

Sample menus

Spring

Canapés

Honey glazed belly pork, mustard seeds, toasted rye bread
Somerset goat's cheese, fresh pea shoots, crostini
Steamed asparagus with fennel cream fraiche
Duck liver and thyme parfait

A selection of homemade breads and butter

Starter

Organic pancetta, steamed asparagus, wild garlic butter,
toasted brioche

Main Course

Smoked pollock, bubble and squeak, wilted spring greens, poached
free-range egg, green herb oil

Pudding

Chilled rhubarb soup, vanilla pannacotta, ginger snap biscuits

Coffee

Petits fours

Cider brandy chocolate truffles
Mixed nut praline

Summer

Canapés

Courgette, spring onion and carrot bhaji
Home dried tomatoes, basil oil, Exmoor blue cheese
Beetroot tartar, celery leaf, fresh horseradish
Spinach pancake, homemade black pudding, oregano mayonnaise

A selection of homemade breads and butter

Starter

Fresh pea soup, home blushed tomatoes, borage flowers,
warm focaccia

Main Course

Slow roast shoulder and seared loin of organic lamb, crushed new
potatoes, mixed garden vegetables, mint and rosemary jelly

Pudding

Almond meringue, rum soaked strawberries, red berry fool

Coffee

Petits fours

Chocolate chip cookies
Beetroot marshmallows



Weddings at
**River
Cottage**

Autumn

Canapés

Rabbit chop, roast damson, smoked bacon
Venison carpaccio, apple chutney
Wild mushroom blinis, chive cottage cheese
Pig's head terrine, egg mayo and rocket

A selection of homemade breads and butter

Starter

Mussel and clam chowder, tarragon, lightly poached egg
and soda bread

Main Course

Roast pheasant with parsnip dauphinoise, apple and sage tarte
tatin, wilted organic greens

Pudding

Roast plum parfait, candied walnuts, vanilla shortbread

Coffee

Petits fours

"Bounty bars"
Fruit & nut chocolate

Winter

Canapés

Venison scotch egg
Seared chicken liver, toasted brioche, piccalilli
Rosemary crumpets, red onion marmalade, local brie
Brisket terrine, parsley biscuit, cracked pepper mayonnaise

A selection of homemade breads and butter

Starter

Venison tartar, wild mushroom ketchup, warm coriander
flat breads

Main Course

Seared fillet steak with an ox-kidney pudding, potato and parsley
croquettes, almond and rosemary roast carrots, herb gravy

Pudding

Lemon curd crème brûlée with hazelnut flapjacks

Coffee

Petits fours

Boozy marzipan balls
Chocolate macaroons



Vegetarian sample menus

Spring + Summer

Canapés

Minted broad bean hummus, fresh goat's cheese, flat breads
Garden crudités, aioli
Slow cooked courgettes, grilled sourdough
Summer garden soup in an espresso cup

A selection of homemade breads and butter

Starter

Vegetable tempura with chilli dipping sauce

Main Course

Roast heirloom tomato, swiss chard, puy lentils & ewe's milk
cheese, rocket & walnut pesto, new potatoes, nettles & parsley

Pudding

Strawberry semifreddo, minted strawberries, vanilla shortbread

Coffee

Petits fours

Cider brandy chocolate truffles
Mixed nut praline

Autumn + Winter

Canapés

Beer battered parsnips, curry salt
Beetroot, puy lentils, creamed blue vinny
Leek Welsh rarebit
Cheese straws

A selection of homemade breads and butter

Starter

Spiced honey roasted squash, labneh, peppery rocket salad,
toasted hazelnuts

Main Course

Cheddar cheese and chive gnocchi, caramelised cep mushrooms,
herb pesto, garden leaves

Pudding

Lemon posset, blueberries and brandy snap

Coffee

Petits fours

Dark chocolate ganache
Vanilla fudge