



– Fine Dining –

Option 1 - £40 per person

Starter

Creamed parsnip & lentil broth

Broad bean, pancetta & rocket salad with parmesan shavings

Smoked haddock salad with new potatoes and mustard dressing

Chicken liver, game & mushroom terrine with dressed salad leaves & homemade chutney

Baked Brie in a filo tart with tomato & onion chutney

Bruschetta stacked with prawns, sun-dried tomatoes, artichoke hearts, roasted peppers & asparagus

Smoked salmon & prawn timbale with micro leaf salad & lime dill dressing

Assorted continental breads

Main

Lamb rump, dauphinoise potatoes, roasted root vegetables & minted jus

Baked cod wrapped in pancetta, chunky chips & creamed leeks

Roast loin of pork with sage crust, lyonnaise potatoes & seasonal vegetables

Leek & potato gratin with mixed summer leaf & new potatoes

Roast rib of beef, château potatoes, glazed carrot & seasonal greens

Wensleydale & spring onion corn-fed chicken in bacon with a red wine jus

Dessert

Lemon cheesecake with a shot of limoncello & cream

Warm chocolate brownie with a dark chocolate & Bailey's sauce

Peach & raspberry trifle rolled brandy snap

Cinder toffee & vanilla cheesecake with clementine ice cream

Raspberry cranachan with a sable biscuit

Dark chocolate parfait, crème Anglaise & kirsch dipped cherries

Warm orange marmalade bread & butter pudding

Coffee & chocolates





– Food & Wine Pairings –



Pinot Grigio
Ancora (#2)



Picpoul
L'Ormarine (#6)



Sauvignon Blanc
Del Ray (#1)



Chardonnay
Sierra Grand (#4)



Chenin Blanc
Dudley's Stone (#3)



Pinot Grigio Rosé
Ancora (#7)



Merlot
Del Ray (#10)



Cabernet Sauvignon
Bellefontaine (#13)



Marlborough Sauvignon
Mirror Lake (#5)



Prosecco Supumante
Le Dolci Colline (#18)



Malbec
Rare Vineyard (#12)



Barbera
Fazzoletto (#14)

Special Requests

We can tailor our menus to cater for all special dietary requirements, whether that be Vegan, Gluten intolerance or Coeliac. Bespoke menus can be discussed with us when we plan the menus for your event when you can make us aware of any obligations that you may have.

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