

Select Catering

Adults Catered 3 Course Menu

£35 per person for 3 courses

Starters

Fresh Salmon, Smoked Salmon & Dill Terrine, dressed salad leaves

Roasted Asparagus, Prosciutto, Mascarpone, Lemon & Basil Tart, dressed salad leaves

Chicken Liver Parfait with Macerated Fruits, Fruit Chutney & Toasted Brioche.

Middle Eastern Spiced Chicken Skewers with Tzatziki

Thai King Prawn Cocktail

Spiced Chickpea Cakes with Marinated Red Onion, Coriander & Lemon Salad (v)

Creamy Garlic, Thyme, Sherry Mushrooms, on toasted Ciabatta (v)

Baked Somerset Goats Cheese on Chargrilled Balsamic Vegetables or Marinated Beetroot Rocket Salad (v)

Cream of Wild Mushroom Soup with Croutons (v)

Roasted Butternut Squash Soup with Ginger & Nutmeg (v)

Fried Greek Halloumi with Honey, Sesame seeds and Oregano (v)

Mains

Slow Roasted Exmoor Lamb Shank, Creamy Potato Mash & Seasonal Veg

Exmoor Boeuf Bourgignion, Wholegrain Mustard Potato Mash & Seasonal Veg

Roast Leg of Local Duck, Red Wine Redcurrant Sauce, Dauphinoise Potato & Seasonal Veg

Baked Scottish Salmon with a Parmesan Herb Crust, Dauphinoise Potato/ New Potatoes & Seasonal Veg

Exmoor Bacon Wrapped Pork Fillet stuffed with Black Pudding, Roasted Rhubarb, Dauphinoise Potato & Seasonal Veg

Exmoor Bacon Rolled Chicken Breast stuffed with Apricots, Mint & Pine nuts, Dauphinoise Potato & Seasonal Veg

Panfried Exmoor Chicken Breast in Creamy Tarragon & White Wine Sauce, Dauphinoise Potato & Seasonal Veg

Spiced Chargrilled Mackerel on bed of Spinach Lentils

Warm Chicken, Spicy Chorizo, Avocado, Roasted Asparagus & Basil Salad

Mushroom & Cornish Blue Wellington, Seasonal Veg (v)

Mediterranean Vegetable & Goats Cheese Stack, Dauphinoise Potato (v)

Moroccan Filo Pie with Minted Couscous, Seasonal Veg (v)

Stuffed Baked Courgette with Wild Rice & Cashews (v)

Desserts

Decadent Chocolate Rum Truffle Torte (v)

Squidgy Pavlova with Rosewater Drizzle (v)

Hot Soft Chocolate Puddings (v)

Lemon & Lime Cheesecake on Ginger Crumb (v)

Tiramisu (v)

Vanilla Pod Creme Brûlée with shortbread (v)

Orange & Vanilla Panna Cotta with Tequila Orange

Marmalade & Whisky Fruity Bun and Butter Pudding (v)

Sticky Toffee Pudding with Butterscotch Sauce (v)

Salted Caramel Brownie (v)

Lime, Ginger & Honey Steamed Pudding with Rosemary Custard (v)

White Chocolate Vanilla Cream with Raspberry & Rhubarb Dressing (v)

All served with jugs of cream

Garnished Westcountry Cheeseboard £4.50 per person

Coffee or Tea with Home Made Truffles £4.50 per person

This catered menu means that we arrive, cook and serve your chosen meal for you in the wonderful surroundings of your holiday home, sitting down to eat at a time to suit you. The price per person includes all setting up and clearing away being done for you. All you need to do on the evening is organise the drinks.

Waitress service costs £40 and is necessary for 10+ guests.

Minimum of 6 adults please and for 9 or less people all choose the same menu across the 3 courses (plus vegetarian option if needed). For 10 or more people you may have 2 choices per course (plus vegetarian option).

A children's menu and canapés menu are available.

Special dietary requirements can be accommodated. All food is prepared in our kitchen where nuts, gluten and other allergens are present. The menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information can be provided on request.

Please contact Gayla
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Our kitchen awarded maximum 5 stars in Taunton Deane Food Hygiene scheme.

