

Starters

Smoked salmon and gruyere tartlet, with tossed salad

Puff pastry case filled with asparagus and hollandaise sauce

Individual fish terrine filled with a Dover sole mousse and seafood sauce

Salad of frisée, radicchio, smoked salmon prawns and avocado in tarragon vinaigrette

Salad of smoked chicken or duck sliced and fanned with avocado, cherry tomatoes and orange vinaigrette

Wild mushroom and stilton cheesecake with pickled pears.

Melon, tomatoes and cucumber with a tzatziki dressing

Salmon fishcakes with a parsley sauce

Salad with melted goats cheese and a balsamic vinegar dressing

Spinach roulade with prawns and hot herb bread

Main courses-Hot

Salmon, filleted and skinned and stuffed with prawns, parsley, butter and breadcrumbs, rolled in puff pastry and served with hollandaise, new potatoes, peas and bowls of green salad

Noisettes of lamb or racks, served with mint hollandaise, new potatoes, carrots in tarragon, french beans and spinach tartlet

Chicken breast, free-range and organic wrapped in parma ham and served with watercress sauce, pommes dauphinoise, stuffed mushrooms and spinach tartlets

Beef fillet, from local herds with onions and mushrooms in puff pastry, wild mushroom sauce and served with baby new potatoes in minted butter, roasted red peppers

Pork fillet, from Sue Morgan's Gloucester Old Spots, stuffed with a prune and forcemeat mixture with a madeira sauce, served with wild rice, apple fritters and celeriac rosti

Cold buffet

Rare roast beef, served on a bed of couscous with tartlets of mustard and horseradish

Home baked ham, in an orange and sugar crust

Chicken

*either with Coronation sauce or
boned and stuffed with apricot and pistachio forcemeat*

Poached salmon, boned and decorated with flowers and herbs

*A vegetarian alternative, a layered terrine with Mediterranean vegetables and mozzarella cheese
or a coulibiac with cheese and mushrooms*

Served with

Hot baby new potatoes

Couscous with herbs and lemon dressing

Green salad including assorted leaves, cucumber, chicory and avocado

Tomato salad with olives, basil and pesto

Homemade coleslaw

Assorted bread rolls, including olive and sundried tomato

Puddings

Meringue roll studded with almonds and filled with raspberries and cream.

Crème brûlée with seasonal fruits

Tiramisu, with layers of sponge, soaked in brandy and coffee, and mascarpone cheese

Warm apple tart with a spicy filling and buttery nut top

Chocolate truffle torte. Layers of hazelnut meringue, with a rich chocolate truffle mixture in between

Brandy snap baskets with lemon mousse or assorted sorbets and ice-creams

Treacle tart

Individual sticky toffee puddings with toffee sauce

Individual summer puddings with raspberry coulis

Individual assorted fruit tartlets, with a shortbread base, crème patisserie, and glazed with apricot reduction

Brûlée lemon tart

Vegetarian Options

An individual filo parcel with layers of roasted vegetables and mozzarella

A caramelised onion tartlet with a goats cheese topping

A tarte tatin with roasted peppers, cherry tomatoes and sweet chillies

A tomato terrine set with layers of vegetables, served with tomato coulis

Red pepper mousse with roasted aubergine