



Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

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CHAFFEYMOOR GRANGE

Victoria Blashford-Snell at Chaffeymoor Grange Party Menus 2011 continued

Summer B.B.Q. menu

- Marinated lamb fillet with cumin, lime and honey served with salsa romesco.
- Brochettes of lemon chicken, sage and prosciutto with red pepper aioli
- Pomegranate marinated lamb cutlets with coriander tabbouleh and pomegranate dressing
- Breast of duck with star anise and honey served with tomato and ginger chutney
- Grilled salmon fillet with lime, ginger and sesame
- Asian grilled Beef fillet with a sweet coriander-chilli sauce

Salads

- Little gem salad with garlic croutons and creamy parmesan dressing
- Char-grilled courgette and red pepper salad with coriander and cumin vinaigrette
- Broad bean, pea and mint salad with roast cherry tomatoes
- Roast stuffed peppers with capers, breadcrumbs, garlic and olives
- Tuscan panzanella salad
- Mixed summer beans with asparagus, avocado and toasted walnut dressing

Afternoon tea

- A selection of sandwiches, chicken and tarragon, egg mayonnaise with cress and chives, rare roast beef with fresh horseradish
- Little croquet monsieur
- Miniature scones with clotted cream and fresh strawberries and mint
- Little chocolate truffle cakes with raspberries and crème fraiche
- Glazed summer berry and lemon cream tartlets
- Mini lemon drizzle cakes
- Sticky orange and almond cakes with Greek yogurt and fresh figs
- Warm lemon brioche treacle tartlets with clotted cream

Please contact Victoria Blashford-Snell to discuss your requirements in more detail:

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