

Delivered Set Menu

DELIVERED SET MENU

£21 per person for 3 course (excludes VAT)

£18 per person for 2 courses (excludes VAT)

STARTERS

Caramelised onion and goat's cheese tartlet with seasonal leaves.

Platters

Charcuterie: chorizo, salami Napoli, prosciutto, marinated olives, sun blush tomatoes , smoked cheddar.

Fish: poached salmon, crevettes, lemon, mayonnaise, green salad.

Vegetarian: humus, baba ganoush, marinated olives, vine leaves stuffed with rice, tzatziki, fattoush salad

All starters are served with freshly baked bread and butter

MAINS

Beef bourguignon: slow cooked Somerset beef in a rich red wine sauce with mushrooms, onions and smoked lardons.

Moroccan free range chicken tagine and butternut squash with almond and rose petals

Goan fish curry in a lightly spiced coconut and tomato sauce a mango chutney

Somerset pork and cider casserole with mustard, cream and caramelised onions .

Fricassee of potato gnocchi with roasted cherry tomato, spinach.

Confit of duck leg with a bean and chorizo cassoulet

Sumatran lamb curry

All main courses are accompanied by seasonal vegetable, new potato, rice or couscous where appropriate

DESSERTS

Exotic fruit salad in a light vanilla syrup

Classic tiramisu

Raspberry and sherry trifle with toasted almonds

Apple tart with clotted cream

Chocolate brownie with pouring cream

All mains would need to be reheated in the containers they come in, either microwave or oven depending on the container.

Party of less than 10 are required to choose the same starter, main and dessert. Party of more than 10 can choose 2 mains but same starter and dessert. Travel cost may apply depending on location. 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!