

## SAMPLE MENU

### Autumn Winter Seasonal Dinner Menu

#### 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

#### 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**

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### Canapés Menu

#### 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 fraiche 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 choice four of the following)*

Falafel balls with a crème fraiche 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

#### 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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HOSPITALITY

### 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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**SAMPLE MENU**



**Luxury Local Cheese Board**

Quickes 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.