



Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

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CHAFFEYMOOR GRANGE

Victoria Blashford-Snell at Chaffeymoor Grange Winter Menus 2011

First course

- Seared scallops on a parsnip puree with crisp pancetta and a shallot and wine voloute.
- Warm Montgomery cheddar and caramelised onion tart with a watercress and walnut salad
- A trio of hot soups served in shot glasses with roast garlic and rosemary flat bread
- Sautéed fois gras with glazed apple, toasted brioche and calvados jus
- Warm crostini of goats cheese, thyme and quince wrapped in prosciutto with wild rocket salad
- Crisp duck and cress salad with soy, ginger and sesame dressing

Main course

- Roast partridge with parsnip dauphinoise and mulled damsons
- Roast haddock on parsley mash with a saffron and tomato jus
- Seared lamb fillet with little leek and herb pies and a green herb sauce
- Char-grilled fillet of venison with bacon and blackberry sauce served with a celeriac timbale
- Braised duck legs with star anise, soy and ginger served with a sweet potato puree
- Roast fillet of beef with sauce béarnaise, oven roast potato chips with rosemary salt, wilted spinach and caramelised tomatoes

Dessert

- Warm quince and almond tart and crème fraiche served with a shot glass of Vin Santo
- Cappuccino brulee with roast hazelnut shortbread
- Chocolate truffle torte with espresso mascarpone cream
- Individual cinnamon pavlova with ginger cream, sautéed blackberries and apples and butterscotch sauce
- Warm pear, chocolate and almond tart with vanilla crème fraiche
- Warm blackberry and apple crumble with vanilla ice-cream and fudge sauce

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

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