



Three Course Meal

This is our most popular style of meal consisting of a traditional three course meal served to the table, plus coffee. You choose one starter, one main and one dessert with a vegetarian default if necessary (please see the note at the bottom regarding other dietary requirements).

Starters



Summer, roast Mediterranean vegetable stack with Goats cheese and balsamic dressing (V)



Winter, grilled winter roots with melted cambazola cheese, served warm (V)



Home grown Red Kuri and broad bean soup (V)



Gravadlax (cured salmon) with roasted pepper baby salad and honey, mustard and dill dressing



Strasbourg paté, cornichons, vine capers, red onion marmalade and melba toast



Home cured bresaola with melon



Roquefort torte with roasted baby plum tomatoes



Linguine with pesto (Basil in summer, Cavolo Nero in Winter) (V)



Three Course Meal



Ham hock terrine with piccalilli



Carpaccio of tuna with oriental salad



Seasonal Ravioli (V)
Red Kuri Squash – July to January
Chard & Ricotta – February to June

Awaiting
Image

Seasonal Risotto (V)
Red Kuri Squash – July to January
Green Pea, Broad Bean & Asparagus – February to June

Awaiting
Image

Goats cheese and beetroot salad (V)



Three Course Meal

Main Courses

Served with seasonal vegetables



Supreme of home caught Shingay trout fillets (seasonal) or organic salmon with a fresh herb crust and lemony cream and white wine sauce



Slow cooked crispy pork with Oriental plum sauce



Roast sirloin of beef cooked as directed



Roast leg of lamb with garlic & rosemary, South Farm redcurrant jelly



Roast saddle of venison with gin and juniper jus



Chicken stuffed with tomato and mozzarella with a shallot puree and crispy pancetta



Confit of duck with potato rosti and slow cooked borlotti beans



Turkey paupiette, an escalope strapped in pancetta around chestnut and sausage meat stuffings



SOUTH FARM
DISTINCTLY DIFFERENT

Three Course Meal

Awaiting
Image

Halibut with avocado and mango salsa

Awaiting
Image

Red onion tarte tatin with Goats cheese



Filo parcel filled with chard, mascarpone, pine nuts and wild mushrooms (V)



Chard & gruyere tart (V)

Awaiting
Image

Nut, mushroom duxelle and chard wellington (V)



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Desserts



Summer pudding with garden berries (Seasonal)



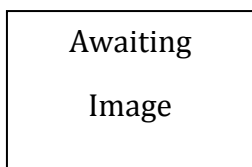
Seasonal berry pavlova *



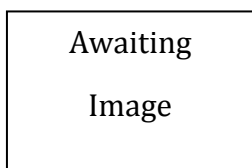
Fresh garden berry terrine with a Muscat jelly and raspberry coulis*



Cheesecake with home grown rhubarb or gooseberry confit *



Almondine with a fruit compote served with Crème Anglaise



White chocolate bread and butter pudding



Crème brulee with barnyard eggs and homegrown fruit *



Sticky toffee pudding with macadamia sauce *



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Awaiting
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Lemon Posset served with a lemon shortbread biscuit*



Poached pear wrapped in filo pastry with a caramel sauce



Berry jelly & pannacotta



Chocolate mousse *



Banoffi in chocolate cups and chocolate sauce *



Dark chocolate and Cointreau truffle torte

Awaiting
Image

Trio of homemade sorbets*



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Dessert Assiettes, served on rectangular black plates. A choice of:

Any of the items marked with a * above, plus:

Pink Champagne strawberry jelly in a shot glass

(The extra charge for a two choice assiette is £2.50, three choice assiette is £3.50 and four choice assiette £4.50).



Coffee - Served in the Old Dairy whilst the Tudor Barn is refreshed and music is set up. To accompany coffee you can choose from the following: Cape Gooseberries (physalis) and liqueur mascarpone in little chocolate cups, Biscotti or Truffles

Dietary requirements – We can and have catered for a huge variety of dietary requirements but we cannot do so without prior notice. Please tell us in advance if any of your guests have any dietary requirements such as allergies, diabetes or if they are vegetarians or vegans etc and we will arrange alternative dishes with you where appropriate.