

Starters

Artisan Bread and Somerset Butter on tables – £2 per head

Westlake Goat Curd Mousse (V)

Roasted Beetroot Salad, Pickled Cucumber, Toasted Pinenuts

Duo of Bruschetta: Pea, Mint and Feta | Slow Roasted Tomato, Basil and Parmesan (V/Vg)

Served with Aged Balsamic and Rocket Salad (can be Vg with Vegan Feta)

Spiced Sweet Potato Falafel (Vg)

Red Pepper Hummus, Fattoush Salad, Sumac Dressing

Roasted Butternut and Sweet Potato Soup (V)

Crème Fraiche, Crispy Sage, Crusty Bread (VG version available)

Heritage Tomato and Burrata Caprese Salad (V)

Basil oil

Braised Wild Boar Tortelloni

Tomato Ragù, Parmesan Shavings, Truffle Oil

Ham Hock and Barbers Vintage Cheddar Tart

Red Onion Marmalade, Dressed Leaves (V/VG version available)

Duck and Orange Parfait

Spiced Ginger and Plum Chutney, Cornichons, Thyme Toasts

Lime Cured Salmon Gravalax

Asian Slaw, Pickled Radish, Sesame and Soy Dressing

Mango Chilli Prawn and Guacamole Salad

Focaccia Crisp, Coriander

Asparagus and Ricotta Tortelloni

Pea Puree, Pecorino

Dishes can be adapted for special dietary requirements. Additional options available on request.

Sharing Starters

Please note a supplement applies for sharing starters.

Antipasti

Salamis | Prosciutto | Olives | Tomato and Mozzarella Salad | Roasted Mediterranean Vegetables | Warm Focaccia | Olive Oil and Balsamic Vinegar

Courgette and Pine nut Fritters for Veggies and Vegans

Mezze

Lamb Kofte | Aubergine Chermoula | Tzatziki | Hummus | Olives | Tabbouleh | Pickled Chillies | Pitta Bread

Sweet Potato Falafels for Veggies and Vegans

Sharing Mains

Served family style for guests to pass around the table. Please note a supplement applies for sharing mains.

Roasted Sirloin of Somerset Beef
Yorkshire Pudding, Red Wine Gravy

Roasted and Griddled Whole Local Chicken
Thyme and Lemon stuffing

All Served with Duck Fat potatoes or Herb Roasted Baby Potatoes, Spring Greens, Honey Glazed Carrots or Minted Peas and Leeks

Persian Style Leg of Somerset Lamb
Tzatziki, Zatar Roasted Baby Potatoes, Spiced Aubergine Salad, Flatbreads

Loin of Porchetta Hog Roast Style
Baby Roast Potatoes with Cornish Sea Salt and Olive oil, Fennel and Apple Slaw, Crackling, Apple Sauce

Main Course

Herb Roasted Chicken Supreme

Honey Roasted Root Vegetables, Dauphinoise Potatoes, Roast Chicken Jus

Lemon & Rosemary Roasted Chicken

Somerset Chorizo, Spinach & Crispy Potato Salad, Roasted Tomato, Wild Garlic Aioli

Roasted Somerset Lamb

Minted Pea Puree, Tender Stem Broccoli, Boulangère Potatoes, Redcurrant & Rosemary Jus

Harissa Lamb Rump

Zaatar Potato Rosti, Honey Roast Carrot, Minted Greens, Pomegranate Jus

Trio of Pennard Sausages

Creamy Mashed Potato, Seasonal Vegetables, Red Onion Gravy

Slow Roasted Belly of Pork

Fondant Potato, Creamed Leeks, Crackling, Pennard Cider Gravy

Roasted Loin of Pork

Crispy Bubble & Squeak, Savoy Cabbage & Pancetta, Caramelised Apples, Tarragon & Mustard Sauce

Slow Braised Blade of Beef Bourguignon

Horseradish Mash, Honey Roast Carrot, Spring Greens

12 Hour Slow-Cooked Beef Brisket

Smoked Butternut Squash Puree, Dauphinoise, Spring Greens, Red Wine Jus

Fillet of Beef Wellington

Green Beans with Pancetta, Potato Pave, Red Wine Jus (supplement applies)

Crispy Confit of Duck

Salt & Pepper 'Hash Brown', Chargrilled Hispi, Roasted Plum, Duck Jus

Main Course

Pan fried Sea Bass

Bombay Potatoes, Green Beans, Fennel Bhaji, Coconut Curry Sauce

Poached Salmon

Warm New Potato Salad, Red Onions, Capers, Watercress, Lemon & Dill Mayo

Wild Mushroom Gnocchi (Vg)

Vegan Cream Sauce, Vegan Parmesan, Watercress, Truffle

Chargrilled Courgette (V)

Cherry Tomato and Feta Tart, Red Pepper Tapenade, Parmesan Crisp

Roasted Harissa Aubergine (Vg)

Giant Cous Cous, Coriander Coconut Yoghurt, Pomegranate

Our Handmade Pies made in the Pennard Kitchen

All served with Creamy Mashed Potatoes, Mushy Peas, Crispy Onions and Gravy:

Steak and Glastonbury Ale

Somerset Chicken, Leek and Ham

Spiced Sweet Potato and Butternut Squash (Vg)

Pudding

Triple Chocolate Brownie

Cheddar Strawberries, Clotted Cream, Honeycomb

Summer Berry Eton Mess

Chantilly Cream, Fruit Coulis

Coconut Panna Cotta

Passionfruit Curd, Torched Pineapple, Coconut Granola (Vg)

Prosecco Syllabub

Pennard Orchard Fruit Compote, Gingerbread Crumb

Sticky Toffee Pudding

Toffee Sauce, Brandy Snap, Marshfield Ice Cream

Raspberry Cheesecake

Raspberry Sauce, Bruton Thick Double Cream

Lemon and Basil Posset

Pink Peppercorn Meringue, Vanilla Shortbread

Chocolate Mousse

White Chocolate Soil, Whipped Cream, Vanilla Fudge

Somerset Apple Frangipane Tart

Blackberries, Kingston Black Anglaise

Chef 's Trio of Miniature Desserts (supplement applies)

Mini Strawberry Pavlova | Lemon & Basil Posset Pot | Triple Chocolate Brownie, Edible Flowers

Dishes can be adapted for special dietary requirements. Additional options available on request.

Tea & Coffee

£2.75 per head