



Chaffey Moor Grange Chaffey Moor Bourton Dorset SP8 5BY

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CHAFFEYMOOR GRANGE

Meeks Catering at Chaffey Moor Grange Dinner Party Autumn/Winter Menu 2017

Starters

- Barbary duck, cranberry & pistachio terrine with honey glazed figs, carrot & orange marmalade & toasted brioche
- Smoked mackerel scotch egg with pickled radish, crispy pancetta, tartare sauce & watercress
- Prosciutto ham with mulled wine poached pear, Dolcelatte, golden beetroot, candied walnuts & balsamic syrup
- Baked goats cheesecake with red onion jam, port & redcurrant reduction, apple, pomegranate & toasted pinenut salad
- Seared king scallops, Jerusalem artichoke puree, black pudding, shaved apple & fennel salad
- Roasted chicken & leek croquettes with celeriac remoulade, cornichons, baby gem & reggiano Parmesan shavings
- Oak smoked salmon & Devon crab roulade with truffle infused potato salad, soft poached quails eggs & pickled cucumber
- Wild mushroom galette with caramelised shallots, brandy cream sauce, Gruyere cheese & crispy leeks

Main course

- Venison pave steak with braised red cabbage, parsnip & honey puree, Boulangere potatoes & blackberry sauce
- Roasted sea bass en croute with creamed leeks, brown shrimp, fondant potato & salsa Verde
- Confit pork belly with crackling, bubble & squeak potato cake, black pudding, cider & quince sauce
- Portobello mushroom, baby spinach & blue cheese pithivier with carrot & parsnip rosti, tarragon cream sauce
- Braised lamb shank with celeriac & garlic mash, sautéed oyster mushrooms, pancetta lardons, rosemary & redcurrant sauce
- Herb crusted hake fillet with wilted baby spinach, garlic king prawns, fried potato gnocchi, lemon butter sauce
- Low & slow cooked beef shin with dauphinoise potatoes, sautéed wild mushrooms, balsamic glazed shallots & port wine reduction
- Chargrilled garlic & herb polenta with baked goats cheese, Romanesco broccoli, roast butternut squash puree & rocket pesto

Dessert

- Sticky date & toffee pudding with butterscotch sauce, caramelised banana & clotted cream
- Hot dark chocolate floating sponge pudding with fudge sauce & vanilla ice cream
- Baked white chocolate & almond cheesecake with blueberry compote, mascarpone cream & tuille biscuit
- Warm treacle tart with spiced poached pear, almond crumble & honeycomb ice cream
- Dark chocolate ganache & kirsch cherry meringue roulade with blackcurrant sorbet
- Crème caramel with brandy snap biscuit, vanilla whipped cream & caramelised

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.