



Event Menus 2010

We have pleasure in presenting our event menus to you, we offer a wide choice but we remain flexible and are more than happy to tailor them to your individual requirements



CANAPÉS

Designed for cocktail parties or as arrival reception canapés prior to your special event

Four varieties £7.50 / Six varieties £9

Marinated Scottish salmon and dill blinis with lumpfish caviar
Provencal vegetable and buffalo mozzarella crostini
Smoked Axminster trout and quail's egg bouchée
Feta cheese and pitted black olive filo tartlets
Choux buns filled with Beer crab and chives
Capricorn goat's cheese and beetroot mini toasts
Mini Yorkshire pudding filled with roasted Sirloin of beef and fresh horseradish
Parma ham and sun blushed tomato tarts



Finger Buffet For Standing Guests

£23

Parma ham mozzarella and sun blushed tomato crostini topped with a basil pesto
Crayfish and sour cream boats
Mini oak smoked salmon and watercress tartlets with a lemon and lime mayonnaise
Selection of finger sandwiches
Tempura tiger prawns with a sweet chilli dipping sauce

Walnut meringue with coffee cream
A selection of choux pastries
Mini tartlets with seasonal berries



Cold Buffet For Seated Guests

£26

(choose 3)

Clove studded ham with honey
Baked chicken supreme with a Dijon mustard glaze
Poached salmon with watercress pesto
Beer crab fishcakes with chilli and coriander
Local roast beef with horseradish mayonnaise

(choose 4)

Plate of melon with Prosciutto
Cherry tomato, marinated black olive and pine nut salad with red pesto dressing
Roasted vegetable and cajun spiced taboule
Green salad with a toasted pumpkin oil
Caesar salad with bacon and anchovies
Sun-dried tomato and baby mozzarella with aged balsamic
Brixham smoked mackerel and fennel salad
Warmed potatoes with chive mayonnaise and truffle oil
Beetroot and orange salad
Tuscan panzanella tomato and bread salad

(choose 3)

Chocolate and orange crème brulee
Meringue with strawberries and Chantilly cream
Baked lemon tart with a caramelised citrus salad
Marbled chocolate and amaretto cheesecake
Lemon posset with polenta biscuits

Freshly ground 'fair trade coffee with cream



BUFFET EVENT

Hot Buffet For Seated Guests

£27

Beef goulash with braised cabbage and a Dijon mustard mash
Thai chicken curry with coconut wild rice
Provençale vegetable strudel with aubergine caviar

Red wine poached pear and Roquefort salad with grain mustard vinaigrette
Avocado, spring onion, chilli and coriander salad
Jersey royal potatoes
Smoked chicken and mango salad with a grain mustard vinaigrette

A trio of profiteroles; coffee, vanilla and white chocolate with a chilled crème Anglaise
Raspberry crème brulee with almond palmieres
Berry Pavlova with a fruit coulis
Freshly ground 'fair trade coffee with cream



SEATED EVENT

The total of a **FOUR COURSE MEAL** per person is shown against the main dish. We would ask you to select the same main dish for all your guests. If you require two choices of main dish there will be an additional charge of **£2 per person**. Exact numbers are required for each dish four weeks prior to the event.

If you wish, the following options may be added:-

Cheese course served with home made walnut bread: £7

Starter selection (choose 2)

Roasted plum tomato soup with basil

Cream of leek soup with potato and Denhay ham

A fettucine of roasted pimento with a red pesto coulis and pecorino shavings

Sauté West Bay scallops wrapped in pancetta with a wild rocket and parmesan salad

Tempura tiger prawns with a marinated bok choy and chilli salad

Dorset blue vinney bavarois with sweet beetroot chutney and dressed leaves

A salad of Capricorn goat's cheese and beetroot with pickled walnuts

Timbale of crayfish tails with a chive hollandaise

Main courses (choose 1)

Fillet of beef en croute with a wild mushroom and tarragon pate and a Madeira jus

£46

Supreme of free range chicken wrapped in Parma ham with a plum tomato compote, olive oil, mashed potato and asparagus spears

£36

Roasted guinea fowl with Anna potatoes, a root vegetable puree and a Chanterelle mushroom cream

£39

Roasted pork tenderloin marinated in garlic and sage with a cream mustard mash, caramelised bramley apple and a cider jus

£37

Baked rack of local 'Wylde Meadow Farm' lamb with Dijon mustard, minted mashed potato and roasted baby carrots

£43

Poached fillet of salmon with colcannon potatoes, blanched baby spinach and a sorrel beurre blanc

£35

Pan fried fillet of wild sea bass with garden herb mashed potato, glace baby vegetables and a lemon cream

£44

Paupiette of lemon sole with a plum tomato and basil couscous, baby spinach and salsa verdi

£38

Monkfish tails wrapped in Panchetta and rosemary with a roasted vegetable tabouleh

£34

Vegetarian main courses

Mediterranean vegetable and pesto charlotte with a tomato and oregano coulis and vegetable crisps

Broad bean and asparagus risotto with pecorino shavings served with a wild rocket salad

Mature goats cheese and potato brulee served with a sun blushed tomato palmier

Dorset blue vinney and shallot gnocchi with baby spinach and nutmeg cream

£32

Puddings choices (choose 2)

A trio of profiteroles; coffee, vanilla and white chocolate with a chilled crème Anglaise
Seasonal berries Pavlova with Dorset clotted cream and a raspberry and vanilla coulis
Caramelised lemon tartlet with a confit of citrus fruits
Bread and butter pudding served with crème anglaise
Warm Dorset apple cake with Devon clotted cream
Dark chocolate and hazelnut brownie with vanilla pod ice-cream
White chocolate and raspberry cheesecake with a trio of fruit coulis
Vanilla and lavender pannacotta

Freshly ground 'fair trade coffee with cream



AFTERNOON TEA

£14.00

Finger sandwiches, scones with local strawberry jam, Devon clotted cream, fruit cake, choice of tea



CHILDREN'S PARTY'S

£13.00

Sandwich shapes, cherry tomatoes, vegetable crisps, cheese cubes, grapes
Celery, carrot and cucumber crudités with a humous dip
Home-made jelly and real farm made Somerset ice-cream or fruit smoothies with a spoon!
Fruit juice - apple or orange,
You are welcome to decorate the table with your chosen theme
We are happy to provide a silver knife to cut the cake!