

relish

Menus

Prepared for

Winkworth Farm



Appetisers

Delicious pre-dinner nibbles to accompany any drinks reception. We recommend selecting three items from the list below for a half hour reception.

Olives & Antipasti

Mixed Olive with Woody Herbs and Candied Orange Peel

Sun-Dried Tomato Stuffed Olives

Piri Piri Stuffed Olives

Super Colossal Green Pitted

Kalamata Pitted Olives

Kabanaki Bell Peppers Stuffed With Cheese

Semi-Dried Tomatoes Sunpomo

Char-grilled Artichokes

Sweet Peppers Stuffed with Feta Cheese

Nuts & Crisps

Smoked Paprika Roasted Marcona Almonds

Wasabi Ravioli Peanuts

Smoked Almonds

Root Vegetable Crisps cooked in Low Trans Fat Oil

Sweet Potato Crisps with Dhukka Seasoning

Spicy Chilli Nuts

Something Healthy

Standard Crudités with a Trio of Low Fat Dips

Baby Vegetable Crudités with Butternut & Chilli Hummus

Babaganoush with Music Paper

Grilled Khobez Flat Bread with Tzatziki

Something Different

Parmesan & Wild Thyme Polenta Chips

Chicory Leaves Stuffed with Blue Cheese & Pickled Walnuts

Colourful Vegetarian Bruschetta

Seafood Canapés

Gin & Lemon Cured Salmon, Citrus Cream & Gremolata dusting
Smoked Salmon & Spinach Pancake Roll
Steamed Rempah Tiger Prawn, Black Bean Salsa and Peashoot on a Chinese Spoon
Seared Blackened Scallops. Red Pepper & onion relish Bamboo skewer
Shrimp Tempura with Filo crust. Japanese creamy Spicy Aioli Dip
Nigiri Fish Roll with Caviar and Avocado wrap
Crab pate de brique Spring rolls with sweet pepper dip

Meat Canapés

Seared Beef Carpaccio skewer with a green pepper dip
Grilled Chicken, Pancetta & Sage skewer, Lemon Aioli
Roast Beef, vine tomato salsa, horseradish cream and herb croute
Parma Ham, Asparagus & sunblush tomato wrap, Romesco and Polenta croute
Mini chicken tart with waldorf and apple matchstick topping
Teryaki Duck California roll with Tobiko (Flying fish) caviar
Honey & Rosemary glazed old Spot sausages

Vegetarian Canapés

Asian Crudite in a rice paper wrapper with a sweet pepper dip
Wild Mushroom Risotto Balls with Black truffle cream dip
Courgette, Rocket & Halloumi roll
Mini Asparagus & Leek frittatas
Biscotti croute with Cotswold Blue cheese and Yellow pepper chutney
Pumpkin & Parmesan Begneits
Waldorf salad croustade with apple matchsticks V
Welsh Goat cheese Puff, Sun dried tomato & chive, with Red Pepper & chilli chutney
Spelt bread Bruschetta with Beetroot Houmous, watercress, & Carrot
Beetroot Houmous, pickled carrot on a Walnut croute with coriander cress
French croute of Courgette ribbon and roasted vegetable
Foot Long Cheese straws with Parmesan & poppy seed



Menu A

Upton Smoked Chicken, Cantaloupe Melon & Roasted Hazelnut Salad
Jesse Smiths Old Spot Sausages, Whole Grain Maris Piper Mash, Cider Apple Roasting Juices
Lemon Delice, Raspberry Sauce

Menu B

Roast Red Onion, Goats Cheese & Sun Blush Tomato Tartlet, Young Rocket Leaves
Bone-In Chicken Breast, Wild Thyme & Garlic Roasted New Potatoes, Market Vegetables, Tarragon Cream Sauce
Raspberry Frangipane Tart with Crème Anglaise

Menu C

Spicy Butternut Squash & Chili Soup, Parmesan Parsley Croutons
Gloucester Old Spot Loin of Pork, Crackling, Roast Potatoes, Market Vegetables & 'Cafe au Lait'
Sticky Toffee Pudding served with Toffee Sauce & Heavy Cream

Menu D

Cotswold Farmhouse Terrine, Yellow Pepper Chutney, Toasted Sourdough
Bone-In Chicken Breast, Paris Mushroom & Rosemary Cream Sauce, Rustic King Edward Potato, Market Vegetables
'Pain au Chocolate' Bread & Butter Pudding, Warm Vanilla Creme Anglais

Menu E

Garden Pea & Broad Bean Bruschetta, Smoked Goats Cheese, Rocket Pesto
Confit Leg of Barbary Duck, Infused with Star Anis & Black Pepper, Thyme Creamed Butterbeans, Sautéed Cabbage
Passion Fruit Crème Brulée Tart

Menu F

Roasted Pear, Cashel Blue Cheese & Candied Walnut Salad, Frissee Lettuce, Blue Cheese Dressing, Walnut Oil
Roasted Corn Fed Chicken Breast, Rustic Ratatouille, Parmesan Polenta, Air Dried Tomato Sauce
Individual Tart Tatin, Caramel Sauce, Mascarpone Cream

Menu G

Ripe Cantaloupe Melon, Frisee Lettuce, Parma Ham, Pine Nut Salad, Muscat Dressing
Soy & Ginger Poached Salmon Fillet, Asian Pesto, Wilted Chinese Leaf & Crunchy
Vegetables
Chocolate Orange Ganache Tart served Chantilly Cream

Menu H

Crayfish & Salmon Fishcake, Lemon, Mizzuna, Creamy Sweet Chilli Dressing
Corn Fed Chicken Breast with Smokey Bacon Sauce, Crushed Herb Potato Galette
& Market Vegetables
Summer Fruit Pudding with Fresh Berries & Cream

Menu I

Cotswold Farmhouse Terrine, Yellow Pepper Chutney, Toasted Sourdough
Roast Chump of Jesse Smith's Lamb, Bordelaise Sauce, Roast Cornish
New potatoes, Sautéed Kale
Flourless Chocolate and Almond Cake, Candied Hazelnuts, Soft Whipped Cream

Menu J

Wild Mushroom Soup, 'Toastie' of Brioche, Cured Ham & Truffle Paste
Slow Roasted Duck 'Lasagne', Confit Celeriac, Roast Santa Tomatoes, Wild Thyme, Creamy
Parmesan Sauce, Bacon & Spring Onion Bread Roll
Relish Chocolate Brownie, Florentine Tuile, Vanilla Seed Ice Cream

Menu K

Asparagus Tartlet topped with Parmesan Shavings, Rocket and a Balsamic Caramel
Roasted Rack of Cotswold Lamb, Anna Potatoes, Redcurrent Compote, Market
Vegetables
Raspberry & White Chocolate Cheesecake

Menu L

Upton Smoked Salmon, Spinach & Cream Cheese 'Crepe', Soft Herb Salad, Lemon Dressing
Carved 28 Day Hung Hereford Ribeye Steak, Triple Cooked Chips, Roast Vine Tomato,
Béarnaise Sauce
'Peach Melba' - Honey Roast Peach, Pistachio Shortbread, Vanilla Ice Cream,
Dehydrated Raspberries

Menu M

Portland Crab & Avocado Tian, Paprika Creme Fraiche, Toasted Soda Farl,
Red Pepper Chutney

Braised Ox Cheek Bourguignon, Silver Skin Onions, Chestnut Mushrooms,
Smoked Maris Piper Mash, Market Vegetables

Caramel Panna Cotta, Pistachio and Ginger Biscotti, Macerated Berries

Menu N

Upton Smoked Trout Pate, Shaved Fennel & Caper Salad,
Anchovy Dressing, Sourdough Toast

Slow Braised Belly of Old Spot Pork, Crackling, Apple and Thyme Tart Tatin,
Dijon Mash, Runner Beans

White Chocolate 'Brownie' Cheesecake, Milk Chocolate Shot,
Grated Valhrona Chocolate

Menu O

Chicken, Smoked Duck and Truffle Terrine, Confit Shallot, Brioche

Seabass Roulade Stuffed with Rosemary, Thyme and Amalfi Lemon, Olive
Oil Potato Galette, Warm Salsa of Fine Beans and Cherry Tomatoes
or

Navarin of Lamb Neck Fillet, Current Glaze, Baby Vegetables,
Young Spinach & Charlotte Potatoes

Mini Baked Vacherin Mont D'or (seasonal - Camembert), Caviar of Quince,
Spicy Micro Cress, Poppy Seed Grissini

Menu P (Price on Application)

Smoked Eel, Crispy English Belly Bacon, Jersey Royal & Radish Salad

28 Day Hung Fillet of Hereford Beef 'Wellington', Rosti Potato,
Sprouting Purple Broccoli, Morel Jus

Textures of Valrhona Chocolate - Chocolate Pot, Hot Fondant, Praline Feuilletine

Menu Q (Price on Application)

Amuse Bouche

Roast Fig Filled with Colston Basset Stilton, Smoked British Belly Bacon,
Lamb Tongue Lettuce

Whole Bone in Rib of Dexter Beef, served on the table ready to cut with
Fondant Potatoes and Market Vegetables

'Smells of the Sweet Shop'

Assiette of Desserts

kilner jar filled with lollys, sweets and dry ice perfumed with toasted coconut, cola bottle,
marshmallow & bubblegum

Late Food

Cotswold Lamb Spit Roast rubbed in Chermoula Spices and served with Mint Yoghurt

Vegetarian & Vegan Starters

Leek & Potato Soup, Parsnip Crisps Ve

Spicy Butternut Squash, Ginger, Lemongrass and Coconut Soup Ve

Chew Valley Asparagus in Char Grilled Courgette, Rocket and Lemon Dressing Ve

Terrine of Spring Vegetables set with Agar and served with Yellow Pepper Chutney & Sough Dough Toast Ve

Vegetarian & Vegan Main Courses

Fricasse of Pea, Broad Beans and Garden mint, Lemon Risotto Ve

Roast Butternut Pumpkin, Santa Tomato and Banbury Cross Goats Cheese Filo Strudel, Salsa Vierge V

Pearl Barley Risotto with Chestnut Mushrooms, Truffles and Toasted Hazelnuts Ve

Yellow Courgette, Leek, Pea & Gruyere Pie V

Cornish New Potato, Shallot and Tynsboro Goats Cheese Tatin with Honey and Wild Thyme V



Menu R

Jerusalem Artichoke and White Truffle Soup
Confit leg of Creedy Carver Duck, Spiced Puy Lentils with Celeriac
and Wild Thyme, Cherry Jus
Somerset Apple & Caramel Crunch Pie

Menu S

Salad of Roast Butternut Squash, Beetroot & Rocket with Welsh Goats Cheese &
Candied Hazelnut
Ballotine of Free Range Chicken, Caramelised Shallot and Cranberry Farce, Thyme
Roast Cornish New Potatoes & Roasting Juices
Autumn Berry & Tahitian Vanilla Cheesecake with Berry Jelly & Sticky Oats

Menu T

Old Spot Pork Rillettes, Apple Puree, Purple Watercress & Toasted Sough Dough
Braised Ox Cheek Bourguignon, Smoked Maris Piper Mash, Bacon & Onion Kale
Passion Fruit Panna Cotta, Pistachio & Stem Ginger Biscotti

Menu U

Spiced Root Vegetable, Lemongrass, Chili & Coconut Soup
Guinea Fowl 'Coq au Vin' with Baby Potatoes & Market Vegetables
Warm Italian Flourless Chocolate Torte, Mascarpone Cream, Autumn Berry Compote

Menu V

Garden Pea and Ham Hock Soup, Mint Foam
Pan Fried Wild Salmon Fillet, Sorrel Cream, Roasted Sweetcorn Potato Pancake and
Wilted Spinach
Jasmine Tea Rice Pudding, Deep Fried Ice Cream

Menu W

Wild Mushroom & Tarragon Soup, Truffle Creme Fraiche, Cep Dust
Roast Monkfish Tail, Crisp Parma Ham, Pea Puree, Confit Leeks in Lemon and White Wine
Trio of Circus - Tarte Citron, Orange Polenta Cake, Spiced Mandarin Custard Shot

Menu X

Upton Smoked Trout Tian, Horseradish Cream, Smoked Paprika, Herb Salad
Roast Rump of Cotswold Lamb, Hoggett Pie, Anna Potato, Cauliflower Puree,
Buttered Kale
'Peaches & Cream' Parfait

Menu Y

'Meat Fruit'
Chicken Liver and Fois Gras Parfait set in a Mandarin Jelly, Melba Toast
8 Hour Braised Pork Belly, Black Pudding Boulangere, Greens, Seared Diver Scallops,
Cider and Lemon Thyme Roasting Juices
Tiramisu, affogato, sambuca and coffee jelly

Menu Z (Price on Application)

Amuse Bouche

Seafood Platter

Cornish Lobster, Langoustine, Green Lip Mussels, Dressed Portland Crab & Crevettes served with Lemon, Aioli and Hobbs House Organic Breads

Whole 5 Hour Trimmed Haunch of Badminton Red Deer (served pink)
Buttermilk Fondant, Market Vegetables, Bitter Chocolate Roasting Juices

'Chocoholic'

Assiette of Chocolate Desserts

coconut and bitter chocolate macaroons, mini ganache brownie, chili chocolate shot, white chocolate truffles, praline chocolate torte

Late Food

Old Spot Hog Roast

Cooked in front of your guests and served with:

Hobbs House Jumbo Flour Baps

Pommery Mustard

Bramley Apple Compote

Warm Spiced Cider with Ginger and Long Pepper



Live Cooking Stations

12

Hog Roasts & Street Food Stations

carved or cooked in front of guests

Live theatre presentation food cooked and served to order

Slow Braised Gloucester Old Spot Pork served in a Floured Hobbs House Bun with Crackling, Bramley Apple Sauce & Local Mustards

Soft Shoulder of Cotswold Lamb spiced with Chermoula and Roast over a Bonfire served with Mint Yoghurt, Salad and Khobez Flat Bread

Sweet Chili Chickens - Wholes Free Range Birds Roasted and carved in Rosemary Focaccia with Rocket and Sun Blush Mayonnaise

Noddle Bar - Oriental Noodles Cooked to order in front of your guests

Cornish Seafood Paella - Cooked in a giant pan with Saffron, Chorizo, Long Grain Rice, Fresh Herbs and Lemon

Apricot and Mutton Sausages cooked on a Giant Pan of Tartiflette Potatoes with Fresh Herbs and Reblochon Cheese

Spicy Vegetable Rice cooked on a Giant Pan with Artichokes and Grilled Halloumi, Harissa, Herbs and Fresh Lemon V

Native Breed Organic Hotdogs - Served in Brioche Finger Rolls with Crispy Onions and Pickled Cucumber

Mini Beef Burgers served in Hobbs House Burger Buns with Pickles, Smokey bacon and Ford Farm Coastal Cheddar

Cheese, Charcuterie and Pate Buffet
Artisan Cheeses served with Grapes, Figs, and Celery
Terrines and Charcuterie served with Hobbs Bread and Chutneys

OTHER LIVE COOKING STATION FOOD ARE AVAILABLE

PRICE ON APPLICATION