

Spring Summer Seasonal Dinner Menu 2020

Starters

Thyme roasted squash, ginger infused tomatoes, toasted pumpkin seeds, sweet chilli dressing
contains: N/A

Oregano and tahini marinated aubergine, radish and broad beans
contains: sesame

Severn and Wye smoked salmon, avocado and cucumber
contains: fish, soya, sesame

Seafood, fennel and lime salad
contains: fish

Beetroot gazpacho, Cornish blue cheese, black olive crumb
contains: milk, gluten, celery

Pressed pork terrine, rhubarb puree, homemade Thatcher's mustard, pickles
contains: gluten, egg, mustard, sulphites

Mains

Honey chicken with sumac and lemon, spiced yoghurt
contains: milk

Gloucester pork tenderloin, crackling, apple and cider sauce
contains: mustard, sulphites

West Country beef brisket, rocket and horseradish sauce, beef jus (supplement £2.50 + VAT p/p)
contains: milk

Sea trout, asparagus and little gem, puy lentils (supplement £2.50 + VAT p/p)
contains: fish, sulphites

Heritage tomato, broad bean and ricotta galette, salsa verde
contains: gluten, milk, mustard, sulphites

Roasted cauliflower steak, teriyaki glazed mushrooms, sesame pak choi
contains: soya, sesame

Roasted sweet potato, golden and purple beetroot, sriracha
Contains: may contain soya

Served with seasonal vegetables & roasted potatoes

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.

Desserts

Strawberry Eton mess, lavender shortbread
contains: gluten, milk, egg

Vanilla panna cotta, poached rhubarb, basil crumble
contains: milk, gluten (not suitable for vegetarians)

Chocolate pot, raspberries, honeycomb
contains: milk, soya

West Country cheese plate, pear chutney, pickles, artisan bread (supplement £2.50 + VAT p/p)
contains: milk, gluten, sulphites

Grilled peach, fig, seasonal berries
contains: N/A

Lemon, ginger and mascarpone posset, blueberry compote
contains: milk, soya

Grilled pineapple, aquafaba meringue, passionfruit
contains: sulphites

Afters

Clifton Coffee with petit fours
Contains: Allergy information for petit fours will be displayed on the night

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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Autumn Winter Seasonal Dinner Menu 19-20

Starters

Squash, saffron and orange soup, toasted pumpkin seed
Contains: nut traces in the seed garnish (can be omitted if required)

Sweet potato, roast carrot and smoked paprika soup
Contains: NA

Beetroot and gin cured salmon, winter root veg slaw, sourdough
Contains: eggs, fish, gluten, sulphites

Charred mackerel, sweet potato pickle, mint yoghurt
Contains: celery, fish, milk

Chicory, radicchio and pear salad, Cornish blue cheese, rosemary and olive oil croutons
Contains: celery, gluten, milk

Thyme roasted squash, ginger infused tomatoes, pumpkin seeds, sweet chilli dressing
Contains: nut traces in the seed garnish (can be omitted if required)

Mains

Marinated chicken breast with cumin, coriander and white wine
Contains: gluten, milk, sulphites

Maple and mustard glazed Gloucester pork, spiced Somerset cider sauce
Contains: milk, mustard, sulphites

Beef brisket, rocket and horseradish sauce, beef jus
Contains: milk, mustard, sulphites

Baked pollock, parmesan herb crust, capers and white wine
Contains: crustaceans, fish, gluten, milk, molluscs, sulphites

West Country brie, apple and onion galette, roasted garlic cream
Contains: gluten, milk, sulphites

Wild mushroom, kale and roasted chestnut tart, sherry and thyme reduction
Contains: gluten, nuts, sulphites

Served with in seasonal vegetables and roasted potatoes

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Desserts

Vanilla panna cotta, gingerbread, caramel sauce
Contains: gluten, milk

Lemon, thyme and mascarpone posset, syrup, shortbread
Contains: gluten, milk, soya

Braised apple, dates, toffee sauce, dark rum and vanilla custard
Contains: Soya, sulphates

Honey, feta and white chocolate pot, sumac crumb, spiced berry compote
Contains: gluten, milk, soya, sulphites

Afters

Clifton Coffee with petit fours
Contains: Allergy information for petit fours will be displayed on the night

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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Canapé 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 cider 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

Somerset brie, honeyed fig and roast grape crostini
Tomato concassée with crème fraiche and chives
Wild mushroom stroganoff tartlets
Goat's cheese and red onion tart
Parmesan and rosemary shortbread, roast cherry tomato, feta and black olive tapenade
Mini Caesar salad croustades

Dessert

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

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Grande Canapé Sample Menu

Spring – Summer

Crab, spring onion and watercress bruschetta

Artichoke, sweet red pepper and green olive bruschetta

West country brie, red onion chutney and rocket bruschetta

Cherry tomato, bocconcini and pesto skewer

Garlic mushroom, tomato and aubergine skewer

Lamb kofte, spiced yoghurt

Chimichurri chicken, courgette and pepper skewer

Autumn – Winter

Smoked mackerel, celery and golden raisin salsa bruschetta

Roasted squash, charred onion and kale bruschetta

Gloucester pulled pork, apple puree, parsnip crisp bruschetta

Garlic mushroom, beetroot and horseradish skewer

Rosemary roast chicken and root vegetable skewer

Halloumi, sweet potato and red onion skewer

Treacle cured brisket, horseradish and celeriac skewer

Why not add on dessert canapés for a sweet finale to your event ?

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Buffet Menu

Artisan breads, selection of homemade dips, houmous

Green leaf salad

Sweet potato wedges

Sumac, honey and lemon chicken skewers, roasted garlic aioli

Lamb kofte, harissa spiced salsa

Falafel balls with beetroot hummous and flat bread

Cornish yarg, apple and onion tart

Served with two seasonal salads

Spring/ Summer Desserts

Eton mess, homemade shortbread, berry coulis

Chocolate pot, honeycomb, salted caramel sauce

Vanilla panna cotta, raspberry compote, lime and basil crumble

White chocolate, lemon and mascarpone posset, rosemary and ginger syrup

Autumn/ Winter Desserts

Vanilla panna cotta, gingerbread, caramel sauce

Lemon, thyme and mascarpone posset, syrup, shortbread

Braised apple, dates, toffee sauce, dark rum and vanilla custard

Honey, feta and white chocolate pot, sumac crumb, spiced berry compote

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Bowl Food Menu

Mains

Red Thai chicken curry, jasmine rice

Somerset cider, mustard and thyme chicken, black pudding mash

Teriyaki glazed salmon, noodle salad

Gloucester pork meatballs with chana masala, basmati rice

Slow cooked beef and bath ale stew, roasted garlic mashed potato (supplement £2.00 + vat)

Harissa spiced squash with apple and onions, Cornish Yarg dumplings

Moroccan vegetable tagine, cous cous

Sweet potato, chickpea and spinach roghan josh, basmati rice

West Country brie and mushroom stroganoff, basmati rice

Spring/ Summer Desserts

Eton mess, homemade shortbread, berry coulis

Chocolate pot, honeycomb, salted caramel sauce

Vanilla panna cotta, raspberry compote, lime and basil crumble

White chocolate, lemon and mascarpone posset, rosemary and ginger syrup

Autumn/ Winter Desserts

Vanilla panna cotta, gingerbread, caramel sauce

Lemon, thyme and mascarpone posset, syrup, shortbread

Braised apple, dates, toffee sauce, dark rum and vanilla custard

Honey, feta and white chocolate pot, sumac crumb, spiced berry compote

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

Snack Wasabi peas

Garlic and parsley savoury snacks

Herb mix savoury snacks

Tomato and basil savoury snacks

Japanese rice crackers

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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

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Refreshments and Light Bites

Freshly brewed fair trade tea and coffee

Freshly brewed fair trade tea and coffee with homemade cookies

Freshly brewed fair trade tea and coffee with pastries

Freshly brewed Fair trade tea and coffee with breakfast baps
Options: Sausage, vegetarian sausage or Portobello and tomato mushroom

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

Selection of fruit juice jugs (serves 6)

Fruit Bowl

Assorted Fruit Platter

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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

Deli Sandwich Lunch

Selection of homemade deli sandwiches
Vegetable crisps
Homemade cakes
Fruit platter
Orange juice

Deli Lunch

Savoury bake of the day
Mixed leaves
Two house salads
Homemade cake
Fruit platter
Orange juice

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

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