

Starters

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

A Large Arancini with Westcombe Cheddar, Ogglesheild and Montgomery Cheddar centre, Slow Roasted Peppernata (V)

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

Served with Aged Balsamic and Rocket Salad

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

Barbers Vintage Cheddar, Leek and Sunblushed Tomato Tart

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

Smoked Chicken Caesar Salad,

Crispy Pancetta, Focaccia Crisp

Lime Cured Salmon Gravalax Asian Slaw, Pickled

Radish, Sesame and Soy Dressing

Smoked Salmon and King Prawns

Tomato and Caper Salsa, Lemon Mayo

Pumpkin and Sage Tortelloni (Vg)

Beetroot Puree, Vegan Feta

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

Watercress and Vine Tomato Salad, Wedge Potatoes, Chimichurri Sauce
Can also be served with Duck Fat potatoes, Dauphinoise or Herb roasted baby potatoes, Tenderstem Broccoli, Honey glazed Carrots

Roasted and Griddled Whole Local Chicken Thyme and Lemon stuffing,
Duck fat potatoes or Herb roasted baby potatoes, Spring greens or minted peas and leeks, Honey glazed carrots

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, Sunblushed Tomato,
Mange Tout, Wild Garlic Aioli

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

Garlic and Rosemary Lamb Rump
Tzatziki, Courgette and Feta Salad, Lemon and Oregano Potatoes

Slow Roasted Belly of Pork
Baby Roast Potatoes, Creamed Leeks, Crackling, Pennard Cider Gravy

Slow Braised Blade of Beef
Pancetta and Pearl Onions, Creamed Potatoes, Honey Roast Carrot, Spring Greens

12 Hour Slow-Cooked Beef Brisket
Smoked Butternut Squash Puree, Dauphinoise, Fine Beans, Red Wine Jus

Fillet of Beef Wellington
Green Beans with Pancetta, Potato Pave, Red Wine Jus (supplement applies)

Crispy Confit of Duck
Salt & Pepper Rosti, Tenderstem Broccoli, Roasted Plum, Duck Jus

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)

Main Course

Pan fried Sea Bass

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

Grilled Salmon

Crushed New Potatoes, Asparagus and Roasted Vine Tomatoes,

Lemon Caviar Butter Sauce

Vegetarian & Vegan

Wild Mushroom Gnocchi (Vg)

Vegan Cream Sauce, Vegan Parmesan, Watercress, Truffle

Chargrilled Courgette Cherry Tomato and Feta Tart (Vg)

Red Pepper Tapenade, Parmesan Crisp

Roasted Parmigiana Aubergine (Vg)

Rocket Salad

Roasted Butternut Squash and Cashew Bake (V)

Roasted New Potatoes, Tenderstem Broccoli, Garlic and Rosemary Jus

Pudding

Triple Chocolate Brownie Cheddar Strawberries,
Clotted Cream, Honeycomb

Summer Berry Eton Mess
Chantilly Cream, Fruit Coulis

Greek Yoghurt Panna Cotta (Veg version with Coconut
yoghurt)
Chargrilled Peaches, Raspberry and Mint, Biscoff Crumb

Espresso Martini Tiramisu
Almond Biscotti

Sticky Toffee Pudding Toffee Sauce, Brandy Snap,
Marshfield Ice Cream

New York Cheesecake
Topped with Toffee Popcorn, Fudge and White Chocolate, Butterscotch Sauce

Lemon and Basil Posset Pink Peppercorn
Meringue, Vanilla Shortbread

Chocolate Mousse White Chocolate Soil, Whipped
Cream, Vanilla Fudge

Caramelised Somerset Apple Tart
Salted Caramel Ice cream, Blackcurrant Coulis

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