

SAMPLE MENU

Autumn Winter Seasonal Dinner Menu



HOSPITALITY

Starters

- Pressed pork terrine, spiced pear chutney, red cabbage slaw
- Smoked salmon, cucumber, poppy seed, crème fraiche
- Charred mackerel, sweet potato pickle, mint yoghurt
- Apple and celeriac soup, parsnip crisps
- Golden beetroot, onion shells, radish, Somerset cider dressing
- Butternut squash, pomegranate, feta, chilli

Mains

- Pork tenderloin, apple, whole grain mustard and honey sauce
- Slow cooked beef brisket, spiced red cabbage
- Baked Pollock, Cornish Blue herb crust, caper and garlic cream
- Saffron roasted cauliflower, wild mushrooms, watercress sauce
- Beetroot and red onion tarte tatin, kale pesto, gin and cranberry sauce
- Roasted fennel, spinach and sweet potato galette, parmesan sauce

All served with rosemary potatoes and seasonal vegetables

Desserts

- Chocolate pot, baileys cream, honeycomb
- Mulled fruit, meringue, honeyed fig
- Poached pear, star anise, red wine syrup

*Local cheeseboard – Chef's choice of four local cheeses, artisan breads, crackers, celery, grapes, chutney
(5.00 supplement, or 7.50 as a separate course or after dinner station)

£27.50 + VAT per person

Important information on selecting your menu

Please select one meat and one vegetarian starter, one meat and one vegetarian main and one dessert option for all your guests. Once you have chosen, please let us know your choices so that we can provide dietary alternatives where necessary. Please ensure you do this with us before sending the menu out to your guests.

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free *Supplements apply.

Allergens: Should you have a food allergy or intolerance please ask for the allergen information so you can make an informed choice.

Prices exclude VAT at 20% unless otherwise stated.

SAMPLE MENU

Spring Summer Seasonal Dinner Menu



HOSPITALITY

Starters

Smoked mackerel, pickled celery, charred cucumber, yoghurt, dill

British chicken liver parfait, fig jam, fresh fig, Hobbs House sourdough

Pressed pork terrine, streaky bacon, glazed apple, wholegrain mustard, honey

*Treacle cured salmon, pickles, Hobbs House soda bread (3.00 supplement)

White onion and goat cheese tart, onion shells, sage leaf crisp

Chilled asparagus, pea and mint soup

Golden beetroot, cress, elderflower dressing

Thyme roasted squash, pickled fennel, parmesan, herb salad, chilli oil

Mains

Rosemary roast chicken, crushed new potatoes, seasonal vegetables

Pork tenderloin, sage and honey glazed potato, apple and somerset cider sauce

Slow cooked brisket of beef, garlic and thyme roast potatoes, braised celeriac

*Balsamic braised lamb, minted new potatoes, redcurrant sauce (6.00 supplement)

Saffron roasted cauliflower, asparagus, wild mushrooms, watercress sauce

Roasted fennel and tomato galette, rocket pesto, parmesan cream

Spring vegetables, filo, watercress sauce, parmesan crisp

Desserts

Bristol mess, shortbread thins, berry coulis

Salted caramel chocolate pots, honeycomb

Lemon posset, meringue, candied zest, ginger crumb

Vanilla pannacotta, poached rhubarb

Pimms jelly, cucumber, mint, chantilly

Chocolate and courgette cake, summer berry coulis

*White chocolate and mascarpone, champagne strawberries (3.00 supplement)

*Local cheeseboard – Chef's choice of four local cheeses, artisan breads, crackers, celery, grapes, chutney (5.00 supplement, or 7.50 as a separate course or after dinner station)

£27.50 + VAT per person

Important information on selecting your menu

Please select **one** meat and **one** vegetarian starter, **one** meat and **one** vegetarian main and **one** dessert option for all your guests. Once you have chosen, please let us know your choices so that we can provide dietary alternatives where necessary. Please ensure you do this with us before sending the menu out to your guests.

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Canapés Menu



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Meat

- Cumin scented lamb kofte brochettes with yoghurt and mint dip
- Slow roasted beef topped with remoulade in a filo basket
- Pork rillettes with apple jelly on toasted wholemeal bread
- Mini chicken and tarragon pie
- Basket of lightly curried chicken with mango and coriander
- Mini cottage pie in a pastry cup

Fish

- Salmon & dill cakes topped with tartar
- Tartlet of smoked haddock and Welsh rarebit
- Smoked salmon with salmon mousse and lime zest on a blini
- Crab fromage frais toasts with chive, caper and radish relish

Vegetarian

- Tomato concassée with crème fraîche and chives
- Wild mushroom stroganoff tartlets
- Goat's cheese and red onion tart
- Parmesan and rosemary shortbreads with roast cherry tomatoes, feta and olives
- Mini Caesar salad croustades

Dessert

- Kiwi and raspberry mini Pavlovas
- Chocolate mousse cups
- Mini chocolate truffle cakes
- Lemon meringue tarts
- Seasonal fruit crumble tarts

4 Canapés £8.00 + VAT per person

6 Canapés £12.00 + VAT per person

8 Canapés £16.00 + VAT per person

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Finger Buffet Menu

A selection of meat and vegetarian wraps



(Plus please choose four of the following)

Falafel balls with a crème fraîche dip

Courgette & feta fritters and tomato salsa

Assorted savoury tarts

(sweet pepper, pine-nut and rocket / courgette, pea and mint / cherry tomato, basil and mozzarella)

Caramelised goats cheese and red onion marmalade

Saffron chicken skewers with a sour cream dip

Gloucester pork sausages with a honey mustard dip

Lime leaf and coriander pork skewers with a yoghurt and cucumber dressing

Smoked haddock croquettes and tartare sauce

Salmon goujons with a garlic mayo

Dessert

(Please choose one)

A selection of cupcakes

Flapjack and chocolate brownies

Mini meringues filled with seasonal fruits and vanilla cream

Lemon tarts, raspberries & clotted cream

£13.95 + VAT per person

Extra items are charged at 2.50 + VAT each per person

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Bowl Food Menu



HOSPITALITY

Mains

Thai green chicken curry, basmati rice

Chilli con carne, guacamole, sour cream

Lemon & tarragon chicken, poppy seed rice

Soy and ginger glazed salmon, noodle salad

Lamb meatballs with spaghetti, spicy tomato sauce

Moroccan vegetable tagine, cous cous

Thai red vegetable curry

Slow cooked beef and bath ale stew, tarragon mashed potato (3.00 supplement p/p)

Desserts

Lemon posset

Eton mess

Sticky toffee pudding, toffee sauce, clotted cream

Dried apple drop scones, Cornish clotted cream, apple cider jam

West Country gin and cranberry Hobbs bread and butter pudding

Sticky toffee pudding, toffee sauce, clotted cream

5.50 + VAT per dish/ per person

(We recommend selecting three to four mains per person plus a dessert option)

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Nibbles Menu

Please choose any four from the list below

Tomato and basil snacks

Vegetable crisps

Olives

Osaka crackers

BBQ crunch crackers

Paprika nuts

Wasabi green peas

Cheese twists

£2.95 + VAT per person

Slider Menu

Pulled pork burgers

Black bean burgers

Smoked salmon bagels

£9.95 + VAT per person



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Luxury Local Cheese Board

Quicke's Traditional Mature Cheddar

West Country Brie

Cornish Blue

Cornish Yarg

A selection of artisan breads and crackers

Homemade chutneys

A selection of grapes and celery

Served to a station

400 + VAT for 50 guests

750 + VAT for 100 guests

Served to the table

7.50 per person (sharing platter per table)

8.50 per person (individually plated)



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Refreshments and Light Bites

Freshly brewed fair trade tea and coffee

2.00 + VAT per person

Freshly brewed fair trade tea and coffee with homemade cookies

2.75 + VAT per person

Freshly brewed fair trade tea and coffee with pastries

3.50 + VAT per person

Freshly brewed Fair trade tea and coffee with breakfast baps

Options: Sausage, vegetarian sausage or Portobello and tomato mushroom

5.95 + VAT per person

Freshly brewed fair trade tea and coffee with homemade scones, jam and clotted cream

4.95 + VAT per person

Selection of fruit juice jugs (serves 6)

7.00 + VAT per jug

Fruit Bowl

0.70 + VAT per person

Assorted Fruit Platter

1.50 + VAT per person (min. 20 people)

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Lunch Menus

Min. 10 people



Light Lunch

Chef's homemade soup of the day (V)

Selection of meat and vegetarian sandwiches

Homemade cakes

Fruit bowl

10.00 + VAT per person

Deli Sandwich Lunch

Selection of homemade deli sandwiches

Vegetable crisps

Homemade cakes

Fruit platter

Orange juice

12.50 + VAT per person

Deli Lunch

Savoury bake of the day

Mixed leaves

Two house salads

Homemade cake

Fruit platter

Orange juice

14.50 + VAT per person

All menus are available for service at lunch upon request and subject to minimum numbers.

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