



SOMERVILLE HOTEL

£16.50 Finger Buffet
(Room Hire Charges Applicable)

Please choose a selection of 7 from the following

Selection of Finger Sandwiches

Crisp Lettuce Rolls with Prawns, Apple, Chive and Cocktail Sauce

Crisp Crab Samosa with Mint, Chilli and Coriander, Citrus Soy Dressing

Caesar Salad with Home Smoked Chicken

Toasted Brioche with Smoked Salmon Rarebit

Marinated Artichoke with Mushroom Tartare, Pea Shoots and Parmesan

Crisp Duck Spring Rolls, Ceviche Sauce

Tempura of Jersey Plaice, Tartare Sauce

Parma Ham with Rocket, Charantais Melon and Parmesan

Baked Portobello Mushrooms with Vulscombe Goats Cheese, Brioche Herb
Crust

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Fresh Strawberry and White Chocolate Tart

Blueberry and Lemon Cheesecake

Dorset Drum Cheddar with Tomato Chutney, Celery, Biscuits

£16.50 Substantial Canapé Menu
(Room Hire Charges Applicable)

Please choose a selection of 6 from the following

Petit Scotch Fillet Steak Burger, Tomato Relish

Grilled Belly Pork, King Prawn Tempura, Stir Fry, Sweet and Sour

Sauté of Local Scallops with Fennel, Plum Tomato, Lemon and Basil

Cassoulet of Duck Confit, Toulouse Sausage, Tomato and Herbs

Tempura of Vegetables, Ceviche Sauce

Globe Artichoke, Mushroom Tartare, Pea Shoots, Parmesan

Risotto of Prawns, Chorizo, Lemon and Parsley

Linguine with Crab, Pak Choi, Sweet Corn, Indian Spices, Coconut Milk

Beer Battered Fillet of Plaice, Thin Chips, Tartare Sauce

Grilled Oyster 'Rockefeller'

Toasted Brioche with Foie Gras, Chicory, Mushroom Duxelle

Crisp Crab Cake with Chilli, Mint and Coriander, Pickled Cucumber, Soy
Sesame Dressing

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£19.50 Knife & Fork Buffet
(Room Hire Charges applicable)

Selection of Continental Meats, Marinated Roasted Vegetables

Globe Artichoke with Mushroom Tartare, Pea Shoots and Parmesan

Crisp Lettuce Crab Rolls with Mint, Chilli, Coriander, Ceviche Sauce

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Salad of Norfolk Duck, Pear, Rocket, Stilton,
Red Wine and Hazelnut Dressing

Salad of House Cured Salmon, Citrus, Avocado and Jersey Royals

Salad of Buffalo Mozzarella, Jersey Jewels, Basil, Charred Red Peppers

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Seared Fillet of Jersey Black Bream with Vegetables and Noodle Stir-Fry,
Prawn Tempura, Thai Coconut Sauce

Char-grilled Cutlet of Organic Pork, Dauphinoise of Potatoes,
Apple and Celeriac, Thyme Jus

Risotto of Cauliflower and Truffle, Grilled Asparagus,
Rocket and Parmesan

(Selection of seasonal vegetables)

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Glazed Lemon Tart, White Chocolate Mousse, Raspberry Compote

Rhubarb Panna Cotta, Soft Poached Fruit, Lime Syrup

Selection of English and French Cheese,
Apples, Celery, Grapes, Millers Damsels

Some dishes may contain nut products