

## Wedding and Event Menu Selection

We pride ourselves on supplying you with a unique Wedding or Event service, we tailor our menus to suit your taste and needs.

We have provided below some ideas ranging from traditional to more modern foods to give you a flavour of our capabilities.

**Our Canape menu is a perfect accompaniment for welcome drinks. These could also be substituted instead of a formal sit-down starter.**

### Sharing Starters Selection

*(these can either be served to the table or laid on buffet style tables for guests to help themselves during drinks reception)*

- **Italian Antipasti sharing platters**
  - A selection of cured meats, vine tomatoes with mozzarella and basil oil, Olives, artisan breads, rocket salad and hummus
- **Spanish Antipasti sharing platter**
  - A selection of cured meats, potatas bravas, Pimientos de padron (grilled green padron peppers), Manchego, marinated olives, artisan breads, smoky tomato & garlic dip
- **British Picnic style sharing boards**
  - Mini scotch eggs, pork pies, Somerset cheddar, homemade apple and cider chutneys, artisan bread

### Plated Starters

- Slices of smoked salmon on blinis with a dill cream cheese
- Multi coloured melon balls with prosciutto served with balsamic glaze
- Caramelised onion, Somerset cheddar, roasted cherry tomato tartlets served with seasonal salad with a basil dressing
- Caramelised onion & goats cheese tarts with herby salad leaves and balsamic glaze.
- Satay chicken skewers, lightly spiced with red chilli served with rocket salad and mint yogurt dip
- Ham hock terrine served on crostini with homemade piccalilli
- Duck Pate served on crostini with orange marmalade
- Seasonal soups
- Smoked trout fillet with crispy salad leaves, horseradish dressing
- Tomato & mozzarella stack with basil oil & seasonal greens
- Halloumi, watermelon and mint salad.

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**Hot Main Meal Selection**

**Meat Selection**

- Local Somerset Sirloin served pink, with Yorkshire puddings and horseradish sauce, seasonal vegetables and roasted potatoes
- Roasted herb crusted Lamb served with butterbean mash, seasonal greens and herby roasted new potatoes served with a rosemary & redcurrant jus
- Traditional Somerset sausages, with a creamy wholegrain mustard mashed potato, red onion and red wine gravy with seasonal greens
- Pie & Mash pick your pies from the selection below served with creamy mashed potato, minted peas and rich gravy
  - Steak & Local ale
  - Steak & Dorset Blue vinney
  - Chicken, ham hock, leek and tarragon pie
  - Potato, onion, leek & cheese pie
- Somerset Roast Pork Loin with sage onion stuffing, and baked apple
- Roast Somerset Turkey with pigs in blankets, sage & onion stuffing and Cranberry Sauce
- Beef Wellington with a red wine and thyme jus
- Somerset pork tenderloin wrapped in pancetta with a cream & thyme sauce
- Sauté Chicken Supreme with a white wine & wild mushroom creamy sauce
- Boiled Wiltshire Ham on a colcannon cake with a cider cream sauce
- Pan-Fried Duck Breast with a red currant & orange sauce
- Harissa Lamb Stew, lightly spiced served with a lemon cous cous
- Curries (served with rice, poppadoms, mango chutney and minted yogurt.
  - Chicken saagwala
  - Chicken korma
  - Aromatic Beef curry
- Sauté Chicken Supreme wrapped in Pancetta with a Stilton Sauce

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**Fish Mains**

- Poached Salmon with a creamy lemon and dill sauce, served with seasonal greens & crushed new potatoes
- Roasted fillet of Sea-bass with a garlic, lemon & parsley dressing served with seasonal greens & crushed new potatoes
- Pan fried fillet of seabass with crushed new potatoes, creamy leek & chive sauce.
- Salmon en croute, salmon fillets coated in a lemon parsley sauce wrapped in puff pastry.

**Vegetarian Mains**

- Spinach, red pepper and goats cheese puff parcel, served with seasonal greens and new potatoes.
- Spinach and ricotta cannelloni, served with seasonal salad
- Wild mushroom & thyme risotto served with seasonal salad
- Asparagus, minted pea and Somerset cheddar, risotto served with seasonal salad
- Roasted vegetable & beetroot wellington, served with seasonal vegetables and a roasted tomato ragu.

All of our main dishes can be served with salad, or vegetables and a selection of potatoes

- Roasted Potatoes
- New Minted or Parsley Butter Potatoes
- Creamy Mash with Chive/or Mustard
- Parsley & Garlic Mash
- New Roasted with Garlic & Thyme
- Dauphinoise
- Artisan Bread Baskets

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**Cold Buffet**

This can either be laid out on a separate buffet table or served to your guests at the table.

**Meat:**

- Peppered Fillet of Beef
- Roast Topside of Beef
- Dried cured meat selection
- Home Cooked Wiltshire Ham *glazed with honey and mustard*
- Cold Roast Turkey *served with sage and onion stuffing*
- Dressed Fresh Whole Salmon
- Salmon Fillets (6-8oz)
- Coronation Chicken (fork size pieces of chicken in a curried mayonnaise)
- Asparagus Chicken (pieces of chicken in lemon mayonnaise with asparagus spears)
- Traditional English picnic platter – scotch eggs, sausage rolls, pork pies and mini pasties

**Vegetarian:**

- Vegetable frittata
- Quiche
- Roasted pepper filled with mozzarella, basil & tomato
- Avocado filled with a Trio of Seafood
- King Prawns served with a sweet chilli dip
- Cheese platter – Local cheddar, Brie and blue vinney
- Traditional prawn cocktail with a Marie-rose sauce
- Egg mayonnaise

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**Salads:**

- Rainbow Tomato & Basil salad with garlic & basil oil
- Mozzarella, basil & tomato
- Roasted Mediterranean vegetables, with couscous and a mint & coriander dressing
- Orange, rocket, spelt and caper salad with goat's cheese
- Bulgur wheat & quinoa salad with fetta, pomegranate seeds in a lemon & herb dressing
- Caesar salad with bacon lardons, garlic & herb croutons and shaved parmesan
- Greek salad – feta, tomato, red onion and cucumber
- Potato salad with chives & red onion
- Pesto pasta salad served with spinach & toasted pine nuts
- Baby Mixed Leaf Green Salad choice of mustard & honey dressing or parsley & garlic dressing
- Three bean salad with a mint dressing
- Waldorf Salad
- Tomato & cucumber with herb dressing
- Traditional homemade chunky coleslaw
- Egg Mayonnaise
- Beetroot & Red Onion Salad

**Side Dishes:**

- Roasted Potatoes
- New Minted or Parsley Butter Potatoes
- Artisan Bread Baskets

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### Evening Food

We offer a variety of foods suitable for your evening foods, guests can help themselves to a laid buffet table, eat 'on the hoof' or have a fully served hot or cold buffet.

#### Hot Served Foods:

- Lasagne served with salad and garlic bread
- A selection of beef and chicken curries with popadoms, and mango chutney
- Fish Pie, chunks of cod, salmon and smoked haddock with a cheesy sauce with parsley buttery mash potato.
- Cottage pie
- Chilli con carne served with rice
- Somerset pork in a mustard and cider sauce
- Local Somerset sausages, with a mustard mashed potato and red oniony gravy
- Harissa lamb stew served with fragrant lemon couscous
- Boeuf Bourguignon
- Chinese dishes all served with rice in bamboo takeaway containers
  - Crispy chilli beef
  - Chicken chow mein
  - Beef in a black bean sauce

#### Foods eaten 'on the hoof':

- Westcountry pasties
  - Traditional with steak & vegetables
  - Cheese & Onion
  - Steak & Blue Vinney
- Bacon & Sausage baps
- Hot roasted meat joints served in a bap
  - Roasted beef with horseradish
  - Roasted pork with sage and onion stuffing and apple sauce
  - Roasted turkey, with pigs in blankets and cranberry sauce
- Fishfinger sandwiches, with minted pea puree and tarter sauce
- Hot Dogs & burgers – served in buns with caramelised onions, salad and sauce.

#### Cold Buffet:

We have a full cold buffet selection menu, however we have picked our most popular dishes:

- Cheese Lovers Table
  - A selection of four local cheeses, served with crusty breads, biscuits, celery, grapes, homemade chutney
- Ploughman's Supper
  - Honey glazed ham, chicken liver pate, cheddar cheese served with crusty bread grapes, celery, homemade chutney
- Finger Sandwiches & Crisps
  - Choose your favourite sandwich fillings on a selection of breads, served with crisps & nibbles