

MENUS FOR TONE DALE 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 one of our chefs, 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! With the breakfast awning it could also be served outside on the lawn.

Continental (min x 10)

Fruit juices

Fresh fruit, either platter or basket

Yoghurts

Selection of pastries, such as croissants, pain au chocolat and raisin, brioche etc

Bread for toasting with butter and preserves (a choice of 2, marmalade and 1 other)

Muesli or cereals

Coffee, tea and milk

English (min x 10)

Fruit juices

Fresh fruit basket

Bread for toasting with butter and preserves

Croissants

Back bacon, Butchers sausages, free-range eggs, fresh tomatoes, mushrooms

Coffee, tea and milk

Brunch

Fruit juices
Fresh fruit basket
Selection of pastries, such as croissants, pain au chocolat and raisin, brioche etc
Muesli or cereals
Yoghurts
Summer fruit compote
Bread for toasting with butter and preserves
Back bacon, Butchers sausages, free-range eggs, fresh tomatoes, mushrooms
Smoked salmon
Hash browns
Coffee, tea and milk

A supplement for may apply if you wish to have your menu served outside on the lawn

DROP OFF: Continental (minimum numbers: 10) £ 10.00pp

DROP OFF: English (minimum numbers: 10) £12.50pp

FULLY SERVED: Continental (minimum numbers: 10) £19.50pp

FULLY SERVED: English (minimum numbers: 10) £21.50pp

SERVED BRUNCH (minimum numbers: 20) £25.50pp

TWO COURSE DROP OFF MEALS

Main Courses

Somerset Chicken with apple, caramelised onion, cider and cream

Salmon, leek and dill in a cream sauce with a rosti crust

Classic Lasagne

Rigatoni with tomato and basil sauce and herby pork meatballs

Creamy smoked haddock 'Shepherd's Pie'

Beef goulash with spring onion mash

Spanish braised pork with potatoes and olives

Spinach and ricotta lasagne with pinenuts

Roasted vegetables and spinach with rice gratin

To accompany

A mixed garden salad with fresh local produce such as mixed leaves, cherry tomatoes, cucumber, beetroot, chicory, spring onions and herbs with French dressing

Seasonal potatoes

Rustic breads, ready to warm in the oven with butter

Puddings

Chocolate tart with strawberries

Baked lemon cheesecake with crème fraiche

Raspberry and sherry trifle

Banoffi Pie

Seasonal fruit crumble

Chocolate bread and butter pudding

Marmalade cream tart

(cream, custard or crème fraiche where appropriate)

Cafetiere coffee and chocolates

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: £24.50 pp

CASUAL DINING

This includes an appetiser of

A platter of olives, with guacamole, salsa, sour cream and pitta bread crisps with rock salt and cracked black pepper

or

A salmon or smoked trout mousse with oat cakes and dill and mustard dressing

or

A chicken liver pate with pitta bread crisps

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

Minimum numbers: 15

Fully served: £35.00 pp

DINNER PARTY MENUS

A selection of Chefs canapés will be served prior to your meal

STARTERS

Melon, Parma ham & fig with a raspberry vinaigrette

Spicy prawn & papaya salad

Spinach roulade with smoked salmon, cream cheese & chives, baby leaves, herbed crème fraiche dressing

Warm tarts of dolcelatté, roasted peppers & thyme

Warm wild mushroom & spinach salad

Roasted Mediterranean vegetables with rocket, basil and buffalo mozzarella

Warm sautéed chicken liver salad with toasted walnuts

Potted salmon mousse with pretty leaves and melba toast

All the above served with warm breads & butter

MAIN COURSES

Stuffed chicken breasts with sundried tomato, spinach, cream cheese, basil and pine nuts and a creamy white wine sauce

Braised lamb shanks with red wine and rosemary sauce

Fillet of beef with wild mushrooms and horseradish cream sauce *

Salmon fillet with pesto crust and basil sauce

Roasted rack of lamb, with pink peppercorn & herb crust and rosemary & redcurrant sauce

Monkfish tails with pancetta*

Roasted duck breast with spiced plum & port wine sauce

Slow roast belly pork with roasted garlic and honey

Venison sausage braised in red wine and thyme

Roasted Mediterranean vegetable and goats cheese stack with basil vinaigrette

Savoury feta cheese cheesecake with tomato and basil sauce (cold)

Caramelised balsamic and red onion tart with goats cheese

Wild mushroom in Madeira en croute with herby hollandaise

Griddled polenta with roasted sweet potatoes, parsnip and squash with chickpea hummus

All served with seasonal fresh vegetables and potatoes

* £4 supplement

PUDDINGS

Chocolate truffle torte, with crème fraiche and raspberries

Apricot tart with homemade praline ice cream

Lemon terrine with crushed Amaretti biscuits and berry compote

Passion fruit brulee

Individual summer fruit Pavlovas

Lemon meringue roulade with passion fruit

Profiteroles with hot chocolate and rum sauce

Summer pudding

Pecan shortbreads with raspberries and raspberry puree

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

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

Pudding

Fresh berries, meringues and cream

Minimum numbers: 15

Drop off: £25.50 pp

Served: £35.00 pp

HOUSE PARTY PICNIC MENU

Baked ham glazed with redcurrant and thyme
with mustards, relishes and flavoured mayonnaise

Salmon en croute

Cheeseboard with Somerset cheeses, such as
a mature cheddar, soft goats cheese, Brie, a Cornish yarg and Somerset
blue
with fruits and celery

Roasted red pepper and red onion tart
or

Leek and Gruyere tart

or

Individual wild mushroom and goats cheese galette

Fresh green salad with cherry tomatoes, beetroot and other garden
produce

A couscous salad packed with fresh herbs

Roasted Mediterranean vegetables garnished with
Parmesan and drizzled with basil oil

Potatoes, breads and biscuits

Fresh berries served with baby meringues and whipped cream
or

Strawberries and cream

Minimum numbers: 15 people

Drop off: £25.50 pp

Served: £35.00 pp

AFTERNOON TEA MENUS

Cucumber or egg and cress sandwiches

Cheese and olive scones served with cream cheese

Home baked scones with strawberry preserve and local clotted cream and fresh strawberries

Chocolate brownies

Shortbread hearts served with raspberries and cream

Summer fruit tartlets

Teacakes for toasting

Exotic Fruit Platter with white chocolate dipping sauce

To include a choice of teas and coffee, milk and sugar

Minimum numbers: 15

Drop off: £14pp

Fully served: £19.50pp

THAI MENU SELECTION

Our Thai Chef, Khun Pratuan (Lek) and Assistant Chef Khun Nan know all about those subtle spices and preparations that make Thai food genuinely unique. It is truly a question of secrets handed down from mother to daughter, from the actual unwritten recipes and that tiny touch of spice or faint difference in temperature too subtle to explain.

We can offer you over 40 delicious dishes, each devised personally by Khun Pratuan who has a superb sense of flavour and has created a wonderful range of choice and exotic dishes to suit all tastes.

The menus are arranged so that you can choose **THREE** complete menus for your group.

DELICIOUS

Satay grilled spicy chicken with peanut sauce and cucumber dips

Pla Rad Prik crispy fried fish with rich chilli sauce

Gang Massaman Nue beef cooked in rich curry sauce with peanuts potatoes and coconut milk

Phat Piiaw Wan Chicken or pork or prawns or fish with fried vegetables and a sweet and sour sauce

Baa Mee Phat Phak stir fried noodles with vegetable

Khao plain boiled Thai fragrant white rice

DELIGHTFUL

Kanompong na Kai/Moo fried spicy chicken or pork on sliced bread with dips

Gang Kiao Wan Kai choice chicken in sweet spicy green curry with coconut milk and seasonal vegetables

Thot Man Khao Phot fried corn cakes with garlic and pepper

Gung thot Krop king prawns deep fried with chilli sauce dip

Tom Yum Gai hot spicy soup with chicken pieces and lovely scented lemon grass coriander lemon juice with (or without) coconut milk

Khao plain boiled Thai fragrant white rice

DELECTABLE

Spring Rolls meat and vegetables or vegetables only wrapped in fried thin pastry

Gang Gari beef or chicken yellow curry cooked in aromatic curry sauce with coconut milk and potatoes

Nua Pat Nam Man Hoi fried tender beef in oyster sauce and vegetables

Kai Yat Sai hard boiled eggs fried in tasty sweet and sour sauce

Moo Yang grilled pork with garlic and pepper

Khao plain boiled Thai fragrant white rice

DESIRABLE

Geiw grorp crispy deep fried spicy pork wrapped in thin pastry

Gang Supparot delightful pineapple dish cooked in red curry sauce with a touch of coconut milk and choices of chicken or pork or king prawns

Khao Man Kai steamed chicken with fresh ginger chilli garlic and duck soya sauce

Phat Thay fried noodles with pork or chicken or prawns and peanuts with bean sprouts

Kai Luuk Khooy hard boiled eggs fried in tasty sweet and sour sauce Thai style

Khao plain boiled Thai fragrant white rice

GENTLY VEGETARIAN

No meat, but includes fish sauces, seafood and dairy

Som Tam green papaya salad with peanuts, dried shrimps, lime, fresh chilli, crushed garlic and tomato with palm sugar

Pla Rad Prik crispy fried salmon with rich chilli and garlic sauce

Gang Khiaw Wan lightly fried prawns in green curry with coconut milk, fresh seasonal vegetables

Phat Priaw Wan prawns or fish with fried seasonal vegetables and a sweet and sour sauce with palm sugar, tomatoes and sweet peppers

Baa Mee Phat Phak stir fried noodles with fresh vegetables in a light soy sauce

Khao plain boiled Thai fragrant white rice

NEARLY VEGETARIAN

No meat, no seafood, but includes fish sauces and dairy

Bho Beeat Spring Rolls fresh vegetables cooked in Thai oyster sauce crisply fried in thin pastry with a sweet spicy dip

Phat Woon Sen stir fried noodles with egg, pickled garlic, spring onion, coriander, fish sauce and chinese leaf

Thot Man Khao Phot fried corn cakes with crushed garlic and pepper with sweet chilli sauce

Gang Sapparot pineapple cooked in a red curry sauce with a touch of coconut milk and fish sauce and palm sugar

Makhur Thot sliced aubergine simply fried with soy sauce and egg Thai style

Khao plain boiled Thai fragrant white rice

VIRTUALLY VEGETARIAN

No meat, no seafood, no dairy, but includes fish sauces

Tom Fak Tong pumpkin or squash (gourd) soup with garlic, white pepper, coconut milk and fish sauce

Phat King stir fried onion, baby corns, straw or oyster mushrooms in fish sauces with fresh ginger and spring onions

Phat Prik a red curry with fish sauce, fresh long beans and sweet basil

Phat Phak Priaw Wan fried vegetables in a sweet and sour sauce with oyster and fish sauces with sweet peppers

Het Chup Bang Thot spicy mushrooms in red curry paste in batter with fish sauce or light soy sauce

Khao plain boiled Thai fragrant white rice

WHOLLY VEGETARIAN

No meat, no seafood, no dairy, no fish sauces

Tom Fak Tong pumpkin or squash soup with crushed garlic, pepper and coconut milk with light soy sauce

Yam Met Mamuang cashew nuts with fresh chilli, spring onions, coriander, shallots, fresh ginger, soy sauce and fresh lime juice

Khao Tom rice soup with fresh ginger soy sauce and spring onions

Spicy Fried Rice Khao Phat rice fried in soy sauce with choice herbs and spices with fresh chilli, spring onions, spring greens and white heart cabbage, Chinese leaf

Gang Som Gap Phak Choy sour curry with fresh phak choy and beautiful herbs with soy sauce and tamarind juice

Khao plain boiled Thai fragrant white rice

Minimum Numbers: 15

£32.50 per person

Our chefs will arrive at the house in time to prepare a Thai banquet for you - ideal for Friday or Sunday night. Once the main course is served our team will quietly depart leaving you to enjoy the rest of the evening in privacy.