

since
1959 fosters
event catering

Menu Pack

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We have over 50 years experience of delivering outstanding event catering with an efficient and friendly approach and, because we are privately owned, we remain true to our roots and able to maintain the 'family-run' ethos from which we began.

As a local company we believe that the use of local products and suppliers is fundamental, not only to the successful production of high quality food, but also to the well being of our local economy and the environment.

The list below contains the names and locations of just some of our preferred local suppliers.

- A David & Sons Vegetables & Fine Foods (Bristol)
- M & D Kidner Organics Vegetables (Bristol)
- Paxcroft Farm Free Range Eggs/Quails Eggs (Trowbridge)
- Carron Lodge Cheese (Gloucestershire)
- DJ Miles Fair Trade Tea & Coffee (Minehead)
- Hobbs House Bakery (Chipping Sodbury)
- The Real Olive Company (Bristol)
- Valley Smokehouse (Dundry)
- John Sheppard Butchers (Bristol)
- Bristol Meat Traders (Bristol)
- Ensors Organic Meat (Cinderford)
- Chef Direct (Barrow Gurney)
- Ford Brothers Butchers (Bristol)
- Vin Sullivan (Gwent)
- Ritter Courivaud (Swindon)

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Key
 (v) vegetarian
 (h) hot
 (c) cold

We don't have a separate children's menu because we feel that children should be able to enjoy the same food as the adults! Therefore, we like to offer children a half portion of the adult meal for half the price. However, if your little ones would prefer something different then we would be happy to discuss alternatives with you.

We hope that you enjoy our menus and find something suitable for your event however, if you don't find a menu to suit your requirements, please do not hesitate to contact us and we would be delighted to discuss food and menu planning with you.

Canapés

For pre-dinner we recommend 4 items per person, for a 2 hour cocktail party 8 items and for longer parties 12 items or more.

- Fish**
- Seared Yellow Fin Tuna & Guacamole on a Potato Pancake (c)
 - Elton Farm Smoked Salmon, Celeriac Rémolade & Pancetta (c)
 - White Crab & Organic Lemon Tartlets (h/c)
 - Smoked Trout Crostini with Pickled Cucumber (c)
 - Szechwan Peppered Tiger Prawns with Lime Dip (h/c)
 - Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce (h)
 - Rice Pancake with Valley Smokehouse Salmon, Dill & Crème Fraiche (c)

Meat & Poultry

- Fillet of Lamb with Aubergine Caviar (c)
- Tournedos Rossini (Beef Fillet, Foie Gras & White Truffle) (h/c)
- Honey & Mustard Glazed Free Range Pork Chipolatas (h)
- Prime Fillet of Beef & Salsa Verde on Crostini (c)
- Tenderloin of Pork with Pancetta & Confit Garlic (h)
- Coconut & Lime Marinated Chicken with Coriander & Chilli Dip (h/c)
- Fillet of Beef with Red Onion Marmalade & Horseradish in a Mini Yorkshire Pudding (h)

Vegetarian

- Tartlet of Shiitake Mushrooms, Thyme & Gruyere Cheese (h/c)
- Bruschetta of Grilled Mediterranean Vegetables, Houmous & Basil (vegan) (c)
- Exmoor Blue Cheese Scones with Sun Ripened Tomato Tapenade & Feta (c)
- Tartlet of Creamed Leeks, Artichokes, Gruyere & Roast Cherry Tomatoes (h/c)
- Soft Polenta with Gorgonzola & Blueberries (c)
- Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish (h/c)
- Organic Leeks, Red Peppers & Pine Nuts with Parmesan in Puff Pastry (h/c)
- Tartlet of Farmhouse Goats Cheese & Red Onion & Port Marmalade (h/c)

Sweet

- Belgian Chocolate Tarts
- Raspberry Shortbread with Cornish Clotted Cream
- Strawberries Dipped in Belgian Chocolate (April – September only)
- Lemon Curd Tart
- Orange Panna Cotta in Chocolate Cups
- Blueberry & Vanilla Tart

Nibbles

Complement any drinks reception with attractively presented, tasty nibbles. Please select 3 items from the list below.

Nibbles & Nuts

- Habas Mojado – Roasted Broad Beans in a Crunchy Spicy Batter
- Sicilian Sunblushed Tomatoes
- Kettle Chips
- Grissini with Houmous
- Smoky Chilli Nuts
- Japanese Rice Crackers
- Chilli Crackers
- Crisp Flat Breads
- Marcona Almonds
- Spicy Sesame Nuts – Spice Coated Peanuts
- Bayou – Cashews, Almonds, Peanuts, Sunflower & Pumpkin Seeds flavoured with Creole Spices, Oregano and Thyme

Pitted Olives

- Kalamata – Pitted Black Olives in Extra Virgin Olive Oil & Herbes de Provence
- Amphissa - Pitted Green Olives in Extra Virgin Olive Oil & Herbes de Provence
- Sunshine – Extra Virgin Olive Oil , Rosemary & Garlic
- Pistou – Extra Virgin Olive Oil, Basil & Garlic
- Classic – Extra Virgin Olive Oil, Chilli, Garlic & Olive Oil

We can suggest all sorts of delicious drinks to accompany your food and help your party to go with a swing. Please ask for details.



Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Starters

Orange Flesh Melon & Blueberry Salad with Honey, Lime and Mint Dressing (v)

Roast Vine Tomato Soup with Pistou (v)

Asparagus, Green Pea & Mint Soup (v)

Primavera Vegetables with Organic Wild Rye Bread (vegan)

Fresh Asparagus, Parmesan & Extra Virgin Olive Oil (v)

Salad of Elton Farm Smoked Chicken, Mango, Avocado, Water Chestnuts, Radish & Summer Leaves

Smoked Salmon with Organic Lemon & Caper Salad

Classic Prawn Cocktail with Little Gem & Apple Salad

Potted Shrimps with Soda Bread & Lemon

Goats Cheese from the Lubborn Dairy with Cured Ham, White Truffle Dressing & Balsamic Vinegar

Roulade of Smoked Salmon, White Crab & Artichokes with Rocket and Baby Capers

Main Courses

Supreme of Free Range Chicken with a Fricassee of Peas & Spinach and Rissolé Potatoes

Roast Pave of Salmon with Asparagus, Crushed New Potatoes & a Watercress Sauce

Corn Fed Chicken wrapped in Pancetta, Fondant Potato, Turned Carrots & a Tarragon Mustard Cream Sauce

Filo Parcel of Salmon with Scallop Mousse, New Potatoes, Mangetout & a Saffron Sauce

Rump of Welsh Lamb with Caper Sauce, Parisienne Potatoes, Buttered Leeks and Roast Cherry Vine Tomatoes

Loin of Pollock with Lyonnaise Potatoes, Spinach with Wild Mushrooms and a Fennel Sauce

British Beef Fillet cut from the Tenderloin with a Pink Peppercorn Sauce, Cocotte Potatoes, Asparagus and Spinach

Milanese Risotto with Peas, Broad Beans and Parmesan (v)

Mediterranean Vegetable & Mozzarella Strudel With a Provençal Sauce (v)

Vine Tomato Tarte Tatin with Thyme, Shallots & West Country Blue Cheese (v)

Puddings

Brandy Snap Basket with Strawberries and Cornish Clotted Cream

Rhubarb Crème Brulee with Butter Biscuits

Dark Chocolate and White Chocolate Layered Mousse

Summer Pudding with Blackcurrant Coulis and Raspberry Cream

Eton Mess

Passion Fruit Tart with Crème Fraiche

Fresh Cream Profiteroles with Belgian Chocolate Sauce

Blueberry and Champagne Jelly with Blueberry Cream

Knickerbocker Glory

Assiette of Miniature Puddings (select three)

Blueberry and Champagne Jelly with Blueberry Cream

Summer Pudding

Panna Cotta with Mango & Passion Fruit

Chocolate and Morello Cherry Sunken Soufflé

Raspberry Pavlova

Brandy Snap Basket with Strawberries and Cornish Clotted Cream

Chocolate Cup with White Chocolate Mousse & Raspberries

Rhubarb Crème Brulee

If you would like to add a Cheese course please see page 9, or for Coffee & Chocolates please see page 10.



Formal Seated Buffet

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

Menu 1

Honey Baked Wiltshire Ham & Wholegrain Mustard
Fillet of Salmon with Lemon & Soft Herb Mayonnaise
Spinach & Feta Cheese Filo Pastry Strudel (v)
Dressed Mixed Leaves
Cherry Tomatoes with Basil Pesto
Celeriac Coleslaw
Hot New Potatoes with Parsley & Chive Butter

Fresh Cream Profiteroles with Belgian Chocolate Sauce
Strawberry & Passion Fruit Pavlova

Coffee, Tea & Herbal Infusions

Menu 2

Cold Roast Sirloin of Beef with Salsa Verde
Salmon & Asparagus En Croûte with Dill & Capers
Spinach & Feta Cheese Filo Pastry Strudel (v)
Thai Green Vegetable Curry (v)
Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar
Vine Tomatoes with Shallot & Grain Mustard Vinaigrette
Stir-Fry Noodle Salad
Hot New Potatoes with Parsley & Chive Butter

Strawberries & Clotted Cream
Lemon Possett with Vanilla Blueberries & Shortbread
Double Chocolate Mousse with Tuile Biscuits

British Farmhouse Cheeseboard with Chutney,
Grapes & Biscuits

Coffee, Tea & Herbal Infusions

If you would like to add a Starter please see page 6.

Fork Buffet

For less formal, 'standing' events this food is served from a buffet table and can be easily eaten with a fork. Please select 2 items including a vegetarian choice from the list below. You may wish to have seasonal vegetables with your buffet main course or a choice of two salads and hot or cold potatoes, rice or pasta from page 9.

Salad of Free Range Chicken with Green Beans, Honey, Saffron, Orange & Hazelnuts (c)
Chicken Caesar Salad with Parmesan, Anchovies, Cos Lettuce, Garlic Mayonnaise and Croutons (c)
Coronation Chicken with Toasted Almonds (c)
Coriander Chicken with Lemon Grass, Coconut Milk & Crème Fraiche
Lamb Meatballs with Lentils and Tagliatelle
Chinese Style Beef with Hoi Sin & Plum Sauce
Marinated Tiger Prawns with Oriental Vegetables
Fillet of Salmon with Watercress & Radish Mayonnaise (c)
Seared Salmon with Slow Roast Vine Tomatoes, Baby Spinach & Tarragon Mayonnaise
Thai Green Vegetable Curry (v)
Tagliatelle Primavera (Peas, Asparagus & Spinach) with Parmesan Cheese (v)
Marinated Romano Peppers with Buffalo Mozzarella (v) (c)

And for something a little different...

West Country Ploughman's

Greens of Somerset Farmhouse Cheddar* & Double Gloucester, Honey Baked Wiltshire Ham, Coleslaw, Organic Cider & Apple Chutney, Mustard Piccalilli, Vine Ripened Tomatoes, Pickled Shallots, Cox's Apples and Dorset Thick 'n Thins all served with Crusty White Bloomer and Somerset Butter.
.....Great with a bottle of Weston's Organic Cider

* Our Cheddar is sourced from Greens of Somerset who are located just 3 miles from Glastonbury, where Cheddar originated.

If you would like to add a Pudding please see page 3, or for Coffee please see page 10.

For less formal, standing events our barbeque food is served from a buffet table with baskets of Soft Flour Baps, Fried Onions & Sauces.

The price includes 3 items per person plus 2 salads and 1 potato, rice or wheat item from page 9.

Please choose 2 items from either Band A or Band B plus 2 Vegetarian items (of which you will receive 50% of each).

If you would like a barbeque as a formal seated event a surcharge will apply. Please note that Barbeques are not suitable in all venues. Please ask for details.

Band A

Aberdeen Angus Burger with Relish
Spicy Lamb Burger with Coriander, Tomato & Yoghurt Relish
Free Range Pork Hot Dog Bun
Cajun Spiced Chicken Skewer
Marinated Thai Chicken Skewer
Jerk Chicken with Hot Sauce
Barbequed Pork Ribs

Band B

Chicken, Prosciutto & Sage Kebabs
Hickory Smoked Pork Loin Steaks
Pork Tenderloin Marinated in Sage, Shallots & Thyme
Gammon Steak with Pineapple & Black Pepper Relish
Rump Steaks with Rosemary & Sea Salt
Rib Eye Steaks with Garlic & Mustard
Minute Sirloin Steaks with Crushed Black Peppercorns
Fillet of Beef Tagine Skewers Marinated in Moroccan Spices with Tomatoes, Potatoes, Peppers, Olives, Onions & Prunes
Butterfly Legs of Lamb with Charmoula
Spiced Coconut Lamb Satay
Crevettes with Ginger, Garlic, Lemon & Chilli on Skewers
Brochette of Salmon with Cumin & Coriander
Mackerel Fillets with Moroccan Spices

Vegetarian

Portabello Mushroom Burger with Gruyere, Fried Onions, Garlic & Tarragon
Brochette of Tagine Vegetables (vegan)
½ Corn on the Cob with Honey Butter
Skewers of Aubergine, Butternut Squash & Shallots (vegan)
Halloumi, Red Onion & Cherry Tomatoes Marinated in Fennel Seeds, Rosemary & Oregano
Kebabs of Tomatoes and Tofu with Aged Balsamic & Oregano

If you would like to add a Pudding please see page 3, or to finish your meal with an Iced Coffee please see page 10.



Please select one starter, main and pudding for your entire party, plus a vegetarian alternative where necessary.

Starters

Butternut Squash Soup with Crisp Sage and Parmesan (v)

Cream of Organic Leek & Maris Piper Soup with Crispy Onions and Chives (v)

Tartlet of Soft Goats Cheese, Port & Red Wine Caramelised Onions, with Lambs Lettuce and Aged Balsamic Vinegar (v)

Pork, Bacon & Pistachio Terrine with Apple & Somerset Cider Brandy Chutney and Spelt Bread

Classic Fish Soup with Aioli & Cheese Straws

Twice Baked Godminster Organic Cheddar Soufflé with Soft Herb, Pear & Walnut Salad (v)

Marinated Artichoke & Feta Salad with Olives and Pine Nuts (v)

Smoked Haddock Paté with a Baby Spinach & Tomato Salad and Ciabatta Crostinis

Puff Pastry Galette of Aubergines, Chorizo and Smoked Mozzarella with Herb Salad & Olive Dressing

Tiger Prawns with Lemon & Herb Salad, Tomato and Chive Dressing & Crème Fraiche

Smoked Salmon and Pickled Cucumber Salad with Seeded Soda Bread

Shredded Roast Duck Salad with Sweet & Sour Cucumber Dressing & Crispy Leeks

Main Courses

Fosters Bangers and Mash with Caramelised Onions, Creamed Peas & Carrots and Thyme Gravy

Steak and Ale Pie with Thyme Mash and Creamed Greens

Supreme of Free Range Chicken with Celeriac, Cabbage and Pancetta, Fondant Potato and Madeira Jus

Tenderloin of Pork with Dauphinoise Potatoes, Carrots in Tarragon Butter, Caramelised Apple and Redcurrant Jus

Topside of Beef Braised in Red Wine and Veal Stock with Champ and Root Vegetables

Confit Duck Leg with Braised Red Cabbage, Puy Lentil Potato Cake and a Sherry Vinegar Sauce

Rump of Autumn Lamb with Aubergine Puree, Vine Tomatoes, Roast Potatoes and Lamb Jus

Roasted Seabass with a Teriyaki Glaze, Oriental Vegetables and Five Spice Rice

British Beef Fillet cut from the Tenderloin with Shallot & Madeira Jus, Cocotte Potatoes, Creamed Mushrooms and Spinach

Spinach, Leek and Ricotta Filo Parcel with a Chestnut Mushroom and Chive Sauce (v)

Winter Vegetable Hot Pot with Parsley Dumplings (v)

Sweet Potato Gnocchi with Wild Mushrooms, Sage Butter Sauce & Parmesan (v)

Puddings

Sherry Trifle with Toasted Almonds

Hazelnut and Cappuccino Cheesecake

Vanilla Panna Cotta with Plums in Red Wine and Viennese Biscuits

Sticky Toffee and Date Pudding with Butterscotch Sauce & Double Cream

Warm Chocolate and Brazil Nut Tart with Mascarpone and Cherry Brandy

Lemon Posset with Blueberries and Oatmeal Shortbread

Mandarin Crème Brûlée with Orange Caramel and Tuile Biscuits

Apple Tarte Tatin with Cornish Clotted Cream and Toffee Sauce

Assiette of Miniature Puddings (select three)

Vanilla Panna Cotta with Spiced Red Wine Plums

Mandarin Crème Brûlée

Caramelised Apple and Puff Pastry Tart

Cappuccino Cheesecake

Chocolate Cup with Chocolate & Armagnac Mousse

Lemon Posset with Blueberries in a Shot Glass Hazelnut

Meringue with Cinnamon Cream and Roasted Pears

Baklava

If you would like to add a Cheese course please see page 9, or for Coffee & Chocolates please see page 10.

Formal Seated Buffet

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

Menu 1

Loin of Pork stuffed with Confit Garlic & wrapped in Pancetta
Fosters Fish Pie
Tagine of Sweet Potatoes, Butternut Squash,
Carrots & Prunes (vegan)
Panaché of Seasonal Vegetables
Savoury Rice
Rissolé Potatoes

Apple & Cinnamon Crumble with Vanilla Custard
Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits

Coffee, Tea & Herbal Infusions

Menu 2

Carbonade of Beef with Ciabatta Croutons
Baked Pollock with Pesto Crumb & Cherry Vine Tomatoes
Spinach & Ricotta Lasagne (v)
Tagine of Sweet Potatoes, Butternut Squash,
Carrots & Prunes (vegan)
Panaché of Seasonal Vegetables
Aubergine, Yellow Pepper, Red Onion & Tomato Salad
New Potatoes with Chive Butter
Savoury Rice

Sherry Trifle
Sticky Toffee Pudding with Clotted Cream
Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits

British Farmhouse Cheeseboard with Chutney,
Grapes & Biscuits

Coffee, Tea & Herbal Infusions

If you would like to add a Starter please see page 6.

Fork Buffet

For less formal, 'standing' events this food is served from a buffet table and can be easily eaten with a fork. Please choose 2 items from the list below, to include a vegetarian choice, plus two salads and hot or cold potatoes, rice or pasta from page 9. Alternatively you may wish to have seasonal vegetables with your buffet.

Lancashire Hot Pot
Steak, Kidney & Mushroom Pie
Moroccan Lamb Tagine
Fosters Fish Pie
Beef Bourguignon
Fillet of Pork Stroganoff
Chicken, Mushroom & Tarragon Pie
Tagine of Sweet Potatoes, Butternut Squash, Carrots and Prunes (vegan)
Spinach & Ricotta Lasagne with Pinenuts (v)

If you would like to add a Pudding please see page 6,
or for Coffee please see page 10.

Finger Buffet Lunch

Our Finger Buffet is served cold* from a buffet table for guests to help themselves. The price includes Ciabatta sandwiches with your choice of 4 fillings, Kettle Chips, plus 4 items from the list below.

Please select 4 sandwich fillings from the list below:

Red Thai Prawns, Grilled Peppers, Coriander & Rocket
 Egg Mayonnaise with Anchovy & Cress
 Baked Ham & Piccalilli
 Cumberland Sausage, Roast Tomatoes & Mustard Onions
 Bacon, Lettuce, Tomato with Avocado & Black Pepper Mayonnaise
 Ham, Gruyere & Wholegrain Mustard
 Cheddar, Celery & Red Onion Mayonnaise (v)
 Onion Bhaji, Rocket & Vegetable Raita (v)
 Somerset Goats Cheese, Pesto, Tomato & Pinenuts (v)
 Wensleydale & Carrot Chutney (v)
 Houmous, Toasted Cumin Seeds, Iceberg Lettuce (vegan)

Please select 4 items from the list below:

Rye Bread Crostinis with Local Smoked Salmon, Cream Cheese & Capers
 Tartlets of Crab, Tarragon & Parmesan*
 Tortilla Wraps filled with Jerk Chicken, Spring Onions, Mango,
 Pineapple & Coriander
 Free Range Scotch Egg with Tomato Salsa
 Proscuitto & Parmesan Palmiers
 Lamb Crostini with Spiced Redcurrant Glaze
 Croûte of Duck Rillettes with Apricot & Ginger Chutney
 Thai Style Chicken*
 Smoked Duck, Rocket & Plum Sauce Wrap
 Poppy & Sesame Seed Sausage Rolls*
 Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses* (v)
 Bruschetta of Houmous, Basil & Grilled Mediterranean Vegetables (vegan)
 Focaccia Pizza with Onions, Garlic, Portabello Mushrooms and Cheese* (v)
 Tartlets of Somerset Goats Cheese with Red Onion and Port Marmalade* (v)

*Some items can be served hot in certain venues. Please ask for details.

Evening Party Food

More substantial than Canapés and more sophisticated than a Finger Buffet, these delicate, handmade items can either be served graze style amongst your guests, or from a buffet table for your guests to help themselves. Please select 8 items from the list below.

Plunged Shrimp with Chilli Mojo
 Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce
 Smoked Salmon Rolls with Soft Herbs, Shallots, Black Pepper & Cream Cheese
 Fosters 'Scotch Eggs' with White Crab & Quails Egg
 Frikadelle Burgers (Mini Scandinavian Meat Burger in a Bun)
 Chilli Corn Muffins with Pancetta, Avocado & Coriander
 Twice- Marinated Tandoori Chicken with Lemon Yoghurt
 Crispy Pork Wontons with Soy Sauce*
 Croque-Monsieur with Wiltshire Ham & Gruyere Cheese
 Roasted Red Pepper & Cannellini Bruschetta (vegan)
 Vine Tomato Tarte Tatins with Whitelake Farm Goats Cheese (v)
 Asparagus & Swiss Cheese Filos with Salsa Relish (v)
 Cheddar & Caraway Cheese Straws (v)

*Item not available at all venues

We can suggest all sorts of delicious drinks to accompany your food and help your party to go with a swing. Please ask for details.

Please select two salads and hot or cold potatoes, rice or pasta from the list below. Subject to availability you may prefer to have seasonal vegetables with your buffet main course. Please ask for details.

Salads

Celeriac Coleslaw
 Aubergine, Yellow Pepper, Red Onion & Tomato Salad
 Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar
 Vine Tomatoes with Shallot & Grain Mustard Vinaigrette
 Chinese Leaf, Spring Onions, Chilli Peanuts with Coriander & Harris Dressing
 Cous Cous with Olive Oil, Lemon, Pistachios & Raisins
 Cucumber and Poppy Seed Salad
 Baby Pasta Salad of Sunblushed Tomatoes, Pine Nuts & Oregano
 Organic Diced Beetroot & Onion
 Cherry Tomatoes with Basil Pesto
 Stir-Fry Noodle Salad with Spring Onion, Chilli, Sesame Seeds & Cashews
 Greek Salad (Cos Lettuce, Red Onion, Tomato, Feta & Pitted Black Olives)
 Cos Lettuce with Lemon, Garlic & Parmesan Dressing
 Tabouleh (Bulgar Wheat with Parsley, Mint, Lemon & Cucumber)
 Fennel, Chilli & Parsley with Lemon Dressing
 Dressed Mixed Leaves

Cheese

British Farmhouse Cheeses with Chutney, Grapes & Biscuits

Served plated as a cheese course - please select 3 from the list below
 Served on a board - please select 3 from the list below

Exmoor Blue, Blacksticks Blue, Cashel Blue, Cropwell Blue Stilton, Mrs Appleby's Cheshire, Wensleydale, Organic Somerset Godminster Cheddar, Village Green Goats Cheese, Greens of Glastonbury Cheddar, Gubeen, Bath Soft, Cornish Brie, Cornish Yarg, Wedmore

Potatoes, Rice & Wheat

New Potatoes with Chive Butter
 Rissolé Potatoes (New Potatoes Roasted in Butter with Fresh Rosemary & Thyme)
 Dauphinoise Potatoes (Sliced Potatoes Baked with Cream & Garlic)
 Pommes Parisienne (Potato Balls Roasted in Olive Oil and Butter)
 Pommes Lyonnaise (Sliced Potato Cooked with Butter & Onions)
 Creamed Potatoes (Either with Plain Butter, Mustard, Horseradish, Spring Onion, Olive Oil or Garlic & Herbs)
 Crushed New Potato Cakes
 New Potato Salad with Parsley & Chives
 Savoury Rice
 Basmati Rice
 Saffron Scented Rice
 Pilau Rice
 Thai Fragrant Rice
 Rice Salad with Mixed Peppers, Red Onion, Sweetcorn & Soft Herbs
 Pasta or Noodles
 Baby Pasta Salad of Sunblushed Tomatoes, Pine Nuts & Oregano
 Cous cous with Spring Onion & Mint (h/c)

Traditional Full English

Served with Freshly made Breakfast Rolls, Local Butter, Preserves, Orange Juice and Fair Trade Coffee, Tea or Herbal Infusions.

Please choose 5 of the following:

Scrambled Free Range Eggs
Rashers of Back Bacon
Local Free Range Pork Sausage
Hash Browns
Grilled Vine Tomato
Sautéed Mushrooms
Baked Beans

Continental Breakfast

Including Danish Pastries, Croissants with Local Butter, Preserves, Fresh Fruit, Orange Juice and Fair Trade Coffee,
Tea or Herbal Infusions.

You can also add a selection of Charcuterie.

Breakfast on the Go

Smoked Salmon & Cream Cheese Bagel
Rashers of Back Bacon in a
White Batch or Soft Flour Bap
Cumberland Sausage in a
White Batch or Soft Flour Bap
Muffin – Blueberry or Double Chocolate
French/Danish Pastries
Croissant with Local Butter & Preserves

West Country Cream Tea

English Tea Scones with Fosters Homemade Strawberry Jam, Somerset Butter, Cornish Clotted Cream & Somerset Blend Tea

Traditional Afternoon Tea

Including a choice of Earl Grey, Lapsang Souchong or English Breakfast Tea served with Cucumber, Free Range Egg and Cress and Smoked Salmon Sandwiches and your choice of 4 items from the list below.

Fruit Cake
Lemon Drizzle Cake
Chocolate Cake
Apple and Cinnamon Cake
Coffee and Walnut Cake
Scones Served with Cornish Clotted Cream and Strawberry Jam
Chocolate Dipped Strawberries (April-September only)
Mini French Macaroons
Fresh Cream Filled Choux Buns dipped in Belgian Chocolate

Champagne Afternoon Tea

Traditional Afternoon Tea (as above) with a glass of Champagne!

The Finishing Touches

Coffee, Tea & Herbal Infusions
Iced Coffee
Chocolate Mints
Handmade Chocolate Truffles or Fudge
Homemade Florentines or Biscotti

We hope that you have enjoyed our menus and found plenty to whet your appetite. However, if you haven't found anything suitable for your event, please contact us so that we can design a bespoke solution for you.