

All menus are examples and can be tailored to your needs. If you have any questions or queries please contact Taste on 01749 812022 or at [denise@tastesomerset.co.uk](mailto:denise@tastesomerset.co.uk).

See our canapé menu for the perfect way to start your day...

## Starters

Antipasti sharing boards

A selection of our handmade pate, local cider infused salami, vine tomatoes and mozzarella with basil, houmous and Tzatziki dips

Ploughman's sharing boards A selection of Godminster Cheddar, our hand raised pork pie, apple cider chutney and Somerset cider infused salami

Spears of early spring asparagus, Somerset goats' cheese and pine-nuts on organic salad leaves with a roasted herb dressing

Local Cheddar cheese and vine tomato warm tart served with organic salad and our roasted herb dressing

Slices of Loch Fyne smoked salmon, warm blinis and horseradish crème fraîche

## Main Courses

Gloucester Old Spot sausages served onto a pile of mashed potatoes with onion gravy served with spring greens

Homemade steak and mushroom pie with a puff pastry crust served with a rich gravy served with seasonal vegetables

Rump of Somerset lamb roasted with Rosemary and served with minted peas, broad beans and edamame beans and roasted baby new potatoes

Roast Somerset belly of pork and crackling with caramelized apples and a Somerset cider brandy sauce. Served onto a fluffy bed of mash with spring greens and baby carrots

Roast Sirloin of Somerset beef with a red wine jus. Served with Yorkshire puddings, horseradish crème fraîche, roast potatoes and a medley of Spring vegetables

Breast of local chicken marinated and griddled with lemon and tarragon. Served onto a bed of Rocket and watercress salad with buttered new potatoes

Chicken breast wrapped in local Parma style ham served with dauphinoise potatoes and roasted summer vegetables

Escalope of griddled Salmon served with fennel and asparagus salad and baby new potatoes

## Vegetarian Dishes

Roasted butternut squash, sweet potato and feta cheese wrapped in a filo pastry parcel served with balsamic sauce

Roasted Portobello mushroom stack with roasted red pepper, aubergine and grilled halloumi served with a pesto dressing

Ricotta, spinach and sweet potato Lasagne

Asparagus and feta cheese frittata

Roasted butternut squash, chickpea and tomato Tagine served with spiced couscous

## Desserts

Eton Mess with Cheddar strawberries and raspberries

Elderflower and raspberry mousse with an elderflower jelly served with berry coulis in a retro jar

Tangy lemon tart served with fresh raspberries and vanilla bean ice cream

A trio of chocolate: Chocolate and salted caramel tart, white chocolate and honeycomb ice cream and chocolate brownie with raspberry sauce

Summer berry trio: A mini Eton mess in a retro jar, raspberry ripple ice cream and summer berry cheesecake

White chocolate cheesecake served with berry coulis

Somerset apple pie with clotted cream ice cream

Molten center hot chocolate pudding served with salted caramel ice cream

**All menus include rustic breads (sourdough, granary, olive, seeded) served with local butter.**