

# Set Party Menu

£25.00 per person (inclusive of VAT)

THIS MENU IS AVAILABLE FOR PARTIES OF 12 PEOPLE OR MORE  
& REQUIRES A PRE ORDER AT LEAST ONE WEEK IN ADVANCE  
PLEASE ASK OUR STAFF FOR FURTHER DETAILS

*The  
Carpenter's  
Arms*

## *bread & olives*

herb foccacia with oil & balsamic vinegar £3.50 serves 4/6

garlic ciabatta £2.25 serves 2

mixed olives with garlic & chilli £2.00 serves 3/4

**bread & olives are served as an additional cost to the set menu & do require a pre order**

minted pea soup; crisp pancetta

salad of buffalo mozzarella, figs & walnuts; honey dressing

salmon, chive & lemon fish cake with a hint of tabasco;  
coriander mayonnaise

royal greenland prawn cocktail with lemon,  
marie rose sauce & brown bread & butter

baked flat mushrooms filled with stilton & garlic crumb

chicken skewers marinated in chilli & garlic oil;  
sweet chilli dipping sauce

~~~

confit of duck leg on bubble & squeak; rosemary sauce

roast breast of chicken on gratin dauphinoise potato & roasted  
root vegetables; thyme sauce

seared fillet of seabass on lemon & rocket crushed potato;  
saffron & prawn cream sauce

pan roasted fillet of salmon on basil mashed potato & wilted spinach;  
cherry tomato & red onion dressing

8oz ribeye steak served with dressed leaves, herb butter & straw chips (£5 supplement)  
PLEASE SPECIFY HOW YOU WISH YOUR STEAK TO BE COOKED - RARE, MEDIUM OR WELL DONE

mediterranean vegetable & goats cheese bake; dressed mixed salad

risotto of wild mushrooms, roasted red pepper & somerset brie

~~~

chocolate & pecan tart; clotted cream

fruit fool; shortbread biscuits

vanilla pannacotta; mixed berry compote

local cheeses with grapes & celery; plum & apple chutney

~~~

coffee & mints