



Owners and Trainers menu

Thursday 11th July 2024 2023

Main offer

Twice baked belly of local pork with a Dijon scented mashed potato, butter sautéed kale with charred Tenderstem and roasted allotment carrots, finished with a somerset cider cream sauce.

Summer vegetable stuffed portobello mushroom, with a Dijon scented mashed potato, butter sautéed kale with charred Tenderstem, and finished with a thyme and rosemary jus

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(Vegetarian option served from kitchen)

Premiere buffet boards.

Butter basted sliced turkey selection of meat or vegetable terrines, vegetarian tartlets, vegetable falafels and pakoras, assorted chutneys, and breads

Daily salads

Garden leaf salad with cherry tomatoes, cucumber, and shallots.

Potato, red onion, and chive salad bound in vinaigrette.

Cous cous salad of roasted vegetables and summer herbs

Traditional coleslaw

Plated desert

Lemon tart with crème anglaise, lemon curd gel and berry crumb