

MENUS

To begin:

Lightly grilled Somerset goat's cheese, sitting on a walnut and red apple salad, served with crispy leaves drizzled with a light cider vinegar dressing	£5.00
Coarse wild boar pate, redcurrant jelly, and lightly toasted bruschetta	£5.40
Smoked salmon parcel with a mackerel mousse filling, served with cucumber & coriander raita	£6.30
Parma ham, with a fresh peach and mozzarella salad, drizzled with basil oil	£6.30
King prawns marinated in lime juice, garlic and ginger, served warm with guacamole and toasted herb bruschetta	£7.50
Salmon, & rocket fishcake, served on a bed of leaves with mango & red pepper salsa	£5.40
Half a Galia melon, filled with a compote of seasonal berries, topped with tangy citrus sorbet	£6.30
Thai spiced chicken with toasted sesame seeds on a bed of stir fried noodles	£6.30

For vegetarian guests:

Avocado, walnut and red apple salad, on a bed of crispy leaves, with a light cider vinegar dressing (V)	£5.00
Char grilled vegetable terrine, redcurrant jelly & toasted bruschetta	£5.40
A whole roasted pepper, halved, & filled with stir fried vegetable noodles (V)	£5.30
Half a galia melon, filled with a compote of seasonal berries, & topped with tangy citrus sorbet	£6.30

Hearty home-made soups:

Leek & sweet potato, topped with chive cream	£4.80
Carrot & coriander (V)	£4.80
Tomato, sweet red pepper & basil (V)	£4.80
Asian spiced butternut squash (V)	£5.00
Smoked haddock chowder	£5.30

Sorbets:

Fresh lemon, tangy orange, luscious mango, blackcurrant, raspberry, pink grapefruit or champagne	£3.80
--	-------

Please note - sorbets are only available as an additional course, to be served following a starter

Main courses:

Slow roasted lamb shank, served with a rich mint infused gravy, roasted root vegetables, savoy cabbage with caraway seeds, & chive mash **£23.00**

Pot roast leg of lamb studded with fresh garlic & rosemary, served in a rich Merlot gravy, with herb & honey roasted finger carrots, steamed broccoli, & roasted new potatoes. **£22.50**

Traditional 'Beef Wellington' - sealed fillet of beef, topped with duxelle, & liver pate; individually wrapped in pastry, baked, & served with Madeira sauce, fine green beans wrapped in bacon, puree of swede & carrots, & parmentier potatoes **£38.00**

Topside of beef braised in red wine, served with a wild mushroom sauce, honey roast parsnips, steamed carrots & baby corn, dauphinoise potatoes & flat spinach butter pudding **£23.00**

Pan fried sea bass dusted with saffron infused flour, laced with Pernod sauce sitting on champ mash & served with braised fennel & steamed mange toute **£23.50**

Herb crusted delice of cod, roasted and served on top of wilted spinach, with mussel, prawn, tomato & oregano sauce, a mixture of pan fried courgettes & peppers, & creamed potatoes **£24.00**

Steamed supreme of chicken, filled with crab meat & anchovy, sitting on savoy cabbage & served with a rich crayfish sauce, steamed broccoli, & roasted saffron wedges **£23.50**

Pan fried corn fed chicken supreme wrapped in Parma ham, served with a smoked paprika, chorizo, & tio pepe sauce, roasted roma tomatoes, sautéed courgettes & mixed peppers, & roasted garlic potatoes **£22.00**

Free range British beef steak, kidney, & fresh herbs in an individual short pastry case, with rich stout gravy, minted cream mushy peas, buttered parsley carrots, & mashed potatoes **£21.00**

for Vegetarian guests:

Wild mushroom & asparagus pie with a tarragon sauce, minted cream mushy peas, buttered parsley carrots, & mashed potatoes **£20.00**

Roasted butternut squash, red onion, & Dorset blue cheese tart served on top of wilted spinach, with a green herb oil dressing, steamed carrots & baby corn, & roasted saffron wedges **£20.00**

Caramelised red onion, leek & lentil 'Wellington', in a cream & fresh herb sauce, served with fine green beans, puree of swede & carrots, & parmentier potatoes **£20.00**

Leek & pea risotto, perfumed with saffron and topped with parmesan shavings, served with your potato & vegetable selection **£20.00**

Vegan main course dishes are available as adaptations of our standard vegetarian choices.

The vegetable & potato options have been specially chosen to accompany your main course, however, we would be happy to provide an alternative selection.

Additional vegetable selection (per guest) **£ 1.60**

Desserts:

Traditional sherry trifle with fresh raspberries	£4.90
Home made fresh cream profiteroles, served in a warm, bitter chocolate sauce	£4.90
Chocolate & Grand Marnier bread & butter pudding with vanilla scented cream	£5.10
French apple tart, with cinnamon infused cream	£4.90
Vacherin, filled with seasonal berries, fruit coulis, double cream, & vanilla pod ice cream	£5.40
Ammer chocolate mousse, with amaretto liqueur & crushed macaroons	£5.10
Vanilla brulee cheesecake, with a compote of seasonal berries	£5.10
West country cheese plate - farmhouse cheddar, Somerset brie, Cornish blue, smoked double Gloucester, celery, red & white grapes, pickle, and biscuit selection	£7.00
Table platter (cheeses as above)	£45.00
Coffee & dark chocolate mints	£1.80

BUFFET MENUS

Hot Fork Buffets- £23.00

Select your own Hot Fork Buffet by choosing two meat dishes & one vegetarian dish – we will need to know an approximate number of vegetarian guests in your party. Steamed rice and three salad dishes of your choice from the Salad Selector will be served with your menu.

Chicken Alexa

Strips of Chicken, in a Mild Curry, Apricot and Cream Sauce

Beef Chasseur

Tender Beef braised In a White Wine, Tarragon And Tomato Sauce

Lamb Moussaka

Traditional Greek Dish of Mince Lamb Layered with Sliced Aubergine, Finished with Melted Cheese

Mediterranean Vegetable Lasagne (V)

Tiers of Mixed Vegetables, Béchamel sauce and Egg Pasta, Complemented with Oregano and Basil

Beef Bourguignon

Tender Beef served in a Rich Red Wine and Mushroom Sauce

Beef Lasagne

Layers of Minced Beef, Béchamel sauce and Egg Pasta, finished with Oregano and Basil

Vegetable Alexa (V)

A Melody of Vegetables served in a Mild Curry, Apricot and Cream sauce

Stuffed Peppers (Vegan)

Whole Peppers Filled with Savoury Rice and Mixed Vegetables

Salad Selector

English Salad

Mixed Leaves with Tomato and Cucumber

French Salad

Mixed Leaves with Tomato and Cucumber with a French Dressing

Potato Salad and Chive

Caribbean Salad

Celery, Pineapple, Peppers, Peanuts Mixed with Mayonnaise

Greek Salad

White Cabbage, Feta Cheese, Black Olives, Capers, Tomatoes and Cucumber, Mixed in a Mint Dressing

Waldorf Salad

Celery, Apple and Walnuts and Mayonnaise

Nicoise Salad

Green Beans, Diced Potatoes, Tomatoes, Tuna

Beansprout and Carrot

Pasta Salad with Marie Rose Sauce

Tomato, Feta and Garlic Salad

Tuna and Pasta Salad with Marie Rose Sauce

Red Leicester and Pineapple Coleslaw

Caesar Salad

Cos leaves, Caesar dressing, crouton and fresh Parmesan

Moroccan Cous Cous Salad

Peppers, Tomatoes, Cucumber and Courgettes

SPECIALITY BREADS ARE AVAILABLE AT £1.50 PER SERVING

Themed Buffets - £26.00

CARIBBEAN STYLE BUFFET

Jerk Chicken, Spicy Shell Fish Curry, Brown Rice and Peas served with Spicy Gravy, Glazed Sweet Potatoes, Crushed Potatoes with Coriander and Coconut Milk, Three Salads from the Salad Selector, & speciality breads

Vegetarian Option

Spicy, Fruity Vegetable Curry

Pineapple and Melon Tower with Coconut shavings drizzled with Malibu

MEXICAN STYLE BUFFET

Chilli Con Carne, Steamed Rice, Chicken Fajitas, Nachos with Melted Cheese, Guacamole, Sour Cream and Spicy Salsa + Three Salads from the Salad Selector & speciality breads

Vegetarian Option

Bean, Celery and Coriander Chilli

Brandy Snap Baskets served with Mexican Flag Ice Cream

INDIAN STYLE BUFFET

Lamb Rogan Josh, Chicken Korma, Pillau Rice, Bombay Potatoes, Assorted Samosas, Onion Bahji, Coriander Naan Bread and Popodoms, English Salad, Mint Raita

Vegetarian Option

Vegetable Rogan Josh

Warm Waffles served with Sliced Bananas and Vanilla Ice Cream

FINGER BUFFETS & CANAPES

The Colston

Crispy Prawn Parcels, Filled Finger Rolls, Savoury Quiche, Spinach & Feta Cheese Goujons, Crispy Vegetable Nuggets, Garlic and Chive Dip, BBQ Chicken Drumsticks, Cocktail Crolines
Deep Fried Potato Wedges, & Dips

£13.00

The Ashton

Chicken Drumsticks, Buffet Sausage Rolls, Mini Savoury Eggs, Crispy Salmon Brochettes, Mozzarella Melts, Mini Crumble Slices, Filled Finger Rolls, Cocktail Cumberland Sausages, Deep Fried Mushrooms with Garlic Dip

£14.00

The Smythe

Tempura Prawns, Cocktail Crolines, Freshly made Sandwiches with Rustic Breads, Mini Bagels with Smoked Salmon & Cream Cheese, Chicken Satay, Peanut Sauce Assorted Samosas, Miniature Leek and Red Onion Tartlettes, Crudites served with various Dips
Honey Baked Chipolata Sausages, Assorted Fruit Tartlettes

£15.00

Canapes - £1.95 per item (minimum of 6 items)

Cold Selection

Choux Buns filled with Cream Cheese and Ham, Stuffed Egg filled with Egg Mayonnaise & sprinkled with Paprika, Vol au Vents with Vegetable Tikka, Cucumbers with a Ham and Brandy Mousse filling, Selection of Mini Open Sandwiches, Bacon Scones smothered with Ham and Mango Chutney. Avocado and pink Grapefruit Bites, Stilton, Apple and Celery Boats, Savoury Eggs, Cheese and Pineapple, Peach and Crab Tartlettes, Vol au Vents filled with Prawns

Hot Selection

Oriental Vegetable Pasties, Stilton and Apricot Pasties, Japanese Style King Prawns, Garlic Chicken Satay, Miniature Samosas, Chinese Style Dim Sums, Honey Glazed Chipolatas, Pigs in Blankets, Miniature Beef Meatballs in a Cream and Brandy sauce, Miniature Pizza Tartlettes, Bread crumbed Mushrooms with a Tomato and Basil Dip