

CHEF HIRE

Prices available on request. Bespoke menu design also available. Please Select 1 option per course. Supplement applies for 2 options (dietary requirements catered separately)

STARTERS

Oven baked Buffalo Mozzarella wrapped in Parma ham served on a rocket & baby spinach salad with sun-blushed tomatoes & a sweet balsamic dressing *

Pan fried king scallops on a bed of mixed leaf salad served with mango, chilli & coriander salsa

Pan-fried Tiger prawns in a chilli & coriander butter served with a lemongrass & Parmesan risotto

Tea smoked duck breast with a Vietnamese noodle salad & a lime & ginger dressing

Sharing platter: a selection of smoked & cured meats, slow roasted plum-tomatoes, chargrilled aubergine, peppers and artichokes olives & Boccaccini mozzarella with rocket salad & ciabatta bread sticks

Accompanied by freshly baked breads

MAINS

Free range chicken breast stuffed with Somerset goat's cheese served with creamy polenta in a light garlic & basil butter *

Rosemary-roasted rack of lamb in a port & redcurrant glaze served with Dauphinoise potatoes and spiced braised red cabbage

Roasted salmon fillet wrapped in prosciutto ham served with a shallot, fennel & Parmesan risotto drizzled with a rocket pesto

Medium rare roasted sir loin of beef served with roasted baby potatoes and béarnaise sauce

Winter spiced braised lamb shank with mashed potatoes, braised Savoy and a rosemary & port jus

DESSERTS

Dark chocolate & walnut brownie with organic clotted cream ice cream *

Vanilla & white chocolate crème brulee with lavender short bread biscuits

Dark chocolate & chilli tart with mascarpone cream

Tangy lemon & lime tart with a crunchy caramelised topping

White chocolate & raspberry cheese cake

ADDITIONAL OPTIONS

Cheeseboard accompanied by a glass of port

Fresh tea & coffee with petits fours

