

Chaffey Moor Grange Chaffey Moor Bourton Dorset SP8 5BY

Telephone: 01747 841396 Email: info@chaffeymoorgrange.com www.chaffeymoorgrange.com

CHAFFEYMOOR GRANGE

Taste by Denise & Martin Bottrill at Chaffey Moor Grange Winter Menus 2019/20

Starters

- Watercress, spinach and potato soup
- Toasted local Goats cheese and figs served onto a winter roquette, gem and baby leaf salad, pomegranate dressing
- Gravalax of home cured salmon, horseradish crème fraiche dressing, winter beet salad
- A Duck and orange terrine, caramelized red onion marmalade, toasted sourdough, leaf salad
- Warm Tart of caramelized red onion, Godminster organic cheddar, salad leaves, herb dressing

Main course

- Fillets of Seared Brixton Seabass, mussels and clam broth, fondant potatoes, peas and edamme
- Sirloin of Somerset Beef, Garlic and herb mushrooms, dauphinoise potatoes, winter vegetable medley, cognac sauce
- Roasted Breast of Duck with fresh mango, celeriac Mash, Roasted vegetables, Port sauce
- Breast of Pheasant, herb stuffing, pancetta crisp served with potatoes roasted with rock salt and olive oil, baby beets, baby carrots, baby leeks
- Slow roasted caramelized Belly of Pork, crackling shard, apple and clove puree, mashed potatoes, roasted winter vegetables, cider brandy jus

Vegetarian Main course –Do ask for our delicious options

Dessert

- Tangy Lemon tart, clotted cream icecream, raspberry sauce
- Rhubarb and ginger panacotta, shortbread finger
- A Poached Pear cooked in mulled red wine and star anise served with a cinnamon cream
- Cappuccino cheesecake mousse on a biscuit crumb, coffee and tiamaria sauce

Cheese

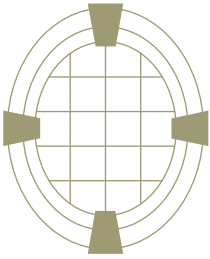
- West Country cheeses, Godminster organic cheddar, Somerset Brie, Dorset Blue Vinney, Old Burford served with biscuits, grapes, chutney

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

www.tastesomerset.co.uk

Email:denise@tastesomerset.co.uk

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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 £42 per person

4 Course Dinner to include our West Country cheese table, Coffee and Petit fours at £46

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.

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