



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 2019-2020

Starters

- Duck liver & brandy parfait, carrot & orange marmalade, toasted date & walnut bread
- Smoked haddock & leek fish cake, soft poached hens egg & hollandaise sauce
- Portobello 'Welsh rarebit' mushroom, toasted brioche, crispy leeks, tomato & chilli chutney
- Panko coated Scotch egg with black pudding, watercress & homemade piccalilli
- Potted crab & shrimp, toasted sourdough, shaved apple, celery & fennel salad
- Baked goat's cheese & red onion marmalade tartlet, honey glazed figs, hazelnut & tarragon pesto
- Baked mini Camembert with garlic & rosemary focaccia & red onion marmalade
- Prosciutto ham with mulled wine poached pear, Dolcelatte, roasted candied beetroot, toasted walnuts & balsamic syrup

Main course

- Slow & low cooked beef feather blade steak, truffle mash, wild mushrooms, caramelised shallots & port wine sauce
- Venison pave steak with braised red cabbage, parsnip & honey puree, fondant potato & blackberry sauce
- Pan fried sea bass fillet, garlic buttered king prawns, crab, leek & crème fraiche risotto, salsa Verde
- Roast pork fillet wellington with black pudding, bramley apple puree, bubble & squeak mash, cider & sage sauce
- Portobello mushroom, spinach & Stilton pithivier, sweet potato rosti, white wine & tarragon cream sauce
- Plaice paupiettes stuffed with salmon mousseline, served with lemon butter sauce, herb buttered potato gnocchi, brown shrimp & baby capers
- Roasted butternut squash & sage risotto with feta cheese, baby spinach, toasted pine nuts, courgette fritters & basil pesto
- Corn fed chicken breast with chestnut, apricot & sage stuffing, leek & potato rosti, redcurrant & thyme sauce

Dessert

- Sticky date & toffee pudding, butterscotch sauce, caramelised banana & smashed honeycomb ice cream
 - Dark chocolate fondant pudding with pistachio ice cream & dark chocolate truffle
 - Baked white chocolate & almond cheesecake, blueberry compote & clotted cream
 - Queen of puddings with rhubarb jam & mascarpone Chantilly cream
 - Dark chocolate ganache & kirsch cherry meringue roulade, chocolate sauce & morello cherry sorbet
 - Orange marmalade & brioche bread & butter pudding, white chocolate crème anglaise & clotted cream
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- 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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