



Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

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CHAFFEYMOOR GRANGE

Taste by Denise & Martin Bottrill at Chaffeymoor Grange Winter Menus 2012

Starters

- Roasted Butternut squash soup served with parmesan breadsticks
- Tranche of hot smoked salmon, celeriac salad, ginger infused dressing
- Roquette salad topped with roasted pear and walnuts with Dorset Blue vinney dressing
- Game Terrine with caramelized red onion marmalade, toasted sourdough
- Portobello Mushroom, Roasted Red pepper and Mozzarella stack, pesto sauce

Main course

- Fillets of Seared Red Mullet served on a fishcake, tomato and basil sauce
- Roast Venison served on crushed potatoes, cranberry confit, redcurrant jus
- Sirloin of Somerset Beef, wild mushrooms, dauphinoise potatoes, cognac sauce
- Breast of Pheasant, herb stuffing, pancetta crisp served with potatoes roasted with rock salt and olive oil
- Caramelized Belly of Pork, crackling, apple and clove puree, mashed potatoes
- Thai Style vegetable and coconut infused curry, jasmine rice, thai style mango salad

Dessert

- A Trio of Chocolate – hot chocolate brownie, iced white chocolate soufflé, Bitter chocolate tart, raspberry sauce
- Sticky Toffee and date pudding, White chocolate and honeycombe icecream, caramel sauce
- Coffee and Hazelnut roulade served with cappuccino sauce
- Warm almond frangipane tart, vanilla bean custard, plum confit
- Filo parcel of mulled winter fruits, honey and cinnamon greek yogurt

Cheese

- West Country cheeses, Godminster organic cheddar, Somerset Brie, Dorset Blue Vinney, Old Burford served with fudges biscuits, grapes, chutney

Please contact Denise & Martin to discuss your requirements in more detail:

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