

Chaffey Moor Grange Chaffey Moor Bourton Dorset SP8 5BY

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

## CHAFFEYMOOR GRANGE

### Taste by Denise & Martin Bottrill at Chaffey Moor Grange Summer Menus 2019

#### Costs

Based on 20 guests

Canapes can be added at £1.40 per piece to any menu

3 Course Dinner with Coffee and Petit fours at £44 per person

4 Course Dinner to include our West Country cheese table, Coffee and Petit fours at £48

Staffing – 1 chef, one head waiter and two waiting staff at £280

All prices subject to VAT at the current rate

Deposit of £250 required to secure our services – this should be paid to account 10518886 sort code 600433 in the name of Taste (southwest) Ltd

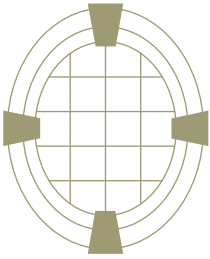
Balance due two weeks prior to your event when final numbers are confirmed.

**Please contact Denise & Martin to discuss your requirements in more detail:**

**[www.tastesomerset.co.uk](http://www.tastesomerset.co.uk)**

**Email: [denise@tastesomerset.co.uk](mailto:denise@tastesomerset.co.uk)**

**01749 812022 / 07719 185339**



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#### Starters

- Pea and Edamme Soup, Godminster cheddar twist
- A salad of roasted beetroot and local asparagus topped with local Goats curd, pomegranate dressing
- A Duck and Orange Terrine, Red onion Marmalade, toasted sourdough
- Smoked Salmon and Arbroath smokie mousse served with a ginger scented sauce with melba toast
- Godminster Organic cheddar twice baked soufflé, summer leaf salad, roasted herb dressing

#### Main course

- A fillet of Seabass pan and served onto a pea and asparagus risotto
- Roast Sirloin of Somerset Beef, Port sauce, Dauphinoise Potato, roast beetroot, baby carrots, French beans in bacon
- Breast of local duck roasted, fondant potatoes, celeriac puree, green beans, gin and juniper berry infused jus sauce
- Rump of Somerset Lamb, minted peas and edamme beans, Mashed potatoes, rosemary jus
- Somerset Chicken Breast with Lemon and herbs, Parma ham crisp, crushed potatoes, roasted summer vegetables

#### Vegetarian Main Course

- A pea and asparagus risotto topped with a brochette of roasted Mediterranean 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
- Summer Pudding with local berries, clotted cream icecream, berry sauce

#### Cheese

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

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