



Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

Telephone: 01747 841396 Email: [info@chaffeymoorgrange.com](mailto:info@chaffeymoorgrange.com) [www.chaffeymoorgrange.com](http://www.chaffeymoorgrange.com)

## CHAFFEYMOOR GRANGE

### Meeks Catering at Chaffeymoor Grange Dinner Party Spring/Summer Menu 2017

#### Starters

- Cured beef bresaola salad with buffalo mozzarella, slow roasted tomatoes, red onion marmalade & balsamic syrup
- Chinese five spiced duck spring roll served with cucumber ribbons, sesame seeds & a mango, pineapple & chilli salsa
- English asparagus spears with crispy panko coated hens egg, hollandaise sauce & toasted brioche
- Smoked haddock fishcakes with pea puree, herb buttered shrimp, baby capers, pea shoots & lemon infused olive oil dressing
- Ham hock terrine with summer vegetable piccalilli, soft poached quails eggs & toasted sourdough
- Devon crab salad with lime & chilli crème fraiche, crayfish tails, avocado, spring onion, toasted crostini
- Crispy Godminster vintage cheddar cheese beignets with spicy tomato ketchup, garlic & herb bocconcini, sunblush tomatoes, roasted red peppers & basil
- Seared tuna loin steak with a plum tomato, kalamata olive & feta cheese salsa, roasted aubergine caviar & fine green beans

#### Main course

- Dry aged Sirloin steak with Portobello mushrooms, beer battered onion rings & triple cooked thick cut chips
- Roasted rump of lamb ratatouille, basil pesto mashed potatoes, merguez sausage, oregano & red wine jus
- Pan-fried red mullet fillets, roasted chorizo, parisienne potatoes, sautéed curly kale with chilli & garlic, saffron cream sauce
- Corn-fed chicken breast, sautéed spring greens, morel mushrooms, spring onion, Gruyere & potato rosti, crispy pancetta, white wine & tarragon veloute
- Roasted summer vegetable & goats cheese gratin, red pepper puree, roasted artichokes, rocket pesto & courgette fritters
- Maple syrup glazed duck breast, fondant potato, buttered savoy cabbage, candied beetroot, port & raspberry reduction
- Teriyaki style cod fillet with chilli, sesame & coriander infused wild rice, shitake mushrooms & stir-fried bok Choy with soy sauce
- Roasted aubergine & buffalo mozzarella linguine, slow roasted vine tomatoes, asparagus spears & basil pesto cream sauce

#### Dessert

- Dark chocolate truffle torte with toasted hazelnut crumble & coffee mocha ice cream
- Mango & orange cheesecake, passion fruit curd & white chocolate crème anglaise
- Buttermilk & vanilla pannacotta with vanilla poached strawberries, muscovado sugar meringues & mascarpone ice cream
- Warm dark chocolate fudge brownie with salted caramel, raspberry compote & vanilla whipped cream
- Caramelised lemon curd tart with raspberries & crème fraiche
- Raspberry & vanilla crème brulee with pistachio praline & lemon shortbread biscuits

#### Local Cheese Board (£2.50 supplement per person)

- Godminster vintage cheddar, Dorset blue vinny, Bath soft, & Somerset Goddess, served with Fudges biscuits, quince jelly, celery, grapes & homemade fig chutney

2 courses from £21.50

3 courses from £27.50

3 courses & a selection of 3 canapes from £30.00

Staff costs are in addition and dependant on numbers and style of event.

HOUSE PARTIES | CORPORATE EVENTS | WEDDINGS