

MENUS FOR BERRY HOUSE

HOUSE PARTY BREAKFAST MENUS

These can be provided as either a handy larder drop off, where we leave all the uncooked ingredients in the fridge for you to cook whenever you like, or fully cooked by our chef, served up in hot dishes and cleared away by our staff. The more ample brunch is great to have a little later in the morning, perhaps after a much needed lie in!

Continental (min x 12)

Continental Meats and Cheeses

A selection of brioche, pain au chocolat and Croissants

Conserves and butter

Granola

Local yoghurts and melon

Tea, real coffee, sugar and milk and fruit juices

English (min x 12)

Local Sausages, Back Bacon & Eggs

Vine tomatoes, flat field mushrooms

Hogs pudding (local equivalent to Black Pudding)

Sauces.

Breads for toasting with butter and conserves

Granola/bran flakes

Natural yoghurt and a basket of fresh fruit

Tea, Real Coffee, sugar, milk and fruit juices

LARDER DROP OFF	Continental	£12.50
	English	£14.50
FULLY SERVED	Continental	£19.50
	English	£21.50

TWO COURSE DROP OFF MEALS

Main Courses

Luxury fish pie (haddock, prawns smoked salmon, white fish and scallops)

Coq au vin

Bouef a la carbonnade (beef in beer)

Traditional shepherds pie (made with lamb or beef)

Lasagne

Moussaka

Lemon tarragon chicken

Pork cassoulet

Pork dijonnaise

Mediterranean vegetable quiche with goats cheese

Mushroom stroganoff

To accompany

Freshly prepared vegetables or A mixed salad bowl

Seasonal potatoes

Rustic breads ready to warm in the oven with butter

Desserts

Lemon tart

Strawberry cheesecake

Chocolate roulade with raspberry coulis

Hazelnut meringue with a raspberry cream

Individual meringues with a caramel sauce

Apple pie with clotted cream

Dark & white chocolate mousse

Mixed berry brulee

(cream, custard or crème fraiche where appropriate)

Please choose one main course and one dessert for your entire group.

Please advise of any special dietary requirements and we will do the rest.

The above menu comes ready prepared for you to just pop into the oven to heat

Minimum numbers: 15

Drop off: £24.50pp

CASUAL DINING

If you would like to choose an appetiser from below and a main course and pudding from the drop off menu, but don't want to clear or wash up, we can arrange for a member of The Big House Team to come in to help. They will lay-up, clear away and wash up for you up until 11pm!

Appetisers:

Chicken liver pate with cumberland sauce

or

Celery and stilton soup

or

Salmon and spinach terrine with redcurrant sauce

Served with warm bread and butter

Minimum numbers: 15

£35.00 pp

DINNER PARTY MENUS

A Selection of Canapes (served prior to your meal)

Gaspacho in shot glasses

Croustades with quails egg & lumpfish caviar

Basil, mozzarella and roasted cherry tomato skewers

Scallops wrapped in prosciutto

Gingered chicken cakes with coriander lime mayonnaise

Grilled beef fillet with salsa Verdi croutes

Tidgy puds

Crostini

Crab tartlets

Prawn gougeres

Please choose 3 of the above

STARTERS

Seared salmon with avocado salsa

Spinach roulade with cream cheese, dill and smoked salmon
with a light dill dressing

Asparagus tart with hollandaise

Cheese souffle (these can have other fillings in such as mushroom, seafood or
courgette)

Cherry tomato, basil and goats cheese tart

Chicken liver pate and melba toast

Oven baked scallops wrapped in parma ham with a bearnaise sauce

All the above served with warm breads & butter

MAIN COURSES

Stuffed chicken breast with asparagus, wrapped in prosciutto ham and served with a wine and Dijon sauce.

Poached breast of chicken stuffed with wild mushrooms and served with a wild mushroom sauce

Tournedo Rossini – Fillet steak served on a croute with liver pate and a madira sauce

Individual beef wellingtons with a red wine sauce

Oven baked sea bass with olive oil and fresh herbs served with a creamy risotto rice

Tenderloin of pork stuffed with apricots and served with a creamy Dijon mustard cider sauce

Fillet of venison with a thyme and red wine sauce.

Caramelised red onion filo tart topped with goats cheese

Feta cheese olive and rosemary tart

Wild Mushroom and leek risotto filo parcel

All served with fresh seasonal vegetables and potatoes

PUDDINGS

Individual french lemon tarts served with crème fraiche

Chocolate mousse pots

Profiteroles with chocolate Sauce

Individual meringue nest with passion fruit cream and fresh berries

Crème brulee

Lemon posset

White chocolate tarts with seasonal fruit

Strawberry shortcake

Coffee & chocolates

Please choose one starter, one main course and one dessert for your entire group.

Please advise of any special dietary requirements and we will do the rest.

Minimum numbers: 18

Fully served: £49.50

Cancellation of a served meal - A cancellation fee of £100 will be charged

PACKED PICNIC LUNCH MENU

Sweet chilli prawn kebabs

Chicken drumsticks in honey and mustard

Selection of cheeses, biscuits plus chutney

Pitta salad pockets

Buttered bread roll selection

Cold meats - ham, beef and sausage

Savoury Éclairs

Individual fruit tartlets and clotted cream

Minimum numbers: 15 people

Drop off: £22.50 pp

HOUSE PARTY PICNIC MENU

Smoked salmon tagliatelle

Selection of cold meats with local chutney

Selection of cheeses

Green vegetable terrine

or

Meat loaf

or

Zuccinni slice

Fresh mixed salad with balsamic dressing

Potato salad with mint

Sweet and sour cucumber salad

Selection of bread and cheese biscuits

Fruit salad and cream

or

Apple pie and clotted cream

Minimum numbers: 15 people

Drop off: £25.50 pp

Served: £35.00 pp

HOUSE PARTY BBQ

All these are prepared ready to cook on The Big House BBQ

Chicken kebabs with mango and onion relish

Handmade sausages with pickles and chutneys

Pork and apple burgers with bread rolls

Minute steaks with soy sauce and red chilli marinade

Lamb leg steaks with a sundried tomato marinade

Vegetable kebabs with or without halloumi with herby mayo

Skewer of chilli marinated King prawns

Please choose four items from the above

Salads to accompany:

Green salad

Melon, tomato, cucumber, black olive and chive salad

Couscous with fresh herbs, sundried tomatoes and spinach

New potatoes with minted butter.

Breads

Fresh berries, meringues and cream

Minimum numbers: 15

Drop off: £25.50 pp

Served: £35.00pp