



## Sit Down

If any of these suggestions do not suit your needs, Aniseed will happily tailor you a personalised menu.

All of our dishes are carefully prepared at our 5\* kitchen with quality, fresh, locally sourced ingredients, presented to the highest standard & delivered to you in a professional & un-intrusive style.

Vegetarian and any dietary options are available and designed to complement your selected menu choices.

**2 Course sit down menu - £25.00 per person ex vat**

**3 Course sit down menu - £30.00 per person ex vat**

**(Minimum number 30)**

**Waiting staff are charged for at £12.00 per hour - Minimum of 4 hours**

### STARTERS

Terrine of chicken laced with pistachio nuts wrapped in streaky bacon, served with apricot & ginger relish (**contains nuts**)

Pork rilette with a spiced apple chutney & crusty sage with onion bread

Salad of smoked salmon and asparagus spears with a brandy, dill dressing & rye bread

Spiced ceviche of natural smoked haddock in chilli, garlic, lime marinade served with mango salsa

Potted brown shrimp, dill butter, pea shoot salad and granary Melba toasts

Cream of watercress, leek & potato soup with crème fraiche

Tomato tart, glazed goats cheese, crisp salad & a balsamic, basil dressing

Tart of asparagus, creamed leek purée, glazed with hollandaise in thyme crust

### MAIN COURSES

Peppery parmesan-cruste roast top side of beef, roasted potatoes with a watercress pistou (**contains nuts**)

Breast of corn fed chicken, pan roasted with tarragon, rosti potato and roasting juices

Roast loin of pork, duck fat roast potatoes, apple sauce and a Somerset cider gravy

Roast saddle of lamb laced with garlic, rosemary, dauphinoise potatoes and a red wine, red current jus

Glazed belly of pork, crispy potato cake, caramelised apples and grain mustard, tarragon cider sauce

Breast of corn fed chicken roasted with basil, lime butter, potato rosti and a red wine thyme jus

Pan fried bream fillet, roasted asparagus, wild mushrooms served with a raspberry and walnut oil dressing (**contains nuts**)

Fillet of salmon laced with mushroom duxelle baked in a puff pastry lattice, new potatoes and hollandaise sauce

**All starters are served with artisan bread unless already mentioned and all main courses include a starch dish & come with seasonal vegetables.**

### DESSERTS

Sticky toffee pudding with butterscotch sauce

Seasonal fruit Pavlova with vanilla cream & passion fruit syrup

Raspberry crème brûlée with almond tuile biscuits (**contains nuts**)

Brandy snap baskets, dark chocolate mousse with a Cointreau anglaise

Vanilla cheese cake with mango coulis

Iced strawberry, raspberry ripple parfait with a mousseline sauce

Apple tart with honey blossom ice cream

Trinity burnt cream with almond tuile biscuits (**contains nuts**)

**Please contact us on 0117 954 2251 to discuss your individual requirements.**

## FINE DINING

If any of these suggestions do not suit your needs we will happily design a menu to suit your requirements

All of our dishes are carefully prepared at our 5\* kitchen with quality, fresh, locally sourced ingredients, presented to the highest standard & delivered to you in a professional & un-intrusive style.

Vegetarian and any dietary options are available and designed to complement your selected menu choices.

**2 Course sit down menu - priced pp based on your chosen dishes**

**3 Course sit down menu - priced pp based on your chosen dishes**

**(Minimum number 20)**

## STARTERS

Pea, ham soup, pancetta dusted croutons & a grain mustard, pepper cream foam  
Dressed Cornish crab, avocado salad, sesame seed filo wafers and a spiced tomato fluid gel (**contains nuts**)

Tomato tart, glazed goats cheese, radish salad, basil oil and balsamic vinaigrette cubes

Roasted asparagus, Serrano ham, poached duck egg glazed with a pink pepper corn hollandaise

Oven crisped pressed pork belly, apple frizzy salad and a caramelised apple, cider gel

5 spice marinated tuna char grilled salad, pickled cabbage and lotus root crisps  
Seared scallops, pancetta crisps, garlic mint crumbs and a lemon butter sauce

**Soups & starters come with fresh artisan bread, unless already mentioned as part of your selected starter.**

## MAIN COURSES

Fillet of beef laced with Camembert, potato galette, glazed apples, baby vegetables and a Somerset cider brandy jus

Pan fried breast of corn fed chicken with Cornish crab tortellini, vegetable spaghetti and a crab veloute

Roast fillet of lamb, flageolet puree, fondant potatoes, roasted shallot fluid gel and a red current, balsamic dressing

Rack of pork loin, cider roasted apple mousse, crisp potato cannelloni, sage butternut puree, and a Madeira jus

Olive oil confit salmon fillet, beetroot puree, horseradish sauce and a beetroot foam  
Poached whole Dover sole laced with sea trout mousse, vegetable pearls and a saffron mussel sauce  
Pan fried fillet of halibut, clam and oyster chowder with a smoked bacon foam

**Main course are designed with starch & vegetables to complement each individual dish. Vegetarian & any dietary options are available and designed to complement your menu selections.**

### DESSERTS

Chocolate custard tart, honey comb and Greek yoghurt honey ice cream  
Cider brandy parfait, apple sorbet, apple gel, hazelnut praline and apple crisps  
(contains nuts)  
Strawberry short cakes, balsamic ice cream with a strawberry fluid gel  
Passion fruit floating islands with pistachio croccante (contains nuts)  
White chocolate, raspberry mousse with a raspberry milk shake and lime biscotti  
Ginger sponge, rhubarb compote and custard ice cream  
Almond tartlet, elderflower sorbet, blackberry fool and purple candy floss (contains nuts)

**Waiting staff are charged for at £12.00 per hour - Minimum of 4 hours**