



Menu

Canapés Menu

Mini beef Wellingtons

Cherry tomato, basil, prosciutto and olive skewers

Assorted blinis: smoked salmon and cream cheese, prawns,
sundried tomato & parma ham

Bruschetta

Mini chicken tikka naan

Mini goat's cheese tartlets

Duck and hoisin pancake rolls

Sesame seed prawn toast

Prawn and avocado filo rolls

Mediterranean vegetable skewers

Pastry baskets with caramelised red onions and feta cheese

Mini yorkshire pudding with roast beef and horseradish

Cajun chicken wrapped in Parma ham

Choose up to 6 items, or just leave it to us!
Your guests will enjoy a minimum of 5 canapés each

This choice is:
£6.00 per person

Telephone: 01935 483430



Menu

We are able to produce a selection of starters to suit your budget, numbers, and requirements



The Ever-popular George Albert Carvery

Succulent roasted locally-sourced British beef, cooked to your taste with gravy and horseradish sauce

Dorset lamb, tenderly roasted, served with mint jelly or mint sauce and homemade gravy

Free-range Somerset chicken, local sauces and homemade gravy

Cornish free-range turkey, thyme and cranberry stuffing, fresh cranberry sauce and gravy

or

Vegetarian nut roast

All served with a selection of seasonal vegetables



Choose from a variety of desserts to compliment your day

Please choose one or two main dishes and either a starter or dessert with your carvery

This choice is from:
£19.95 per person

Telephone: 01935 483430



Menu

Buffét Menu

Presented on large mirrored platters

Dressed salmon

Honey roasted gammon

Roast topside of beef

Mustard marinated chicken

Mixed leaf salad

Cucumber, yoghurt and mint

Cherry tomatoes, red onion and basil

Coleslaw

Mediterranean vegetable cous cous

Hot new potatoes with fresh mint

Fresh fruit salad

Cheese cake

Chocolate mousse

Freshly baked rolls

This choice is:

£24.95 per person

Telephone: 01935 483430



Menu

Drinks Packages

Package A

Glass of Sherry or Bucks Fizz
Glass of house red or white wine with the meal
Glass of sparkling wine for the toast

Package B

Glass of rum punch or glass of Bucks Fizz or bottle of lager on arrival
2 glasses of house red or white wine with the meal
Glass of sparkling wine for the toast

Package C

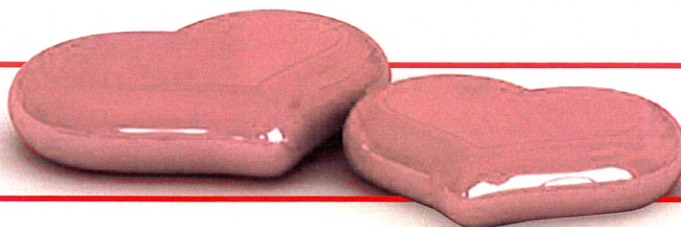
Glass of Bucks Fizz or glass of sparkling wine or glass of Pimms on arrival
Glass of superior red or white wine with the meal
Glass of Champagne for the toast

Package D

Glass of Champagne or glass of Bucks Fizz or glass of Pimms on arrival
2 glasses of superior red or white wine with the meal
Glass of Champagne for the toast

Children's Drinks Package

Glass of orange juice or apple juice on arrival
Unlimited fruit cordial during the meal
Glass of lemonade for the toast



Package A: £10.95 per person

Package B: £12.95 per person

Package C: £19.95 per person

Package D: £24.95 per person

Children's Drinks Package: £5.95 per person

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Menu

Finger Buffét Items

Selection of quiches
Chicken satay
Assorted sandwiches
Mini salmon Wellingtons
Sesame chicken goujons
Mini French bread pizzas
Butterfly prawns
Cocktail spring rolls
A selection of dim sum
Fish goujons with tartar sauce
Breadcrumbs brie wedges
A selection of bruschetta
Semolina-coated calamari
Cocktail sausages with honey and sesame seeds

Choose up to 6 items from the above

This choice is:

£9.95 per person

Telephone: 01935 483430



Menu

Tian of smoked haddock and new potato

Chicken liver parfait, granary toast, dressed leaves and chutney

Roast butternut squash soup, creme fraiche and toasted pumpkin seeds [v]

Buffalo mozzarella salad with rocket, basil, and croutons [v]



Pan-fried fillet of salmon, potato cake, green beans and a lemon dressing

Roast breast of free range Dorset chicken, wild mushroom cream,
seasonal vegetables and a potato fritter

Crispy confit of Devon duck leg, braised red cabbage, fondant potato,
and a cassis and blackcurrant sauce

Broccoli and Devon Exmoor blue tart with butter sauce [v]



Delice of dark chocolate mousse with crème anglaise [v]

Set passion fruit cream with oranges and Cointreau syrup fresh fruit meringue
(seasonal) [v]

Lemon posset with shortbread [v]

Please choose one starter, one main course, and one dessert

This choice is:

£35.00 per person

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Menu

Tian of white crab with smoked salmon and a lemon caper dressing

Salad of Creedy Carver free-range duck with beetroot and a red wine dressing

Smoked chicken, ham and asparagus terrine (seasonal)

Toasted goat's cheese and red pepper chutney with tomato and basil dressing [v]



Pan-fried risotto cake, roast cherry vine tomatoes and rocket [v]

Grilled fillet of seabass, crab and potato cake, chilli stir-fried greens
and a lime and ginger dressing

Medallion of West Country beef, confit of root vegetables, spinach mash,
Madeira sauce and truffle oil

Roast fillet of Somerset pork, slow cooked belly pork, parsnip purée, fondant potato,
apple sauce and a Calvados jus



Trio of chocolate (dark chocolate mousse, milk chocolate sorbet,
white chocolate bavaroi)

Raspberry and Pimms jelly with an apple sorbet and shortbread [v] (seasonal)

Warm almond tart, fig salsa and a honey ice cream [v]

A selection of west country cheeses, biscuits and chutney [v]

You and your guests will have the choice between two starters,
two main courses and two desserts

This choice is:

£40.00 per person

Telephone: 01935 483430



Menu

Ham hock and parsley terrine with piccalilli

Tomato and roasted red pepper soup with goat's cheese [v]

Fillet of smoked trout, potato salad and smoked salmon mousse

Spinach and potato fritter, poached egg and tomato sauce [v]



Wild mushroom croute with cep cream and seasonal vegetables [v]

Breast of free range Dorset chicken wrapped in air dried ham with tarragon mousse, white wine cream, gratin of potatoes and seasonal vegetables

Slow cooked shoulder of Dorset Down lamb, honey glazed carrots, cauliflower cream, greens and dauphinoise potatoes

Filo parcel of sole and crab, Chablis sauce, greens and saffron potatoes



Delice of dark chocolate with pear sorbet and praline [v]

Bread and butter pudding with marmalade Sauce [v]

Baked Baileys cheesecake with amaretti anglaise [v]

Godminster organic Cheddar cheese with biscuits and chutney [v]

You and your guests will have the choice between two starters,
two main courses and two desserts

This choice is:

£37.50 per person

Telephone: 01935 483430



Menu

Tian of smoked haddock and new potato

Chicken liver parfait, granary toast, dressed leaves and chutney

Roast butternut squash soup, creme fraiche and toasted pumpkin seeds [v]

Buffalo mozzarella salad with rocket, basil, and croutons [v]



Pan-fried fillet of salmon, potato cake, green beans and a lemon dressing

Roast breast of free range Dorset chicken, wild mushroom cream,
seasonal vegetables and a potato fritter

Crispy confit of Devon duck leg, braised red cabbage, fondant potato,
and a cassis and blackcurrant sauce

Broccoli and Devon Exmoor blue tart with butter sauce [v]



Delice of dark chocolate mousse with crème anglaise [v]

Set passion fruit cream with oranges and Cointreau syrup fresh fruit meringue
(seasonal) [v]

Lemon posset with shortbread [v]

Please choose one starter, one main course, and one dessert

This choice is:

£35.00 per person

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