

Burraton House – MENU OPTIONS

OPTION 1:

SANDWICH PLATTER

Selection of freshly made sandwiches on wholemeal, malted and traditional white breads, filled generously with selection of fillings to include: Ham & Tomato, Beef & mustard, Cheddar & Pickle (v), Prawn & mayo, Egg and cress(v), Tuna mayonnaise, Salad (v). Includes vegetarian options.

Served with crisps and chilled orange juice

£4.50 per person

LUXURY SANDWICH PLATTER

Selection of freshly made mini rolls and sandwiches on wholemeal, malted and traditional white breads, generously filled. To include a selection of : mature cheddar cheese with apple and walnut chutney, smoked salmon and cream cheese, poached salmon and watercress, thickly sliced ham and wholegrain mustard, humous and carrot with salad, roast beef with horseradish sauce, Somerset brie and grape, pate with cucumber (vegetarian and meat pates).

Served with luxury tortilla chips and fresh dips, chilled orange and apple juice.

£5.50 per person

OPTION 1 Dessert Selections:

FRESH FRUIT

*Large bowl of fresh fruit
or fresh fruit salad.*

£2.50 per person

SELECTION OF CAKE

A selection of plain and chocolate cake

£2.50 per person

OPTION 2:

BURRATON HOUSE HEALTHY OPTION

MEAT PLATTER

A selection on cold meats to include, cold roast turkey, ham and beef with mustard and chutney

Roasted tomato, cheese and pepper tart (Vegetarian option)

SELECTION OF COLD SALADS

*Harlequin Salad - green mixed salad, with chives, cucumber and pepper
And either, couscous and roasted vegetable salad,
Or, pasta tomato and sweetcorn salad in a light dressing*

HOT NEW POTATOES

served with butter on the side

Fresh crusty bread

£6.50 per person

OPTION 3:

BURRATON HOUSE BUFFET

SANDWICH PLATTER

Selection of freshly made sandwiches on wholemeal, malted and traditional white breads, filled generously with selection of fillings to include: Ham & Tomato, Beef & mustard, Cheddar & Pickle (v), Prawn & mayo, Egg and cress(v), Tuna mayonnaise, Salad (v).

HOME MADE QUICHE OF THE DAY

Choice of Cheese & Tomato (v), Bacon & Onion or Mushroom(v).

CANAPES

A selection of freshly cooked canapés: Vegetable nests (v), mini curried vegetable samosas , chicken filo nests, cucumber rounds (v), cheese and tomato puffs, (v) cherry tomatoes with pate, warm pitta bread with dips, (v) mini sausages with chilli dipping sauce.

Served with hot potato wedges with sour cream

£6.50 per person

OPTION 4: **DORSET PRODUCE FORK BUFFET**

MEAT PLATTER

A platter of topside of beef and roasted ham

SEASONAL SALAD *(Vegetarian)*

Fresh salad leaves, tomato and cucumber with a light dressing

NEW POTATO SALAD *(Vegetarian)*

Diced potatoes served in a yoghurt mayonnaise dressing with chives

BAKED POTATOES *(Vegetarian)*

Refilled with sour cream, spring onion and topped with local cheddar cheese

SAUSAGE PLATTER

A variety of locally produced sausages served warm with chutney and mustard

HOMEMADE QUICHE

Freshly baked using local ingredients, to include a choice of Bacon and Onion, Cheese and tomato (V) and Mushroom (V)

DORSET CHEESEBOARD *(Vegetarian)*

A selection of local cheeses including Blue Vinney, Brie and Dorset Cheddar served with Moore's Dorset Knobs and Cracker Assortment

£7.50 per person

OPTION 5:

VEGETARIAN/VEGAN FINGER BUFFET

Selection of Vegetarian and Vegan sandwiches

Curried Vegetarian Samosas

Olive and tomato tartlets

Onion bhajis

Falafel with chilli sauce

Open ratatouille tarts

Crisp potato wedges with sour cream dip

Pitta bread and hummus

vegetarian pate squares

Crisps & peanuts with a selection of dips

Please note: we can incorporate more vegetarian or standard dishes into this menu if required

£6.50 per person

OPTION 6

BURRATON SPECIAL LUNCH AND DINNER MENU

BEEF CARBONNADE

Diced topside of beef cooked in red wine with mushrooms and shallots, topped with puff pastry and served with crusty bread

MEDITERRANEAN CHICKEN CASSEROLE

Chicken Breast cooked with herbs, tomato, mushrooms, onions and peppers served with hot buttered new potatoes or rice

CHICKEN MARENGO

Diced chicken breast cooked in tomato and cream and served on a bed of pasta

COLD POACHED SALMON

*Fillet of salmon poached in a light stock and garnished with cucumber and prawns
Served with fresh green mixed salad and hot buttered new potatoes*

TRADITIONAL COTTAGE PIE

With minced beef and vegetables in rich gravy topped with creamy potato mash

MEATBALLS

Spicy Italian style meatballs in tomato and mushroom sauce on a bed of fresh pasta served with crisp green salad and crusty bread

VEGETARIAN OPTIONS:

SWEET AND SOUR VEGETABLES (V)

A selection of fresh vegetables in a sweet and sour sauce served with long grain rice

VEGETABLE LASAGNE (V)

Fresh vegetables layered in pasta sheets with white and cheese sauce served with green salad and crusty bread

WINTER RATATOUILLE PASTA (V)

VEGETABLE BAKE (V)

BEAN CASSEROLE (V)

£12.00 per person (minimum of 10 people)

CLASSIC DESSERTS

A selection of delicious desserts to choose from:

LEMON TART

FRUIT CRUMBLE

DORSET APPLE CAKE

MINI FRESH CREAM ECLAIRS

CHOCOLATE CAKE

MINI FRUIT PAVLOVAS

BAKEWELL TART

RASPBERRY CHEESECAKE

All served with fresh cream

£3.00 per person (minimum of 10)

Fresh Fruit Platter

A selection of seasonal fruit prepared ready to eat

£2.50 per person

Cheese Board

*A selection of tasty cheese including Brie, Cheddar and Stilton
Served with water biscuits and crackers*

£2.50 per person

REFRESHMENTS

Tea and coffee is served at a charge of £2.00 per head per serving

This will be available at a time to suit, i.e. a serving on arrival, mid morning and again mid afternoon if required.

We provide coffee and hot water flasks with individual sachets of Nescafe Decaffeinated Coffee, tea bags and both brown and white sugar sachets. We can also supply Fairtrade, decaffeinated tea bags, fruit teas and soft drinks (*Please specify on booking form*)

Please inform us of any requests prior to your event. All of the above items will be replenished as required at each serving. Each serving of Tea and Coffee is served with an selection of plain, sweet, chocolate and cream biscuits.

SPECIAL REQUESTS

We are happy to arrange cold or hot cooked breakfasts, cream teas, Danish pastries, homemade cakes - in fact almost any special request you might have. Please let us know at the time of booking.

Please contact us to discuss your requirements

IMPORTANT NOTE

Our customers are very important to us at Burraton House and we aim to cater for all your needs.

Each menu will include vegetarian options as standard, but should you have any vegan or special dietary requests, i.e. allergies or intolerances – please let us know as soon as possible and we will cater accordingly, with all foods clearly labelled.