



Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

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## CHAFFEYMOOR GRANGE

### Meeks Catering at Chaffeymoor Grange Dinner Party Spring/Summer Menu 2019

#### Starters

- Buffalo mozzarella & slow roasted tomato salad, sliced beef flat iron steak & chimmichurri sauce
- Seared king scallops with pea & mint puree, crispy pancetta lardons, pea shoots & lemon dressing
- Roast chicken & ham terrine with asparagus spears, watercress & saffron mayonnaise
- Char grilled halloumi with hummus, roasted peppers, sun blush tomatoes, kalamata olives & green beans
- Coconut & panko coated king prawns, Asian style slaw, toasted cashew nuts & sweet chilli sauce
- Char grilled asparagus spears, crispy panko coated hens egg, hollandaise sauce & toasted brioche
- Peking duck spring roll, cucumber ribbons, toasted sesame seeds, mango, pineapple & chilli salsa
- Oak smoked salmon & crab roulade, celeriac remoulade, soft-boiled quails eggs & pickled cucumber

#### Main course

- Chargrilled rib eye steak, triple cooked chips, beer battered onion rings, Portobello mushroom, roasted vine tomatoes, peppercorn sauce
- Red mullet fillets, tomato, chilli & chorizo fettuccine, garlic buttered king prawns & saffron cream sauce
- Goats cheese & thyme stuffed free-range chicken breast wrapped in prosciutto ham, summer vegetable ratatouille, garlic & herb buttered potato gnocchi, chasseur sauce
- Teriyaki glazed salmon fillet, soba noodles with julienne vegetables, Shiitake mushrooms, Stir-fried Bok choi with soy sauce
- Maple glazed Gressingham duck breast with fondant potato, braised fennel with orange, gooseberry & port sauce
- Roasted summer vegetable & goat's cheese tian, tomato & red pepper puree, sweet potato rosti, char grilled asparagus, basil pesto
- Herb crusted rump of lamb with pea & mint puree, spring greens, dauphinoise potatoes, rosemary & red wine sauce
- Courgette, ricotta & spinach lasagne with garlic & herb buttered chestnut mushrooms, slow roasted tomatoes, truffle oil & shaved pecorino

#### Dessert

- White chocolate & buttermilk pannacotta, vanilla poached peaches, coconut ice cream & candied pecan nuts
- Dark chocolate fudge brownie, salted caramel, strawberries, vanilla & chocolate chip ice cream
- Lemon & mascarpone cheesecake topped with lemon curd, muscovado meringues & amaretti biscuit
- Vanilla & raspberry crème brulee, mascarpone & natural yoghurt sorbet, pistachio & lemon shortbread biscuits
- Passion fruit curd meringue roulade, Chantilly cream, strawberry, kiwi & mango salsa
- Dark chocolate truffle torte, toasted hazelnut crumble, crème fraiche & raspberry compote

- Selection of local artisan cheeses served with crackers, set quince conserve, homemade apple & fig chutney

Please contact us to discuss your requirements in more detail:

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