

# Select Catering

## Adults Menu

£35.00 per person for 3 courses

Fresh Salmon & Dill Terrine served with dressed rocket leaf salad

Asparagus, Proscuitto, Mascapone & Basil Parcels

Warm Goats Cheese Salad on a bed of roasted Mediterranean vegetables (v)

Cream of Wild Mushroom Soup with croutons (v)

Chicken Liver & Pineau Pate Pots with toast

Slow Roasted Local Lamb Shank with creamy potato mash & braised bramley red cabbage

Boeuf Bourignion with dauphinoise potatoes & seasonal vegetables

Roast Leg of Duck cooked in a red wine sauce with dauphinoise potatoes & seasonal vegetables

Oven Roasted Parmesan & Parsley Crusted Salmon with new potatoes & seasonal vegetables

Free Range Chicken Breast stuffed with apricots & pinenuts with new potatoes & seasonal vegetables

Local Pork Fillet stuffed with black pudding with roasted rhubarb & seasonal vegetables

Mediterranean Vegetable Timbales with Goats Cheese (v)

Moroccan Spiced Vegetable Filo Pie with Harissa Yogurt & minted couscous (v)

Smooth & Rich Divine Chocolate Rum Torte

Exotic Fresh Fruit Pavlova

Tia Maria Cheesecake

Hot Soft Chocolate Puddings

Tiramisu Gateau

Orange Panna Cotta served with fresh fruit

Sticky Ginger & Walnut Cake Pudding/Sticky Toffee Pudding

Marmalade & Whisky Bun & Butter Pudding

All served with fresh cream

Local Cheeseboard will be an extra £5 per guest

Minimum of 6 people please and all guests choose the same starter, main & dessert apart from vegetarians

Waitress service will cost an extra £40

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Only the freshest, local, traceable ingredients used to make these delicious dishes

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## Childrens Menu

£10.00 for 3 courses

Doughballs with Garlic Butter

Organic Meatballs & Spaghetti in a rich tomato sauce

Home Made Free Range Chicken Breast Gougons served with crunchy potatoes & peas

Traditional Lasagne

Organic Cottage Pie

Creamy Macaroni Cheese (v)

Local Mini Sausages served with mash, peas or baked beans & ketchup

Chocolate Mousse Pot with a Chocolate Brownie & Smarties

Fresh Fruit Kebabs with optional chocolate sauce

Cinnamon Apple Oaty Crumble with cream

Fresh Fruit Jelly & Ice Cream

Buttercream Decorated Cupcake

All children to choose the same menu, minimum of 4 children

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Kitchen awarded 5\* in Taunton Deane Food Hygiene Scheme

Only the freshest, local, sustainable, traceable ingredients are used to produce these delicious dishes