

Select Catering

Adults Menu

£35.00 per person for 3 courses (£30.00 if at least 10 people)

Fresh Salmon, Smoked Salmon & Dill Terrine served with dressed rocket leaf salad

Asparagus, Proscuitto, Mascapone & Basil Tarts with dressed salad leaves

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

Cream of Wild Mushroom Soup with croutons & warm bread (v)

Chicken Liver & Pineau Pate Pots with toasted brioche & pickled fruits

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

Boeuf Bourignion with dauphinoise potatoes/potato mash & seasonal vegetables

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

Baked Parmesan & Parsley Crusted Salmon with new potatoes/dauphinoise potatoes & seasonal vegetables

Free Range Chicken stuffed with apricots & pinenuts, with redcurrant port jus, dauphinoise potatoes & seasonal vegetables

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

Mediterranean Seafood Stew served with Garlic Mayonnaise & Parmesan & Garlic Bread

Mediterranean Vegetable Timbales with Goats Cheese and selection of vegetables (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 unless there are at least 12 people then 2 choices per course. Please ask if you would like to order any delicious canapés.

Includes all setting up/clearing up after. Waitress service (if required) will cost an extra £40, needed if 12+ guests

gayla.stewart@btinternet.com Tel 01823 401146

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 or Garlic Bread

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 & Mallow Kebabs with chocolate sauce

Cinnamon Apple Oaty Crumble with cream

Fresh Fruit Jelly & Ice Cream

Decorated Buttercream Cupcake

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

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Tel 01823 401146

Kitchen awarded 5* in Taunton Deane Food Hygiene Scheme

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

Select Catering

'Winwood', Fitzhead, Taunton, Somerset, TA4 3JP

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Don't want to spend your holiday cooking? Enjoy delicious home-cooked food using the freshest, local, seasonal ingredients delivered direct to The Cottage Beyond ready for you to pop in the oven.

Starters/ Light Lunches

Spiced Carrot & Lentil Soup ; Roasted Butternut Squash, nutmeg & ginger Soup; Creamy Leek & Potato Soup; Petit Pois & Mint Soup; Chicken Liver & Sherry Pate.all come with olive oil & thyme pitta chips.

£2.50 per portion

Main Courses

Traditional Homely Shepherds Pie; Fabulous Family Beef Lasagne; Creamy Macaroni Cheese made with local Cheddar; Mediterranean Vegetable Lasagne; Spicy Vegetarian Curry

£3.50 per portion

Exotically Spiced Moroccan Lamb Tagine; Luxury Fish Pie; Slow Cooked Local Beef & Apricot Casserole; Free Range Balsamic Chicken with Cranberries & Porcini Mushrooms; Boeuf Bourguignonne; Somerset Lamb & Walnut Casserole; Free Range Chicken Tikka Masala; Free- Range Coronation Chicken Salad with Mango.

£4.50 per portion

Accompaniments

Luxury Buttery Potato Mash, Roasted Carrots & Leeks with Thyme & Honey; Roasted Parmesan Local Parsnips, Braised Red Cabbage with Bramleys, Rich & Creamy Dauphinoise Potatoes, Roasted Mediterranean Vegetables, Garlic Butter Baguette; Couscous, Mediterranean Veg & Chickpea Salad, New Potato Salad in Chive & Mustard Mayo Vinaigrette.

£1.50 per portion

Puddings

Seasonal Fruit Crumble; Very Sticky Toffee Pudding; Hot Dark Chocolate Souffles, Smooth Lemon Pots, Chocolate Rum Torte, Decadent Chocolate Brownie, Home Made scones with Local Jam

£2.50 per portion

Cakes

Giant Goey Chocolate Brownie, Scrummy Frosted Carrot Cake, Lemon Drizzle Cake (gluten-free); Chocolate Celebration Cake

6-8 servings £10.00; 12-14 servings £18.00

Please order your dishes at least 1 week prior to your holiday. Please email or phone me the dishes you would like then payment can be made either by bank transfer or cheque. Confirmation of your order will be made once payment is received. Please order at least 4 portions of each dish. The total order must be at least £40.00.

If you would like me to come and cook (and clear up afterwards!) a delicious celebration meal while you enjoy the comforts of The Cottage Beyond, please look at my catered menu on the website

Awarded the maximum 5* in Taunton Deane Food Hygiene Scheme