



– Fine Dining –

Option 2 - £45 per person

Starter

Thai crab risotto with pea shoots & lobster flakes

Glazed Goats cheese crouton with rocket & sunblush tomatoes

Pan seared pigeon breast with celeriac & apple puree

Creamed brandy mushrooms & a blue cheese crust & puff pastry crescent

Caramelized red onion & cherry tomato provençal tart with rocket

Hot garlic and herb prawns with avocado on mixed leaves with hollandaise drizzle

Assorted continental bread selection

Main

Pan-fried Duck Breast on dauphinoise potatoes with roasted red onion and wilted greens

Roast Sirloin of Beef with fondant potato, savoy cabbage and green beans and mangetout

Salmon Wellington with an asparagus & dill sauce, baby new potatoes & seasonal greens

Baked Goats cheese tart with vegetable ratatouille & seasonal salad

Medallions or roast venison on a bed of red cabbage served with parsnip puree

Herb crusted lamb cutlets with garlic mash & seasonal vegetables

Roast fillet of plaice with salmon mousse served with minted potatoes and wilted spinach

Dessert

Glazed lemon tart with confit of berries

A trio of chocolate desserts; chocolate tart, chocolate mousse, chocolate marble slice

Mixed berry soufflé, with a cluster of fruits & shortbread biscuit

Strawberry parfait with cinder toffee crisps

White & dark chocolate torte with elderflower raspberries

Sticky Toffee pudding with toffee sauce & whipped cream

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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