



Sit Down Menu Suggestions

Starters

Pear, fresh Fig & Roasted Pine Nut Salad with Grilled Halloumi & a Lime & Caper dressing

Smoked Salmon, Prawn, Cashew & Parsley Roulade

Morel & Soya Bean Risotto served with a Parmesan Tuille

Spinach, Ricotta & Red Pepper Roulade with Cucumber vinaigrette

Scallops on a Carpaccio of fresh Pineapple

Smoked Haddock & Blue Cheese Flan with a Rocket & Herb Salad

Smoked Cornish Tuna with Fresh Mango & Papaya salsa

Avocado & Red Pepper Pate with Sesame Parsley Filo Wafers

Queen Scallops on a Saffron Risotto

Creamy Wild Mushroom Soup with a Somerset Brie Kebab

Main courses

Moroccan Lamb stuffed with a Cous Cous, Aubergine, Roast Pepper, Rosemary & Harissa, Stuffing

Loin of Lamb stuffed with a Rosemary & Garlic Pate.

Served on a bed of Herb Mash with Honey Roasted Vegetables &
Red Currant Sauce

Breast of Chicken stuffed with Spinach, Garlic, Wild Mushroom, Smoked Bacon & Shallots wrapped in Parma Ham & served with Butter Beans sautéed in White Wine, Garlic, Bacon & Black Olives.

Chicken Breast stuffed with Mozzarella, Garlic, and Shallots. Served on a Cabbage parcel of Saffron Rice, Chorizo Sausage, Peppers and Garlic with a Morel & Champagne Sauce.

Fillet of Beef sautéed in Red Wine served with honey glazed Carrots, Garlic & Chive Mash, topped with a Red Onion Marmalade and Barolo Jus

Pot Roast Boneless Quail with a chunky Apple & Beetroot chutney

Braised Lamb with Minted Red Cabbage & a Wild Mushroom Brandy Sauce

Lamb stuffed with Olives, Almonds, Sherry soaked Raisins & Orange served with Dauphinoise Potatoes and Lavender Honey Scented Gravy

Pan Fried Sea Bass with Sautéed new potatoes, Chorizo and Aubergine Caviar corralled by a Red pepper Purée

Noodle salad with sweet Chinese encrusted Medallions of Pork

Vegetarian Main Courses

Creamy Chablis, Courgette & Wild Mushroom Risotto drizzled with saffron oil and a Parmesan & Basil Mayonnaise

Tomato, Roast Pepper & Smoked Cheese Tartlet with an Oven Baked tomato & Wild Rocket salad
Baby spinach, pea, mint Salad with goats cheese crostini & Red Onion Marmalade

Sweet Pepper stuffed with Dates, Cous Cous and Moroccan spices. Topped with Garlic Brushcetta & Fresh Figs

Warm Walnut, Mushroom, Smoked Applewood, & Green Lentil Pate with Almond Rocket Salad

Desserts

Summer Fruits in a Muscat Jelly Served with a Chantilly Cream & Raspberry Sauce

Brioche & Bacardi soaked Fruits Bread & Butter Pudding

Chocolate Tart served with a Crushed Strawberry Compote

Passion Fruit Syllabub with Ratafias

Cranachan with Cinnamon Shortbread

(A delicate blend of oatmeal, whipped cream, raspberries, strawberries & Disaronno)

Profiteroles filled with a white Chocolate & Butterscotch Cream on a moat of Caramel Sauce

Tiramisu with a coffee & Tia Maria Sabayon

Organic White Chocolate & Coconut Mousse with Chocolate popping Candy & Shot of Cherry Puree

Orange and rum coated bananas with toasted brioche and home made Morbay ice cream

