

Sample Evening Meal Menu

Here is a sample of food I prepare at Beera Farmhouse, please choose from the following, all that I do ask is that each couple have the same starter, main course and dessert.

Two courses **£20**, three courses **£25**, tea or cafetière of coffee and chocolates **£1.50**

Starters

Leek and Potato soup

with homemade bread rolls (V)

Roasted tomato and red pepper soup

with homemade bread rolls (V)

**Butternut squash, ginger
and lime soup**

with homemade bread rolls (V)

Goats cheese roulade

with ricotta cheese, sun dried tomatoes
and pesto (V)

Warm blinis with smoked salmon

served with sour cream and chives

Chicken liver pate

with onion marmalade
and toasted granary bread

Feta Tartlet

warm leek, wild mushroom
and feta cheese tartlet (V)

Warm salad of tender salad leaves

garlicky baby mushrooms, stilton and walnuts
(V)

Pan fried salmon fish cakes

with a lemon mayonnaise

Vegetarian main courses

Spinach and pine nut Risotto

a light risotto using fresh spinach
and toasted pine nuts (V)

**Butternut squash, chestnut
mushroom and spinach lasagne**

roasted butternut squash &
pan fried chestnut mushrooms,
layered with sautéed spinach
in a creamy mascarpone (V)

Mushroom risotto

sautéed chestnut mushrooms in a creamy risotto
(V)

Goats cheese roulade

a lightly baked cheese roulade
with a creamy ricotta,
goats cheese and sun dried tomato centre,
topped with pesto (V)

Main courses

Beef Bourguignon

tender beef cooked with red wine, bacon lardons, button mushrooms and baby onions

Lamb casserole

Beera Farm lamb slow cooked with carrots and onions, flavoured with mint and red currant jelly

Poached breast of chicken

served with a white wine and chive cream sauce

Stuffed Chicken breast

stuffed with herb and garlic cheese wrapped in Parma ham

Pan fried salmon

with herb crust and served with a fennel and potato gratin

Duck Confit

served with braised red cabbage and potato dauphinoise

Chicken breast strips

pan fried with sun-dried tomatoes and tarragon cream sauce

Beera Farm Roasted Lamb

home produced roasted leg of Beera lamb with a mint béarnaise sauce

Pheasant Coq-au-vin

tender pheasant breast, cooked in red wine, baby onions and mushrooms

Pork Tenderloin

roasted with a lemon & herb crust, served with wild & basmati rice and a mustard cream sauce

Venison casserole

cooked in red wine, red current jelly served with creamy mashed potato

Fillet of white fish

pan fried and served with a warm green herb salsa

all of the above dishes are served with fresh vegetables and potatoes

Desserts

Sticky Toffee Pudding

with local clotted cream

Chocolate and salted caramel tart

Warm pear and almond tart

with clotted cream or vanilla ice cream

Raspberry crème brûlée

with pistachio tuile

Lemon and Lime meringue roulade

Lemon Tart (tart au citron)

with local clotted cream

Apple and blackberry crumble

with clotted cream, custard or ice cream

Warm chocolate and hazelnut brownie

with chocolate sauce and vanilla ice cream

Lemon Posset

with lemon shortbreads

Warm orange and almond cake

with orange ice cream

Chocolate, raspberry and hazelnut meringue roulade

Warm chocolate and orange

croissant pudding

Vanilla panna cotta

with red fruit compote

Sticky pear and ginger cake

with ginger ice cream and poached pears