

Party Menu 2018

Pea & mint soup with smoked ham hock & thyme croutons

Smoked salmon & dill tartlet with pickled cucumber salad & crème fraiche dressing

Confit chicken & tarragon terrine with caramelized garlic mayonnaise & toasted brioche

Crispy poached egg on roasted portobello mushroom with soft cheese, balsamic dressed rocket salad

Roasted beetroot and root vegetable salad with tomato and almond hummus

Pan baked breast of chicken on caramelised onion rosti potato with wilted spinach & wild mushroom sauce

Slow braised belly of pork on black pudding cakes with baked apple & cider sauce, honey roast parsnips & carrots

Grilled plaice in lemon & saffron butter, pea and prawn risotto

Baked fillet of hake on tartare mashed potato with curry creamed kale & cumin aioli

Roast cherry tomato & chunky pesto tart with ricotta & pine nuts on basil salad

Whole char-grilled courgette baked with chickpeas, caramelized onion & roasted cashew nuts, tahini dressing

Sticky toffee pudding with toffee sauce & vanilla ice cream

Bramley apple & raspberry fool with toasted almonds

Dark chocolate crème brulee with ginger biscuits

Honey roasted fig on chocolate & coconut crispy

West country cheeses served with chutney & biscuits

3 Courses £28.00 ~ 2 Courses £23.00 both prices include coffee prices are per person (inclusive of VAT) Not available in December TELEPHONE 01761 490202 - EMAIL carpenters@buccaneer.co.uk

WEBSITE www.the-carpenters-arms.co.uk

THIS MENU IS AVAILABLE FOR PARTIES OF 12 PEOPLE OR MORE & REQUIRES A PRE ORDER AT LEAST ONE WEEK IN ADVANCE Food Allergies & Intolerances - Before you order your food & drinks please speak to our staff if you have a food allergy or intolerance