

## Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

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# Taste by Densie & Martin Bottrill at Chaffeymoor Grange Summer Menus 2017

### **Starters**

- Watercress soup, Godminster cheddar twist
- A twice baked Somerset Goats cheese soufflé served with organic salad leaves, pomegranate dressing
- A salad of roasted beetroot, smoked salmon, lemon crème fraiche dressing
- A Duck and Orange Terrine, Red onion Marmalade, toasted sourdough
- Warm Scallop, asparagus and broad bean salad with hollandaise sauce
- Smoked Chicken and pink grapefruit on organic leaf salad, citrus dressing

### Main course

- A fillet of Seabass pan roasted with fennel and courgette, new potatoes, lemon caper dressing
- Roast Sirloin of Somerset Beef, Port sauce, Dauphinoise Potato, roast beetroot, baby carrots, French beans in bacon
- Slow roast Somerset Pork Belly with crackling, Grain Mustard Mash, caramelized apples, somerset cider brandy sauce
- Rump of Somerset Lamb, minted peas and edamme beans, celeriac mash, rosemary jus
- Chicken Breast marinaded with Lemon and herbs, crushed potatoes, roasted summer vegetables

#### Dessert

- A Trio of Summer berries Eton Mess, Raspberry ripple icecream, Strawberries dipped in chocolate
- Chocolate tart, Salted Caramel ice-cream, raspberry coulis
- Elderflower mousse, raspberry jelly, lime sauce
- Lime and Stem ginger meringue roulade, coconut foam, toasted coconut shavings
- Warm Chocolate pudding, white chocolate and honeycombe icecream, vanilla pod sauce
- Summer fruits Millefeuille, berry coulis

#### Cheese

• West Country cheeses, Godminster organic cheddar, Somerset Brie, Dorset Blue Vinney, Old Burford served with biscuits, grapes, chutney

Please contact Denise & Martin to discuss your requirements in more detail: www.tastesomerset.co.uk
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