

# BUSH HALL

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## CATERING CANAPES

.50+vat per head (average 6 pieces per guest)

Choice of 6

Crab, dill & crème fraîche on sourdough baguette  
Asparagus wrapped in parma ham  
Traditional cured salmon with buttermilk pancakes  
Chicken Satay Skewers  
Basil & heritage tomatoes on crostini (v)  
Roast beef & horseradish on crostini  
Mini Thai fishcakes with sweet chilli dipping sauce  
Prawn cocktail gem lettuce wraps with Marie Rose  
Beetroot & Goats cheese crostini (v)  
Mushroom & mozzarella arancini (v)

Dessert canapés  
Mini chocolate & pecan brownies  
Mini gingerbread bites  
Mini pavlovas

Please note we do not do tastings for canapes

## BANQUETING

Guests help themselves from large platters served to the centre of their table

2 courses    £25+vat per head

3 courses    £28+vat per head

## STARTERS

Charcuterie and antipasti boards

Whole baked Camembert with toast & pickles

Smoked salmon side with dill-infused oil and breads

## MAIN COURSES

Choice of one main, one side, one vegetable side

Crispy-skinned corn fed chicken breast

Braised beef short rib

Saddle of lamb

Roast loin of pork with crackling

Roast fillet of cod

## SIDES

Potato dauphinois

Thyme-roasted new potatoes

Mashed potato

Goose fat roasted potatoes

Macaroni peas

## VEGETABLE

Tender-stem broccoli

Glazed carrots

Extra fine green beans

Creamed spinach

Minted pea

## PUDDING

Whisky & marmalade bread & butter pudding

Chocolate & ale cake with malt Muscovado cream

Apple & blackberry crumble with Earl Grey custard

## INDIVIDUALLY PLATED MENU

Plated individually and served to the table

2 courses £27.50+vat per head

3 courses £32+vat per head

Fresh homemade bread with olive oil, on request only  
(£1.50 supplement)

### STARTERS

Butternut squash & chilli soup (v)

Beetroot & gin salmon Gravadlax, horseradish dressing &  
bread

Chicken, asparagus & bacon terrine with pickles & bread  
Goat's cheese, roasted beetroot, caramelised walnut salad  
with parmesan & balsamic (v)

### MAIN COURSES

Lamb cutlets with minted new potatoes & tender-stem  
broccoli

Baked salmon with tenderstem broccoli & hollandaise &  
thyme-roasted new potatoes

Lemon-thyme roast chicken, asparagus, braised leeks &  
roasted new potatoes

Cider braised pork belly, mash potato, green beans, apple  
sauce & crackling

Roast Rump or Sirloin, port jus, fondant potatoes, extra fine  
green beans & horseradish

### PUDDINGS

Chocolate brownie with honeycomb ice cream

Wild berry pavlova

Ginger bread, poached pear & vanilla custard

English cheese board, quince jelly, biscuits

£2.50 supplement)

# ONE COURSE CASUAL DINING

£15+vat per head

## PAELLA

With shrimps, chicken, squid & chorizo, and/or vegetarian,  
served in the pan with homemade bread, olive oil, reduced  
balsamic & mixed leaf & herb salad

## ROLLS

Pulled pork rolls/Grilled halloumi rolls

Served with apple sauce, mango & cashew coleslaw & salad in  
a ciabatta bun

Grilled halloumi for vegetarians

## FROM THE GRILL

Choose two meat and one vegetarian option.

All served with mixed leaf salad and mango & cashew coleslaw

Aberdeen Angus Burgers served in a brioche bun

Cumberland sausage hot dogs with sweet onions

BBQ glazed pulled pork served in a brioche bun

Grilled halloumi sliders

Brazilian chicken & roasted pepper skewers

Rosemary Lamb leg skewers

Saffron-prawn skewers

Barbequed Buttered corn cobs

Served from the terrace or buffet style in the hall

Please note:

We do not do tastings for rolls, paella or BBQ

Paella can be cooked on the terrace

(weather dependent - moved back of house if raining)

## **BOWL FOOD**

Choice of 3, served in rice bowls (average 3 bowls per guest)  
£12.50+vat per head

Mac n' cheese with crispy parsley crumb topping (v)

Mini Shepherd's pie

Vegetable curry with saffron rice (v)

Lamb, date & apricot casserole with harissa couscous & yoghurt

Bourbon pulled pork shoulder with basmati rice

Salmon teriyaki with noodles, coriander & spring onion

Wasabi tuna or prawn with pickled shredded vegetables

Cajun chicken with rice & beans

Chicken & chorizo jambalaya

## **AMERICAN DINER – AFTER DINNER MENU**

4 choices

£8.50+vat per head

5 choices

£10.50+ vat per head

Mac n' cheese with crispy breadcrumb topping (v)

Pulled pork slider with bourbon sauce

Beef slider with pickles

Halloumi & red pepper slider

Skinny fries (cones)

Mini New York style cheesecakes

Mini pistachio or pecan brownies

## AFTERNOON TEA

served on tiered cake stands  
£10+vat per head

Mini sandwich triangles on white bread  
Smoked salmon with cream cheese / cucumber / ham &  
mustard / egg mayo & cress  
Scones with clotted cream & jam  
Selection of mini cakes  
(Tea or champagne priced separately)

## SPECIAL OCCASION CHEESE CASKES

Whole round cheeses, tiered to form an impressive  
celebratory 'cake' for cheese lovers.  
Accompanied with grapes, choice of crusty french bread or  
biscuits & homemade chutney

£195 +vat for our signature 6-tier tower, comprising:

Godminster Heart (400g)  
Livarot Graindorge Affineur (500g)  
Camembert President (145g Pasturised x 3)  
Yarg Cornish Wheel (1.7 kilo)  
Cambozola (150g x 4)  
Stilton Blue (2kg)

Alternative cheese selection available, priced on request

## VEGAN & GLUTEN FREE OPTIONS

Please discuss how these will fit into your menu plan

### STARTERS

Avocado, cherry tomato, red onion, basil & rocket pesto salad  
Butternut squash & chilli soup  
Beetroot & walnut hummus, guacamole (with flatbread/  
vegetable crudités)

### MAIN COURSES

Roasted butternut squash, pomegranate & spiced cauliflower  
salad  
Lentil & chickpea curry with saffron rice  
Feta & pistachio aubergine roulade with pepperonata sauce &  
garlic bread

### PUDDINGS

Fruit salad  
Lemon sorbet  
Blood Orange Sorbet

Gluten-free toast available on request  
Please indicate if any dishes are to be made lactose-free

