

FULLY CATERED MENUS 2013

£35.50 per head for 3 courses

*indicates extra charge, minimum 8 people

Seasonal produce may vary

Creamy Vichysoisse or Cool Cucumber Soup
Devon Smoked Chicken, Melon and Avocado Salad
Chicken Liver Pate with Sloe and Apple Jelly
Prawn, Melon and Tomato Marinated in an 'Exmoor' Raspberry Dressing
Individual Asparagus and Smoked Haddock Tartlets

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Seared fillet of Sea Bass with Tomato, Caper and Herb Salsa
Served with Green Beans and Parsley Potatoes

Lamb Shanks in Red Onion Gravy
Olive Oil Mash, Vegetables fresh from the Garden

Organic Fillet*
Dauphinoise potatoes, Local Green Vegetables, Red Wine gravy

Moroccan Chicken with Rosemary, Tomato and Apricots
Cous cous

Wild Mushroom Risotto OR Beetroot Risotto
Parmesan shavings, Rocket salad

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Warm Individual Sticky Toffee Puddings
Strawberry Meringue Roularde
Delicious Dark and Light Chocolate Bavaois
Mini Meringues with Rose scented Berries
Chocolate Cheesecake with Clotted Cream

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Coffee, Herbal Teas
Local Cheese Platter £5.00 per head
Canapes a speciality – please ask

The waitress is £40 for the evening. Please choose the same menu for your party. Please contact us for vegetarian/ special dietary requirements: florabartlett@googlemail.com