



Home Maid

in bristol.co.uk

Spring / Summer Menu 2017

TO BEGIN

HOMEMADE BROCCOLI SOUP WITH CRUMBLLED STILTON (OPTIONAL)

MUSHROOM BRUSCHETTA WITH SHAVED PARMESAN

CHARCUTERIE BOARD, PARMA HAM, OLIVES, SALAMIS, SUN BLUSHED TOMATOES AND BREAD

SMOKED SALMON AND PRAWNS WITH AVOCADO MAYONNAISE

GOATS CHEESE TARTS WITH ONION MARMALADE

WARM TOMATOES STUFFED WITH OLIVES COUSCOUS AND GOATS CHEESE

MAIN COURSES

SICILIAN BEEF, SLOW COOKED BEEF WITH OLIVES AND FENNEL AND A HINT OF CHILLI

COD FILLET BAKED WITH HORSERADISH CRUST ON SWEET BEETROOT

FILLET OF SALMON WITH AN ASPARAGUS VELOUTE

MUSHROOM STROGANOFF WITH RICE

PARCELS OF GOAT'S CHEESE AND TOMATOES IN PUFF PASTRY

TAGINE OF LAMB SERVED WITH COUSCOUS

BREAST OF CHICKEN WRAPPED IN PARMA HAM ON A GREEN PEPPERCORN SAUCE

ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES

DESSERTS

CHOCOLATE TERRINE WITH BUTTERSCOTCH AND BERRIES

LEMON MERINGUE

KEY LIME PIE

BANOFFEE PIE

CHOCOLATE FUDGE BROWNIE WITH CLOTTED CREAM AND RASPBERRIES