

MENUS

APPETISERS

Lightly grilled Somerset Goat's cheese, walnut and red apple salad, crispy leaves and light cider vinegar dressing **£6.50**

Smoked ham hock and pistachio terrine, west-country apple chutney and toasted brioche **£6.50**

Home made lamb 'scotch' egg with potato and caper salad and a chilli, mint and honey yoghurt dip served in a filo basket **£7.50**

Thai spiced strips of chicken with mango salad and coconut chilli dressing **£7.00**

Smoked salmon and mackerel mousse parcel with cucumber and coriander raita **£7.50**

Home made smoked haddock 'scotch' egg with potato and chive salad and rustic tartar sauce **£7.50**

Salmon and rocket fishcakes with crispy leaves and mango and red pepper salsa **£6.50**

For vegetarian guests:

Avocado, walnut and red apple salad with crispy leaves and light cider vinegar dressing **£6.50**

Char grilled vegetable terrine with redcurrant jelly and toasted bruschetta **£6.50**

Sun blushed tomato, spinach and blue cheese tart **£6.50**

Half a galia melon filled with a compote of seasonal berries, topped with a tangy citrus sorbet **£6.50**

Home made soups

Leek and sweet potato with chive cream **£5.50**

Carrot and fresh coriander **£5.50**

Tomato, sweet red pepper and fresh basil **£5.50**

Wild mushroom, garlic and thyme **£6.00**

Smoked haddock chowder **£6.00**

Sorbets:

Fresh and tangy lemon or orange ~ blackcurrant ~ raspberry ~ pink grapefruit ~ champagne **£4.00**

Please note – sorbets are only available as an additional course following an appetiser.

ENTREES

Balsamic braised lamb shank, with roasted shallots and cherry jus	£24.00
Pot roasted leg of lamb studded with fresh garlic and rosemary served with mint and redcurrant jus	£23.50
Roasted pork tenderloin with maple and mustard glaze, apple compote, and farmhouse cider sauce	£23.50
Topside of beef braised in red wine and served with wild mushroom sauce and spinach Yorkshire pudding	£24.00
Pan fried sea bass dusted with saffron infused flour, served with pernod sauce	£24.50
Steamed salmon supreme topped with a black olive, parmesan and herb crumb, served with a dill cream sauce	£23.50
Supreme of chicken filled with Somerset brie, served with tarragon and Dijon mustard sauce	£23.50
Pan fried corn fed chicken supreme wrapped in smoked bacon, with leek and watercress sauce	£23.50

For vegetarian guests:

Wild mushroom and asparagus pie with tarragon sauce	£21.00
Roasted peppers, red onion, olive and blue cheese tart, with a pesto oil dressing	£21.00
Home made Portobello mushroom, spinach and goats cheese 'Wellington' served with sage cream sauce	£21.50
Saffron flavoured leek and pea risotto with parmesan shavings, garlic bruschetta and a crispy side salad	£21.00

VEGETABLE SELECTOR

Choose one potato, and two vegetable dishes to accompany your main course

Vegetables:

Herb roasted carrots
Steamed broccoli
Roasted root vegetables
Puree of swede and carrots
Wilted leeks and red onions
Savoy cabbage with caraway seeds
Pan fried courgettes and mixed peppers
Braised red cabbage

Potatoes:

Roasted with paprika and olive oil
Buttered, new, with mint or parsley
Lyonnaise, sautéed with onions
Dauphinoise with garlic and cream
Sicilian, cubed and roasted with garlic, chilli, mixed herbs and olive oil
New, roasted with sea salt and rosemary
Mashed, with spring onion and chive

Additional selection (vegetable or potato) per guest £1.80

DESSERTS

Ashton Court's special raspberry and whisky trifle	£5.50
Fresh cream profiteroles with a warm bitter chocolate sauce	£5.50
Chocolate and Grand Marnier bread and butter pudding	£6.00
French apple tart with cinnamon infused cream	£5.50
Pistachio meringue with vanilla pod and raspberry Chantilly and soft fruit compote	£6.00
Vanilla cheesecake with a strawberry fruit coulis	£6.00
Apple and blackberry crumble with citrus and cinnamon anglaise	£5.50
Sticky toffee and date pudding with a rum and raisin sauce	£5.50
An 'Assiette' of desserts: Chocolate brownie ~ vanilla cheesecake~ mini vacherin filled with berry puree and cream	£7.50
West-country cheese plate: Farmhouse cheddar ~ Somerset brie ~ Cornish Blue ~ smoked double Gloucester with celery, grapes, pickles and biscuits	£7.50
Table platter (cheeses as above) for up to 10 guests	£46.00
Coffee & dark chocolate mints	£1.80

CANAPE SELECTION

Hot:

Beef and green pepper kebab with sweet chilli dip
Sirloin of beef with horseradish cream on a spinach Yorkshire pudding base
Chicken sate with peanut sauce
Black pudding and spiced apple on a buttered crouton
Vegetable and coriander samosas with sweet mango chutney
Leek and gruyere tartlette
Cajon spiced salmon skewer with creole mayonnaise
King prawn in filo and sweet chilli dip

Cold:

Smoked ham, cream cheese and tarragon bouches
Smoked duck with red currant jam on bruschetta
Spicy prawn and guacamole in a tortilla basket
Quails eggs with mustard mayonnaise on mini muffins
Smoked salmon blinis with beetroot and horseradish crème fraiche
Caesar salad little gem
Stilton mousse with pecan nut on barquette
Tomato olive and mozzarella skewers with pesto

£1.95 PER ITEM (MINIMUM OF 5 ITEMS PER GUEST)

FINGER BUFFET SELECTOR
Choose a minimum of 8 items
£15.00 per guest

Hot :

Chicken satay and peanut sauce
Vegetable samosas, cucumber and coriander raita **(V)**
Home cooked potato wedges served with a selection of dips - garlic and chive, barbecue, blue cheese **(V)**
Beef chilli loaded potatoes
Vegetable & bean chilli loaded potatoes **(V)**
Mini Yorkshire pudding, roast beef and horseradish
Crispy prawn parcels
Tempura prawns
Cajun spiced chicken drumsticks
Mediterranean roast vegetable and ricotta filo parcel **(V)**
Green Thai chicken fillets with chilli and coconut dip
Honey roast mini Cumberland' sausages

Savoury tartlets:

Goats cheese and beetroot **(V)**
Smoked haddock, spring onion and parmesan
Roast pepper, cherry tomato and basil **(V)**
Caramelised red onion and buttered leek **(V)**

Cold:

Prawn and guacamole crostini
Mini bagels with smoked salmon and cream cheese
Chicken tikka and garlic naan
Tomato and mozzarella bruschetta **(V)**
Savoury quiche
Crudites served with mint and lime flavoured mayonnaise dip
Mini savoury scotch eggs
Cocktail pork pies

Mini wraps:

Mediterranean roast vegetable and hummus **(V)**
Sweet roasted pepper and basil cream cheese **(V)**
Honey roast ham, wholegrain mustard and sunblush tomatode
Chargrilled chicken caeser, romaine lettuce and parmesan
Somerset goats cheese, spinach and nutmeg **(V)**

Mini baguettes:

Chicken, bacon, tomato and little gem
Tuna nicoise
Cheddar cheese and sweet onion marmalade
Egg, cress and cracked black pepper **(V)**
Smoked mackerel and cream cheese

Dessert bites:

Chocolate and walnut brownie
Meringue with cream and berry garnish
Vanilla cheesecake
Fresh fruit kebabs **(£1.00 extra)**

Conferences on Day Delegate Rate choosing a finger buffet can select 8 items as part of the package

Extra items charged at £1.80 each

HOT FORK BUFFETS

**Select your fork buffet by choosing two meat and one vegetarian* dish
£25.00 per guest**

Savoury rice and two salads of your choice from the salad selector are included in the price per head. Alternatively, you may prefer a melange of seasonal vegetables and roasted potatoes.

MENU:

Chicken Alexa	Strips of chicken in a mild curry, apricot and cream sauce
Chicken casserole	With chorizo and white beans
Beef and ale casserole	With home made herb dumplings
Beef lasagne	Served with garlic ciabatta bread
Fishermans pie	Smoked haddock, cod, salmon and prawns in a mature cheddar and leek sauce, topped with mashed potatoes
Lamb Tagine	Spice infused cuts of lamb, served with fruity cous cous

VEGETARIAN:

Vegetable Alexa	Melody of vegetables in a mild curry, apricot and cream sauce
Spicy lentil and butternut squash stew	
Sweet pepper, cherry tomato and basil tart	
Home made vegetable lasagne	

SALAD SELECTOR:

Mixed salad:	Mixed leaf, cherry tomatoes, green pepper, spring onion and cucumber
Caesar:	Romaine lettuce, croutons and parmesan shavings, light Worcester sauce mayonnaise
Waldorf:	Celery, apple, walnuts bound in mayonnaise
Tomato and red onion with balsamic dressing	
Coleslaw with toasted pumpkin seeds	

***Please note - You will need to let us know how many vegetarian guests there are in your party**