



A BIT OF A FOODIE? FANCY MORE OPTIONS?

# Silver Menu

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## Starters

Pan-seared Tiger prawns  
Butternut Squash and Sweet Chilli Risotto dressed with Chilli,  
Garlic and Ginger Pesto (gf)

or

Confit Duck Leg Croquette  
Pickled Red Onions, Garlic Aioli, Watercress Salad, Red Wine Reduction

or

Zingy Summer Bruschetta  
Crushed Avocado, Asparagus, Radish, Broad Beans, Petit Pois, Chilli, Lime  
and Mint Dressing

## Mains

Oven Roast Salmon topped with a Lemon and Herb Crust, Wilted Spinach,  
Parmesan and Dill Gnocchi, Sun-dried Tomato and White Wine Cream Sauce

or

Local Somerset Roast Pork Tenderloin  
Smoked Bacon and Sage Potato Cake, Medley of Garden Greens, Sweet Apple Puree,  
Caramelised Pink Lady Apple, Cider Jus

or

Warm Buckwheat Superfood Salad  
dressed Leaves with Chilli, Pomegranate and Orange Dressing

## Desserts

Chefs home-made Pavlova  
Freshly whipped Vanilla Cream, Summer Fruits, Raspberry Coulis

or

Glazed Lemon Tart  
Lemon Curd, Raspberry Cream, Candied Lemon Zest

or

Warm Pecan Pie  
Butterscotch Sauce, Vanilla Ice Cream and Almond Tuille

Please note that all our menus include the private chef hire and food costs, with one choice per course for all guests.  
Any service ware, kitchen equipment, crockery & cutlery, linen, etc are not included but can be  
organized at an additional cost.