



We have over 50 years experience of delivering outstanding event catering with an efficient and friendly approach and, because we are privately owned, we remain true to our roots and able to maintain the 'family-run' ethos from which we began.

As a local company we believe that the use of local products and suppliers is fundamental, not only to the successful production of high quality food, but also to the well being of our local economy and the environment.

The list below contains the names and locations of just some of our preferred local suppliers.

- A David & Sons Vegetables & Fine Foods (Bristol)
- M & D Kidner Organics Vegetables (Bristol)
- Paxcroft Farm Free Range Eggs/Quails Eggs (Trowbridge)
- Carron Lodge Cheese (Gloucestershire)
- DJ Miles Fair Trade Tea & Coffee (Minehead)
- Hobbs House Bakery (Chipping Sodbury)
- The Real Olive Company (Bristol)
- Valley Smokehouse (Dundry)
- John Sheppard Butchers (Bristol)
- Bristol Meat Traders (Bristol)
- Ensors Organic Meat (Cinderford)
- Chef Direct (Barrow Gurney)
- Ford Brothers Butchers (Bristol)
- Vin Sullivan (Gwent)
- Ritter Courivaud (Swindon)

Contents	Page
Canapés & Nibbles	2

Spring Summer	
Seated Menus	3
Suggested Set & Buffet Menus	4
Barbeque Menu	5

Autumn Winter	
Seated Menus	6
Suggested Set & Buffet Menus	7

Throughout the Year	
Finger Food	8
Salads & Cheese	9
Day Delegate Menus & The Finishing Touches	10

- Key
- (v) vegetarian
 - (h) hot
 - (c) cold

We don't have a separate children's menu because we feel that children should be able to enjoy the same food as the adults! Therefore, we like to offer children a half portion of the adult meal for half the price. However, if your little ones would prefer something different then we would be happy to discuss alternatives with you.

We hope that you enjoy our menus and find something suitable for your event however, if you don't find a menu to suit your requirements, please do not hesitate to contact us and we would be delighted to discuss food and menu planning with you.

Canapés

For pre-dinner we recommend 4 items per person, for a 2 hour cocktail party 8 items and for longer parties 12 items or more. **Price £1.95 per item.**

- Fish**
- Seared Yellow Fin Tuna & Guacamole on a Potato Pancake (c)
 - Elton Farm Smoked Salmon, Celeriac Rémooulade & Pancetta (c)
 - White Crab & Organic Lemon Tartlets (h/c)
 - Smoked Trout Crostini with Pickled Cucumber (c)
 - Szechwan Peppered Tiger Prawns with Lime Dip (h/c)
 - Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce (h)
 - Rice Pancake with Valley Smokehouse Salmon, Dill & Crème Fraîche (c)

Meat & Poultry

- Fillet of Lamb with Aubergine Caviar (c)
- Tournedos Rossini (Beef Fillet, Foie Gras & White Truffle) (h/c)
- Honey & Mustard Glazed Free Range Pork Chipolatas (h)
- Prime Fillet of Beef & Salsa Verde on Crostini (c)
- Tenderloin of Pork with Pancetta & Confit Garlic (h)
- Coconut & Lime Marinated Chicken with Coriander & Chilli Dip (h/c)
- Fillet of Beef with Red Onion Marmalade & Horseradish in a Mini Yorkshire Pudding (h)

Vegetarian

- Tartlet of Shiitake Mushrooms, Thyme & Gruyere Cheese (h/c)
- Bruschetta of Grilled Mediterranean Vegetables, Houmous & Basil (vegan) (c)
- Exmoor Blue Cheese Scones with Sun Ripened Tomato Tapenade & Feta (c)
- Tartlet of Creamed Leeks, Artichokes, Gruyere & Roast Cherry Tomatoes (h/c)
- Soft Polenta with Gorgonzola & Blueberries (c)
- Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish (h/c)
- Organic Leeks, Red Peppers & Pine Nuts with Parmesan in Puff Pastry (h/c)
- Tartlet of Farmhouse Goats Cheese & Red Onion & Port Marmalade (h/c)

Sweet

- Belgian Chocolate Tarts
- Raspberry Shortbread with Cornish Clotted Cream
- Strawberries Dipped in Belgian Chocolate (April – September only)
- Lemon Curd Tart
- Orange Panna Cotta in Chocolate Cups
- Blueberry & Vanilla Tart

Nibbles

Complement any drinks reception with attractively presented, tasty nibbles. Please select 3 items from the list below. **Price £2.50 per person. Extra Item 80p per person.**

Nibbles & Nuts

- Habas Mojado – Roasted Broad Beans in a Crunchy Spicy Batter
- Sicilian Sunblushed Tomatoes
- Kettle Chips
- Grissini with Houmous
- Smoky Chilli Nuts
- Japanese Rice Crackers
- Chilli Crackers
- Crisp Flat Breads
- Marcona Almonds
- Spicy Sesame Nuts – Spice Coated Peanuts
- Bayou – Cashews, Almonds, Peanuts, Sunflower & Pumpkin Seeds flavoured with Creole Spices, Oregano and Thyme

Pitted Olives

- Kalamata – Pitted Black Olives in Extra Virgin Olive Oil & Herbes de Provence
- Amphissa - Pitted Green Olives in Extra Virgin Olive Oil & Herbes de Provence
- Sunshine – Extra Virgin Olive Oil, Rosemary & Garlic
- Pistou – Extra Virgin Olive Oil, Basil & Garlic
- Classic – Extra Virgin Olive Oil, Chilli & Garlic

We can suggest all sorts of delicious drinks to accompany your food and help your party to go with a swing. Please ask for details.



Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Starter

Melon & Pineapple Cocktail with Mango & Passion Fruit Syrup	£5.00
Pea and Ham Soup	£5.50
Roast Vine Tomato Soup with Basil and Croutons	£5.50
Cream of Mushroom Soup	£5.50
Chicken & Bacon Terrine with Orange & Watercress Salad, Red Onion Marmalade & White Bloomer	£5.95
Asparagus, Parmesan and Olive Oil	£6.00
Salad of Elton Farm Smoked Chicken, Mango, Avocado, Water chestnuts, Radish & Frisée Lettuce	£6.00
Roasted Red Peppers, Mozzarella & Black Olives with Basil Dressing and Rosemary Focaccia Bread	£6.50
Roasted Cherry Tomatoes, Onion & Thyme on Puff Pastry with Rocket and Lemon and Balsamic Vinegar Dressing	£6.50
Smoked Salmon with Lemon & Rye Bread	£7.00

Main Courses

Bangers 'N' Mash with Caramelised Onions, Petit Pois and Thyme Gravy	£13.50
Fisherman's Pie with Buttered New Potatoes and Carrots	£14.00
Chicken, Leek & Mushroom Pie with Buttered New Potatoes and Panache of Vegetables	£14.00
Supreme of Free Range Chicken with Potato Cakes, Tarragon Carrots and Forest Mushroom Sauce	£14.50
Roast Fillet of Salmon with Crushed New Potatoes, Green Beans and White Wine Cream Sauce	£14.95
Rump of Welsh Lamb with Caper Sauce, Gratin Potatoes, Buttered Leeks & Roast Cherry Vine Tomatoes	£16.50
Roast Sirloin of Beef, Chateau Potatoes, Roast Carrots and Greens with Yorkshire Pudding, Horseradish and Red Wine Gravy	£19.50
Vegetarian Options:	
Milanese Risotto with Peas, Broad Beans and Parmesan	
Asparagus and Leek Filo Parcels with Oyster Mushroom and Chives Sauce	
Garlic Roasted Aubergines and Mediterranean Vegetables with Sauce Provençal and Spinach (vegan)	

Puddings

Warm Chocolate & Hazelnut Tart, Cornish Clotted Cream & Raspberries	£5.95
Summer Pudding with Chantilly Cream & Berry Coulis	£5.95
Profiteroles with Belgian Chocolate Sauce	£5.95
Vanilla Cheesecake with Compote of Blueberries	£5.95
Baked Lemon Tart with Berry Coulis & Raspberries	£5.95
Brandy Snap Basket with Strawberries and Cornish Clotted Cream	£5.95
Rhubarb Crème Brulee with Butter Biscuits	£5.95
Assiette of Miniature Puddings (select three) £8.50	
Blueberry and Champagne Jelly with Blueberry Cream	
Summer Pudding	
Panna Cotta with Mango & Passion Fruit	
Chocolate and Morello Cherry Sunken Soufflé	
Raspberry Pavlova	
Brandy Snap Basket with Strawberries and Cornish Clotted Cream	
Chocolate Cup with White Chocolate Mousse & Raspberries	
Rhubarb Crème Brulee	

If you are having a three course seated menu you can add coffee to your menu for just £0.50 per person.

Suggested Set Menus

Menu A **£25.95**

Melon & Pineapple Cocktail with Mango & Passion Fruit Syrup

Supreme of Free Range Chicken with Potato Cakes, Tarragon Carrots and Forest Mushroom Sauce

Profiteroles with Belgian Chocolate Sauce

Coffee, Tea & Herbal Infusions

Menu B **£27.35**

Chicken & Bacon Terrine with Orange & Watercress Salad, Red Onion Marmalade & White Bloomer

Roast Fillet of Salmon with Crushed New Potatoes, Green Beans and White Wine Cream Sauce

Summer Pudding with Chantilly Cream & Berry Coulis

Coffee, Tea & Herbal Infusions

Menu C **£37.75**

4 Canapés of your Choice – please see page 2

Smoked Salmon with Lemon & Rye Bread

Rump of Welsh Lamb with Caper Sauce, Gratin Potatoes, Buttered Leeks & Roast Cherry Vine Tomatoes

Rhubarb Crème Brulee with Butter Biscuits

Coffee, Tea & Herbal Infusions

Formal Seated Buffet **£25.00**

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

Honey Baked Wiltshire Ham & Wholegrain Mustard
 Fillet of Salmon with Lemon & Soft Herb Mayonnaise
 Spinach & Feta Cheese Filo Pastry Strudel (v)
 Dressed Mixed Leaves
 Cherry Tomatoes with Basil Pesto
 Celeriac Coleslaw
 Hot New Potatoes with Parsley & Chive Butter
 Fresh Cream Profiteroles with Belgian Chocolate Sauce
 Strawberry & Passion Fruit Pavlova

Coffee, Tea & Herbal Infusions

Fork Buffet **Price £15.50 per person. Extra dish £3.00 per person.**

For less formal, 'standing' events this food is served from a buffet table and can be easily eaten with a fork. Please select 2 items including a vegetarian choice from the list below. You may wish to have seasonal vegetables with your buffet main course or a choice of two salads and hot or cold potatoes, rice or pasta from page 9 or a Dessert from page 3.

Salad of Free Range Chicken with Green Beans, Honey, Saffron, Orange & Hazelnuts (c)
 Chicken Caesar Salad with Parmesan, Anchovies, Cos Lettuce, Garlic Mayonnaise and Croutons (c)
 Coronation Chicken with Toasted Almonds (c)
 Coriander Chicken with Lemon Grass, Coconut Milk & Crème Fraiche
 Lamb Meatballs with Lentils and Tagliatelle
 Chinese Style Beef with Hoi Sin & Plum Sauce
 Marinated Tiger Prawns with Oriental Vegetables
 Fillet of Salmon with Watercress & Radish Mayonnaise (c)
 Seared Salmon with Slow Roast Vine Tomatoes, Baby Spinach & Tarragon Mayonnaise
 Thai Green Vegetable Curry (v)
 Tagliatelle Primavera (Peas, Asparagus & Spinach) with Parmesan Cheese (v)
 Marinated Romano Peppers with Buffalo Mozzarella (v) (c)



For less formal, standing events our barbeque food is served from a buffet table with baskets of Soft Flour Baps, Fried Onions & Sauces.

The price includes 3 items per person plus 2 salads and 1 potato, rice or wheat item from page 9.

Please choose 2 items from either Band A or Band B plus 2 Vegetarian items (of which you will receive 50% of each).

Minimum numbers apply. If you would like a barbeque as a formal seated event a surcharge will apply. Please ask for details.

- Band A** **£17.50** **Additional Item £4.00**
Aberdeen Angus Burger with Relish
Spicy Lamb Burger with Coriander, Tomato & Yoghurt Relish
Free Range Pork Hot Dog Bun
Cajun Spiced Chicken Skewer
Marinated Thai Chicken Skewer
Jerk Chicken with Hot Sauce
Barbequed Pork Ribs
- Band B** **£21.50** **Additional Item £5.00**
Chicken, Prosciutto & Sage Kebabs
Hickory Smoked Pork Loin Steaks
Pork Tenderloin Marinated in Sage, Shallots & Thyme
Gammon Steak with Pineapple & Black Pepper Relish
Rump Steaks with Rosemary & Sea Salt
Rib Eye Steaks with Garlic & Mustard
Minute Sirloin Steaks with Crushed Black Peppercorns
Fillet of Beef Tagine Skewers Marinated in Moroccan Spices with Tomatoes, Potatoes, Peppers, Olives, Onions & Prunes
Butterfly Legs of Lamb with Charmoula
Spiced Coconut Lamb Satay
Crevettes with Ginger, Garlic, Lemon & Chilli on Skewers
Brochette of Salmon with Cumin & Coriander
Mackerel Fillets with Moroccan Spices
- Vegetarian**
Portabello Mushroom Burger with Gruyere, Fried Onions, Garlic & Tarragon
Brochette of Tagine Vegetables (vegan)
½ Corn on the Cob with Honey Butter
Skewers of Aubergine, Butternut Squash & Shallots (vegan)
Halloumi, Red Onion & Cherry Tomatoes Marinated in Fennel Seeds, Rosemary & Oregano
Kebabs of Tomatoes and Tofu with Aged Balsamic & Oregano

Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Starters

Butternut Squash Soup with Crisp Sage and Parmesan (v)	£5.50
Cream of Organic Leek & Maris Piper Soup with Crispy Onions and Chives (v)	£5.50
Pork, Garlic & Sage Paté with Tomato Chutney and Petit Pain	£5.50
Smoked Haddock Chowder	£5.95
Tartlet of Soft Goats Cheese, Port & Red Wine Caramelised Onions, with Lambs Lettuce and Aged Balsamic Vinegar (v)	£6.50
Duck & Apricot Terrine with Plum Chutney, dressed leaves and Stone Baked Bread	£6.50
Twice Baked Godminster Organic Cheddar Soufflé with Crisp Leaves, Pears and Walnut	£6.95
Puff Pastry Galette of Aubergines, Chorizo and Smoked Mozzarella with Herb Salad & Olive Dressing	£6.95
Tiger Prawns with Lemon & Herb Salad, Tomato and Chive Dressing & Crème Fraîche	£7.50
Classic Prawn Cocktail with Wholemeal Bread	£7.50

Main Courses

Steak, Mushroom & Ale Pie with Parsnip Mash and Broccoli	£13.50
Beef Stew with Roasted Root Vegetables & Horseradish Dumplings served with Buttery Mash Potatoes	£14.00
Roast Loin of Pork with Lemon & Thyme Stuffing, Bramley Apple Sauce, Roast Potatoes and Panache of Vegetables	£14.50
Supreme of Free Range Chicken with Celeriac, Cabbage and Pancetta, Fondant Potato and Madeira Jus	£14.50
Rump of Autumn Lamb with Aubergine Puree, Vine Tomatoes, Roast Potatoes and Lamb Jus	£16.50
Baked Loin of Cod with Parsley Sauce, Duchess Potatoes & Buttered Carrots	£16.95
Fillet of Sea Bass with Lyonnaise Potatoes, Spinach with Wild Mushrooms and Fennel Sauce	£17.50
Roast Sirloin of Beef, Chateau Potatoes, Roast Carrots and Greens with Yorkshire Pudding, Horseradish and Red Wine Gravy	£19.50
Vegetarian Options	
Moroccan Vegetable Stuffed Aubergine with Cashews, Cumin and Ricotta	
Celeriac and Garlic Tart with Port & Shallot Marmalade	
Winter Vegetable Hot Pot with Parsley Dumplings	

Puddings

Apple & Sultana Puff Pastry Tart with Cornish Clotted Cream & Butterscotch	£5.95
Rhubarb and Oat Crumble with Vanilla Fresh Cream Custard	£5.95
Bread and Butter Pudding with Apricot Sauce & Double Cream	£5.95
Chocolate Mousse with Armagnac Prunes & Brandy Cream	£5.95
Sherry Trifle with Toasted Almonds	£5.95
Baked Lemon Tart with Caramel Oranges & Crème Fraîche	£5.95
Coupe Pear Belle Helene (Poached Pears and Vanilla Ice Cream with Chocolate Sauce)	£5.95
Coupe Amaretti (Crushed Meringue, Amaretto Ice Cream, Morello Cherries with Whipped Cream & Amaretti Biscuits)	£5.95
Assiette of Miniature Puddings (select three) £8.50	
Vanilla Panna Cotta with Spiced Red Wine Plums	
Mandarin Crème Brûlée	
Caramelised Apple and Puff Pastry Tart	
Cappuccino Cheesecake	
Chocolate Cup with Chocolate & Armagnac Mousse	
Lemon Posset with Blueberries in a Shot Glass	
Hazelnut Meringue with Cinnamon Cream and Roasted Pears	

If you are having a three course seated menu you can add coffee to your menu for just £0.50 per person.

Suggested Set Menus

Menu A £25.95

Butternut Squash Soup with Crisp Sage and Parmesan (v)
 Beef Stew with Roasted Root Vegetables & Horseradish Dumplings served with Buttery Mash Potatoes
 Apple & Sultana Puff Pastry Tart with Cornish Clotted Cream & Butterscotch
 Coffee, Tea & Herbal Infusions

Menu B £27.45

Duck & Apricot Terrine with Plum Chutney, dressed leaves and Stone Baked Bread
 Roast Loin of Pork with Lemon & Thyme Stuffing, Bramley Apple Sauce, Roast Potatoes and Panache of Vegetables
 Sherry Trifle with Toasted Almonds
 Coffee, Tea & Herbal Infusions

Menu C £38.25

4 Canapés of your Choice – please see page 2
 Tiger Prawns with Lemon & Herb Salad, Tomato and Chive Dressing & Crème Fraiche
 Rump of Autumn Lamb with Aubergine Puree, Vine Tomatoes, Roast Potatoes and Lamb Jus
 Chocolate Mousse with Armagnac Prunes & Brandy Cream
 Coffee, Tea & Herbal Infusions

Formal Seated Buffet £25.00

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

Loin of Pork stuffed with Confit Garlic & wrapped in Pancetta
 Fosters Fish Pie
 Tagine of Sweet Potatoes, Butternut Squash, Carrots & Prunes (vegan)
 Panaché of Seasonal Vegetables
 Savoury Rice
 Rissolé Potatoes

Apple & Cinnamon Crumble with Vanilla Custard
 Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits

Coffee, Tea & Herbal Infusions

Fork Buffet Price £15.50 per person. Extra dish £3.00 per person

For less formal, 'standing' events this food is served from a buffet table and can be easily eaten with a fork. Please choose 2 items from the list below, to include a vegetarian choice, plus two salads and hot or cold potatoes, rice or pasta from page 9. Alternatively you may wish to have seasonal vegetables with your buffet.

Lancashire Hot Pot
 Steak, Kidney & Mushroom Pie
 Moroccan Lamb Tagine
 Fosters Fish Pie
 Beef Bourguignon
 Fillet of Pork Stroganoff
 Chicken, Mushroom & Tarragon Pie
 Tagine of Sweet Potatoes, Butternut Squash, Carrots and Prunes (vegan)
 Spinach & Ricotta Lasagne with Pinenuts (v)

If you would like to add a Starter or Dessert please see page 6

Finger Buffet Lunch

Our Finger Buffet is served cold from a buffet table for guests to help themselves. The price includes sandwiches with your choice of **4** fillings, Kettle Chips, plus **4** items from the list below. **£9.75 per person. Extra Item £1.95. Add a Dessert on Page 2**

Please select 4 sandwich fillings from the list below:

Chicken, Sweetcorn & Mustard Mayonnaise
 Cheddar Cheese & Pickle
 Ham & Apple Chutney
 Tuna & Spring Onion
 Egg & Chive Mayonnaise
 Sausage & Tomato Relish

Please select 4 items from the list below:

Free Range Scotch Eggs(c)
 Smoked Salmon and Cream Cheese Croissants(c)
 BBQ Chicken Skewers (h)
 Poppy & Sesame Seed Sausage Rolls (h/c)
 Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses (c)
 Focaccia Pizza (h/c)
 Ham & Cheese Toasties (h)
 Caramelised Onion & Goats Cheese Tarts (h/c)
 Thai Style Chicken (h)
 Bruschetta of Houmous, Basil & Grilled Mediterranean Vegetables

Working Lunch

This is a simplified version of the finger buffet. **£7.95 per person**

Menu A

Selection of homemade Wraps and Baguettes
 Chicken Caesar Goujons with Lemon & Garlic Dip (h)
 Basket of Fresh Fruit

Menu B

Assorted Filled Crusty Baguettes
 Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses (c)
 Basket of Fresh Fruit

Menu C

Selection of Filled Pitta Breads and Ciabatta Rolls
 Smoked Salmon and Cream Cheese Croissants (c)
 Basket of fresh Fruit

Evening Party Food

More substantial than Canapés and more sophisticated than a Finger Buffet, these delicate, handmade items can either be served graze style amongst your guests, or from a buffet table for your guests to help themselves. Please select **7** items from the list below. **£15.50 per person. Extra item £2.00.**

Plunged Shrimp with Chilli Mojo
 Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce
 Smoked Salmon Rolls with Soft Herbs, Shallots, Black Pepper & Cream Cheese
 Fosters 'Scotch Eggs' with White Crab & Quails Egg
 Frikadelle Burgers (Mini Scandinavian Meat Burger in a Bun)
 Chilli Corn Muffins with Pancetta, Avocado & Coriander
 Twice- Marinated Tandoori Chicken with Lemon Yoghurt
 Croque-Monsieur with Wiltshire Ham & Gruyere Cheese
 Roasted Red Pepper & Cannellini Bruschetta (vegan)
 Vine Tomato Tarte Tatins with Whitelake Farm Goats Cheese (v)
 Asparagus & Swiss Cheese Filos with Salsa Relish (v)
 Cheddar & Caraway Cheese Straws (v)
 Selection of Freshly Filled Baguettes

Please select two salads and hot or cold potatoes, rice or pasta from the list below. Subject to availability you may prefer to have seasonal vegetables with your buffet main course. Please ask for details.

Salads

- Celeriac Coleslaw
- Aubergine, Yellow Pepper, Red Onion & Tomato Salad
- Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar
- Vine Tomatoes with Shallot & Grain Mustard Vinaigrette
- Chinese Leaf, Spring Onions, Chilli Peanuts with Coriander & Harris Dressing
- Cous Cous with Olive Oil, Lemon, Pistachios & Raisins
- Cucumber and Poppy Seed Salad
- Baby Pasta Salad of Sunblushed Tomatoes, Pine Nuts & Oregano
- Organic Diced Beetroot & Onion
- Cherry Tomatoes with Basil Pesto
- Stir-Fry Noodle Salad with Spring Onion, Chilli, Sesame Seeds & Cashews
- Greek Salad (Cos Lettuce, Red Onion, Tomato, Feta & Pitted Black Olives)
- Cos Lettuce with Lemon, Garlic & Parmesan Dressing
- Tabouleh (Bulgar Wheat with Parsley, Mint, Lemon & Cucumber)
- Fennel, Chilli & Parsley with Lemon Dressing
- Dressed Mixed Leaves

Cheese
British Farmhouse Cheeses with Chutney, Grapes & Biscuits

- Served plated as a cheese course - please select 3 from the list below **£6.50**
- Served on a board - please select 3 from the list below **£5.50**

Exmoor Blue, Blacksticks Blue, Cashel Blue, Cropwell Blue Stilton, Mrs Appleby's Cheshire, Wensleydale, Organic Somerset Godminster Cheddar, Village Green Goats Cheese, Greens of Glastonbury Cheddar, Gubeen, Bath Soft, Cornish Brie, Cornish Yarg, Wedmore

Potatoes, Rice & Wheat

- New Potatoes with Chive Butter
- Rissolé Potatoes (New Potatoes Roasted in Butter with Fresh Rosemary & Thyme)
- Dauphinoise Potatoes (Sliced Potatoes Baked with Cream & Garlic)
- Pommes Parisienne (Potato Balls Roasted in Olive Oil and Butter)
- Pommes Lyonnaise (Sliced Potato Cooked with Butter & Onions)
- Creamed Potatoes (Either with Plain Butter, Mustard, Horseradish, Spring Onion, Olive Oil or Garlic & Herbs)
- Crushed New Potato Cakes
- New Potato Salad with Parsley & Chives
- Savoury Rice
- Basmati Rice
- Saffron Scented Rice
- Pilau Rice
- Thai Fragrant Rice
- Rice Salad with Mixed Peppers, Red Onion, Sweetcorn & Soft Herbs
- Pasta or Noodles
- Baby Pasta Salad of Sunblushed Tomatoes, Pine Nuts & Oregano
- Cous cous with Spring Onion & Mint (h/c)



Breakfast

Full English Breakfast **£13.25**

Served with freshly made Breakfast Rolls, Local Butter, Preserves, Orange Juice and Fair Trade Coffee, Tea or Herbal Infusions.

Please choose 5 of the following:

- Scrambled Free Range Eggs
- Rashers of Back Bacon
- Local Free Range Pork Sausage
- Hash Browns
- Grilled Vine Tomato
- Sautéed Mushrooms
- Baked Beans

Continental Breakfast **£11.00**

Including Danish Pastries, Croissants with Local Butter, Preserves, Fresh Fruit, Orange Juice and Fair Trade Coffee, Tea or Herbal Infusions.

Additional Items

- Rashers of Back Bacon in a Soft Flour Bap **£3.75**
- Cumberland Sausage in a Soft Flour Bap **£3.75**
- Mushroom and Gruyere in a Soft Flour Bap **£3.75**
- Muffin – Blueberry or Double Chocolate **£2.50**
- French/Danish Pastries **£2.25**
- Croissant with Local Butter & Preserves **£2.50**
- Homemade Cakes - select 2 (Fruit, Lemon Drizzle, Carrot, Chocolate) **£2.75**
- Homemade Brownies & Flapjack **£2.00**

The Finishing Touches

- Orange Juice per litre **£3.95**
- Mineral Water per litre **£3.50**
- Coffee, Tea & Herbal Infusions **£1.55**
- Biscuit Selection **£0.45**
- Chocolate Mints **£0.50**
- Handmade Chocolate Truffles or Fudge **£1.75**
- Homemade Florentines or Biscotti **£1.25**

We hope that you have enjoyed our menus and found plenty to whet your appetite. However, if you haven't found anything suitable for your event, please contact us so that we can design a bespoke solution for you.