

## Sharing Platters

### SHARING PLATTERS

#### STARTERS

##### ITALIAN

- Marinated olives, marinated char vegetables, salami Napoli, prosciutto, tomato and mozzarella salad served with homemade focaccia bread

##### WEST COUNTRY

- Somerset pork pies, beetroot and apple coleslaw, chew valley potted smoked salmon, cave aged cheddar with apple and cider chutney, Dorset watercress with a cider dressing, artisan breads

##### FRENCH

- Baked Camembert with garlic and rosemary, caramelised onion jam, fine leaves, pork terrine, saucisson, gherkins and crusty baguette

##### MIDDLE EASTERN

- Lamb koftas with mint raita, baba ganoush, hummus, tabbouleh, marinated olives, rice wrapped in vine leaves, flat bread

**MAINS**

**“HOST-A-ROAST”**

- Roasted loin of pork or beef topside served with roasted rosemary and sea salt potatoes and seasonal vegetables. (Yorkshire pudding with Beef option). This option can also be served with two salads and hot new potatoes.

The meat is served straight to the table and carved by a nominated guest at each table (lots of fun!)

**FRAGRANT CHICKEN TAGINE**

- Cooked on the bone, with preserved lemon and rose petal served with jewel couscous, honey roasted vegetables and harissa

**PORCHETTA (STUFFED PORK BELLY)**

- Porchetta (stuffed pork belly) with a sage and raisin stuffing, fresh's herb's gremolata, hot new potatoes, fine leaves with parmesan and croutons, roasted Mediterranean vegetable salad.

**SLOW COOKED WHOLE LAMB**

- Slow cooked lamb with cumin, mint and oregano carved and served with tzatziki, jewelled rice and fattoush salad.

## ROASTED LEG OF LAMB

- Roasted leg of lamb studded with garlic and rosemary, served with potato dauphinoise, rioja wine sauce

## OTHER DISHES TO SHARE (POA)

- Boeuf Bourguignon
- coq-au-vin
- Pork casserole
- Chicken dijonnaise (mustard and white wine)
- Paella
- Sautéed free range chicken with tarragon and mushrooms
- Red Thai beef curry with green beans and coconut

## PICNIC BASKET

- Greek Salad Jar
- West Country pork pies
- Smoked mackerel pate
- Artisan bread
- Pasta and vegetable pesto salad jar
- Cave aged cheddar and chutney
- Sliced Somerset beef
- Sliced herb's roasted chicken

- Mixed leaves
- Roast vegetable tartlet
- Sicilian caponata
- Pickled onion
- Olive oil and balsamic
- English mustard
- Mayonnaise.

#### **DESSERTS TO SHARE**

- Whole vanilla cheesecake with a selection of fresh berries and fruit  
coulis
- Strawberries & Cream: Large bowls of Cheddar strawberries with  
whipped cream, pouring cream, meringues, coulis and shortbread to  
create your own!
- Chocolate brownie stack served with bowls of whipped cream, red  
berries and salted caramel sauce.
- Creamed profiteroles , chocolate sauce and fresh fruits and

#### **3 DESSERT OPTION**

- Chocolate brownie, lemon posset, coffee crème brûlée
- Mini dessert platter;  
Macaron, Fruit tartlet, Caramelised profiteroles, Lemon tart,

Chocolate brownie.

*All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. **If you have a food allergy or intolerance, please let us know before ordering.***

**DON'T KEEP US A SECRET - IF YOU LIKE IT, SHARE IT!**