

Menu Portfolio

At Athelhampton we offer a bespoke catering service, with menus created specifically to your individual requirements. I have enclosed a selection of menus to give an indication of the style of catering we undertake, and to give some suggestions for your menu.

Some of the menus have a selection of dishes for each course, however you may prefer to offer a single choice for your guests or you may like to increase the number of choices available.

Within this portfolio, you may find a menu that suits your needs with little or no change, however I am always delighted to meet with you to discuss your specific requirements so that we can create a menu that reflects your tastes and fulfils your expectations.

We use only fresh ingredients, and source most through a group of local suppliers, many of them I have used for over 10 years and we enjoy excellent relationships with them.

Seasonal variations in food availability will limit the dishes we can create at times or has an effect on cost. There are no prices listed here, but we will happily give you an idea of costs if you would like to contact us.



Owen Davies

Catering Manager

April 5, 2006

A Winter Menu

To Start

Smoked Venison Salad

A Nantaise salad of baby leaves and shredded beetroot with slices of smoked venison served with woodland mushrooms marinated with a Dijon mustard vinaigrette dressing

Haddock and Leek Chowder

A thick, hearty smoked haddock soup, with potato and plenty of local double cream. The soup is served topped with lightly sautéed leeks.

For Main Course

Roasted Belly of English Pork

Prime loin of pork, stuffed with a prune, apricot and sage seasoning, oven roast and served with a walnut and cream sauce finished with Macallan 10 year old malt whisky

Red Mullet Fillets

A trio of red mullet fillets, each with the skin seasoned and pan-fried, served with saffron potatoes and braised root vegetables and a chardonnay and butter reduction

Carrot and Celeriac Puree

Crisp Herb Roasted Potatoes

Savoy Cabbage and Chard

To Finish

Crepes Suzette

French style butter crepes, pan-fried and served with an orange and Grand Marnier sauce, and for a Dorset twist topped with our local clotted cream

White Chocolate Torte

A light liqueur soaked sponge topped with a light white chocolate mousse, garnished with chocolate rolls and a plum compote

Coffee

A Winter Menu

To Start

Goats Cheese with Risotto

A moist risotto infused with fresh rocket and sundried tomato and topped with grilled goat's cheese and dresses with a fresh just 'whizzed' basil and olive oil dressing

In Between

Orange & Muscat Sorbet

For Main Course

Roasted Fillet of Venison

Local Venison Fillet, quick roasted and hand-carved for service, presented on a Dijon mustard infused dauphinoise potato and served with a red berry and Taylor's port sauce

Carrot and Celeriac Puree

Red Cabbage Marmalade

Roasted Baby Turnips

To Finish

Pear, Apricot and Frangipan Tart

Crisp short pastry topped with an almond frangipan and studded with poached baby pear and apricot, oven-baked and presented warm with a chilled crème anglais

Some Cheese

Dorset Blue Vinny Cheese

Served with red grapes and raisin toasts

Coffee

A Spring Menu

To Start

Portobello Mushrooms

Flat field mushrooms sliced and panfried with spinach and shallots, flambéed with brandy and finished with cream and dolcelate cheese, spooned over warmbrioche toast and served with pesto dressing

Pink Grapefruit and Asparagus Salad

Fresh asparagus spears, lightly poached and chilled, served upon a bed of frisee & tarragon leaves with pink grapefruit segments and a light Dijon dressing

For Main Course

Canon of English Lamb

The Eye of the short saddle, expertly boned by our butcher, rolled in rosemary, black pepper and olive oil and then quick roasted for a matter of minutes, carved for service and presented on rosemary and potato dauphinoise, surrounded by a rich Madeira Sauce

Panfried Halibut Caponata

Halibut steak panfried and served on top of a light vegetable stew of olives aubergine, celery, courgette and capers, reduced with red wine and tomato

Baby Carrots with lime butter
Lyonnaise potatoes
Spring Pea and olive compote

To Finish

Raspberry Vacherans

Lightly baked meringues layered with mango cream and fresh raspberries. Served with a raspberry sauce

Espresso Mousse

An oven baked Espresso infused mousse served in a ramekin, hiding a caramelised banana base

Coffee

A Spring Menu

To Start

Smoked Chicken and Pancetta

Selected mixed leaves, tossed with sunblush tomatoes, sliced buffalo Mozzarella and black olives and topped with warm sautéed smoked Chicken and Pancetta

In Between

Chilled Beetroot and Orange Soup

Served in a shot glass with radicchio salad

For Main Course

Rack of Welsh Lamb

Salt Marsh Welsh Lamb, crusted with mint, redcurrant, demerara sugar and coarse grain mustard, oven roast and served either carved or whole on a bed of creamed leeks

Minted Peas with Spring Onion and Cucumber

Lemon Roasted Fennel

Roasted New Potatoes with Garlic and Rosemary

To Finish

Iced Whisky Parfait with Mango and Passion fruit Salad

A light frozen whisky mousse served upon a mango, orange, peach and passion fruit salad

Some Cheese

Truckle of Mature Dorset Cheddar

Served with cherry tomatoes and poppy seed crackers

Coffee

A Summer Menu

To Start

Leek and Blue Vinny Tart

A homemade short pastry tart, filled with caramelised fine diced leeks and walnuts, topped with blue vinny cheese and oven baked and served with light cheese and cream sauce

Smoked Salmon & Scallop Parcel

Soft delicious scallop, gently steamed and chilled, wrapped with avocado and dill stuffing and encased in smoked salmon and served with a tomato topped bruschetta fingers

For Main Course

Breast of Chicken with Saffron

A breast of chicken, stuffed with fresh asparagus and wrapped with Parma ham, seasoned and pan-fried, finished with saffron, white wine and double cream served on a bed fresh poached asparagus with a reduction sauce

Loin of Tuna

Fresh Tuna loin marinated with olive oil and fresh basil and oregano, pan-fried and served a hot nicoise salad of sautéed baby gem, diced potato, sugar snaps and sliced quails egg

Orange & Cardamom Mashed Carrots

Diced Sautéed Sea Salt Potatoes

Fine Green Beans

To Finish

Lemon Tart

French style lemon tart, served with a vanilla ice and a cherry balsamic sauce

Strawberry Shortbread

Fresh Strawberries served with shortbread triangles, Dorset clotted cream and a strawberry puree, garnished with homegrown mint leaves

Coffee

A Summer Menu

To Start

Langoustine Salad

Fresh Langoustine served on a skewer and marinated with oil and chilli, quick grilled and served on a baby paella with a leaf spinach salad

In Between

Vin Blanc Glace

For Main Course

Tournados Rossini

Fillet Steak, wrapped with streaky bacon, quick roasted and served on a crouton topped with pate de foie gras, and served with a Madeira sauce

Mixed Cabbage with Horseradish Butter Glaze

Lyonnaise Potatoes

Orange Dressed Baby Carrots

To Finish

Strawberry and Marscapone Tart

Crisp short pastry filled with marscapone cheese, topped with fresh strawberries and served with a bitter lemon sauce

Some Cheese

Continental Soft Cheeses

Served with Foccacia Bread, Olives and Grapes

Coffee

An Autumn Menu

To Start

Chicken Liver and Pistachio Pate

Our home-made Pate, studded with pistachio kernels and served with redcurrant jelly and toast slices

Woodland Mushroom Soup

Topped with garlic and thyme croutons

For Main Course

Fillet of Beef with Spinach and Pinenuts

Whole Long Fillet of Beef stuffed with spinach and pinenuts, wrapped in Parma Ham and oven roasted.

Served with a rich Marsala wine sauce

Roasted Monkfish

Fresh Monkfish Tail, marinated with black pepper, lemon juice and olive oil, quick roast or pan-fried and carved for service, presented upon a pumpkin and lemon linguini and served with a rich vine tomato

sauce

Pea and Olive Compote

Saffron Mashed Potato

Carrots braised with Celery

To Finish

Apple & Apricot Ameretto Crumble

Apple and Apricots infused with Ameretto Liqueur and topped with an oaty almond crumble and served

hot with Dorset Clotted Cream

Trio of Profiterols

Hand-made profiterols, filled with fresh cream, dipped in white, dark and milk chocolates and served

with an apricot sauce

Coffee

An Autumn Menu

To Start

Smoked Fish Terrine

Smoked Salmon, Tuna and Halibut layered with a tarragon and lemon butter, pressed in a terrine mould and served drizzled with a lemon and balsamic vinaigrette. Served with warm granary rolls

In Between

Penne Izzo

Fresh quill pasta, tossed with a red chili and tomato sauce, Pancetta and topped with Pecorino and Italian sausage from Umbria

For Main Course

Breast of Duck

Breast of Duck with the skin scored and coated with a mustard and fruit chutney, oven roasted and carved for service, presented with roasted plums, figs and apricots and a rich Madeira wine sauce

Roasted Root Vegetables

Herb Roasted Potatoes

Broccoli and Cauliflower ala crème

To Finish

Autumn Pudding

Our kitchen's version of a summer pudding, but with spices and dried fruit, served warm with a rum infused crème Anglais sauce

Some Cheese

Welsh Rarebit

An alternative to cheese and biscuits, this traditional hot dish, made with the local cheddar gives an excellent close to a meal

Coffee

A Vegetarian Menu

To Start

Warm Goats Cheese Salad

A bed of leaves and herbs topped with a round of grilled goats cheese, walnuts, cherry tomatoes and a balsamic vinegar and olive oil dressing

Lentil & Spinach Pate

Lightly spiced lentils, pureed and layered with leaf spinach and served with apricot chutney and Melba toast

For Main Course

Mediterranean Bean Strudel

A course puree of beans, sun dried tomatoes, basil, pine nuts and ricotta, wrapped in a flat bread, oven baked and served with a pesto cream sauce

Portobello Mushrooms

Flat field mushrooms, stuffed with lemon, parsley, bread crumbs and dolcellate cheese, with a little double cream added and oven baked, served with a vine tomato sauce

Timbal of Roasted Root Vegetables with Wild Rice

To Finish

Raspberry and Lemon Bavouois

A light sponge base, soaked with framboise liqueur, and topped with a light lemon mouse studded with fresh raspberries

Chocolate Panettone Pudding

An alternative to a Bread and Butter Pudding, slices of Italian Panettone celebration cake, layered with a chocolate custard sauce and oven baked, served topped with clotted cream