

RELAXED REVELRY MENU

SHARING MENUS 2019

We find many guests love eating in an informal relaxed way. Our sharing menus step away from the traditional, creating a socially interactive dining experience.

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SHARING STARTERS

Platters on each table for guests to help themselves

Mezze

Lamb Kebabs, tzatziki, roasted aubergine chermoula, hummus served with gem salad and pitta bread

Anti Pasti

Selection of British Salamis from Trealy Farm and Italian Prosciutto, tomato and mozzarella with basil, marinated olives, mushrooms a La greque served with rocket salad and Ciabatta

Seafood

Smoked salmon roulade with cream cheese and dill, king prawns with coriander and lime, hot smoked trout pate served with pickled cucumber, radish garden leaves and olive oil crostini

Vegetarian

Persian herb fritatta, sweet potato falafels, baba ganoush, tabbouleh, cos, pomegranate vinaigrette (V)

Plus £3.00 +VAT per person

Somerset

A selection of Trealy farm charcuterie including Chorizo and Fennel Salami, Home made Course Pork Pate, Montgomery Cheddar and Somerset Brie served with home made Sourdough, Wild Crab apple Jelly, Gooseberry and Mustard Relish and a Heritage Tomato and Watercress Salad

SHARING DISHES - FAMILY STYLE

One large delicious 'Family Style' meal placed on each table for guests to help themselves.

Traditional Beef Bourguignon-with red wine, smoked bacon, button mushrooms & shallots

Chicken Cassoulet-with chicken thighs, butter beans, smoked bacon, chorizo, tomato and garlic.

Provençal Lamb-with flageolet beans and a rich tomato & basil sauce

Pork in Somerset Cider-slow cooked shoulder of pork and leeks, with a creamy cider sauce

Steak and Ale Puff Pastry Pie-the English classic, served in large terracotta dishes

Local butcher sausages & creamy mash, with onion gravy made with reduced stock & red wine. English mustard in ramekins

Chicken, Bacon and Leek Puff Pastry Pie-served in large terracotta dishes

Fisherman's Pie-a wonderful combination of smoked haddock, salmon and king prawns, in a rich creamy sauce, with fresh parsley and a flakey pastry top

Paella with chicken, chorizo, red peppers garnished with samphire

All sharing dishes are served with baskets of Bread and Butter & Seasonal Vegetables or Salad,

*Vegetarian mains will be served plated.

WORLD FOOD

The following menus can be served to the table or as a buffet.

Middle Eastern

Platters of Persian Roast Chicken with lemon and za'atar.
Bowls of Chickpea & Spinach with Honeyed Sweet Potato Stew
Served with Kosheri (rice, green lentils, crispy noodles and spices),
Green beans and Stir fried cabbage with ginger and garlic

Asian

Bowls of Prawn crackers on the tables
Massaman Beef Curry,
Chicken Pad Thai,
Vegetable Green Thai curry.
Jasmine Rice

Indian

Bowls of naan bread on the table
Royal chicken with almonds and yogurt
Channa dal
Sag aloo,
Cardamon rice with ghee

Starters & Desserts can be added from our Fine Feasts menus.

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TRADITIONAL SUMMER COLD BUFFET

Offered as a choice of three main courses,
including a vegetarian/vegan (if necessary) option with salads.
To be served to the table or as a buffet.

Searred fillets of salmon with tomato and avocado salsa
served with sauce vierge

Searred marinated tuna fillet with a mango and coriander salsa
with lots of fresh lime

Celebration chicken – with smoked chicken, cucumber and a fresh
mango & lime dressing with fresh coriander

Cold roast Fillet of Mendip beef, cooked— medium rare, and served with horse radish
garnished with roasted vegetables

Home honey roasted whole leg of ham (local pork), served
with Cumberland sauce & mustard

VEGETARIAN & VEGAN

Spinach roulade filled with roasted red peppers and cream cheese

Warm roasted cauliflower and hazelnut salad (vegan)

Roasted Mediterranean vegetable tart topped with toasted goats cheese

Persian Herb frittata topped with artichoke cream and roasted cherry tomatoes (Gluten and
lactose free)

Raw mango, avocado and noodle salad, fresh mint (vegan) *

SALADS

A choice of three salads to be served in our huge wooden salad bowls
to the table or as part of your buffet

Mixed salad, with mixed leaves from the garden, cucumber, fine beans, avocados,
blanched young carrots, seeds with elderflower dressing.

Zesty coleslaw, with carrots, red cabbage, a little red onion and mixed seeds, with lots of fresh lemon zest, juice, olive oil, mint, parsley, salt & black pepper dressing

Traditional potato salad-with new potatoes, fresh chives & parsley and a mayonnaise & creme fraiche dressing.

Cous cous salad with roast vegetables and harrisa dressing.

Caraway roasted carrot and feta salad with an orange and toasted sesame oil vinaigrette

Spiralised cucumber salad with nasturtium flowers and a dill, rice vinegar and sugar dressing.

Puddings – please choose from our Fine Feasts menu

BARBECUE MENU

Our chefs will be cooking to order either meat or a delicious vegetarian BBQ main course in front of your guests.

*Can be served to the table or as a buffet.

Home made Beef Burgers made with local Beef with plenty of herbs, served on a toasted Brioche Bun with home made Tomato Relish

Spiced Lamb koftas with Mint Yoghurt and Roasted Red Pepper Salsa

Local Butcher's Sausages in a variety of flavours served in crusty baguette with Caramelised Onions and Mustard

Butterflied leg of Mendip Lamb with Garlic, Lemon and Rosemary

Fresh Salmon patties made with Coriander, Garlic & Chilli with Mango Salsa

Piri Piri Chicken thighs served with nasturtium pesto and greek salad

Pork fillet marinated in Soy, Orange, Honey and Ginger

Harissa Spiced Mendip lamb fillet with Roasted Garlic and Cumin Yoghurt

Aged Sirloin steaks with Barbecue Sauce

Aged Fillet steak with Béarnaise Sauce

VEGGIE BBQ

On the table:

Baskets of flat breads & humous & a Bowl of garden leaves
with balsamic dressing & olive oil croutons

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Served on large platters to the tables for guests to help themselves.

A choice of *three* from below:

1. BBQ's aubergine with chilli, lemon & wild garlic served with Harissa yoghurt
2. Spiced cauliflower steaks, tarka dahl, Pomegranate raita
3. Charred peppers stuffed with feta, tomato, olives & basil
4. Field mushrooms with halloumi, spinach & garlic ciabatta crumbs

PLUS

A choice of *either*:

1. Giant cous cous with roasted spiced vegetables & coriander
- Or,
2. Qatar roasted new potatoes with garlic & rosemary

PLUS

A choice of *one* from below:

1. Roasted squash salad with rocket, roasted red onions & pistachio dukkah
2. Tomato salad with rocket, marjoram & pine nuts
3. Grilled courgette, salad with mint Ricotta & lemon

Starters & Desserts can be chosen from our Fine Feasts menus. *

ROAST MENU

HOG ROAST

(min'100 people)

Local roasted hog, carved in front of your guests by our chef with baps, crackling, home made stuffing & apple sauce.

Served with hot new potatoes or potato salad and a mixed garden leaf salad, tomatoes, cucumber & our home made elderflower dressing

*Vegetarian mains (grilled halloumi baps) will be served plated.

*For under 100 people we will serve roasted pork joints

Starters & Desserts can be added from our Fine Feasts menus. *

ROAST DINNERS

Roast Loin of Pork with crackling, stuffing and apple sauce

Roast Topside of Beef with Yorkshire Pudding and Horseradish.

Roast Leg of Lamb with Crabapple Jelly and Mint Sauce (plus £2.00 +VAT per person)

All served with a plated vegetarian main to compliment the dish. Served with roast potatoes or Potato Dauphinoise, Seasonal Vegetables and Traditional Gravy.