

FINE FEASTS MENU

Seasonality drives our menu design, with this in mind we have written our menus in such a way that certain elements of our dishes can be changed to suit the season and the availability of produce for the date of your event.

We can advise and work with you to create a bespoke dish, if necessary, tweaking and fine tuning your choices to ensure you receive the best produce that nature has to offer and helping to create a truly memorable dining experience.

INDIVIDUALLY PLATED STARTERS

Elizabethan herb and flower salad, Wookey goats cheese curd, toasted seeds, elderflower dressing

Chicken liver and Kingston Black parfait, spiced apple chutney, baby watercress, fresh thyme crostini

Crisp Somerset coppa, Westcombe ricotta, minted pea and broad bean salad

Somerset pork rillettes, pork crackling, celeriac remoulade, rhubarb, sourdough toast

Smoked mackerel pate with lemon, salt baked beetroot and dill, charred bread

Provençal vegetable terrine, tapenade, wild garlic pesto, rocket (VG)

Dorset Blue Vinney and caramelised onion tart, poached pear and walnut salad

Ragu of mushrooms, garden pesto bruschetta, parmesan

Persian orange, fennel and free range chicken salad, fresh herbs

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Hot smoked Blagdon trout, wasabi creme fraiche, avocado salsa, tomato vinaigrette

Tian of smoked Blagdon trout with creme fraiche, capers, spiralised cucumber

Beetroot cured salmon, szechuan pickled cucumber and radish, horseradish cream

Griddled British asparagus, deep fried poached egg, Caesar salad

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Honey roast five spiced duck, pea shoot salad, hoisin, sesame

Sweet chilli tiger prawns, asian slaw, coriander, lime, crispy noodles

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)

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

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MAIN COURSES

Lemon and rosemary roast chicken breast, warm salad of spinach, chorizo and roasted onions, wild garlic aioli

Pan Roasted free range chicken, apricot and sage farce, crispy bacon, lemon thyme jus

Braised Blade of Local Beef in red wine with mushroom, shallots and smoked bacon.

Roasted topside of beef, grass fed from Salisbury plain, Yorkshire pudding, traditional homemade gravy. Fresh horseradish cream and English mustard served on the table.

Crispy confit free range belly pork, fennel crackling, creamed leeks (seasonal) or pureed carrots, Somerset cider jus

Chicken stuffed with ogle shield cheese wrapped in smoked bacon, ratatouille, basil oil

Pan fried local pheasant breast, Trealy farm chorizo, smoked bacon and braised puy lentils, Kingston black and cream sauce.

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Panfried cod in pancetta, balsamic roasted vine tomatoes, béarnaise sauce

Mendip Fillet of lamb, roasted garlic, coriander and cumin spiced yoghurt, wilted greens, dukkah

Harissa spiced barbecued Fillet of lamb, baby spinach, roasted tomato compote, mint yogurt

Roasted fillet of Lamb with garlic, rosemary & anchovy, wild garlic pesto crumb and slow roasted tomato compote

Crispy confit duck, spiced squash puree, wok fried tender stem broccoli, sour cherry reduction

Honey roast duck breast, sweet and sour peppers, miso jus

West country aged sirloin of beef, crispy kale, pink peppercorn sauce

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Roast Fillet of 28 day aged local beef, caramelised shallots, wild mushrooms, truffle jus

Roast fillet of local beef served simply with béarnaise sauce

VEGETARIAN MENU

All dishes can be made Vegan on request

Roasted butternut squash spinach and goats cheese wellington,
caramelised onion jus.

Pearl barley risotto with tomato, herbs and marinated feta, watercress,
balsamic reduction.

Aubergine chermoula stuffed courgette, parmesan, lemon and parsley crumb,

Spiced chickpea and sweet potato croquettes, green bean and tomato salsa,
roasted garlic and mint yoghurt

Roasted Persian spiced cauliflower, curried lentils, mint raita, and cucumber
and red onion salad.

Sicilian braised vegetables with saffron, pinenuts, raisins and capers, rocket salad

Middle Eastern spiced chickpea and tomato stew, topped with
honeyed sweet potatoes

VEGETABLES

All the above dishes come with seasonal vegetables, which can be discussed,
and your choice of potatoes (alternatives to potato are available on request).
Potatoes - fondant, dauphinoise, roasted new potatoes, crushed new potatoes
with herbs, boulangere, creamy mash.

PUDDINGS

Eton Mess - Home made meringues, whipped Somerset double cream
and seasonal fruit and berries

Wild damson mousse, caramelised apples, hazelnut croquet,
somerset cider brandy cream

Classic Chocolate profiteroles, whipped Somerset cream, chocolate sauce

Mango and lime cheesecake, coconut granola, passionfruit curd

Sticky toffee pudding, toffee sauce, vanilla ice cream, walnut brittle

Chargrilled honeyed peaches, greek yoghurt mousse, candied pumpkin seeds, basil

Vanilla panna cotta, poached strawberries, black pepper meringue

Lemon posset, seasonal berry compote, lavender shortbread

Dark chocolate delice, white chocolate cookie crumble, raspberry chantilly

Toffee popcorn pannacotta, rum and raisins, salted caramel

Warm apple rosti tart, wild damson coulis, whipped local cream

Espresso martini trifle - espresso vodka jelly, irish cream pannacotta, Kahlua cream,
chocolate coffee beans, cacao nib biscuits (+ 50p pp)

Warm chocolate brownie, whipped Somerset cream, chocolate sauce, strawberries

Elderflower Jelly, lemon chantilly, poached berries, edible flowers

Rhubarb and custard cheesecake, honeycomb, rhubarb gel

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Dessert Sharing Platters

2 Platters for each table-one with chocolate brownies and brown sugar meringues sandwiched with whipped local cream, one with half a pineapple filled with fresh exotic fruit both garnished with fresh edible flowers from our garden.

Trio of Miniature Puddings

If you find it impossible to choose then have three puddings in one go!

Brownie Wedding Cake

Our enormous glass cake stand with mirror base can also be used instead of a wedding cake, and filled with gooey chocolate brownies or tiffin cake and decorated with fresh flowers and fruit.

Naked Sponge Wedding & Birthday Cakes

Subject to availability we will make 4 tiered naked sponge cakes to be decorated with seasonal berries and some of your flowers to tie in with your theme.

*Price on application

Petit Fours

Served on vintage platters with your coffee

Please choose three of the following:

Truffles . florentines . chocolate dipped fruits . mini macaroons

Cheese board

A selection of West Country artisan cheeses -
served on our wooden boards with grapes, celery, crackers
& our homemade chutneys.

For larger events, see our Evening Buffet options.

At CGC we understand the importance of being able to cater for those with special dietary requirements, alongside the vegetarian dishes on our main menu we also have a vast collection of recipes that are available upon request.

All of our vegetarian dishes can be amended to cater for vegans.

Whilst some of our dishes are already gluten or lactose free, we can also create bespoke dishes to cater for these or any other special dietary requirements.

WE LOOK FORWARD TO HEARING FROM YOU

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