



SOUTH FARM
DISTINCTLY DIFFERENT

Menu Tasting

Menu tastings are complimentary to all our booked parties. We host 2 menu tastings each year, usually November and February/March and you will be invited to the one most relevant to your wedding date.

This is a light hearted and fun evening where you will have the opportunity to try a large selection of drinks, canapés, starters, mains and desserts. Please be aware that we are unable to cook everything on the menu and we generally focus on the Three Course Meal menu however we do display a selection of dishes and salads from our buffet menus. The idea is to give you the opportunity to sample the quality of the food and see how it will be displayed on the day allowing you to choose your favourites for the big day.

Below is a list of items and dishes we have cooked at a previous menu tasting evening. This is a guide to give you an idea of what to expect however you will be issued with a current set of tasting notes when you are invited along. We review our menus occasionally so there will more than likely be a few additions and reductions to the list below when it is your turn to come in so please just use this as a rough guide.

When you attend an evening, your notes sheets have room for you to write comments on.

Canapés to taste

Tuna Sashimi
Chorizo & Mash served in cocktail cups
Brie Croustades with Homemade Crab Apple Jelly (V)
Croustades stuffed with Crispy Peking Duck
Crostini with slow cooked Borlotti Beans, Parsley & deep fried Sage (V)
Venison Goujons served with a Crab Apple Jelly & Wholegrain Mustard

Served with Elderlinis; a Bellini made with Sparkling Wine & Homemade Elderflower Cordial in the Old Dairy.

Starters

Demonstration only plates;

Stack of Roast Mediterranean Vegetables with Goats Cheese and Balsamic Dressing (V)
Stack of Roast Winter Roots from the garden with melting Cambozola Cheese (V)
Linguini with Basil Pesto (V)
Autumn Risotto with Squash (V)

Tasting Plate 1

Spring Risotto with Broad Beans & Fresh Peas (V)
Ravioli with Seasonal Squash (V)
Goats Cheese & Beetroot Salad (V)
Roquefort Torte & Roasted Baby Plum Tomatoes (V)

Tasting Plate 2

South Farm Ham Hock Terrine with Homemade Piccalilli
Home cured Bresaola with Melon (*mini portion can be served as a canapé*)
Gravadlax with Roasted Peppers, Baby Salad & Honey Mustard Dill Dressing
Strasbourg Paté, Cornichons, Vine Capers, Red Onion Marmalade and Melba Toast

Served with Pinot Grigio 2010 'Sanvigilio' and Sauvignon Marlborough 2009 "Selaks"



Menu Tasting

Main Course

Demonstration only plates;

Red Onion Tarte Tatin with Goats Cheese (V)

Rare Roast Sirloin of Aged Scotch Beef (*hot main course or cold buffet*)

Turkey Paupiette, with two stuffings, strapped with Pancetta & Thyme

Filo Parcel of Chard, Wild Mushrooms, Mascarpone & Pine Nuts (V)

Tasting Plate 1

Chicken with stuffed with Tomato & Mozzarella with a Shallot Puree & Crispy Pancetta

Chard and Gruyere Tart (V)

Halibut with Avocado & Mango Salsa

Nut, Mushroom Duxelle & Chard Wellington (V)

Tasting Plate 2

Slow cooked crispy Oriental Pork with Plum Sauce on Shredded Cabbage
(*can be part of hot buffet*)

Confit of Duck with Borlotti Beans and Rosti Potatoes*

Roast Leg of Lamb with Garlic & Rosemary, South Farm Redcurrant Jelly

Roast saddle of Venison with Gin and Juniper Jus

**Rosti potatoes are on the display plate only; these would be served as part of a main meal*

Vegetable Assiette

Our aim is to serve seasonal homegrown vegetables so there is a changing supply throughout the year. In all we grow more than 200 varieties of organic English, Mediterranean and Oriental vegetables, herbs and fruit. Today we are offering Mizuna, Pak Choi and timbale of Winter Roots (Carrot, Squash, Celeriac & Potato).

Served with Cuvee Loron Rouge "Ets Loron et Fils" and Malbec Reserva "Nieto"

Our House Red & White Wines are also available to taste at the Bar with our compliments

Desserts

Demonstration only plates;

Seasonal Berry Pavlova

Pear in Pastry

Chocolate Mousse

Summer Pudding with Garden Berries (Seasonal)

Trio of Sorbets



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Assiette of three miniature desserts, served on a rectangular black enamel plate comprising any of the following:

- Fresh Berry Terrine
- Pink Champagne Strawberry Jelly in a shot glass
- Crème Brûlée
- Chocolate Mousse in a Chocolate Cup
- Rhubarb Cheesecake
- Banoffi in a Chocolate Cup
- Mini Seasonal Berry Pavlova
- Lemon Posset
- Dark chocolate and Cointreau truffle torte

The extra charge for a three choice assiette is £3.50. Any of these mini desserts may be served as a full sized single portion.

Tasting Plate 1

- Sweet Muscat & Elderflower Berry Terrine with Lime Syrup
- Crème Brûlée with Madeleine Biscuit
- Sticky Toffee Pudding with Macadamia and Toffee Sauce
- Banoffi in a Chocolate Cup and Chocolate Sauce
- White Chocolate Bread & Butter Pudding

Tasting Plate 2

- Almondine with a Fruit Compote served with Crème Anglaise
- Lemon Posset served with a Lemon Shortbread Biscuit
- Dark Chocolate and Cointreau Truffle Torte
- Berry Jelly and Panacotta
- Homemade Sorbet

Cafetieres of Colombian Coffee served with your choice of:

Almond Biscotti, Homemade Chocolates Truffles or Cape Gooseberry in chocolate cups filled with liqueur mascarpone.

Traditional Buffet for display

- Dressed Salmon
- Rare Scotch Beef Sirloin
- Baked Ham on the Bone
- Chicken Waldorf

Hot Buffet for display & help yourself anytime after the second course please

- Fish Pie
- South Farm Chilli Con Carne
- Green Thai Chicken Curry
- Vegetable Lasagne
- Paella
- Crispy Pork (not displayed as served on Tasting Plate 2)



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With a display of salads

Three Bean Salad
Tabouleh
Mozzarella, Tomato and Basil
Green Garden Salad

Dessert Medley - choose any three (available with all menus)

Summer Fruit Cheesecake with Raspberry Coulis
Pecan Pie
French Apple Tart
Lemon Tart
Chocolate Roulade
Banoffi Pie

Besides the wines being tasted this evening you may buy any other wine from our list tonight at half price, to taste here or to take away, or keep the cork and do both.