

# PRIVATE DINING MENUS

AUTUMN/WINTER

2018-9



## Welcome to The Blackdown Dining Co!

The Blackdown Dining Co. specialises in private dining events in the comfort of your home or holiday home. Our team of chefs and waiting staff are extremely experienced and will ensure that your every need is catered for, meaning you can fully relax and enjoy your event.

We offer two levels of menu for you to choose from...

**The Somerset Menu** was created with the ethos of 'good food, done right' - classic flavour combinations using fantastic produce.

**The Devon Menu** was created with true celebration and fine dining in mind. It allows you to explore flavours, using the finest produce available in the South West. We have included a few optional extras for those occasions when you really want to go the extra mile.

We are very flexible - if you would like to mix and match between the two menus or if you would like us to create something more bespoke using your favourite ingredients then we would be very happy to discuss your ideas and cost the menus accordingly.

We would advise you to have a read through and see what takes your fancy! We have included some frequently asked questions to assist with your event planning.

We strongly believe customer service starts from the word go - we invite you to get in touch with your thoughts, questions and ideas. It is your event and we will strive to make it exactly how you'd like it!

## THE SOMERSET MENU

### CANAPES (choose three)

Micro jacket potatoes with chive crème fraiche and crispy pancetta  
Mini Yorkshire puddings with roast beef, horseradish and caramelised onion jam  
Toasted brioche with duck liver parfait and caramelised red onion chutney  
Lime, ginger and coriander chicken brochettes  
Spicy thai fishcakes with samphire, and a mango and chilli glaze  
Smoked salmon, wasabi and cucumber sushi rolls  
Hot smoked mackerel with pickled beetroot spheres  
Parmesan and white truffle arancini (V)  
Crostini with olive tapenade and goat's cheese (V)  
Roasted red pepper, tomato and basil bruschetta (V)  
Chargrilled courgette with feta and sundried tomato (V)

### STARTERS (choose one or two to include a vegetarian option if needed)

Chicken liver parfait with toasted brioche and caramelized onion chutney  
Smoked ham hock and chicken terrine with toasted sourdough and fresh leaves  
Fresh crab with spiced avocado, a micro herb salad and a parmesan tuile  
Smoked salmon with fennel and avocado cream  
Fresh mackerel fillets with butternut squash puree and parsley and garlic dressing  
Pea, fennel and Cheddar tart with rocket and parmesan salad (V)  
Tomato, burrata and basil salad with balsamic pearls (V)  
Tomato gazpacho with cucumber and poppy seed bread (V)  
Wild mushroom soup with truffle oil (V)

### MAIN COURSES (choose one or two to include a vegetarian option if needed)

Slow-cooked shoulder of lamb with pea and mint purée, butternut squash and baby carrots  
Pan-seared duck breast with a plum and Madeira sauce, potatoes and Chantennay carrots  
8-hour pulled pork with crispy crackling, buttered leeks and pomme purée  
Paprika smoked chicken breast with crushed new potatoes, sugar snaps and beans  
Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables  
Pan-fried salmon fillet with puy lentils, spinach and fennel  
Fillet of hake with a rosemary butter sauce, new potatoes and leeks  
Mushroom wellington with smoked celeriac purée, carrots and fine green beans  
Roast aubergine with a new potato, fennel, pomegranate and lime salad  
Mushroom risotto with smoked celeriac, garlic and ceps

**DESSERT (choose one)**

Dark chocolate and muscovado pots with orange shortbread biscuits

Vanilla pannacotta with fresh berries

Chocolate brownie with salted caramel and popping candy

Raspberry crème brûlée

Spiced apple and raisin crumble with vanilla ice cream

Baked New York cheesecake with blackberry coulis

Banoffee pie

Sticky toffee pudding with clotted cream ice cream

Boozy tiramisu

Minted exotic fruit with Champagne jelly

**CHEESE**

A selection of South West cheese with crackers, celery, grapes and chutney

## THE DEVON MENU

### **CANAPES (choose three)**

Confit leg of partridge bonbons

Pheasant Scotch egg with piccalilli and red amaranth

Confit rabbit crostini with tarragon

Watercress soup with poached quails egg and crispy pancetta

Smoked haddock rostis with poached quail's eggs and micro dill

Crispy salt and pepper squid with lime and chilli dip

Beetroot gravalax roulade with wasabi flying fish roe

Oysters Kilpatrick

Vichyssoise of oysters with caviar Chantilly

Espresso of wild mushroom with crayfish tails

Fresh handpicked crab with baby gem and curried biscuit

Beetroot rosti with goat's cheese and honey (V)

Edible vegetable garden with black olive crumb and smoked aubergine hummus (V)

Tempura vegetables with Asian dipping sauce (V)

### **AMUSE-BOUCHE (optional)**

For extra special meals, we offer the option of your chef serving an amuse-bouche prior to your starter

### **STARTERS (choose one or two to include a vegetarian option if needed)**

Pan-seared quail with wild mushrooms, toasted hazelnuts, pomegranate and baby herb salad

42-day aged fillet of beef tartare with shallots, parsley, capers, free range yolk and crispy sourdough

Smoked partridge breast and leg with salt baked celeriac puree and a sloe gin jelly

Fricassee of Dorset snails with spinach, baby, artichokes, mushrooms, pancetta and Jerusalem artichoke puree

Panfried scallops with white chocolate and truffle risotto

Beetroot and gin infused gravalax with micro herb salad and confit duck egg

Braised asparagus with mushroom salad (V)

Heritage tomato tartare with black olive crumb, chive oil and toasted sourdough (V)

## **MAIN COURSES (choose one or two to include a vegetarian option if needed)**

Slow braised pork belly with langoustines, crushed peas and a Madeira sauce

Oven roasted Bresse pigeon wrapped in parma ham with foie gras, creamed mushrooms and date sauce

Roasted saddle and leg of rabbit with cauliflower, white beans, wilted kale and heritage carrots

Pan-fried halibut with roasted baby artichokes, borlotti bean and cep velouté

Roasted loin of venison with braised red cabbage, salsify and parsnip crisps

Chargrilled monkfish with crispy potatoes, red and yellow peppers and a red wine jus

Catch of the day with fondant potato, peas, peashoots and a caper butter sauce

Guinea fowl with fresh garden peas, morels and a foie gras butter sauce

Fillet of beef with Dauphinoise potatoes, spinach, broccoli and a wild mushroom sauce

Risotto of ceps with Spring onions, grated truffle and parmesan (V)

Salt baked celeriac and potato stack with rainbow chard and chilli flakes (V)

## **PALETTE CLEANSER (optional)**

For extra special meals we offer the option of your chef serving a refreshing palette cleanser prior to dessert

## **DESSERTS (choose one or two)**

Banana and peanut crumble with roasted pineapple and a banana, cinnamon and star anise ice cream

Mulled wine poached pear with prune and Armagnac, and a Madagascan vanilla ice cream

Vanilla crème brulee with an apple and blackberry salad and apple crisps

Warm triple chocolate brownie with chocolate and salted caramel ice cream and candied walnuts

Custard tart with rhubarb crisps, poached rhubarb and a rhubarb and ginger ice cream

Basil pannacotta with strawberry pearls, strawberry consommé and micro basil

## **CHEESE (optional)**

A selection of South West cheese with crackers, celery, grapes and chutney

## FREQUENTLY ASKED QUESTIONS

Do you include staff in your pricing?

*Yes! We include the chef who will prepare and cook your meal, along with a waiter/waitress to serve and clear each course. For larger dinners parties, a second waiter/waitress will be provided.*

Do your prices include VAT?

*Currently, we are not VAT registered so there is no additional VAT to add on top of the prices shown.*

Do you do the washing up?

*We will clear each course once you are finished and we will either wash the plates up or put everything neatly into the dishwasher.*

Will my kitchen be left clean and tidy?

*We always leave the kitchen clean and tidy - we often receive comments that it is left cleaner than we find it before the meal!*

Can you cater for allergies, special diets and vegetarians/vegans?

*We are very used to adapting dishes for a variety of dietary needs. We can recommend alternative suggestions for all of our dishes.*

Do we have to pre-order our food?

*In order that we can prepare for your event, we will need a breakdown of guest meal choices. We suggest you choose one or two options per course (to include a vegetarian alternative) for your guests to pre-order from. We will then need the final breakdown of choices a couple of weeks before the event.*

We would like to offer our guests more choice - is this possible?

*This will depend on the kitchen we are catering in and the number of guests you are planning on having. Our priority is offering a smooth service where guests eat together as far as possible. The majority of dinner party venues have a domestic kitchen so we are restricted in the amount of choice we are able to offer. We are always happy to discuss this further so please speak to us and we will see what we can do.*

What are your payment terms?

*We require a 20% deposit upon booking to secure your date. The remaining balance is due a couple of weeks prior to the event once we have final numbers and details of any dietary requirements.*

Do you use local produce?

*Absolutely! With such great produce in the South West we would be silly not to! Where possible, all food is locally sourced and in season. For this reason, we occasionally need to make substitutions if ingredients are unavailable.*