



# SOMETHING FOR SUPPER

*from the heart, made by hand*

## Spring Summer 2024 Private Dining Menus

### Starters

- Globe Artichoke and Asparagus Mimosa (GF, E, M) £19.95  
Pea Mousse with Wild Mushrooms and Crispy Bacon (GF, D) £16.95  
Orange, Watercress and Mint Salad with Feta Cheese and Honeyed Almonds (GF, N, D) £13  
Smoked Trout, Pearl Potato, Quails Egg and Keta Salad with Sour Cream Dressing (GF, D, F) £15.95  
A Simple Lobster and Avocado Salad with Mixed Herb and Extra Virgin Olive Oil Mayonnaise (GF, E, M) £35  
“Dressed” Crab Salad with Sour Dough Melba Toast (E, G, M) £22  
Salad of Broad Beans and Asparagus with a Walnut Lemon Dressing and Goats Cheese (GF, N, D, M) £15  
Courgette, Mint and Feta Fritter Salad with Lemon Dressing (GF, D, E, M) £14  
Parma Ham, Peach and Buffalo Mozzarella Salad with Pesto & Rocket (GF, D, M) £18

For **Vegan** Options please do enquire as we offer a extensive menu.

### Mains

- Ragout of Summer Vegetables with Lemon Beurre Blanc and Minted New Potatoes (GF, D) £18  
Aubergine and Tomato Gratin with a Saffron Ricotta Crust, Crisp Green Salad and Baby Potatoes (GF, D, E) £18  
Fillet of Cod with Chorizo, Tomato, Red Peppers and Olives on Olive Oil Mash (GF, NI, F, D) £26  
Grilled Hake on Spring Onion Mash with Tamari Butter, Tomato Concasse, Coriander & Green Beans (GF, SO, F) £28  
Seared Fillet of Turbot with a Cauliflower and Wild Garlic Puree,  
Minted Baby Potatoes and Carrots (GF, D) £36  
Guinea fowl Breast with Sweetcorn Puree and Buttered Wild Mushrooms, Sauté Potatoes (GF, D) £30  
Beer and Date Glazed Duck with Roasted Heritage Carrots, Parmesan Polenta & Pickled Pears (G, D, SU) £28  
Loin of Lamb Cutlet with Pan Fried Sweet Potato and Mojo Verde (GF, SU) £32  
Sherry Glazed Belly of Pork on Pan Fried Cavello Nero and Duchess Potatoes (GF, D, E) £26  
Lamb Rump with Roasted Romano Peppers, Burrata and Roasted Palmier Potatoes (GF, D) £28  
Roasted Beef Sirloin with Cucumber Kimchi and Fresh Plums, Egg Noodles (G, SO, F) £33

### Puddings

- Blossom Honey Almond Cake with Fresh Somerset Strawberries and Crème Fraiche (GF, D) £12  
Chocolate Tart, Cherries, Vanilla Bean Ice Cream and Tuiles (D, G, SO) £18  
Baked Peaches with Honey Butter (GF, D) £9  
Strawberries with Roasted Strawberry Sorbet and Yoghurt (GF, D) £16  
Rhubarb Panna Cotta with Shortbread Biscuits (D, G or GF if no biscuit) £12  
Berry Salad with Rose and Cardamon Drizzle (VG, GF) £12  
Dark Chocolate and Whisky Cremeux with Coffee Sauce and Vanilla Ice Cream (GF, D, E) £19

GF – Gluten Free, D – contains Milk and Dairy, E – contains egg, N – contains nuts, VG – vegan, V – vegetarian, C – contains celery, S – shellfish, F – Fish, M – Mustard, G – Cereals containing Gluten, P – contains peanuts, SS – contains sesame seeds, SD – contains sulphur dioxide, CR – Crustaceans, SO – Soy, SU – contains Sulphites, NI – contains Nitrates

### **SERVICE STAFF**

These menus are serviced with staff which therefore attracts 20% VAT on the total amount. Chefs are £30 per hour, Waiters £20 per hour with a minimum charge of 4 hours per member of staff. If serving a choice of items, a minimum of 6 portions is required for each dish. Please be aware we prepare this food in a kitchen that handles all known allergens. It is essential to know what allergies are present amongst guests prior to booking.

For further queries and discussion please contact our office on  
01749 813 082 or email [orders@somethingforsupper.co.uk](mailto:orders@somethingforsupper.co.uk)