



## Function Menus

### Canapés

Ideal for Pre Dinner Drinks Receptions, Parties and Celebrations

We would recommend 3 or more items per person for pre dinner, for a Larger Canapé Party 6 – 8 items or more over a 2 hour period

**3 items-£7.50pp**

**4 items- £8.95pp**

**6 items-£12.75pp**

**8 items-£16.25**

### Meat & Poultry

- Garlic Crouton with Duck Liver Parfait & Orange Glaze
- Home-Smoked Venison Mille Feuille in a Thyme & Juniper Pastry
- Baby Batter Puddings with Rare Beef and Horseradish
- Lamb & Mint Roulade on a Rosemary Crostini
- Petit Croque Monsieur (H)
- Asparagus wrapped in Sorrento Ham
- Duck Confit on Apricot Bread Crostini
- Mini Honey Glazed Sausages (H)
- Chili and Ginger Pork Basket (H)
- Petit Italian Beef Meatballs on Rosemary Garlic Bread (H)
- Haggis and Black Pudding Filo Pastry with Drambuie Syrup (H)

### Nibbles

Served in baskets

**3 items @ £2.75 pp**

- Vegetable Crisps
- Grissini & Hummus
- Assorted Nuts
- Marinated Olives
- Assorted Crisps
- Rice Crackers
- Bombay Mix

### Fish

- Saffron Risotto Balls with Smoked Salmon and Snow Peas (H)
- Monkfish and Crevette Fish Cake on Toasted Oatmeal (H)
- Home Smoked Salmon Crostini with Dill Mayonnaise
- Smoked Haddock Welsh Rarebit Parfait
- Mini Smoked Salmon and Tarragon Tart (H)
- Tuna on Potato Scone with Ginger Crème Fraiche
- Scallops Cerviche served on a spoon (scallops, lime juice, oil, tomato and cucumber)
- Citrus Glazed Tiger Prawn Wrapped in French Spinach

### Vegetarian & Vegan

- Mini Tartlet of Artichoke and Aubergine Caviar (H)
- Warm Fig Filled with Peach and Apricot Mousseline (H)
- Asparagus Wrapped in Pistachio Filo Pastry (H)
- Garlic Polenta with Red Peppers and Olive Tapenade
- Mini Quiche of Somerset Brie and Fresh Sorel (H)
- Butternut Squash and Red Pepper Soup Shot (H)
- Beetroot Jelly on Pineapple Carpaccio
- Mini Welsh rarebit (H)
- Twice Baked Cheddar Soufflé (H)

### Sweet Canapés

- Chocolate Dipped Strawberries
- Coffee Profiteroles with a Toffee and Vanilla Cream
- Cold Strawberry and Cassis Soup
- Citrus Tartlet with Fresh Raspberries
- Eton Mess in a White Chocolate Cup
- Raspberry Crannachan on Homemade Shortbread



## To Start

### Homemade Soups

#### Summer

- Courgette and Leek finished with Cajun Cream £6.45
- Pea and Spearmint (vegan) £6.45
- Cold Cucumber, Mint and White Peach £6.55
- Game and Beetroot Jellied Consommé £7.25
- Tomato, Basil and Mozzarella with Pine Nut Pesto £7.25

#### Winter

- Winter Broth with Root Vegetables and Rosemary (vegan) £6.95
- Pumpkin, Honey and Rosemary £6.95
- Fish Soup with Roasted Mediterranean Vegetables £6.95
- Cauliflower and Stilton with Parsley Clotted Cream £6.95
- Cullen Skink (Smoked Fish Soup with Diced Potato) £7.95

## Starters

### Meat & Poultry

Terrine of Chicken, Avocado and Parma Ham with Red Berry and Cointreau Jelly	£6.95
Torn Chicken, Cherry Tomato, Feta and Mint Salad	£7.25
Sautéed Duck Livers with Brown Flat Mushrooms, spiked with Balsamic and Truffle Oil	£8.15
Shredded Pork with a Chilli and Ginger Salad	£8.35
Marinated Venison with Smoked Cherries, Plums and Garlic Fillets	£8.45
Potted Ham with Rosemary Bread and Dressed Leaves	£8.45
Pan Roasted Fillet of Duck with Candied Pineapple and Herb Salad	£8.45
3 Game Terrine with Date Compote, Armagnac and Honey Syrup, Homemade Bread and Salad	£8.65
Venison Carpaccio with Peppered Rocket and a Fig Salad	£9.00

### Fish

Home Smoked Salmon with Rocket, Lemon and a Champagne & Tiger Prawn Dressing	£8.25
Prawn Cocktail with Fresh Leaves and Homemade Whole meal Bread	£8.25
Roulade of Salmon and with Pesto and Keta Sabayon	£8.25
Tartlet of Flaked Poached Salmon and Asparagus, Citrus Dressed Leaves	£8.35
Twice baked Abroth Smokey and Cheddar Soufflé	£8.45
Sardines on Crostini with Chive and Citrus Dressing	£8.95
Goats Cheese and Tiger Prawn Parcels with warm Chili and Pistachio	£8.95
Tuna Gradvalax with Dill Crème Fraiche and Pickled Cucumber	£9.10
Spiedini of Monkfish & Scallops with Chili, Rosemary, Salad of Watercress & Grapefruit	£9.10

### Vegetarian & Vegan

Baked Baby Goats Cheese in Balsamic & wild Honey with a Yellow Beetroot Salad	£7.15
Twice Baked Bath Soft Soufflé with Candied Walnut and Drizzled Leaves	£7.25
Terrine of Goats Cheese, Baby Leek and Tomato Caviar with a Warm Apricot Dressing	£7.25
Fine Saffron Calzone with Avocado & Spinach with a Sweet Pepper Coulis	£7.25
Grilled Asparagus on a bed of Rocket with Olive Oil, Croutons and Parmesan (when in season)	£7.35
Aubergine, Courgette and Pepper Stack with a Wild Garlic and Hot Citrus Dressing	£7.35
Tartlet of Red Onion Marmalade and Ricotta with Peppered Rocket	£7.35
Marinated vegetable on a Celeriac Rosti with Red Pepper Salsa	£7.35



## Main Courses

### Meat, Poultry and Game

Chicken in Pancetta, Provençal Potatoes & Buttered Spinach with Tarragon & Mustard Sauce	£15.95
Fondant Guinea Fowl with Shitake Mushrooms and Pomme Parisienne and Apple Red Cabbage	£16.95
Slow Roasted Fillet of Pork on Calvados Cream, Crushed Olive Oil Potatoes and Green Beans	£16.95
Pan-fried Duck Breast with Creamed Garlic Potatoes and Thyme Jus, Braised Red Cabbage	£18.65
Individual Steak & Kidney Suet Puddings with Champ & Root Vegetables	£18.65
Rump of Scottish Beef with a Mustard Crust, Sweet Carrot Mash and Pomme Parmentier	£18.85
Pan Fried Pheasant in Bacon with a Raspberry and Juniper Jus and Nutmeg Mash (in Season)	£18.85
Rack of Lamb with Raspberry Glaze, Shallots, Fondant Potato and Haricot Verde in Bacon	£19.05
Loin of Venison with a Beetroot and Bitter Chocolate Sauce with a Braised Parsnip Fondant	£19.05
Rump of Lamb on a Pancetta Ratatouille, Pomme Parmentier and Rosemary Hollandaise	£19.15
Fillet of Beef with Chanterelle Mushrooms, Fondant Potato Buttered Spinach and a Pink Peppercorn Sauce	£20.45
Sirloin of Beef with Roasted Garlic & Thyme, Baby Red Onions, Port Gravy Pomme Chateau and Roasted Root Vegetables	£21.05

### Fish

Poached Salmon & Langoustines with Mange Tout and Rissole Potatoes & Watercress Sauce	£17.55
John Dory with Pancetta and Sweet Pea Puree on a Red Pepper Coulis with Lemon New Potatoes	£17.55
Seared Sea Bass with Beurre Blanc, Steamed Green Vegetables and Pomme Parisienne	£18.55
Grilled Salmon with Cafe de Paris Butter, Wilted Spinach and Pomme Berne	£18.55
Monk Fish Medallions and Sweet Chili with Ginger and Coriander dressing and Oriental Noodles	£18.55
Seared Tuna with an Oriental Glaze Spring Onions with a Timbale of Wild Rice	£18.55

### Vegetarian & Vegan

Risotto of Oven Roasted Green Vegetables with a Leek Fondue	£15.85
Aubergine, Spinach and Goats Cheese Gateau, Chickpea Ragout & Roasted Vine Tomato Sauce	£15.85
Sweet Potato & Polenta Cake with Crispy Noodles and Bitter Chocolate Sauce	£15.85
Mediterranean Stack, Roasted New Potatoes and Sauce Provençal	£15.95
Parcel of Thyme and Rosemary Roasted Vegetables with a Cranberry and Fig Stuffing	£15.95
Roasted Shallot & Artichoke Tart with Baby Leek & Nutmeg Fondue	£15.95
Celeriac Pastry Tartlet Filled with Garlic Marinated Vegetables and Pine nuts	£15.95

### Desserts

Warm Chocolate Brownie with Homemade Double Chocolate Sorbet (H)	All	£6.35
Crème Brulee with a Seasonal Fruits and a Homemade Tuille		
Seasonal Panacotta with a Homemade Shortbread Biscuit		
Eton Mess with Pistachio Shortbread (fruits, cream, meringue and Coulis)		
French Apple Tart finished with Cinnamon and Pear Ice Cream (H)		
Seville Orange and Frangipane Flan		
Lemon and Quince Posset with a Homemade Ginger Biscuit		
Crannachan Finished with Glayva Whisky		
Crème Caramel with Hot Rhubarb Compote		
Lemon Tart with Raspberry Compote and Chantilly Cream		
Baked Meringue with Strawberries and Port Wine Plums		
Double Chocolate Terrine with Drambuie and Crème Anglaise		
Passion Fruit Cheesecake with Mango Coulis and Passion Fruit Jelly		
Assiette of any 3 of the above desserts		£9.00
Selection of Local and British Cheeses with Biscuits and Fruit		£7.85
Freshly Brewed Coffee, Tea or Herbal Infusions with Homemade Chocolates		£2.50
Homemade Petit Fours		£0.50



## Formal Seated Buffets

For a more Formal Occasion served from a Buffet with a Fully Laid Tables. Some Dishes can be changed, ask for more details

### Option 1 **£31.50 per person**

Honey Roast Gammon with Cloves

Salmon En Croute (served warm)

Aubergine, Spinach and Goats Cheese Gateaux (V)

~~

Hot Buttered New Potatoes with Chives

Dressed Mixed Leaves with Honey & Mustard Dressing

Celeriac Coleslaw

~~

Lemon Tart with Chantilly Cream & Raspberries

Warm Chocolate Brownies with Double Chocolate Sauce and Clotted Cream

### Option 2 **£34.50 per person**

Beef Wellington with Truffle Mayonnaise (served warm)

Ham Hock Terrine

Home Smoked Salmon with Fresh Lemon and Dill on a Bed of Watercress

Stuffed Baby Peppers with Mint and Sultana Cous Cous

~~

New Potato Salad with Chive Mayonnaise

Baby Vine Tomato, Red Onion and Feta Cheese

Seasonal Mixed leaves with a Wholegrain Balsamic Dressing

~~

Crannachan Finished with Glayva Whisky

French Apple Tart finished with Cinnamon (H)

### Option 3 **£38.50 per person**

Sliced Roast Sirloin of Beef with Salsa Verde

Confit of Duck with Home Smoked Fruit Chutney & Calvados

Seared Seabass with an Oriental Glaze and Lemongrass Steamed Vegetables (H)

Goats Cheese wrapped in Filo Pastry with Hazelnut and Rose Syrup (H)

~~

Hot Buttered New Potatoes with Chives

Baby Cherry Tomatoes in Basil and Coriander Dressing

Dressed Mixed Leaves with Honey & Mustard Dressing

Roasted beetroot and Orange Salad with Grand Marnier

Celeriac Coleslaw

~~

Traditional Sherry Trifle

Chocolate & Pistachio Terrine with White Chocolate Fondant

Apple & Blackberry Crumble with Cinnamon Custard (H)

**All of the above served with Bread Rolls, Freshly Filtered Coffee & Tea and Homemade Chocolates**



## Fork Buffets

For more informal occasions, please choose 3 mains to include a vegetarian, 5 Sides and 2 Desserts  
@ £29.50 per person

### Meat & Poultry

Beef Stroganoff finished with Cognac and Herb Rice Pilaf (H)  
Green Chicken Curry with Mange Tout & Lemongrass (H)  
3 Spice Chicken with a Pineapple and Pear Salsa  
Garlic and Herb Roasted Chicken Thighs (H)  
Lasagna with Homemade Pasta (H)  
Chicken Pasta Salad with Cesar Dressing  
Beef Chilli Con Carne (H)  
Lamb with Rosemary Dumplings (H)  
Marinated Strips of Beef with Cous Cous, Green Chilli and Ginger  
Thai Shredded Pork with Sweet Plum Chilli and Ginger (H)  
Game and Vegetable Strudel (pheasant and Venison) (H)  
Stir-fry Chicken with Black Bean and Pepper Sauce and Saffron Egg Noodles (H)

### Fish

Classic Fish Pie with Cheese Glaze (H)  
Classic Seafood Paella Laced with Champagne (H)  
Thai Fish Curry (H)  
Sea Trout Coulubiach (in pastry with Crepes and Langoustine & Spinach Mousseline) (H)  
Tuna Spiedini with Baby Mozzarella & Cherry Tomatoes with Citrus Marinade  
Roasted Prawns with Wild Garlic, Thyme and Lime

### Vegetarian

Artichokes and Courgette Mousaka (H)  
Aubergine, Spinach and Goats Cheese Gateau with Chickpea Ragout and a Roasted Tomato Sauce (H)  
Roasted Vegetarian Lasagna with Basil Tomatoes (H)  
Root Vegetable Gratin with a Tomato and Chili Coulis (H)  
Vegetable Covent Garden Terrine (vegan)

### Side Dishes and Salads

Celeriac Coleslaw with Red Onion  
Mange Tout, Green Beans and Asparagus with a Reduction of Balsamic (H)  
Nicoise Salad, Green Beans, Olives, Tomato and Egg  
Waldorf Salad (Walnuts, Apple, Celery, Sultanas in Mayonnaise)  
Sticky Cous Cous with Lemon, Mint, Pistachio and Olive Oil  
Mixed Roasted Root Vegetables (H)  
Saffron Rice with Spring Onion and Roasted Pepper  
Caramelized Red Cabbage Salad with Apple, Pear & Plum  
Hot Buttered New Potatoes with Chive (H)  
Steamed Egg Noodles with Lemongrass and Ginger (H)  
Sweet and Sour Marinated Vegetables  
Savory Rice (H)

### Desserts

Traditional Sherry Trifle  
Chocolate and Gran Marnier Mousse  
Strawberry Pavlova with Pouring Cream  
Black Forest Gateaux  
Giant Lemon Posset with Homemade Shortbread  
Coffee Profiteroles with Coffee Icing  
Apple & Blackberry Crumble and Cinnamon Custard (H)



## Finger Buffets

Perfect for Informal Events, Conferences and Evening Buffets

Buffets include a Selection of Freshly Filled Sandwiches as well as:

**Any 6 items £11.25 per person, Select any 10 items £15.25 Priced per person**

### Meat & Poultry

Marinated Vegetable and Parma Ham Scroll  
Ratatouille and Chorizo Samosa (H)  
Breaded Spicy Chicken Goujons with a New Orleans Dip (H)  
Croque Monsieur with an Apple and Pear Chutney (H)  
Haggis and Black Pudding Fritters with Horseradish and Chive Sauce (H)  
Garlic Crouton with Duck Liver Parfait & Chutney  
Scroll of Parma Ham filled with Lemon Chicken and Fresh Tarragon  
Tartlet of Italian Meats  
Batter Pudding Filled with Beef & Horseradish Sauce (H)  
Assorted Meat Pasties (H)  
Mini Honey & Mustard Sausages (H)

### Fish

Smoked Haddock Fishcake with Dill and Basil (H)  
Gradvalax tartlet with Dill & Capers  
Pastry Nest with Tiger Prawns and mixed Pepper Salsa (H)  
Goujons of Salmon with Sweet and Sour Dip (H)  
Red Mullet Bombs with Lemon & Chive Mayonnaise (H)  
Home Smoked Salmon Crostini with Cream Cheese  
Dill and Crab Fishcake with a Sweet Chilli Dip (H)

### Vegetarian

Herb, Tomato and Goats Cheese Bruschetta  
Spinach & Ratatouille Parcel (H)  
Mini Quiche of Somerset Brie Fresh Sorel (H)  
Brown Stuffed Mushroom with Black Olive & Aubergine  
Baby Brioche, filled with Fresh Cheeses and Apple Chutney  
Tartlet of Red Onion Marmalade (H) (vegan)  
Vegetarian Calzones (Avocado & Feta)(H)

### Desserts

Coffee Choux Pastry Balls filled with Toffee and Vanilla Cream  
Blueberry & Vanilla Cheesecake  
Baby Lemon Sponges with Lemon Curd Topping  
White Chocolate Tartlet with Red Fruits  
Passion Fruit Cheesecake with Mango Coulis  
Banana and Cinnamon Fritter dusted with Apple Sugar  
Crannachan – A Scottish Classic (raspberries, oatmeal, cream, honey and whisky)  
Warm Chocolate Brownies  
Caramel Slices



## Evening Food Options

Floury Bacon Butties with Ketchup	£3.50
Pork & Rosemary Sausage Butties	£3.50
Large Cheese Platter with 3 Chesses, Biscuits, Chutney and fresh fruit	£9.50
Vegetarian Mezze Platter- tapas, roasted vegetables, pickles, breads and oils	£9.00
Ploughman's-Pork Pie, Pickles, Cheese, Homemade Breads, Piccalilli, Scotch Egg	£12.50

## Bowl Food & Party Food

To be served in small bowls and carried around to guests eaten with a Fork or Spoon

**2 options @ £8.00 pp    3 options @ £12.00pp    4 options @ £15.00**

- Thai Chicken Curry
  - Chilli Con Carne
  - Vegetable Mousaka (V) All served with Rice
  - Beef Stroganoff finished with Cognac
  - Kedgerree (smoked curried fish)
  - Stir-fry Chicken with Black Bean and Pepper Sauce
- 
- Mini Fish and Chips (served in a newspaper Cone)
  - Mini Burgers in Buns
  - Breaded Prawns with Chilli Sauce
  - Chicken Goujons with Chips
  - Sausage and Mash with Onion Gravy
  - Oriental Thai Fishcakes
  - Tempura Battered Vegetables (V)
  - Homemade Naan Breads filled with Chicken Curry
  - Gourmet Mini Beef Pasties

## Working Lunch

A Great Lighter Option. Only available for conference Lunches. Priced Per Person

Freshly Filled Ciabatta's, Fresh Fruit basket and Cake Selection	£7.50
Add a Bowl of Homemade Soup to the above	£2.00
Add 2 Options from the Finger Buffet Menu	£3.00

## Breakfast Snacks

Priced per person

- Danish Pastries £2.25
- Croissants, Jam & Butter £2.25
- Bacon Butties with Ketchup £3.50
- Fresh Fruit £1.50
- Tea, Coffee and Herbal Infusions £1.95
- Orange Juice Jug (approx 5 servings) £6.50