



Bistro Country Kitchen Menu

- Starters -

Open Cup Garlic Stuffed Mushrooms.

Smoked Trout resting on a bed of Cucumber & Garden Pea Puree topped with Tarragon Mayonaise.

Eggs Paprika Au Gratin with Fresh Asparagus Spears.

Cream of Cauliflower & Potato Soup with Herby Croutons.

- Main Courses -

Beouf Bourguignone Classic with Pancetta Bacon Baby Shallots cooked in Red Wine.

Fricassee of Pork Tenderlion cooked in Somerset Cider Cream & Fresh Sage.

Salmon Cod & Prawn Bake cooked an a Lemon & Dill Sauce with a Potato Herby Breadcrumb Crust.

Tomato Chicken Provencale with a hint of Garlic Fresh Basil Topped with Mediterranean Black Olives.

All served with a medley of fresh seasonal vegetable and a choice of potatoes

- Desserts -

Lemon Citron Mousse Garnished with Dark Chocolate Shavings.

French Lattice Apple & Sultana Tart resting on a Bed of Calvados Custard.

Creme Brulee resting on a Bed of Raspberry Coulis with Shortbread Thins.

Fresh Fruit Cherry & Kirsch Trifle.

£22.00 per head for 3 courses including full service.

Minimum 10 persons. Children under 10 - 75% of price.

Your choice may include two of each course.

Please note buffets also available and we are pleased to adapt this sample menu to your choice should you prefer something plainer or maybe vegetarian.

Payment should be made in advance or on the night

Bon Appetit!