

SET MENU A

STARTERS

Tomato & roasted red pepper soup with Cheddar crostinis (V)

Ham hock & garden pea terrine with organic fig relish

Trio of wild mushrooms en croûte with tarragon pesto, Parmesan & rocket salad (V)

MAINS

Salmon fillet en croûte with crab meat, shallots and roasted red pepper with new potato, spinach and lime hollandaise

Corn fed chicken supreme with buttermilk potato gratin, green beans and chorizo gravy

Oven roasted potato gnocchi with cherry tomato, asparagus and goat's cheese (V)

PRICING

2 courses £17.50

3 courses £22.00

Set menus only available for groups of 10 or more

No mix and match with other menus

An optional 10% service charge will be added to your bill

DESSERTS

Hot chocolate fudge cake with vanilla ice cream

Almond Panna cotta with berry compote

Blackcurrant sorbet

SET MENU B

STARTERS

Cream of cauliflower with saute of wild mushroom & truffle oil

Rib-eye steak & bacon strips flamed with Madeira and cream with toasted ciabata

Loch Duart salmon fish cake with a fennel, lemon & dill sauce

Roasted pork belly, rabbit & pancetta rillettes with organic fig chutney and toasted focaccia

MAINS

Slowly braised Feather blade beef steak, buttermilk potato gratin, sauted greens, rich red wine jus & horseradish cream

Pork loin steak roasted with bacon and goat's cheese, apple mash, wilted greens and cider gravy

Whole roasted sea bass with lemon, olives&caper butter, Parmesan roasted new potato & asparagus

Goat's cheese, sun blushed tomato and red onion tart with sautéed new potato & grilled asparagus(V)

DESSERTS

Pecan nut & cranberry chocolate brownie with chocolate sauce & ice cream

Sticky toffee pudding with butterscotch sauce and ice cream

Peanut butter & white chocolate cheesecake with ice cream

Racks Cheeseboard - Selection of 4 local cheeses (Wookey Hole Cave Aged Cheddar, Sharpham Rustic, Cornish Brie and Goat's Cheese) with organic fig chutney and Fudge's biscuits

PRICING

2 courses £23.00

3 courses £28.00

Set menus only available for groups of 10 or more

No mix and match with other menus

An optional 10% service charge will be added to your bill

GROUP CHOICES MENU

For groups of 25 or more

To create your own menu for your event, simply **choose 3 items from each course below** (i.e. 3 starters, 3 mains and 3 desserts) and get your group to pre-order from those selections.

We require a pre order at least 72 hours in advance of the event.

STARTERS

Smoked duck, clementine & bocconcini mozzarella salad with pomegranate dressing	6.95
Wild mushroom ravioli with garlic butter, parmesan & rocket (v)	5.95
Scallops wrapped in Parma ham with wild rocket coulis & leek purée	7.95
Crab, chilli & asparagus risotto with Parmesan gratin, mâche lettuce	7.50
Smoked salmon with escabeche of prawns, olives, fennel & coriander, mâche lettuce	6.95
Fillet of pork stuffed with fresh herbs and wild rocket & brandy plum relish	7.25
Sirloin Steak strips flamed with bacon, Madeira & cream, toasted focaccia	7.25
Tomato & roasted red pepper soup with basil pesto (v)	4.95
Grilled chicken breast with ginger, Chinese greens and noodles in a herb broth	5.75
Cream of cauliflower soup with truffle scented wild mushrooms (v)	5.50
Sesame seed & tarragon crusted goat's cheese salad with sweet beetroot dressing (v)	5.50
Mushroom Wellington with pesto, rocket & parmesan (v)	5.95
Ravioli with prosciutto, basil & buffalo mozzarella, rich tomato sauce and rocket	6.25
Garlic mushrooms & parsley with extra virgin olive oil served on crostini (v)	4.95

An optional 10% service charge will be added to your bill

GROUP CHOICES MENU

For groups of 25 or more

MAINS

Organic pork steak with bacon & goat's cheese, crushed chick peas, beetroot purée	12.95
28 day matured 8oz rump steak with pink peppercorn sauce	13.95
Parma ham wrapped Loch Duart salmon fillet en croute with roasted red pepper, shallots & crab meat, hollandaise sauce	13.50
Italian style roasted chicken breast with wilted greens, bacon & Madeira flamed cream sauce	12.50
Rosemary & garlic braised Wye-valley lamb steak with honey glazed shallots, red wine gravy	14.25
Organic fillet of beef with pink peppercorn sauce, onion rings, portabello mushroom & roasted tomato	24
Line caught wild sea bass, roasted whole with chorizo & herbs finished with basil & lemon oil	14.95
Slow roasted Berkshire pork belly with apple purée, cider jus	13.95
Pan-fried pork with vegetable stir fry and smoked paprika tomato sauce	12.50
Duck breast with mixed berries and red currant jus	15.95
Wye valley lamb steak with ratatouille and fresh mint gremolata	13.95
Wild mushroom, blushed tomato & asparagus risotto with goat's cheese & rocket (v)	10
Goat's cheese, sun blushed tomato & caramelised leek tart with almond & rocket pesto (v)	10
Herb gnocchi roasted with red peppers, olives, asparagus and vine ripened tomato sauce (v)	10
Mediterranean vegetable polenta with almond & rocket Pesto, rich tomato sauce (v)	9

An optional 10% service charge will be added to your bill

All mains are served with seasonal vegetables and potato gratin or steamed new potatoes

GROUP CHOICES MENU

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KIDS MENU

Loch Duart salmon cake with chips, salad and hollandaise sauce	7
Handmade pork and leek sausages, maris piper mash potato, gravy	7.50
Organic beef burger with melted Cheddar and chips	7.50
Line caught cod goujons with lemon mayonnaise, chips and salad	7.50
Pasta twirls with ham, Cheddar & vine ripened tomato sauce (v)	£7

DESSERTS

Hot chocolate fudge cake with strawberry salsa & pistachio cream	5.25
Buttermilk pancake with cranberry & apple pie stuffing and vanilla whipped cream	5.50
Gooseberry toffee crunch with honey and stem ginger ice cream	5.00
Black cherry brownie cheesecake, raspberry coulis, vanilla ice cream	6.25
Meringue crusted Panacotta, berry compôte, passion fruit pearls	5.95
Peanut butter & white chocolate cheesecake, vanilla ice cream	5.75
Lemon & meringue cheesecake with seasonal berry compôte, & ice cream	5.95
Sticky Toffee pudding with butterscotch sauce, vanilla ice cream or cream	5.50
Hazelnut, white chocolate & apricot bread and butter pudding with custard	5.50
Mixed berry Eton mess, passion fruit pearls	5.50
Fresh fruit salad	5
Racks cheeseboard: Wookey Hole Cave aged Cheddar, Cornish brie, Sharpham rustic & Cornish Yarg with organic fig chutney	7.95
Marshfield farm organic ice creams (Succulent strawberry, Very vanilla & chocolate heaven)	5.25

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