



Winter menus january, february, march 2012

Menu A

Homemade cream of cauliflower soup with croutons

Salad of local apples, somerset brie & toasted almonds with a balsamic reduction

Traditional prawn cocktail with fresh lemon & marie rose sauce

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Roast leg of lamb with mint sauce, traditional gravy & redcurrant jelly

Fillet of scottish salmon in a creamy leek sauce topped with crispy leeks

Homemade red onion & goats cheese tart

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Homemade rhubarb pie with custard

Cheddar & stilton cheese with biscuits

Homemade chocolate profiteroles

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Coffee/tea with mints

£18.75 per person inc room hire and vat @ 20%

On [menus A, B](#) and [C](#) we are happy to offer a reduction of £2.25 per person for parties held at lunchtime.

Individual main course choices required 72 hours prior to the event

Menu B

Homemade mushroom & tarragon soup with croutons

Homemade chicken liver pate with melba toast & redcurrant chutney

Deepfried breaded brie served with a roasted beetroot salad & served with a chive crème fraiche

Mussels cooked with white wine, parsley, shallots & cream

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Breast of chicken cooked with a spinach, bacon & button onion sauce

Oven baked fillet of plaice stuffed with leeks & prawns

Slow braised lamb shanks cooked with red wine & root vegetables

Spiced cous cous with crispy halloumi, courgette ribbons & red pepper dressing

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Homemade bakewell tart and custard

Homemade hazelnut & raspberry pavolva

Port salut, white stilton with apricots & smoked applewood cheese with biscuits

Homemade pancakes filled with poached pears & whipped cream served with cinnamon dusted chocolate ice cream

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Coffee/tea with mints

£24.25 per person inc room hire and vat @ 20%

Individual main course choices required 72 hours prior to the event

Menu C

Homemade leek, parsnip & ginger soup

White crab & smoked salmon salad with toasted pine kernels, rocket & lemon oil

Pearls of melon served with port bramble jellies

Pate filled crispy mushrooms served with a mustard mayonnaise

Balsamic figs with crumbled roquefort

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Succulent rib of beef with fresh kale, truffle oil & parsnip mash

Roasted loin of pork with honey fried apples & sultanas served with crackling and a redcurrant cassis jus

Confit of duck with sweet potato puree and orange reduction

Duo of monkfish and salmon cooked in a light lobster sauce

Homemade nut roast with madeira sauce & wild mushrooms

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Homemade banoffee pie

Trio of chocolate including a rich mousse, cream filled profiterole & homemade torte

Selection of cheese with savoury biscuits & grapes

Trio of hot puddings inc baby apple crumble, mini cherry tart & individual bread and butter pudding served with vanilla ice cream

Homemade rhubarb fool with walnut shortbread and clotted cream

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Coffee/tea and mints

£29.25 per person inc room hire and vat @ 20%

Individual main course choices required 72 hours prior to the event