

FARM CATERERS Fully Catered Menu

For enquiries please email or phone me.

Rebecca Croot at rascroot@yahoo.co.uk or phone 0778 2413026.

We cater for those special occasions, birthdays, wedding anniversaries or a family gathering....Menus can be fixed to any price. Some menu ideas are listed here, but please do ask for further ideas and we are happy to discuss any menu you might have in mind.

We can provide meals for those with special dietary requirements. Gluten free and non-dairy presents no problem.

We offer two types of service:

Our fully catered Kitchen Fairy Service

Or

Set price meals ready prepared for you to heat up & serve
(please see separate menu for set price meals)

KITCHEN FAIRY SERVICE

With our Kitchen Fairy service you get 2 people who will do as much or as little as you choose. We turn up, take over the kitchen, lay and dress the table, all whilst you are relaxing with your guests, perhaps enjoying a pre-dinner drink with some canapés...We will serve your dinner at the pre agreed time and clear between courses, finishing with serving coffees, perhaps in the drawing room, whilst we clear the dining room and disappear, just leaving you to empty the dishwasher in the morning.

Kitchen Fairies travel in 2's and are charged @ £15/hr, or part of, each. Typically you will expect to have the Kitchen Fairies with you for 3 hours, this costs £90.00

We can also offer you cakes, scones or other tea time treats: fruit cakes, fresh cream and strawberry sponge, cream teas. Please just ask, anything is possible.

These are menu proposals. They are provided as a starting point for you to build a menu that suits you and your guests.

Garlicky king prawns with vine roast tomatoes

French trimmed rack of English lamb
Served with a red currant and port sauce

Traditional French style apple tart

Cigarillos of spinach, feta and pine nuts in filo pastry

Duck breast with a plum and port sauce

Tarte au Chocolat

Chicken liver pate with green peppercorns

Salmon fillet with a wholegrain mustard or pesto crust

Lemon meringue pie

3 coloured fish terrine

Chicken Veronique

Red fruits Pavlova

Local cheddar and Red Onion Tartlets served with crusty bread.

Seafood pancakes, roast tomatoes, Rosemary and Thyme roast potatoes and a crisp green salad.

Seasonal fruit crumble
Local cheeses served with biscuits

Italian style Tomato soup - served with crusty bread

Chicken Chasseur
Rosemary roast potatoes, Seasonal vegetables

Almond and Red Fruit Roulade
served with pouring cream

Somerset Goat cheese and Cheddar Tarts
with Caramelised Red Onions
Served with crusty bread

Beef Bourignon
A selection of seasonal vegetables, Dauphinoise potatoes

Chocolate roulade with a red fruit filling

Smoked Salmon Pate and Crusty Bread

Beef and Orange Casserole

Chocolate Roulade with fresh strawberries

Local cheese board

Red onion and Brie tart

Individual Beef Wellington

Black Forest Gateau

Individual goat cheese and caramelised onion filo tarts

Individual beef Wellington

Tarte au citron

Additional items:

Coffee @ £1.50 head.

Canape selection @ £4.50 head – 5 items.

Cheese Board @£5.00 per head. Biscuits or Bread.

Please use these as a starting point, we can discuss to provide a menu to suit you. It may be that you already have something in mind.

If you have children with you we are happy to cook something different for them – you know what your children will eat.

Typically a 3 course meal will cost between £20 - £30 a head plus the Kitchen Fairy cost on top, but each meal is costed when you order.

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