bread & Butter*

***Brussels Pate with Toasted Seeded Loaf & Caramelised Onion Chutney***

***Trio of Melon with Raspberry Coulis (Ve)***

***Chicken Caesar Salad***

***Cherry Tomato, Mozzarella & Basil Bruschetta with Dressed Rocket (Ve)***

#### **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 Roasted Potatoes & Vegetables***

*(Plenty of Gravy & Sauces included)*

## **Desserts**

*Please choose 2 options*

**Mixed Berry Pavlova**

**Profiteroles filled with Chantilly Cream served with a Rich Chocolate Sauce**

**Cheesecake**

*Raspberry/Lemon/Passionfruit*

**Chocolate Fudge Cake**

**Fresh Fruit Salad**

*Cream will be provided*

**2 Course £20 - 3 Course £25**

*Pre Order of this Menu would be required 14 days prior to the event*

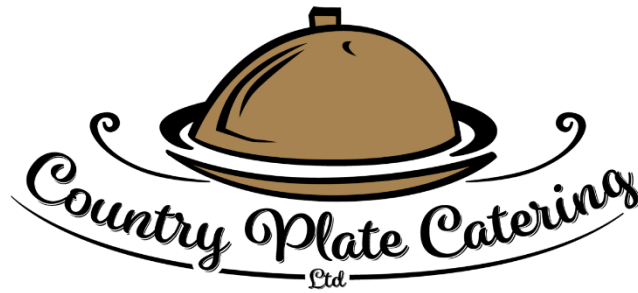
*Where possible our food is home made by our chef & can be altered based on any preferences.*

*The availability of our hot menus are dependent on the kitchen facilities available at your chosen venue.*

***The price above includes the following:***

- ***On Site Chef***
- ***Serving Staff***
- ***Crockery & Cutlery if required***
  - ***Set up & Clean up***

*Please note- Our minimum required covers for this menu at this price is 50 people.*



### Sample Menu B

#### Starters

*Please choose 2 options plus Soup option*

***Roasted Butternut Squash & Sweet Potato Soup (V) or Broccoli & Stilton (V)***

*Served with Bread & Butter*

***Smooth Chicken Liver Pate with Toasted Seeded Loaf & Caramelised Onion Chutney***

***Smoked Salmon with Baby Leaf, Red Onion & Caper Salad & Dill Crème Fraiche***

***Pulled Ham, Leek & Mature Cheddar Tart with tomato Chutney & Dressed Leaves***

***Creamy Garlic Mushrooms on Toasted Rosemary Focaccia with Dressed Rocket***

#### Main Course

*Please choose 3 options*

***Pork Loin, Apple & Sage Stuffing & Crackling***

***Braised Brisket of Beef in a Green Peppercorn sauce***

***Chicken Breast stuffed with Mozzarella & Chorizo with a Garlic & White Wine Sauce***

*All the above are served with Roasted Potatoes & Vegetables*

***Herb Crusted Fillet of Hake***

*Parsley Mash, Broccoli & Fine Beans, Lemon & Caper Butter*

***Mushroom, Spinach & Ricotta Tagliatelle***

*Garlic & Herb Flatbread*

**Desserts**

*Please choose 2 options*

***Dark Chocolate Brownie with Chocolate Sauce & Strawberries***

***Buttermilk Panna Cotta with Mixed Berry Compote***

***Zesty Lemon & Lime Tart with Raspberries***

***Banoffee Pie Topped With Chantilly Cream & Caramelised Pecans***

***Fresh Fruit Salad***

***Somerset Cheeseboard***

***2 Course £25 - 3 Course £30***

*Pre Order of this Menu would be required 14 days prior to the event*

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***The price above includes the following:***

- ***On Site Chef***
- ***Serving Staff***
- ***Crockery & Cutlery if required***
- ***Set up & Clean up***

*Please note- Our minimum required covers for this menu at this price is 50 people.*