



Relaxed style  
Sample  
Menu

WATERSIDE COUNTRY BARN





# CANAPES



# CANAPES

1 HOUR CANAPE RECEPTION, CHOOSE 5 OF THE FOLLOWING

OPTIONS:

MAC & CHEESE BITES (V)

ARANCINI (V)

MINI YORKSHIRE PUDDING WITH RARE ROAST BEEF &

HORSERADISH CRÈME FRAICHE

THAI FISH CAKES WITH SWEET CHILLI DIP (GF)

CHICKEN SATE WITH PEANUT DIP (GF)

SOUP SHOTS - ICED GAZPACHO WITH CELERY (VG)

HOT TOMATO SOUP WITH A TOASTED CHEESE PUFF (CAN BE  
MADE VG / GF)

MOZZARELLA, SUN DRIED TOMATO, OLIVE & BASIL KEBAB (GF  
& V)

SWEET & SOUR / HONEY & MUSTARD SAUSAGES (GF)

SMOKED CHICKEN, MANGO & GINGER IN A CRISP TART

CHILLI SCONES WITH CREAM CHEESE & CRISPY BACON

SMOKED SALMON BLINIS WITH DILL CRÈME FRAICHE

HOT CHEESE PUFFS (V)

KING PRAWN, MANGO, CHILLI & CORIANDER KEBABS (GF)

GOAT'S CHEESE & CARAMELISED ONION TARTS (V)

PRAWN COCKTAIL BITE (GF)

FIGS WRAPPED IN PARMA HAM WITH GOAT'S CHEESE

TUNA, WASABI, BLACK SESAME SEEDS WITH CORIANDER

PESTO (GF)

CREAMED MUSHROOM TARTS (V)

SPANISH TORTILLA (GF)







## CANAPES CONTINUED ...

SWEET POTATO BALLS (GF, VG)

FALAFEL (VG)

CROSTINIS (CAN ALL BE MADE GF);

PATE & GHERKIN / BLUE CHEESE & PEAR (V) /

HUMUS & RED PEPPER (VG) / SMASHED CANNELLINI BEAN

(VG)





MAINS



**MAINS**  
**SHARING BOARDS**  
**COLD**

**BASKETS OF FRESHLY BAKED BREAD ON THE TABLES**

**YOUR CHOICE OF 3 OF THE BELOW OPTIONS, PLUS THE  
VEGETARIAN OPTION:**

**SOMERSET HONEY ROAST HAM (GF)**

**RARE ROAST BEEF (GF)**

**CELEBRATION CHICKEN WITH APRICOTS IN A YOGHURT &  
MAYONNAISE CURRIED SAUCE (GF)**

**POACHED FILLET OF SALMON WITH WATERCRESS CRÈME  
FRAICHE (GF)**

**HAM HOCK TERRINE (GF)**

**VEGETARIAN TARTS (V, \*GF) TO INCLUDE;  
GOATS CHEESE & CARAMELISED ONION,  
MUSHROOM & GRUYERE,  
ASPARAGUS & PEA (CAN BE MADE VG)  
STILTON & PEAR**

**\*GF CAN BE MADE GF FOR AN ADDITIONAL COST**







## SALADS

CHOOSE 4 OF THE BELOW OPTIONS:

HOMEMADE COLESLAW (V, GF)

HERITAGE TOMATO SALAD WITH BASIL INFUSED OLIVE OIL  
(VG, GF)

ROASTED MEDITERRANEAN VEGETABLES WITH COUSCOUS &  
FETA - GRIDDLED PEPPERS, AUBERGINE & COURGETTES  
GARNISHED WITH PARSLEY, MINT & POMEGRANATE SEEDS (V)

WALDORF SALAD - CELERY, APPLES & WALNUTS IN CLASSIC  
MAYONNAISE (V, GF)

QUINOA WITH GRAPES, SPRING ONIONS & GOATS CHEESE (V,  
GF)

THREE BEAN SALAD - FRENCH BEANS, CHICK PEAS & KIDNEY  
BEANS IN A YOGHURT DRESSING (V, GF)

PESTO RICE SALAD - RISOTTO RICE WITH LEMON, PARMESAN  
SHAVINGS & PESTO (V, GF)

PASTA SALAD WITH OLIVES, ROASTED PEPPERS, SPRING ONION  
& SWEETCORN (V, VG)

MIXED GREEN LEAVES GARNISHED WITH EDIBLE FLOWERS  
(VG, GF)

HOT NEW POTATOES (VG, GF)

ROASTED NEW POTATOES IN OLIVE OIL WITH ROSEMARY  
(VG, GF)





## SHARING BOARDS

### HOT

CHOOSE ONE OF THE FOLLOWING OPTIONS, PLUS VEGETARIAN  
OPTION IF REQUIRED:

SALT MARSH LEG OF LAMB, RED WINE & MINT JUS, ROSEMARY  
& OLIVE OIL ROASTED POTATOES

SOMERSET PORK BELLY, APPLE SAUCE, CIDER JUS,  
CRACKLING, CRUSHED NEW POTATOES

ROAST RUMP OF DEVON BEEF, YORKSHIRE PUDDING, RED WINE  
GRAVY, CARAMELISED ONION, CLASSIC ROAST POTATOES,  
HORSE RADISH CREAM

PARISIAN PEPPER WITH HALOUMI AND CHESTNUT MUSHROOMS  
*(ALL OF THE ABOVE CAN BE MADE GF)*

SERVED WITH THREE SEASONAL VEGETABLES OR A SELECTION  
OF THREE SALADS:

## VEGETABLES

CAULIFLOWER CHEESE *(V, CAN BE GF)*

ROASTED VEGETABLES *(VG, GF)*

RED CABBAGE WITH APPLE *(VG, GF)*

CHEESY LEEKS *(V, CAN BE GF)*

HONEY GLAZED CHANTENAY CARROTS *(VG, GF)*

GREEN BEANS WITH CRISPY BACON *(GF)*

DAUPHINOISE POTATOES *(V, GF)*

ROASTED BUTTERNUT SQUASH *(VG, GF)*







## SALADS

HOMEMADE COLESLAW (V, GF)

ROASTED BEETROOT & SPINACH (VG, GF)

THREE BEAN SALAD (VG, GF)

COUSCOUS WITH ROASTED MEDITERRANEAN VEGETABLES &  
FETA (V, CAN BE MADE WITH QUINOA FOR GF OPTION)

NEW POTATO, CHIVE & YOGHURT SALAD (V, GF)





## **BBQ MENU**

### **'THE BEST OF BRITISH'**

**LOCAL PORK SAUSAGES (\*GF)**

**CHICKEN KEBAB (GF)**

**BEEF BURGER (\*GF)**

**VEGETARIAN BURGER**

**VEGETABLE AND HALLOUMI KEBABS (GF)**

**SERVED WITH THE FOLLOWING:**

**HOMEMADE COLESLAW (V, GF)**

**TOMATO & BASIL (VG, GF)**

**MIXED GREEN SALAD (VG, GF)**

**POTATO SALAD (V, GF)**

**BREAD ROLLS & SAUCES**

**(\*GF - CAN BE MADE GF AT AN ADDITIONAL COST)**





**BBQ MENU**  
**'MEDITERRANEAN'**

A SELECTION OF MEDITERRANEAN BREAD ON THE TABLES WITH  
OIL & BALSAMIC

CHICKEN SOUVLAKI (GF)

GREEK STYLE PORK CHOPS (GF)

LAMB KOFTAS (GF)

HALOUMI & VEGETABLE SKEWERS (V, GF)

VEGAN VEGETARIAN BURGERS AVAILABLE TO ADD IN ON A PER  
GUEST BASIS (VG)

SERVED WITH THE FOLLOWING:

GREEK SALAD (V, GF)

ROASTED NEW POTATOES WITH LEMON & THYME (V, GF)

STUFFED VINE LEAVES (VG, GF)

FLATBREADS (V, \*GF)

TZATZIKI (V, GF)







# PAELLA

BASKETS OF FRESHLY BAKED BREAD ON THE TABLES (\*GF  
BREAD AVAILABLE)

CHICKEN CHORIZO, KING PRAWN AND SEAFOOD PAELLA (GF)

VEGETARIAN PAELLA (VG, GF)

SERVED WITH TWO OF THE FOLLOWING OPTIONS:

HERITAGE TOMATO SALAD (VG)

WALDORF SALAD (V)

THREE BEAN SALAD (VG)

MIXED GREEN LEAVES (VG)

(ALL GF)





# DESSERTS



## DESSERTS

A CHOICE OF 3 OFFERED ON A SLATE FOR EACH GUEST:

PAVLOVA (GF)

CHEESECAKE (\*GF)

LEMON POSSET (GF)

BROWNIE (\*GF)

STRAWBERRIES & CREAM (GF)

LEMON TART (\*GF)

CHOCOLATE POT (GF)

\*GF - CAN BE MADE GF FOR AN ADDITIONAL COST

