

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)
- Valley Smokehouse (Dundry)
- Bristol Meat Traders (Bristol)
- Ensors Organic Meat (Cinderford)
- Chef Direct (Barrow Gurney)
- Vin Sullivan (Gwent)
- Ritter Courivaud (Swindon)
- The Thoughtful Bread Company (Bath)
- Buxton Butchers (Bristol)
- Griffiths Butchers (Somerset)
- Olives et al (Sturminster)
- Kassero Oils (Bristol)

To ensure that we source the best quality ingredients year round we have organised our menus by season. Spring & Summer generally means April to September and Autumn & Winter means October to March. However, we pride ourselves on our flexible approach so, if you see a dish you would like us to serve 'out of season', please just ask.

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

**Special Dietary Requirements & Children's Food**  
Our chefs are happy to accommodate any special dietary requirements with sufficient notice. Please ask your event manager for details. We like to offer children with smaller appetites 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. Please select approximately equal numbers of hot and cold items. \*Certain items are not suitable in all venues; please ask for details.

- Fish**
- Grilled Yellow Fin Tuna with Salsa in a Sesame Pastry Cone (c)
  - Elton Farm Smoked Salmon, Celeriac Rémolade & Pancetta (c)
  - Fosters 'Scotch Eggs' with White Crab & Quails Egg (c)
  - Pollock in Pesto Breadcrumbs with Smoked Garlic Mayo\* (h)
  - 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 Fraîche (c)

### Meat & Poultry

- Seared Loin of Lamb with Onion Puree and Confit Tomatoes on Crostini (h/c)
- Tournedos Rossini (Beef Fillet, Foie Gras & White Truffle) (h/c)
- Honey & Mustard Glazed Free Range Pork Chipolatas (h)
- Croque-monsieur with Wiltshire Ham & Gruyere Cheese (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)
- Mini Hand Raised Chicken & Wiltshire Ham Pie with Plum Chutney (c)
- Crispy Pork Wontons with Soy Sauce\* (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)
- Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish (h/c)
- Tartlet of Farmhouse Goats Cheese & Red Onion & Port Marmalade (h/c)
- Melon & Pickled Ginger Sushi with Sel Gris (vegan) (c)

### Sweet

- Chocolate Orange Truffle Cup with Honeycomb (c)
- Warm Apple & Cinnamon Crumble (h)
- Triple Chocolate Pecan Brownie (h/c)
- Warm Treacle Tart (h)
- Raspberry & Lime Panna Cotta (c)

### 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.

### Amuse Bouche (to whet the appetite)

Chilled Gazpacho Shot with Pickled Vegetables

Japanese Spoons of Brixham Crab Salad with Avocado and Tomato Dressing

### Starters

Mixed Melon Cocktail served with Blackcurrant Sorbet and Mint Sugar (v)

Spring Chicken Broth with Toasted Granary

Soup au Pistou with Focaccia Bread (v)

Grilled Mediterranean Vegetable Galette with Rocket & Pesto Dressing (v)

Asparagus Spears with Parmesan & Extra Virgin Olive Oil (v)

Classic Prawn Cocktail with Little Gem & Apple Salad

Valley Smokehouse Smoked Chicken, Mango, Avocado, Water Chestnuts, Radish and Summer Leaves

Severn & Wye Smoked Salmon with Lemon and a Micro Leaf and Soft Herb Salad

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

Confit Duck Leg with Puy Lentil Potato Cake, Green Beans and a Sherry Vinegar Sauce

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

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

Loin of Line Caught Cod with Lyonnaise Potatoes, Spinach with Wild Mushrooms and Fennel Sauce

Rump of Welsh Lamb with Caper Sauce, Parisienne Potatoes, Green Beans and Roast Cherry Vine Tomatoes

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

Caramelised Garlic Tart with Shallots & Whitelake Farm Goats Cheese (v)

Cassoulet of Beans, Tomatoes and Summer Vegetables with Herbed Breadcrumbs and Crusty Bread (v/vegan)

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

### Sorbets (to cleanse the palate)

Champagne & Pear Sorbet

Blackcurrant Sorbet with Crème de Cassis

### 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

Treacle Tart with Cornish Clotted Cream

Fresh Cream Profiteroles with Belgian Chocolate Sauce

Lemon Posset with Blueberries and Oatmeal Shortbread

**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

If you would like to add a Cheese Course or Coffee & Chocolates to your menu please see page 9.

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

### Menu 1

#### West Country Ploughman's

Greens of Somerset Farmhouse Cheddar & Double Gloucester  
Honey Baked Wiltshire Ham  
Coleslaw  
Vine Ripened Tomatoes  
Pickled Shallots  
Cox's Apple Salad  
Organic Cider & Apple Chutney  
Mustard Piccalilli  
Bath Olivers  
Crusty White Bloomer with Somerset Butter

Strawberries & Clotted Cream

### Menu 2

#### Classic Summer Buffet

Honey Baked Wiltshire Ham & Wholegrain Mustard  
Fillet of Salmon with Lemon & Soft Herb Mayonnaise  
Individual Summer Vegetable Quiche (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  
Strawberries & Clotted Cream

Freshly Filtered Coffee, Tea & Herbal Infusions

### Menu 3

#### Premium Summer Buffet

Cold West Country Fillet of Beef with Salsa Verde  
Salmon & Asparagus En Croûte with Dill & Capers  
Warm Artichoke Gratin (v)  
Grilled Aubergine Pepperonata & Feta Cheese Frittata (v)  
Rocket with Parmesan, Extra Virgin Olive Oil &  
Aged Balsamic Vinegar  
Vine Tomatoes with Shallot & Grain Mustard Vinaigrette  
Italian Panzanella Bread Salad  
Hot New Potatoes with Parsley & Chive Butter

Strawberry & Passion Fruit Pavlova  
Double Chocolate Mousse with Tuile Biscuits

British Farmhouse Cheeseboard with Chutney,  
Grapes & Biscuits

Freshly Filtered Coffee, Tea & Herbal Infusions served with  
Handmade Chocolate Truffles

If you would like to add a Starter to your menu please select from the list on page 3.



For less formal, standing events our barbeque food is cooked in front of your guests (where possible) and served from a buffet table with baskets of Breads, Fried Onions & Sauces. The price includes 2 Meat or Fish items plus 2 Vegetarian items (of which you will receive 50% of each) and 3 Salad items. Please select accordingly from Band A or Band B below. If you would like a barbeque as a formal seated event a surcharge will apply. Please ask for details.

### Band A

#### Breads & Sauces

Served with Flourey Baps, Fried Onions, Ketchup, Mustard & Relish

#### Meat & Fish

Aberdeen Angus Burger with Sliced Beef Tomato  
Free Range Pork Hot Dog with Caramelised Onions  
Marinated Thai Chicken Skewer  
Line Caught Fish Kebab with Dill & Lemon  
Gammon Steak with Pineapple and Black Pepper Relish  
Barbequed Pork Ribs

#### Vegetarian

Portabello Mushroom Burger with Gruyere, Fried Onions, Garlic & Tarragon (v)  
½ Corn on the Cob with Honey Butter (v)  
Glamorgan Sausage with Red Onion Marmalade (v)

#### Salads

Vine Tomatoes with Shallot & Grain Mustard Vinaigrette  
Dressed Mixed Leaves  
Greek Salad (Red Pepper, Cucumber, Red Onion, Tomato, Feta & Pitted Black Olives)  
Coleslaw  
New Potatoes with Chive Butter  
Savoury Rice

### Band B

#### Breads & Sauces

Served with a Selection of Artisan Breads, Olive Tapenade, Basil Pesto, Fried Onions & Sauces

#### Meat & Fish

Yellow Fin Tuna Loin & Wasabi with Black Olive & Tomato Salsa  
Free Range Pork Belly with Apple & Cider Relish  
Free Range Breast of Chicken Kebab with Moroccan Spices, Lemon & Pine Nuts  
Rib Eye Steaks with Confit Onions, Guyere Cheese & Tarragon Mustard  
Butterfly Legs of Lamb with Charmoula  
Tiger Prawns with Ginger, Garlic, Lemon and Chilli on Skewers

#### Vegetarian

Skewers of Aubergine, Butternut Squash & Shallots (vegan)  
Falafel Burger in Flat Bread with Chilli Jam & Tzatziki (v)  
Halloumi, Red Onion & Cherry Tomatoes Marinated in Fennel Seeds, Rosemary & Oregano (v)

#### Salads

Rocket with Pickled Leeks, Sour Cherries, Walnuts, Pink Lady Apples & Gorwydd Caerphilly  
Vine Tomato, Buffalo Mozzarella & Avocado in a Torn Basil, Pine Nut & Parmesan Dressing  
Moroccan Roasted Aubergines with Chick Peas, Feta, Romano Peppers, Confit Tomatoes, Parsley, Mint & Sumac  
Italian Panzanella Bread Salad  
Tabouleh (Bulgar Wheat with Parsley, Mint, Lemon & Cucumber)  
Lemon Thyme Roasted Charlotte Potatoes with Asparagus, Lilliput Capers, Tarragon & Extra Virgin Olive Oil



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

### Amuse Bouche (to whet the appetite)

Shot of Velvety Jerusalem Artichoke Soup with White Truffle Croûte (v)

Creamy Beetroot Risotto with Pistachio Sauce (v)

### Starters

Butternut Squash Soup with Crisp Sage and Parmesan (v)

Leek, Celeriac & Smoked Garlic Soup with Oatcakes (v)

Tartlet of Goats Cheese, Port & Red Wine Caramelised Onions with Watercress & Radicchio Salad (v)

Pork & Pistachio Terrine with Pickles, Chutney and Rustic Bread

Smoked Haddock Chowder with Corn Fritters

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

Brixham Crab and Cucumber Salad with Confit Tomatoes

Galette of Aubergine Caviar, Sunblushed Tomatoes, Chorizo and Smoked Mozzarella with Herb Salad & Olive Dressing

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

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

### Main Courses

Free Range Pork Sausage and Mash with Caramelised Onions, Creamed Peas, Carrots and 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 Cinnamon and Red Wine Jus, Maple Glazed Parsnips, Braised Red Cabbage & Apple and Dauphinoise Potatoes

Rump of Autumn Lamb with Creamed Leeks, Vine Tomatoes, Roast Potatoes and Lamb Jus

Roasted Seabass with Roasted Fennel, Green Olive Mash and Sauce Vierge

Venison Steak with Celeriac Puree, Wild Mushrooms, Roasted Carrots and Juniper Berry Jus

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

Steamed Portabello Mushroom Pudding with Madeira Cream Sauce (v)

Butternut Squash and Goats Cheese Galette (v)

### Puddings

Sherry Trifle with Toasted Almonds

Honeycomb & Clotted Cream Fudge 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

Bath Bun Bread & Butter Pudding with Crème Anglaise

Mandarin Crème Brûlée with Orange Caramel and Tuile Biscuits

Apple Tarte Tatin with Cornish Clotted Cream and Toffee Sauce

### Trio of Chocolate Desserts

Chocolate & Orange Marquise

Belgian Chocolate Brownie

White Chocolate Brûlée with Raspberries

### Savouries (to clear the palate)

Mushroom McCaire (Crostini of Field Mushrooms, Velouté & Gruyere Cheese)

Pissaladière (Caramelised Onion Tart with Anchovies & Black Olives) with Goats Cheese Salad

For less formal, 'standing' events this delicious food is served from a buffet table and can be easily eaten with a fork to take advantage of networking opportunities.

**1 Course – Cold**

Seared Salmon with Slow Roast Vine Tomatoes, Baby Spinach & Tarragon Mayonnaise  
Marinated Romano Peppers with Baba ghanoush, Mozzarella & Basil Pesto (v)  
Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar  
New Potato Salad  
Buttered Rustic Baguette

**1 Course – Hot**

Chinese Style Beef with Hoi Sin & Plum Sauce  
Egg Noodle Stir Fry with Spring Onions, Water Chestnuts, Mushrooms, Beansprouts, Baby Corn & Sweet Chilli Sauce (v)  
Chinese Leaf, Spring Onions, Chilli Peanuts with Coriander & HARRISA Dressing  
Saffron Scented Rice  
Prawn Crackers

**1 Course – Hot**

Lancashire Hot Pot  
Spinach, Mushroom & Leek Strudel (v)  
Braised Red Cabbage with Bramley Apple  
Rissolé Potatoes (New Potatoes roasted in Butter with Fresh Rosemary & Thyme)  
Buttered Rustic Baguette

**1 Course – Hot**

Tuscan Pork & Bean Casserole  
Ratatouille au Gratin (v)  
Creamed Spinach with Nutmeg, Garlic & Sautéed Onions  
Pommes Lyonnaise (Sliced Potato cooked with Butter & Onions)  
Buttered Rustic Baguette

**2 Courses – Cold**

Salad of Free Range Chicken with Green Beans, Honey, Saffron, Orange & Hazelnuts  
Fillet of Salmon with Watercress & Radish Mayonnaise  
Marinated Romano Peppers with Baba ghanoush, Mozzarella & Basil Pesto (v)  
Vine Tomatoes with Shallot & Grain Mustard Vinaigrette  
Lemon Thyme Roasted Charlotte Potatoes with Asparagus, Lilliput Capers, Tarragon & Extra Virgin Olive Oil  
Buttered Rustic Baguette

Fresh Cream Profiteroles with Belgian Chocolate Sauce  
Exotic Fruit Salad

**2 Courses – Hot**

Steak, Kidney & Mushroom Pie  
Fosters Fish Pie  
Galette of Red Onion and Port Marmalade with Goats Cheese & Thyme (v)  
Creamed Peas, Leeks & Parsley  
New Potatoes with Chive Butter  
Buttered Rustic Baguette

Vanilla Panna Cotta with Plums in Red Wine and Viennese Biscuits  
Sticky Toffee and Date Pudding with Butterscotch Sauce & Double Cream

**Add Coffee to your Fork Buffet Menu for just £1.95 per person.**



Cooked in front of your guests in giant 'paella style' pans these dishes from around the World are guaranteed to delight and impress your guests. Please select 2 dishes including a vegetarian option.

- British**
  - Kedgeree** - Natural Smoked Haddock in Creamy Rice with Parsley, Curry Spice, Eggs & Butter served with Multiseed Bloomer Bread
  - Cumberland Sausage Casserole** - Cumberland Sausages pan cooked with Herbs & Spices, Red Wine, Tomatoes, Garlic & Cannellini Beans served with Multiseed Bread
  - Vegetable Hot Pot** - Root Vegetables, Herbs & Red Skinned Potatoes cooked in Vegetable Stock & served with Multiseed Bread (v)

- French**
  - Tartiflette** - Classic French Dish made with Potatoes, Reblochon Cheese, Cream, Onions & Bacon served with Baguette
  - Coq-au-Vin** - Chicken cooked in a Red Wine Sauce with Lardons, Mushrooms, Garlic & Herbs served with Baguette
  - Ratatouille** - Traditional French Provençal style Vegetable Stew served with Baguette (v)

- Italian**
  - Penne Carbonara** - Penne Pasta with Ham in a Creamy Carbonara Sauce served with Focaccia Bread
  - Chicken Cacciatore** - Chicken cooked in Tomatoes, Herbs, Mushrooms, Wine & Garlic and served with Focaccia Bread
  - Risotto Primavera** - Classic Italian Rice Dish cooked with Asparagus, Petit Pois & Broad Bean Kernalns served with Focaccia Bread (v)

- Spanish**
  - Paella** - Rice cooked in the Spanish style with Prawns, Squid, Chicken & Chorizo served with Garlic Bread
  - Patatas Bravas** - Potatoes in a Spicy Tomato & Spinach Sauce served with Garlic Bread (v)

- Spanish cont.**
  - Chicken Romesco** - Chicken cooked with Peppers, Tomato, Almonds, Hazelnuts, Garlic, Olive Oil & Spices served with Garlic Bread

- Middle Eastern**
  - Moroccan Lamb Tagine with Jewelled Cous Cous** - Lamb, Prunes & Apricots cooked in a sauce with Moroccan Spices, Saffron, Tomatoes & Coriander served with Flat Bread

- Lemon Chicken** - Chicken with Spices, Ginger, Olive Oil, Lemon & Spring Onions served with Flat Bread

- Vegetable Tagine** - Butternut Squash, Aubergines & Onions cooked in a sauce with Tomatoes, Prunes, Apricots, Moroccan Spices & Almonds served with Flat Bread (v)

- Asian / Pacific Rim**
  - Chicken Biryani** - Chicken & Basmati Rice cooked in a Stock with Onion, Butter, Curry Spices, Coriander & Parsley served with Chapatti

- Pad Thai** - Noodles Stir Fried with Tiger Prawns, Garlic, Chilli, Lime, Spring Onions, Peanuts, Beansprouts & Thai Spice served with Prawn Crackers

- Mee Goreng** - Noodles Fried with Spring Onions, Chilli, Beansprouts, Tofu, Pineapple, Potato & Lime served with Prawn Crackers (v)

- Caribbean**
  - Grenadian Pelau** - Chicken & Rice cooked with Pigeon Peas, Sweet Peppers, Hot Pepper, Carrots, Coconut Milk, Onion, Garlic & Coriander served with Hard Dough Bread

- Jerk Pork, Rice & Peas** - Pork Fillet, Allspice, Hot Pepper, Garlic, Dark Rum, Rice & Black Eyed Beans served with Hard Dough Bread

- Egg Plant Creole** - Aubergine, Onion, Tomatoes, Peppers, Celery, Garlic, Herbs & Cheddar Cheese served with Hard Dough Bread (v)

Please ask us about adding a delicious regional Dessert to your menu.

### Finger Buffet

Our Finger Buffet is served cold\* from a buffet table for guests to help themselves. The price includes Kettle Chips, 4 Sandwiches of your choice, plus 4 items from the list below. \*Some items can be served hot in certain venues. Please ask for details.

#### Please select 4 sandwiches from the list below:

Red Thai Prawns, Grilled Peppers, Coriander & Rocket in a Wrap  
Jerk Chicken, Spring Onions, Mango, Pineapple & Coriander in a Wrap  
Baked Ham & Piccalilli on Farmhouse White  
Cumberland Sausage, Roast Tomatoes & Mustard Onions on Farmhouse White  
Bacon, Lettuce, Tomato with Avocado & Black Pepper Mayonnaise on Baguette  
Ham, Gruyere & Wholegrain Mustard on Granary Bread  
Egg Mayonnaise & Cress on Multiseed Bread (v)  
Cheddar, Celery & Red Onion Mayonnaise on Multiseed Bread (v)  
Somerset Goats Cheese, Pesto, Tomato & Pinenuts on Ciabatta (v)  
Wensleydale & Carrot Chutney on Granary (v)  
Houmous, Toasted Cumin & Pumpkin Seeds, Iceberg Lettuce & Julienne of Pepper in a Wrap (vegan)

#### Please select 4 items from the list below:

Rye Bread Crostinis with Locally Smoked Salmon, Cream Cheese & Capers  
Tartlets of Crab, Tarragon & Parmesan\*  
Twice-marinated Tandoori Chicken with Lemon Yoghurt  
Thai Style Chicken\*  
Croûte of Duck Rillettes with Apricot & Ginger Chutney  
Raised Chicken & Ham Pie with Plum & Apple Chutney  
Free Range Scotch Egg with Tomato Salsa  
Proscuitto & Parmesan Palmiers  
Poppy & Sesame Seed Sausage Rolls\*  
Somerset Cheddar Scones with Onion Chutney & Farmhouse Cheeses\* (v)  
Focaccia Pizza with Onions, Garlic, Portabello Mushrooms and Cheese\* (v)  
Tartlets of Somerset Goats Cheese with Red Onion and Port Marmalade\* (v)  
Vine Tomato Tarte Tatins with Whitelake Farm Goats Cheese (v)  
Soft Herb Frittata with Onion, Pepper and Potato (v)  
Bocconcini Mozzarella and Vine Tomato Skewers with Basil Pesto (v)  
Bruschetta of Houmous, Basil & Grilled Mediterranean Vegetables (vegan)

### 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

### Vintage High Tea

Formally served to your guests at tables laid with beautiful vintage china, our high tea includes a choice of Earl Grey, Lapsang Souchong or English Breakfast Tea served with Cucumber, Free Range Egg & Cress and Smoked Salmon Sandwiches plus your choice of 6 items from the list below.

#### Sweet Items

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

#### Savoury Items

Cheddar Cheese and Cumin Scones (v)  
Roasted Zucchini and Taleggio Cheese Quiche (v)  
Vine Tomato Tarte Tatin Gremolata (v)  
Chargrilled Asparagus with Aged Balsamic on Rye Bread (v)

### The Finishing Touches

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