

These prices include VAT at 20%

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

As a local company they 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 their 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)

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#### 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.

## 2 Canapés & Nibbles

### 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 £2.35 per item.**

### Fish

Seared Yellow Fin Tuna & Guacamole on a Potato Pancake (c)  
Elton Farm Smoked Salmon, Celeriac Rémoulade & 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 £3.10 per person. Extra Item £1.00 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 & Olive Oil

### 3 Spring & Summer Seated Menus

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

#### Starters

Chilled Melon with Red Fruit Compote (v)	<b>£6.10</b>
Roast Vine Tomato Soup with Pistou (v)	<b>£6.65</b>
Asparagus, Green Pea & Mint Soup (v)	<b>£6.65</b>
Primavera Vegetables with Organic Wild Rye Bread (vegan)	<b>£7.10</b>
Fresh Asparagus, Parmesan & Extra Virgin Olive Oil (v)	<b>£7.40</b>
Salad of Elton Farm Smoked Chicken, Mango, Avocado, Water Chestnuts, Radish & Summer Leaves	<b>£7.40</b>
Smoked Salmon with Organic Lemon & Caper Salad	<b>£8.15</b>
Classic Prawn Cocktail with Little Gem & Apple Salad	<b>£8.15</b>
Cornets of Smoked Salmon & Potted Shrimps	<b>£9.15</b>
Goats Cheese from the Lubborn Dairy with Cured Ham, White Truffle Dressing & Balsamic Vinegar	<b>£9.15</b>
Roulade of Smoked Salmon, White Crab & Artichokes with Rocket and Baby Capers	<b>£9.70</b>

#### Main Courses

Supreme of Free Range Chicken with a Fricassee of Peas & Spinach and Rissolé Potatoes	<b>£17.90</b>
Roast Pave of Salmon with Asparagus, Crushed New Potatoes & a Watercress Sauce	<b>£17.90</b>
Corn Fed Chicken wrapped in Pancetta, Fondant Potato, Turned Carrots & a Tarragon Mustard Cream Sauce	<b>£17.90</b>
Rump of Welsh Lamb with Caper Sauce, Parisienne Potatoes, Buttered Leeks and Roast Cherry Vine Tomatoes	<b>£18.35</b>
Loin of Pollock with Lyonnaise Potatoes, Spinach with Wild Mushrooms and a Fennel Sauce	<b>£19.35</b>
Loin of Cod with a Crab & Herb Crust, Tomato & Chive Beurre Blanc, Sauté Potatoes & Spinach	<b>£19.95</b>
Roast British Rib Eye of Beef with a Bordelaise Sauce, Cocotte Potatoes and Asparagus	<b>£20.40</b>
Milanese Risotto with Peas, Broad Beans and Parmesan (v)	
Mediterranean Vegetable & Mozzarella Strudel With a Provençal Sauce (v)	
Vine Tomato Tarte Tatin with Thyme, Shallots & West Country Blue Cheese (v)	

#### Puddings

Tumbling Brandy Snap Basket with Strawberries and Cornish Clotted Cream	<b>£7.70</b>
Rhubarb Crème Brulee with Butter Biscuits	<b>£7.70</b>
Dark Chocolate and White Chocolate Layered Mousse	<b>£7.70</b>
Summer Pudding with Blackcurrant Coulis and Raspberry Cream	<b>£7.70</b>
Eton Mess	<b>£7.70</b>
French Apple Tart with Crème Anglaise	<b>£7.70</b>
Fresh Cream Profiteroles with Belgian Chocolate Sauce	<b>£7.70</b>
Blueberry and Champagne Jelly with Blueberry Cream	<b>£7.70</b>
Knickerbocker Glory	<b>£7.70</b>
<b>Assiette of Miniature Puddings</b> (select three)	<b>£9.70</b>
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 would like to add a Cheese course please see page 9, or for Coffee & Chocolates please see page 10.

## 4 Spring & Summer Buffet Menus

### Formal Seated Buffet

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

#### Menu 1 £33.20

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

#### Menu 2 £40.80

Cold Roast Sirloin of Beef with Salsa Verde  
Salmon & Asparagus En Croûte with Dill & Capers  
Spinach & Feta Cheese Filo Pastry Strudel (v)  
Thai Green Vegetable Curry (v)  
Rocket with Parmesan, Extra Virgin Olive Oil &  
Aged Balsamic Vinegar  
Vine Tomatoes with Shallot & Grain Mustard Vinaigrette  
Stir-Fry Noodle Salad  
Hot New Potatoes with Parsley & Chive Butter  
Strawberries & Clotted Cream  
Lemon Possett with Vanilla Blueberries & Shortbread  
Double Chocolate Mousse with Tuile Biscuits  
British Farmhouse Cheeseboard with Chutney,  
Grapes & Biscuits  
Coffee, Tea & Herbal Infusions

### Fork Buffet

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.

**Price £18.90 per person. Extra dish £3.60 per person.**

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)

**And for something a little different...**

#### West Country Ploughman's £18.90 per person

Greens of Somerset Farmhouse Cheddar\* & Double Gloucester, Honey Baked Wiltshire Ham, Coleslaw, Organic Cider & Apple Chutney, Mustard Piccalilli, Vine Ripened Tomatoes, Pickled Shallots, Cox's Apples and Dorset Thick 'n Thins all served with Crusty White Bloomer and Somerset Butter.

\* Our Cheddar is sourced from Greens of Somerset who are located just 3 miles from Glastonbury, where Cheddar originated.

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

If you would like to add a Pudding please see page 3, or for Coffee please see page 10.

## 5 Barbeque Menu

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 select 2 items from either Band A or Band B plus 2 Vegetarian items (of which you will receive 50% of each). If you would like a barbeque as a formal seated event a surcharge will apply. Please ask for details.

### **Band A £21.95 Additional Item £5.00**

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 £26.50 Additional Item £6.00**

Chicken, Proscuitto & 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

If you would like to add a Pudding please see page 3, or to finish your meal with an Iced Coffee please see page 10.

## 6 Autumn & Winter Seated Menus

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)	<b>£6.65</b>
Wild Mushroom Soup with Truffle Oil (v)	<b>£6.65</b>
Tartlet of Soft Goats Cheese, Port & Red Wine Caramelised Onions, with Lambs Lettuce and Aged Balsamic Vinegar (v)	<b>£7.10</b>
Pork, Bacon & Pistachio Terrine with Apple & Somerset Cider Brandy Chutney and Spelt Bread	<b>£7.10</b>
Twice Baked Godminster Organic Cheddar Soufflé with Soft Herb, Pear & Walnut Salad (v)	<b>£7.70</b>
Marinated Artichoke & Feta Salad with Olives and Pine Nuts (v)	<b>£8.15</b>
Smoked Salmon and Pickled Cucumber Salad with Seeded Soda Bread	<b>£8.15</b>
Smoked Haddock & Welsh Rarebit on Toasted Brioche	<b>£8.15</b>
Classic Fish Soup with Aioli & Cheese Straws	<b>£8.40</b>
Puff Pastry Galette of Aubergines, Chorizo and Smoked Mozzarella with Herb Salad & Olive Dressing	<b>£8.70</b>
Tiger Prawns with Lemon & Herb Salad, Tomato and Chive Dressing & Crème Fraiche	<b>£9.15</b>
Shredded Roast Duck Salad with Sweet & Sour Cucumber Dressing & Crispy Leeks	<b>£8.45</b>

### Main Courses

Steak and Ale Pie with Thyme Mash and Creamed Greens	<b>£16.85</b>
Topside of Beef Braised in Red Wine and Veal Stock with Champ and Root Vegetables	<b>£17.35</b>
Tenderloin of Pork with Dauphinoise Potatoes, Carrots in Tarragon Butter, Caramelised Apple and Redcurrant Jus	<b>£17.35</b>
Supreme of Free Range Chicken with Celeriac, Cabbage and Pancetta, Fondant Potato and Madeira Jus	<b>£17.90</b>
Slow Cooked Belly of Pork with a Local Cider Sauce, Apple Mash & Roast Carrots	<b>£18.35</b>
Rump of Autumn Lamb with Aubergine Puree, Vine Tomatoes, Roast Potatoes and Lamb Jus	<b>£18.35</b>
Roasted Seabass with a Teriyaki Glaze, Oriental Vegetables and Five Spice Rice	<b>£18.35</b>
Gressingham Duck Breast with Blackberry Sauce, Goose Fat Roast Potato Balls & Creamed Sprouts with Pancetta	<b>£19.90</b>
Roast British Rib Eye of Beef with Shallot & Madeira Jus, Cocotte Potatoes, Creamed Mushrooms and Spinach	<b>£20.40</b>
Spinach, Leek and Ricotta Filo Parcel with a Chestnut Mushroom and Chive Sauce (v)	
Winter Vegetable Hot Pot with Parsley Dumplings (v)	

### Puddings

Lord Mayor's Sherry Trifle with Toasted Almonds	<b>£7.70</b>
Classic Black Forest Gateau	<b>£7.70</b>
Vanilla Panna Cotta with Plums in Red Wine and Viennese Biscuits	<b>£7.70</b>
Sticky Toffee and Date Pudding with Butterscotch Sauce & Double Cream	<b>£7.70</b>
Warm Chocolate and Brazil Nut Tart with Mascarpone and Cherry Brandy	<b>£7.70</b>
Lemon Posset with Blueberries and Oatmeal Shortbread	<b>£7.70</b>
Mandarin Crème Brûlée with Orange Caramel and Tuile Biscuits	<b>£7.70</b>
Apple Tarte Tatin with Cornish Clotted Cream and Toffee Sauce	<b>£7.70</b>
<b>Assiette of Miniature Puddings</b> (select three)	<b>£9.70</b>
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	
Baklava	

If you would like to add a Cheese course please see page 9, or for Coffee & Chocolates please see page 10.

## 7 Autumn & Winter Buffet Menus

### Formal Seated Buffet

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

#### Menu 1 £33.20

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

#### Menu 2 £40.80

Carbonade of Beef with Ciabatta Croutons  
Baked Pollock with Pesto Crumb & Cherry Vine Tomatoes  
Spinach & Ricotta Lasagne (v)  
Tagine of Sweet Potatoes, Butternut Squash, Carrots &  
Prunes (vegan)  
Panaché of Seasonal Vegetables  
Aubergine, Yellow Pepper, Red Onion & Tomato Salad  
New Potatoes with Chive Butter  
Savoury Rice  
Lord Mayor's Sherry Trifle  
Sticky Toffee Pudding with Clotted Cream  
Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits  
British Farmhouse Cheeseboard with Chutney, Grapes &  
Biscuits  
Coffee, Tea & Herbal Infusions

### Fork Buffet

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 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.

**Price £18.90 per person. Extra dish £3.60 per person**

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 and/or a Pudding please see page 6 or for Coffee please see page 10.

## 8 Finger Food

### Finger Buffet Lunch

Our Finger Buffet is served cold\* from a buffet table for guests to help themselves. The price includes Ciabatta sandwiches with your choice of 4 fillings, Kettle Chips, plus 4 items from the list below. **£15.30 per person.**

**Please select 4 sandwich fillings from the list below:  
Additional item £2.55 per person.**

Red Thai Prawns, Grilled Peppers, Coriander & Rocket  
Egg Mayonnaise with Anchovy & Cress  
Baked Ham & Piccalilli  
Cumberland Sausage, Roast Tomatoes & Mustard Onions  
Bacon, Lettuce, Tomato with Avocado & Black Pepper Mayonnaise  
Ham, Gruyere & Wholegrain Mustard  
Cheddar, Celery & Red Onion Mayonnaise (v)  
Onion Bhaji, Rocket & Vegetable Raita (v)  
Somerset Goats Cheese, Pesto, Tomato & Pinenuts (v)  
Wensleydale & Carrot Chutney (v)  
Houmous, Toasted Cumin Seeds, Iceberg Lettuce (vegan)

**Please select 4 items from the list below:**

Rye Bread Crostinis with Local Smoked Salmon, Cream Cheese & Capers  
Tartlets of Crab, Tarragon & Parmesan\*  
Tortilla Wraps filled with Jerk Chicken, Spring Onions, Mango,  
Pineapple & Coriander  
Free Range Scotch Egg with Tomato Salsa  
Proscuitto & Parmesan Palmiers  
Lamb Crostini with Spiced Redcurrant Glaze  
Croûte of Duck Rillettes with Apricot & Ginger Chutney  
Thai Style Chicken\*  
Smoked Duck, Rocket & Plum Sauce Wrap  
Poppy & Sesame Seed Sausage Rolls\*  
Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses\* (v)  
Bruschetta of Houmous, Basil & Grilled Mediterranean Vegetables (vegan)  
Focaccia Pizza with Onions, Garlic, Portabello Mushrooms and Cheese\* (v)  
Tartlets of Somerset Goats Cheese with Red Onion and Port Marmalade\* (v)

\*Items can be served hot upon request.

### 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 8 items from the list below. **£22.00 per person. Extra item £2.55.**

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  
Crispy Pork Wontons with Soy Sauce\*  
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)

## 9 Salads & Cheese

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 **£8.20**

Served on a board - please select 3 from the list below **£6.65**

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)

## 10 Breakfast, Afternoon Tea & The Finishing Touches

### **Traditional Full English** £16.85

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

#### **Please select 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** £11.20

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

#### **To add a selection of Charcuterie. Add £3.60**

#### **Breakfast on the Go**

Smoked Salmon & Cream Cheese Bagel	£5.40
Rashers of Back Bacon in a White Batch or Soft Flour Bap	£4.30
Cumberland Sausage in a White Batch or Soft Flour Bap	£4.30
Muffin – Blueberry or Double Chocolate	£2.55
French/Danish Pastries	£3.00
Croissant with Local Butter & Preserves	£3.00

### **West Country Cream Tea** £9.15

English Tea Scones with Fosters Homemade Strawberry Jam, Somerset Butter, Cornish Clotted Cream & Somerset Blend Tea

### **Traditional Afternoon Tea** £15.85

Including a choice of Earl Grey, Lapsang Souchong or English Breakfast Tea served with Cucumber, Free Range Egg and Cress and Smoked Salmon Sandwiches and your choice of 4 items from the list below.

#### **Extra Item £2.00 per person.**

Fruit Cake  
Lemon Drizzle Cake  
Chocolate Cake  
Apple and Cinnamon Cake  
Coffee and Walnut Cake  
Scones Served with Cornish Clotted Cream and Strawberry Jam  
Chocolate Dipped Strawberries, (April-September only)  
Mini French Macaroons  
Fresh Cream Filled Choux Buns dipped in Belgian Chocolate

#### **The Finishing Touches**

Coffee, Tea & Herbal Infusions	£2.30
Iced Coffee	£3.60
Chocolate Mints	£0.80
Handmade Chocolate Truffles or Fudge	£2.00
Homemade Florentines or Biscotti	£2.00

**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.**