

## 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 **£22**, three courses **£27**, tea or cafetière of coffee and chocolates **£2**

### 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