



GREAT FOSTERS
BUILT AS A ROYAL HUNTING LODGE 1550 AD

CANAPES
Autumn Winter

October 2011 – February 2012

WARM:

Mini cottage pie with truffled mash
Lancashire cheese rarebit (v)
Baby Yorkshire pudding with roast beef and horseradish
Assorted dim sum with sweet chilli
Sesame coated chicken strips with peanut dip

COLD:

Cured salmon gravadlax
Golden Cross goats cheese bruschetta (v)
Chorizo palmiers
Mushroom and smoked cheese tartlet (v)
Spinach and ricotta vol au vent (v)

(v) = vegetarian option

Please choose:

Four pieces at £10.00 per person

Six pieces at £14.00 per person

Eight pieces at £18.00 per person

Menus are effective from 1st October 2011 to 28th February 2012



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AUTUMN & WINTER
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STARTER

Leek and potato soup, farmhouse cheese rarebit	£11.00
Ham hock and smoked pork pressing with Choucroute and apple	£12.50
Salmon and sole terrine, parsley and caper mayonnaise	£14.00
Grilled red mullet with aromats, spiced chorizo couscous	£16.00
Cornish crab cocktail with tarragon mayonnaise, spiced avocado and crispy capers	£16.00
Winter vegetable broth with thyme and macaroni	£12.00
Wild mushroom risotto with soft cheese and confit garlic	£11.00
Corn fed chicken and foie gras terrine with winter pickles and baked baby brioche	£14.00
Goosnargh duck pressing with orange and anise port jelly	£12.00
Roast pumpkin and brie tart with rocket and sweet balsamic	£12.00

MAIN COURSE

Five spice pork with vanilla potato purée and braised red cabbage	£32.00
Seared Cumbrian venison with braised shin, pearl barley and pear	£36.00
Slow cooked feather beef with 'hot pot vegetables', spinach, suet dumpling	£32.50
Grilled Cornish cod, white bean and thyme cassoulet with seasonal broccoli	£34.00
Roast corn fed chicken breast with pancetta, parmesan risotto and roasted leeks	£32.00
Honey glazed duck breast with cracked wheat and apricots	£36.00
Grilled Denham Vale sirloin steak with triple cooked chips, tomato and mushroom	£38.00
Cumberland sausage and mash, onion rings, sticky jus	£28.00
Cumbrian lamb rump, sweet potato gratin, Savoy cabbage and green beans	£34.00
Grilled seabass fillet, vanilla mash, Provençal vegetables & roasted cherry tomatoes	£36.00
Poached potato gnocchi with roasted butternut squash and watercress (v)	£28.00
Grilled aubergine with Welsh rarebit, Provençal vegetables, pine nut and basil dressing (v)	£28.00
Seared Scottish beef fillet with garden herbs, parsley potato and roasted red wine shallots	£42.00

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DESSERT

Milk chocolate and Amaretto parfait with dark chocolate cream and praline	£14.00
Warm sticky toffee pudding with vanilla ice cream and caramel	£12.50
Baked orange custard with orange ice cream and Grand Marnier	£12.50
Vanilla cheesecake with cider jelly and green apple sorbet	£11.00
Dark chocolate mousse with white chocolate cream and pistachio ice cream	£15.00
Pear and almond tart with Poire William ice cream	£11.00
Classic crème brûlée with sable biscuit	£11.00
Japanese cherry tea pannacotta with chocolate foam and chocolate sorbet	£13.00
Warm plum tart with crumble cinnamon ice cream and vanilla	£12.50
Mango delice with coconut sorbet and roast pineapple	£14.00
Selection of cheeses with fruit and biscuits	£12.00
Platter of cheese, fruits and biscuits (per table of 10) following dessert	£95.00

Coffee, tea and petit fours are included in your chosen menu

Please choose ONE set menu suitable for your entire party
We will gladly cater for any vegetarians or special diets separately
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