

*The*  
**GREEN ROOM**  
**Party Menu**

3 Courses £19.95 2 Courses £15.95

NAME:

DATE:

NUMBER IN PARTY:

Please mark in the boxes the total courses required for you party

## STARTERS

- Fresh Home Made Soup of the Day (V,G) served with home baked bread or gluten free roll
- Flash Fried Sweet Chilli Squid (G) with pak choi and honey, ginger & soy dressing
- Slate of Shaftsbury Cured Meats with marinated olives, pickles & home made bread sticks
- Baked Goats Cheese Salad (V,G) with marinated heirloom tomatoes, asparagus spears & balsamic syrup
- Spiced Cauliflower & Onion Pakora (VE,V) with avocado & lime guacamole
- Wild Mushroom & Parmesan Arancini (V) breaded mushroom risotto balls served with a garlic & herb aioli

## MAIN COURSES

- Pan Roast Peppered Dorset Venison Haunch Steak (G)  
with sauté new potatoes, fresh seasonal vegetables & a pink peppercorn & chive béarnaise sauce
- West Country Beef Burger (G)  
6oz burger with smoked butchers bacon, montgomery cheddar, pickles, relish and hand cut chips served in a White Ciabatta or gluten free granary roll
- Locally Sourced Pork Loin Schnitzel  
in a sage & lemon crumb with caesar salad, parmesan shavings & sautee potatoes
- Pan Seared West Country Beef Bavette Steak (G)  
on a plum tomato & buffalo mozzarella salad with spiced sweet potato wedges & a basil & pine nut pesto dressing
- Grilled Lyme Bay Sea Bream Fillet (G)  
with an Heirloom Tomato and a Spring Onion and Parmesan Risotto
- Grilled Mediterranean Vegetable & Halloumi Cheese Brochettes (V)  
with steamed coriander quinoa & sun dried tomato & spring onion salsa
- Flash Fried Oriental Vegetable Noodles (V,VE)  
with sesame nut crusted tofu and a sweet chilli & soy sauce

## SIDES

- Home Fries (V,VE,G) hand-cut twice cooked chips. Add truffle & Parmesan or grated cheddar cheese for £1.95
- Salad (V,G) mixed salad with fresh seasonal ingredients dressed in a mild honey & mustard vinaigrette
- Vegetables (V,G) a selection of fresh seasonal vegetables, blanched & tossed in butter with fresh herbs
- New Potatoes (V,G) gently boiled & tossed in butter with fresh herbs
- Garlic Bread (V,G) white ciabatta or gluten free granary bread toasted with a garlic & herb butter
- Onion Rings (V,VE) gigantic onion rings in a Yeovil Ale batter
- Sweet Potato Wedges (V,VE) cooked with Cajun spices

## DESSERTS

- Traditional Lemon Posset (V) with seasonal berries & a light Viennese finger biscuit
- Kahlua Coffee Liqueur, & Mascarpone Tiramisu (V)  
with dark chocolate ice cream
- Eton Mess (V,G) crushed meringue, chantilly cream & seasonal berries with blackcurrant sorbet
- Classic Affogato (V) a scoop of vanilla bean ice cream with a shot of espresso & crushed Amaretti biscuit
- Crêpe Suzette (V) homemade crepes in a cointreau & orange syrup with vanilla bean ice cream & fresh raspberries
- Ice Creams & Sorbets (3 Scoops) (V,G) choose from Purbeck Vanilla, Chocolate or Salted Caramel ice cream & Mango, Lemon or Blackcurrant sorbet
- West Country Cheese Selection (V,G) trio of local cheeses with celery, grapes, chutney, biscuits or gluten free toast