



## Sample Menu

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*Smoked Salmon / Gravlox –  
Oak smoked, Beetroot, Fennel;  
Vegan smoked salmon three ways;  
with thin slices of Focaccia*

## Main Course:

*Rump of English Lamb with potato Dauphinoise stack and a red wine jus;  
Mushroom Vegan stack with red wine jus, potatoes dauphinois  
made with cashew nut cream;  
All Served with Potato Dauphinoise  
and a Medley of Green Vegetables (No Leeks)*

## Trio of desserts:

*Lemon Posset, Marinated strawberries, and a chocolate slice;  
Lemon foam Marinated strawberries and a chocolate Brownie*

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*Toast: 'The Queen'*

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*Tea, coffee, or herbal infusions*

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*Petit Fours*



*Sample Menu*

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*A mixed Smoked Trout / Salmon Platter*

*A Platter of Ham and Roast Beef*

*A Quiche*

*A Platter of Smoked Duck and Smoked Chicken  
(with pate and / or parfait)*

*A Green Salad with Cucumber*

*Baby Potatoes*

*A Luxury Crème Fraiche and Red Cabbage Coleslaw  
Tomato Salad*

*A Chocolate Marquis; Eton Mess;*

*Cheese and Biscuits*

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*Tea, coffee, or herbal infusions and fudge*

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## Sample Menu

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Roulade, Pate, and cold smoked potted  
with thin slices of dark Walnut bread and Focaccia  
(and Gluten free bread)  
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### Main Course:

Aubergine Timbale with Mushrooms and Goats Cheese

or

A lighter version of Beef Bourignon slow cooked in red wine and port  
to provide a soft succulent dish

or

Chicken Bredie – a South African Dish with Cape Malay influence,  
lightly flavoured with Apricot, Bay and Naartjie peel

All Served with Potato and Butternut Dauphinoise  
and a Medley of Green Vegetables with Heritage carrots

### Trio of desserts:

Lemon Posset, Fruit Roulade, Dark chocolate Salted Caramel Brownie  
with Vanilla ice cream

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Tea, coffee, or herbal infusions

And Chocolates



*Birthday Celebration Dinner Menu*

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*Starter:*

*Scallops on a Black Pudding Sand with Samphire;*

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*Pea Oolité*

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*Main Course:*

*Rump of Lamb with potato Dauphinoise stack and a red wine jus  
(One Salmon for Vegetarian) with wilted vegetables*

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*Dessert:*

*Raspberry Roulade with Fresh Fruit,  
Garnished with Meringues and Clotted Cream*

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*Cheese and Biscuits*

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*Coffee, Tea or herbal infusions*



## Buffet Lunch sample Menu

### Canapés

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### More Smoked Trout Platter

Roulade, Pate, and Cold Smoked Potted;

Vegan / Vegetarian Smoked Salmon

### Platter of:

Beef with Horseradish with crème fraîche

Ham with a Mustard Sauce on the side

### Chicken Breasts

Sweet pickled cucumber slices

Miso basted aubergine in panko breadcrumbs

Deep Filled Mediterranean Quiche

Baby Potatoes with Butter and Parsley

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### Salads:

Coleslaw, Tomato with a whole mustard dressing,

Asian Ender Mane Bean, Radishes and Cucumber salad,

A Couscous salad, Small Green salad,

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### Trio of desserts:

Apple Tartan; Lemon Meringue Pie with Marinated strawberries, and a chocolate Marquis

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### Cheeses:

Brie, Godminster Cheddar, and Cambozola (Soft Blue Cheese)

Water Biscuits, Focaccia and a French Stick

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Tea, coffee, herbal infusions

We reserve the right to exchange products for the nearest equivalent if necessary



## Sample Buffet Lunch Menu

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*More Smoked Trout and Smoked Salmon Platter  
Roulade, Pate, and Smoked Salmon Quenelles;  
Served with a Basket of Mixed Breads*

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*Stoberry slant on Coq au Vin*

*Mushroom Stroganoff*

*Spring Onion Tart*

*Bowl of rice – Plain and Wild*

*Baby potatoes with butter and Parsley*

*Salads:*

*Italian Chopped Salad*

*With crispy lettuce Redicchio, Onion Peppers, Cheese, Chickpeas and Sun dried tomatoes  
Luxury Coleslaw, a fresh tomato salad with a mustard dressing,*

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*Desserts:*

*Fresh Fruit Platter; a Trifle;*

*Lemon Meringue Pie; Luxury cupcakes*

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*Cheeses:*

*Brie, Cheddar, and Goats Cheese*

*Biscuits*

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*Tea, coffee, herbal infusions and fudge*

We reserve the right to exchange products for the nearest equivalent if necessary



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## Canapés

*Canapés with champagne; shot glasses with prawn and avocado, and vegan option with avocado; bite size muffins, with different fillings, blue cheese with cucumber with blue cheese and walnut, some with vegan cheese;*

*kid's canapés: chicken goujons and a ketchup dip, little sausage bites, a pepper filled with humus and carrot and cucumber sticks, mini pizza stars, a small skewer of ham and melon for the children.*



## *Sample Menu with Canapes*

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### *Starter*

*Crab and Prawns three ways*

*Vegan smoked salmon three ways*

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*Amuse Bouche will be a small mushroom based demi tasse*

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### *Main Course*

*Fillet of beef in a red wine jus, medium rare,*

*Foie Royale mousse on artichoke slice, dauphinoise potatoes  
with chanterelles, mushroom garnish;*

*Mushroom Vegan stack with red wine jus, potatoes dauphinois  
made with cashew nut cream*

*all the above served with wilted seasonal  
vegetables.*

### *Dessert:*

*Trio of desserts:*

*Lemon Posset, Eton Mess, Chocolate Marquis*

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### *Cheese and Biscuits*

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*Tea, coffee, or herbal infusions*