



– Gastro Favourites –

£35 per person

Starter

A mixed sharing platter of:

Continental meats, mozzarella cheese, olives & sun blush tomatoes

Smoked salmon & salmon pieces, cheese straws

Continental bread

Main

Steak pie & mash with mushy peas

Chicken & mushroom pie with mash & mushy peas

Daube of beef with roasted root vegetables & mash

A trio of sausages - chorizo, tomato & pork & leek, with cheese mash, crispy onions & red wine jus

Gourmet burgers with an onion stack, potato wedges & seasonal salad leaves

Fish pie with french fries & seasonal greens

Dessert

A cake stand of assorted pâtisserie:

Macarons, French fancies, fruit custard tarts, chocolate tart, cream scones, chocolate eclairs.

Served with mixed red berries, fresh cream, and fruit coulis.

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.

Coton House Farm Events Ltd.
Whittington, Staffordshire, WS14 9LQ

Tel: 01543 432429 | 07402 712143
Email: events@cotonhousefarm.com
Website: cotonhousefarm.com

