



ST AUDRIES PARK



FOOD & DRINK

AUTUMN / WINTER



We, at St Audries Park, recognise the importance of great food and seamless meal service on your wedding day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs & catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

OUR ETHOS: LOCAL, FRESH & HOME-MADE

We strive to provide food that is home made by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious home-made petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapés, meal & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food & drink options marked with ♦ that will incur a supplementary cost.

SPECIAL REQUIREMENTS & ALLERGIES

We can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) vegan (VG) & gluten free (GF) options and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

WHAT TO DO NEXT

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting three to six months before your big day. Don't forget any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.



WELCOME DRINKS

Welcome drinks are served to your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast. You should decide on the drinks that you would like to be served and let us know at your planning meeting. Your photographer will want to take a good few photographs of you, the newly married couple, at this time, and your guests be given the opportunity to relax and enjoy the fantastic surroundings in which you have chosen to host your wedding reception. If you would like to add additional welcome drinks or even arrival drinks, they are charged at an additional cost. Choose up to three from the selection below or create your own:

Port

Baileys

Prosecco

Dadnor Sparkling Rose

Mulled Wine

Red wine infused with spices and served hot

Mulled Cider

Warm cider spiced with cinnamon, orange peel, nutmeg, cloves

Raspberry Fizz

Raspberry liqueur topped with Prosecco

Kir Royale

Crème de Cassis topped with Prosecco

Winter Cosmopolitan

Crème de Cassis adds a winter twist to this well-known favorite

Winter Mojito

A warming mix of spiced rum and cranberry juice served with mint & lime

Country House Garden

A very English gin based cocktail with elderflower and apple juice

Cherry Mule

Cherry-spiced rum, raspberry and ginger beer served with a squeeze of lime

Spiced Plum Cider

Can be served cold but best served hot

We would suggest that you serve 2-3 glasses per adult guest and if you are getting married with us too, you might also want to treat your guests to a drink before the ceremony, on arrival at the Venue.

One drink per person is included, but additional welcome drinks can be purchased (♦)

WELCOME DRINKS PREMIER SELECTION

Why not impress your guests and upgrade your welcome drinks for one of our signature cocktails below:

Rose Champagne ♦

House Champagne ♦

Long Island Ice Tea ♦

Vodka, triple sec, gin, rum, tequila, and fresh lemon juice topped up with Pepsi

Honeymoon Dream ♦

Rum, coffee liqueur, baileys and amaretto served together with milk and cream

Espresso Martini ♦

Vodka, coffee liqueur, sugar, fresh espresso

Mai Tai ♦

White and dark rum, fresh lime juice, orange liqueur, pineapple and orange juice

Old Fashion ♦

Bourbon whiskey, sugar, fresh orange and bitters maraschino cherry

Le Grande Fizz ♦

Grey goose vodka, St. Germain elderflower liqueur, fresh lime topped with soda

♦ Supplement indicated on separate price list.



CANAPÉS

Canapés are appetisers that are served on platters by our waiting staff during your drinks reception, following your wedding ceremony. During the Autumn and Winter they are the perfect way to keep your guests entertained while you both disappear to have your photographs taken.

Create your own selection by choosing up to six options from the savoury and sweet selection below:

SAVOURY COLLECTION

Buckwheat Blinis topped with Smoked Salmon and Chive Crème fraiche

Tempura King Prawn with Sweet Chilli Dipping Sauce (GF)

Mini Bruschetta of Cherry Tomato, Basil and Mozzarella (VG)

Mini Pea and Mint and Truffle Arancini with Garlic Mayonnaise (V)

Fish Goujons with Tartare Sauce and Lemon (GF)

Baked Prosciutto Ham and Parmesan Cheese Palmier

Thai Spiced Chicken Breast Skewers (GF)

Mini Yorkshire Pudding filled with Rare Roast Beef and Horseradish

Duck Rillettes on Crostini with Redcurrants

Red Onion and Cheddar Cheese Mini Croquettes (V)

Mini Chicken and Bacon Salad in a Filo basket

Mini Fishcake Bites with Aioli Dip

Somerset Brie and Red Onion Marmalade on a Toasted Crouton (V)

SWEET COLLECTION

Mini Chocolate Brownies with Chantilly Cream (V, GF)

Baked Lemon Tartlets (V)

Chocolate dipped Strawberries (V, GF)

Mini Raspberry Pavlovas (V, GF)

MINI AFTERNOON TEA ♦

These miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

A Selection of Finger Sandwiches and Mini Wraps

Fresh Baked Mini Vegetable Quiches (V)

Mini Spinach Roulade filled with Smoked Salmon and Chive Crème Fraiche (V)

Mini Fruit Scones with Strawberry Jam and Clotted Cream (V)

Mini Winter Berry Pavlova (V, GF)

Millionaire Shortbreads (V)

♦ Supplement indicated on separate price list





STARTERS

Roast Butternut Squash and Sage Risotto (V, GF)

With Crispy Sage, Vegetarian Parmesan Crisp and Roquette

Baked Potted Smoked Haddock and Cheddar Cheese

Potted Flaked Smoked Haddock in a Cheddar Cheese and Herb Sauce topped with a Herb Breadcrumb, served with Toasted Ciabatta Bread and Leaf Salad

Pressed Terrine of Slow Braised Ham Hocks and Parsley

Served with a homemade Piccalilli, Leaf Salad and Melba Toast

Twice Baked Roquefort Cheese Soufflé

With an Apple and Walnut Salad

Baked Chicken and Wild Mushroom Pithivier

With Watercress and a Tarragon Cream Sauce

Atlantic Prawns and Crayfish in Marie Rose Sauce

With a Chilled Gazpacho, Roquette Salad, Lemon and Ciabatta Croutes

Scottish Salmon and Prawn Fishcakes

On Buttered Spinach with a Tomato, Tarragon and Lemon Butter Sauce and Pea Shoots

Warm Salad of Smoked Chicken Breast

With Sauté Potatoes, Onion, Pancetta and Roquette

Seared South West Scallops ♦

With Pancetta, Cauliflower Purée, Lemon and Pea shoots

£3.00 per guest supplement

Warm Duck and Chorizo Ballotine ♦

With a Spiced Pineapple Chutney and Toasted Brioche

£3.00 per guest supplement

Homemade Butternut Squash, Spinach and Ricotta Cheese Ravioli (V) ♦

With a Sage and Pine nut Butter Sauce and Dressed Leaf Salad

£2.50 per guest supplement

♦ Dish incurs a supplementary charge



PERFECT SOUPS

Ideal as a Starter and also available as an extra course (♦).

Green Leek and Potato Soup (V)

With Vegetable Paysanne and Truffle Oil

Slow Roasted Tomato and Red Pepper Soup (V)

A Silky Smooth Tomato Soup with the Smokiness of Slow Roasted Red Peppers Finished with Basil Oil and Crisp Croutons

Lightly Spiced Butternut Squash Soup (V)

With Crispy Croutons and Fresh Cream

Classic French Onion Soup

Sweet Caramelised Onions in a Beef Broth Flavoured with Red Wine and Cognac Finished with a Crunchy Melted Brie Crouton

All our soups can be Gluten Free on request.

A REFRESHING SORBET COURSE ♦

Sorbet is served between the Starter/ Fish and the Main Course to cleanse the palate, so as you may fully enjoy the next course

Our Sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Refreshing Lemon Sorbet

Orange Sorbet

Mango Sorbet

Blackcurrant Sorbet

BESPOKE SORBETS

If you would like to add a kick to your Sorbet Course then why not consider one of our Sorbets with alcohol?

Champagne Sorbet

with Strawberries and Mint

Elderflower Sorbet with Cucumber and Lemon

Captain Morgan's Rum with Blackberries

Please refer to our price list for the additional cost of a Sorbet course (♦).



MAIN COURSES

Roast Fillet of Salmon with a Citrus Herb Crust

With Sauté Potato and Leeks
and a Chive Butter Sauce

Roast Topside of English Beef and Yorkshire Pudding

Served with Horseradish Mash and
a Red Wine and Rosemary Jus

Roast Leg of English Lamb studded with Rosemary and Garlic (GF)

With Spinach Parmentiere Potatoes,
Watercress and Redcurrant Jus

Fillet of Megrin Sole Filled with Atlantic Prawns (GF)

With Buttered Spinach and a
Tomato infused Fish Veloute

Roast Haunch of Venison (GF)

With Dauphinoise Potato, Spiced
Pear Puree and Juniper Berry Jus

Pan Fried Breast of Chicken (GF)

Stuffed with a Wild Mushroom
Mousse with Colcannon, Roasted
Red Onions and a Thyme Jus

Slow Roast Somerset Pork Belly

With Black Pudding Fritters and Crackling
Spiced Apple Puree and Cider Jus

Pan Roasted Breast of Duck, served pink (GF) ♦

Served pink with Sweet Potato Puree, Wilted
Spinach, Pea Shoots and a Port Wine Jus
£2.50 per guest supplement

Pan Fried Fillet of Sea Bream (GF) ♦

Sweet Potato Puree, Buttered Kale and a
Spinach Cream Sauce
£3.50 per guest supplement

Fillet of Beef Wellington ♦

Fillet of Beef coated in English Mustard, Wild
Mushroom Duxelles and Prosciutto
Ham, Wrapped in Golden Puff Pastry, served
with Spinach and a Madeira Jus
£6.00 per guest supplement

Two bone Rack of Lamb, served pink ♦

Dauphinoise Potato, Savoy Cabbage, Pancetta
and Red Wine Jus
£5.00 per guest supplement

All our main courses are served with Chefs
choice of potatoes & seasonal vegetables.

♦ Dish incurs a supplementary charge



DESSERTS

Marmalade Glazed Bread and Butter Pudding (V)

With Thick English Custard

Mulled Winter Fruit Trifle

Mulled Winter Fruits set in a Red Wine Jelly
topped with Thick Custard, Chantilly
Cream and Basil Sugar

Classic Warm Apple Pie (V)

With Cinnamon Sugar Clotted
Cream and Winter Fruits

Baked Egg Custard Tart (V)

With Grated Nutmeg, Blueberry Sauce,
Garibaldi Biscuit and Blueberries

Maple and Pecan Cheesecake (V)

On a Buttery Biscuit Base with Pecan
Praline and Whisky Sauce

Sticky Toffee Pudding (V)

With Toffee Sauce and Vanilla Ice Cream

Baked Pear and Stem Ginger Crumble (V)

With Warm Vanilla Custard

Warm Double Chocolate Brownie (V, GF)

Homemade Dark and White Chocolate
Chip Brownie served with Rich Chocolate
Sauce, Vanilla Ice Cream and Fresh Berries

Warm Lemon Polenta Cake with Roasted Figs (V)

A rich warmed Lemon Polenta Cake with
Balsamic Roasted Figs and Vanilla Ice Cream

Dark Chocolate and Honey Crème Brûlée (V)

Sable Biscuits and Mulled Winter Fruits



TRIO OF DESSERTS ♦

If it really is just too difficult to choose...have all three! Here are some suggestions but please feel free to discuss with us your own ideas!

SELECTION 1

Homemade Dark and White Chocolate Chip Brownie (V, GF)
served with Rich Chocolate Sauce, Vanilla Ice Cream and Fresh Berries

Maple and Pecan Cheesecake (V)
On a Buttery Biscuit Base with Pecan Praline and Whisky Sauce

Mulled Winter Fruit Trifle
Mulled Winter Fruits set in a Red Wine Jelly topped with Thick Custard, Chantilly Cream and Basil Sugar

SELECTION 2

Marmalade Glazed Bread and Butter Pudding (V)
with Thick English Custard

Sticky Toffee Pudding (V)
with Toffee Sauce and Vanilla Ice Cream

Classic Warm Apple Pie (V)
with Cinnamon Sugar, Clotted Cream and Winter Fruits

♦ Supplement indicated on separate price list.



A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below:

Single Gloucester
A gentle, clean-flavoured cheese, with a light texture and a cool, well-balanced taste

Double Gloucester
A cloth-wrapped, traditional full-flavoured Farmhouse cheese with a smooth, buttery texture

Double Berkeley
An unusual mix of both Single and Double Gloucester, which gives it a lovely marbled appearance- delicious!

Wensleydale with Cranberries
An attractive cheese that has a moist and crumbly texture with a mild, slightly sweet flavour enhanced by the presence of the cranberries

Hereford Hop
A creamy, mellow Farmhouse cheese coated in toasted hops, this cheese has a distinctly fruity flavour

Old Worcester White
A classic, deep flavoured, cloth wrapped Farmhouse Cheese

Oxford Blue
A creamy cheese flavoured with a hint of dark chocolate and white wine, with tarragon on the finish- simply divine!

Shropshire Blue
A medium-flavoured blue veined, firm cheese with a creamy texture and a tangy aroma- delicious!

Somerset Brie
A creamy British alternative to the French classic!

Blue Waxed Cheddar
A rich, full flavoured cheddar with a slight fruitiness and a sharp bite. A lengthy maturation period creates this cheddar's crumbly texture

The cheese selection is served with an assortment of cheese biscuits on slate platters and garnished with grapes, celery and pear. A selection of ports and liqueurs is also available upon request. ♦

CHEESE PLATTERS ♦

A Selection of Award-winning South West cheeses delivered on a platter to each table served with Quince Jelly, Celery, Grapes, and Biscuits .

♦ Supplement indicated on separate price list.



OUR VEGAN MENU

CANAPÉS

Roast Butternut Squash and Red Pepper topped with Nut Crumble in a Filo Basket (VG)

Mini Garlic Roasted Vegetable and Almond Filo Parcels (VG)

Tempura of Tofu with Chilli Jam (VG, GF)

Roasted Red Pepper Crostini (VG)

Mini Apple Doughnuts (VG)

Fresh Fruit Kebabs (VG, GF)

Garlic Crostini topped with Sun blushed Tomato, Avocado, Olive and Basil (VG)

STARTERS

Quinoa Falafel with Avocado and Red Chilli Dressing (VG, GF)
Served with a Micro Watercress Salad

Avocado and Humus Salad and Toasted Pitta Bread (VG)
Ripe avocado, blended with chickpea tahini and garlic, served with pine nut and rocket salad

Tempura Battered Vegetables with Chilli Jam (VG, GF)
Toasted Almonds and Leaf Salad

Roasted Butternut Squash Soup (VG, GF)
with Roasted Apple Croutons and Toasted Almonds

Sun blushed Tomato, Artichoke and Olive Salad (VG, GF)
With Lemon Fennel Salad and Balsamic Reduction

Spinach, Marinated Tofu and Cherry Tomato Salad (VG)
With Walnut and Rosemary Croutons and Vegan Basil Pesto

SOUP COURSE

Carrot and Coriander Soup (VG)
With Herb Croutons

Roasted Tomato and Red Pepper Soup (VG)
With Basil Crisps

Tuscan Style Cannellini Bean Soup (VG)
With Crispy Sage and Roasted Garlic

MAIN COURSES

Goan Vegetable Curry with Braised Turmeric Rice (VG)
Served with a Crispy Poppadum, Mango Chutney and garnished with fresh coriander

Roasted Root Vegetable Wellington (VG)
Vegan Basil Pesto and Watercress Salad

Red Onion, Leek and Portobello Mushroom Hot Pot (VG)
With Spinach Croquettes

Garlic Roasted Aubergine filled with Basil Ratatouille (VG)
Topped with a Nut Crumble, Served

with Roasted Baby Potatoes and Vegan Sun blushed Tomato Pesto

Roasted Red Pepper Filled with Roast Vegetable Quinoa (VG)
Topped with Herb Breadcrumbs, Butternut Squash and Sage Puree and Pea Shoots Salad

Spicy Quorn Chilli served in a Fried Tortilla Basket (VG)
With Tomato Braised Rice, Guacamole and Salsa

DESSERTS

Pecan Pie (VG)
Rich soya pastry, with maple syrup filling and toasted pine nuts

Chocolate Brownie (VG, GF)
With Vegan Ice Cream and Fresh Minted Raspberries

Apple Crumble (VG)
With a Soya Butter and Oat Crumble and Vegan Ice Cream

Vanilla Poached Pear with Fresh Fruit (VG, GF)
Vanilla Syrup and Fruit Sorbet

Warm Coconut and Lemongrass Rice Pudding (VG, GF)
Glazed with Sugar and Topped with Minted Mango

Summer Berry Pudding (VG)
Served with Homemade Vegan Ice Cream



TEA, COFFEE & PETIT FOURS

Tea, Coffee & Petit Fours come as standard and are served after dessert. Our Petit Fours are homemade and our coffee is ground on-site using beans freshly roasted by an local independent roaster.

CHILDREN'S MENU

STARTERS

Garlic Ciabatta Bread topped with Melted Cheddar Cheese (V) with Salad and Tomato Salsa

Vegetable Crudités (V, GF) with a selection of Dips

Vegetable Spring Rolls (V) with a Sweet Chilli Dip

Tomato and Basil Soup (V) With Thyme Croutons and Cream

Fan of Ripe Galia Melon and Fresh Fruits (VG, GF) Served with a Raspberry Puree

Babies under 2 years old are not chargeable as parents will provide milk/ baby food. Toddlers that do require solid foods, Children (3-10 yrs old) and Teenagers (11-17 yrs old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦

MAIN COURSES

Classic Roast Chicken Breast (GF) Served with Roast Potatoes, Seasonal Vegetables and Gravy

Traditional Battered Pollock Fillet (GF) Served with Handmade Chips, Peas and Lemon Wedge

Spaghetti Meatballs Made with fresh minced beef and homemade tomato ragu with Parmesan Cheese

Roasted Vegetable Penne Pasta (V) Roasted Vegetables and Penne Pasta in a Rich Tomato and Basil Sauce

Homemade Chicken Breast Nuggets Served with Hand cut Chips, Baked Beans and Salad

Homemade Beef Lasagne Served with Garlic Bread and Tossed Salad

Mac and Cheese Classic macaroni in a Cheddar Cheese Sauce with Home cooked Ham

Half portions of the adult meal choice are also available as a children's option.

DESSERTS

Trio of Ice Cream (V) Strawberry, Vanilla and Chocolate Ice Cream with fresh fruit and Raspberry Sauce

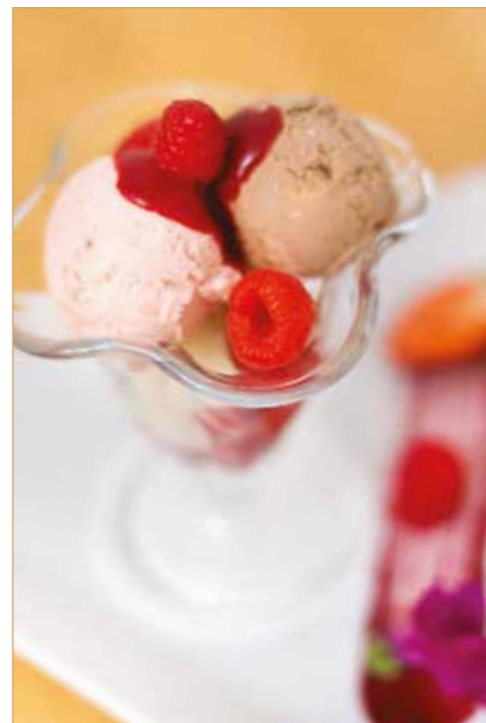
Chocolate Brownie with Ice Cream (V, GF) Rich Chocolate Brownie with vanilla Ice Cream and Fresh Fruit

Fresh Fruit Salad (VG, GF) Fresh Fruits in Natural Fruit Juices

Mini Sticky Toffee Pudding (V) with Vanilla Ice Cream and Toffee Sauce

Banana Split (V) With Custard, Whipped Cream and Ice Cream finished with Hundreds and Thousands

Raspberry Jelly Trifle Fresh Raspberry Jelly topped with Custard and Whipped Cream and Hundreds and Thousands



AFTER DINNER DRINKS ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Couvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria - (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glemorangie 10 year - (25 ml)

Talisker 10 year - (25 ml)

Laguvulin 16 year (25 ml)



LIQUID REFRESHMENT

MEAL WINE

Our Bar and Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or champagnes and you should work on 5 glasses per bottle.

PORTS & BRANDYS ♦

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

BAR TABS

For the evening party you can decide whether you would like a cash/card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable three weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

EVENING FOOD COLLECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception:

SPICY FAJITA AND WRAPS

A selection of BBQ Pulled Pork, Spicy Chicken Breast Strips and Spicy Pepper and Onion Fajitas served with Soured Cream and Chive Dip, Spicy Tomato Salsa, Tortilla Chips and Lettuce with Flour Tortilla Wraps.

FISH AND CHIP CONES

Mini Beer Battered Fillets of Pollock with Hand Cut Chunky Chips, with Minted Mushy Peas, Tartare Sauce, Lemon Wedges, Bread and Butter and Salad and served to your guests in Newspaper Cones.

CONES SAUSAGE, BACON AND BURGER BUFFET

Homemade Beef Burgers, Locally Made Pork Sausages and Back Bacon with Floured Baps, Fresh Baked Baguettes, Grated Cheddar Cheese, Caramelised Onions, Dill Pickles, Salad Leaves, Tomato and Red Onion Salad and Hand Cut Chunky Chips.



THE SOMERSET PLOUGHMANS

Sliced Home baked, Honey Roast Ham

Ardennes Pâté

Brussels Pâté

Mini Pork Pies

Homemade Sausage Rolls

Homemade Scotch Eggs

Red Cabbage Coleslaw, Crisp Leaf Salad, Potato and Chive Salad Platter of Mature Cheddar Cheese, Creamy Stilton and Somerset Brie Grapes, Celery and Cherry Tomatoes

Homemade Piccalilli, Branston Pickle, Pickled Onions and Red Onion

Chutney Homemade Rustic Bread Loaves and Cheese Biscuits

All our evening options can be adapted to suite dietary requirements.

EVENING FOOD UPGRADES ♦

Why not really impress your guests with our legendary Hog Roast or Quantocks BBQ:

ST AUDRIES PARK HOG ROAST

A whole succulent Pig Cooked slowly over eight hours until the meat is practically falling off the bone. It will be carved by one of our experienced Chefs and served with the following accompaniments

Apple Sauce

Sage and Onion Stuffing

Hand cut Chunky Chips

Floured Baps

Create your own selection by choosing two options from the following:

Creamy Red Cabbage Coleslaw Mixed Green Leaf Salad Potato,

Chive and Onion Salad Beetroot and Red Onion Salad,

Roasted Vegetable Cous Cous Salad

♦ Supplement indicated on separate price list.



THE QUANTOCKS BBQ

Create your own selection by choosing up to three options from the meats collection and three options from the salad collection

The Meats

Chilli Beef Burgers

Minted Lamb Burgers

Cumberland sausages

Rump steak, mushroom and cherry tomato skewers

Honey and Thyme pork loin steaks

Salmon and Tiger Prawn Brochettes

Cajun spiced chicken drumsticks

Lemon and honey chicken breast

The Salads

Potato, Chive and Onion Salad

Red Cabbage Coleslaw

Sun blushed Tomato and Olive Cous Cous with Toasted Flaked Almonds Penne Pasta and Roasted Vegetable Salad with Basil Pest and Parmesan Mixed Leaf Salad

Beetroot and Red Onion Salad

Quinoa with Garlic Roasted Vegetables

All Served with Buttered Corn on the cob, Floured Baps, Crusty Baguettes, Butter, Tomato Ketchup, BBQ Sauce, Tomato Relish

♦ Supplement indicated on separate price list.

