

- *Smoked haddock chowder with a chilled scallop
- *Sharpham brie, aubergine and truffle oil risotto (v)
- *Venison, duck and Foie gras terrine with toasted soda bread
- *Broccoli and Cornish blue cheese soup (v)
- *Roasted pepper and mozzarella tartlet with tomato salsa (v)
- *Chickpea and garlic patties, ratatouille tapenade with a lemon and saffron dressing (v)
- *Ham and caper terrine with pear chutney and toasted soda bread
- *Spinach and smoked salmon roulade with celeriac coleslaw
- *Pan fried scallops with black pudding and pomegranate dressing.
- *Carpaccio of beef with rocket and balsamic dressing.



- *Roast rib of Ruby Red beef, Yorkshire pudding and all the trimmings
- *Pan-fried Brill fillet with saffron butter, roasted herb new potatoes
- *Capricorn goats cheese, fennel and courgette tartlet, rocket oil and roasted butternut (v)
- *Fresh salmon and cod fishcakes, parsley sauce with our hand cut chips and roasted Mediterranean vegetables
- *Godminster organic cheddar and butternut risotto with carrot crisps (v)
- *Pan fried Gressingham duck breast, parsnip dauphinoise, roasted garlic jus
- *Pan fried Gilt head sea bream, chorizo new potatoes and buttered kale
- *Pan-fried lamb rump with a thyme and mustard crust, dauphinoise potatoes, red wine jus and roasted baby vegetables
- *Char-grilled fillet steak with scallion crusted new potatoes, creamed celeriac
- *Pan-fried Sea bass fillets with a caper and lime butter on a truffle oil risotto
- *Wild mushroom, Sharpham brie and pine nut wellington, roasted butternut squash and a cider cream sauce (v)
- *Spinach, feta stuffed chicken breast, thyme cream sauce and grain mustard potato cake.



- *Passion fruit Pavlova, crème Chantilly
- *Raspberry brulee with rich butter shortbreads
- *Rich dark chocolate torte with pistachio rolled vanilla ice cream
- *Dark chocolate and raspberry filled hazelnut meringue
- *West Country cheeses and water biscuits with apple and ginger chutney
- *Otter Valley ice cream selection
- *Sticky toffee pudding with butterscotch sauce and honeycomb ice cream
- *Dark chocolate tart with vanilla crème fraiche.
- *Trio of mini puddings: - crème brulee, chocolate pot, champagne jelly.
- *Passion fruit Pavlova
- *Strawberry Shortbread millefeuille

Please note that all of the items listed above are just examples of some of the things we have produced for clients in the past, and are able to come up with whatever you need for your occasion. We will happily work with you to produce a menu that will exceed your guests' expectations!