

Autumn A la carte Dinner Menu Valid from 13th Sep to 26 Nov 2011

For parties of 8 or more ~ £5 deposit required, Menu choices 48 in advance & 10% service/cover charge
Sorry, no children under 14 years old

STARTERS

*A bowl of warming homemade Soup
~ served with fresh bread & English butter*

May be available WF/GF/D, please ask

£4.50

Grilled Mushroom with Goats Cheese

Portabella Mushroom baked with garlic, Rocket pesto and Ravens Oak Dairy Goats Cheese

~ toasted brioche ~ rocket leaves

Available GF/WF without the brioche

£5.50

Thai Salmon Cakes

~ flakes of fresh salmon combined with ginger, lime, garlic, chilli & red pepper

~ piquant sweet chilli jam ~ micro herbs

Available GF/WF/DF

£5.95

Melon, Mango and Pineapple Salsa ~ fresh & light

~ diced melon, Pineapple & mango ~ drizzle red vermouth ~ fruit puree

.....Also available as a refreshing dessert

Available GF/WF/DF

£4.95

Potted Smoked Mackerel with Horseradish & sour cream ~ herb butter

~ Watercress & Beetroot Salad ~ hot toast

Available GF/WF with Gluten Free Crackers

£5.95

Roasted Red Pepper, Tomato & Chorizo Risotto

~ Carnaroli rice cooked with vegetable stock, roasted red pepper & tomatoes.

~ finished with Chorizo, fresh Basil & shavings Parmesan Cheese

Available GF/WF, and DF without the cheese

Available for Vegetarians without the Chorizo and with Ravens Oak Dairy Goats Cheese instead of Parmesan

£6.25

*Pan-fried Chicken Livers with Maynards Wild Honey Cured Bacon
on mixed leaves ~ Chicken Liver Parfait with Brandy ~ toasted Brioche*

~ Plum, Apple & Five Spice Chutney

£6.95

Beetroot Medley

~ Wrekin Blue Cheese & Beetroot Bruschetta

~ Beetroot Mousse ~ Orange & Beetroot Jelly

~ Beetroot, Pear, Carrot & Red Chard Salad ~ spiced walnuts

Available GF/WF

£6.25

MAIN COURSES

Thai Chicken

- ~ Breast of Chicken poached with coconut milk, lemon grass, chilli, ginger & coriander
- ~ sugar snap peas ~ baby corn ~ sweet peppers ~ sticky Jasmine Rice

Available WF/GF/DF

Available for Vegetarians without the chicken

£11.95

Aromatic English Lamb Shank

- ~ slow braised with carrots, celery, potatoes, turmeric, cinnamon, ginger, soy sauce, Marsala, honey & red lentils

Available DF/WF/GF

£14.95

Celebration of English Beef

- Grilled Fillet of Beef (approx 125g cooked pink), Portabella Mushroom & Cherry Tomato
- ~ shoulder of beef, kidney, root vegetables & shallots braised in red wine with puff pastry
- ~ pan-fried dice of carrots, swede & potatoes with garlic & parsley

£19.95

Smoked Haddock with Chive Mash and an "Applebys" Cheshire Cheese Sauce

- ~ Poached naturally-smoked haddock served on a chive mash
- ~ wilted kale ~ Applebys Cheshire Cheese Sauce

Available GF/WF

£14.95

Pan-roasted Whole Scottish Plaice (on the bone)

- ~ with julienne of fennel, shallot, courgette, carrot, capers and cherry tomatoes
- ~ new potatoes

Available GF/WF/DF

£15.95

Taste of Game

- Pan-fried Partridge Breast wrapped in Maynards bacon
- ~ slow braised leg of Partridge ~ Confit of Pheasant, rabbit, venison & pigeon
- ~ plum jus ~ spiced red cabbage ~ Thyme dauphinois potatoes

£17.95

Fettuccine with Broccoli, Mushroom & Watercress

- ~ sautéed mushrooms, broccoli florets, and fresh watercress tossed with fettuccine, a hint of garlic & cream ~ shavings Appleby's Cheshire Cheese

Available DF without the cream & cheese

£10.95

Roasted Red Pepper, Tomato & Chorizo Risotto with Crayfish Tails

- ~ Carnaroli rice cooked with vegetable stock, roasted red pepper & tomatoes
- ~ finished with Chorizo and Crayfish Tails

Available GF/WF/DF

For Vegetarians, available without the Chorizo & Crayfish Tails but with Ravens Oak Dairy Goats Cheese

£13.95

Aga-roasted Pork Fillet for Two with Apple & Cider

- ~ Whole Maynards Pork Fillet stuffed with apple & sage ~ Shropshire Honey & Cider gravy
- ~ selection of vegetables & potatoes.

Available WF/GF/DF

Sorry, not available for individuals

£22.95 for two people

ADDITIONAL MEAT FREE MAIN COURSES ~ must be ordered 48 hours in advance

Vegetable Wellington

~ a selection of market vegetables, garlic & herbs bound with cream cheese and encased in puff pastry ~ tomato & herb cream sauce ~ hot new potatoes

£11.95 (MUST be Pre-ordered 48 hours in advance)

Lobster Thermidor

~ fresh lobster (approx 1lb) topped with a tomato & fresh herb concasse, finished with an Appleby's Cheshire, cream & English Mustard sauce

~ Mixed salad

£23.95 (MUST be Pre-ordered 48 hours in advance)

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

Our menus list most of the ingredients used in each dish.

However, please note that preparation areas cannot be guaranteed to be nut-free.

We do not knowingly use Genetically Modified ingredients & endeavour to use local, home grown and seasonal produce. However, there may be times when we must use an alternative due to non-availability.

Please let us know if you have any special dietary requirements, including vegetarian, vegan, gluten-free, dairy-free or food allergies etc. As we carry limited stock of some special itemsadvanced notification of specific requirements is helpful.

Whilst we believe that our dishes are well balanced, we are happy to provide additional side orders at your request, for an additional charge (subject to availability, of course)

ADDITIONAL SIDE ORDERS:

Fresh Bread & English Butter £1.50 pp
Plain or dressed Green Salad £2.50 pp
Selection of Seasonal Vegetables £2.50 pp
New or Sautéed Potatoes £2.50 pp

Suppliers/producers/products include:

R A Morris & Son, Hodnet (Meat ~ daily delivery) MSJ Seafoods (Fish ~ daily delivery)
Maynards Farm Ltd (Wild Honey Cured Bacon, Pork Fillet, Gammon)
Appleby's of Hawkstone (Appleby's Cheshire Cheese) Ravens Oak Dairy, Nantwich, Cheshire (Goats Cheese)
Sherwood Wholefoods (Shropshire Honey, Market Drayton) Ben's Eggs (Free-range Eggs)
TO Williams, Market Drayton (Cheese) Rowlands & Co, Shrewsbury (Fresh Fruit & Vegetables ~ daily delivery)
Mr Moyden's Handmade Cheeses, Church Aston, Newport (Wrekin White Cheese & Wrekin Blue Cheese)

Terms & Conditions

- DINNER is available Tuesday to Saturday evenings.
- All dishes are subject to availability.
- Ternhill Farm House & The Cottage Restaurant are exclusively NO SMOKING
....smoking is not permitted either inside or outside the premises
- PARTIES OF 8 OR MORE guests will be required to pay a NON-REFUNDABLE deposit of £5 per person.. This may be paid either in cash, in ONE cheque for the total deposit amount or by ONE debit card. In the event of cancellation/reduction in numbers by the customer, we will make every effort to resell any cancelled reservations for dinner, but NO REFUND will be issued unless we are able to re-let your reserved table. Guests will also be required to pre-order their chosen dishes 48 hours in advance of their table reservation.
For parties of 8 or more a 10% SERVICE/COVER CHARGE will be added to the food bill.
ONE final Invoice will be presented at the end of the evening and may be paid by cash, ONE Debit Card or ONE Credit Card for the total balance outstanding. NB. **Credit card payments will be subject to a 2% additional charge.** We prefer Debit Card Payment rather than a cheque
GRATUITIES: For bookings of 7 people or less, gratuities are left to the discretion of the customer.
Gratuities will be shared with Restaurant/ Kitchen Staff on duty.
- Please advise us in advance if you have any specific dietary requirements, including vegetarian, vegan, gluten-free, dairy-free or food allergies etc
- We believe our dishes to be well balanced. However, additional Side Orders are available: Bread £1.50, Vegetables /Green Salad/Sautéed Potatoes £1.95
- We do NOT offer a Children's Menu, but can accommodate children 14 yo & over who dine from our "A la carte" or "Table d'hôte" Menu
- Parties of less than 10 requesting exclusive use of The Dining Room will incur an additional £50 Room Hire Charge in addition to the food & drink cost
- Parties of less than 18 requesting exclusive use of the Cottage Restaurant will incur an additional £75 Room Hire Charge in addition to the food & drink costs

DESSERTS

All homemade, including ice-creams

Bramley Apple Crumble with Cinnamon Ice-cream

Served warm, this homemade apple crumble is cooked to order.

Please either order at the beginning of your meal or allow at least 30 minutes for this to be prepared & cooked

£5.95

Plum Bakewell Tart

*~ Sweet pastry, plum compote topped with almond sponge...served warm
~ stem ginger ice-cream*

£5.95

Banana Medley

*Warm Banana Marmalade Sponge Pudding ~ Butterscotch Sauce
~ Banoffee Pie (Shortbread case, caramel, banana, whipped cream & cocoa)
~ Banana Ice-cream Meringue*

£6.50

Lemon Pavlova Stack

~ vanilla meringue layered with citrus lemon cream ~ fresh berry fruits ~ lemon syrup

Available WF/GF or DF with DF Ice-cream instead of the lemon cream

£5.95

Chocolate Decadence !

*~ Rich Dark Chocolate Mousse with a hint of chilli
~ Tiramisu (Coffee sponge laced with Tia Maria, layered with mascarpone & cocoa)
~ Chocolate Amaretto Cheesecake with a biscuit base*

£6.50

Melon, Mango and Pineapple Salsa ~ fresh & light

~ diced melon & mango layered with pineapple ~ drizzle red vermouth ~ fruit puree

.....Also available as a refreshing starter Available GF/WF/DF

£4.95

Crème Brulee

*~ nothing added, just traditional Crème Brulee
with crisp caramelised sugar topping ~ shortbread biscuit*

Available WF/GF without the shortbread

£5.95

A Selection of English Cheeses served with Savoury Crackers & homemade chutney

*~ including Cornish Brie, Appleby's Cheshire, Ravens Oak Dairy Goats Cheese,
Mature Cheddar and Mr Moyden's Wrekin Blue Available WF/GF with Gluten free crackers*

....add a 50ml glass of Late Bottle Vintage Port with your cheese @ £2.50

£7.25

*Freshly brewed Cafetière of Coffee (or decaffeinated), served with a bitter dark chocolate
& a homemade shortbread (Blended Black Tea/Green Tea/a selection of Fruit & Herbal Teas are also available....please ask)*

£2.45

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

Midweek Table d'hôte Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid from 25th Oct to 25th Nov 2011
For parties of 8 or more ~ £5 deposit required, Menu choices 48 in advance & 10% service/cover charge

To start, your choice of....

A bowl of Homemade Soup served with fresh bread

Available WF/GF with Gluten Free Crackers. May be available DF, please ask

OR

Mushroom Tikka Masala

~ Field mushrooms pan-fried with onion, tomatoes, cumin, ginger,
coriander, chilli, cream & yogurt ~ naan bread Available GF/WF with Gluten Free Crackers instead on Naan

OR

Beetroot & Wrekin Blue Bruschetta

~ crisp toasted crouton rubbed with garlic, topped with diced beetroot
and Mr Moyden's Wrekin Blue Cheese

OR

Potted Smoked Mackerel with Horseradish & sour cream

~ herb butter ~ hot toast Available GF/WF with Gluten Free Crackers instead of toast

Followed by....

Aga Roasted Breast of Chicken

~ Chive Mash ~ wilted Kale ~ Tarragon jus

Available GF/WF and available DF with crushed new potatoes instead of chive mash

OR

Roasted Red Pepper, Tomato & Chorizo Risotto with Crayfish Tails

~ Carnaroli rice cooked with vegetable stock, roasted red pepper & tomatoes

~ finished with Chorizo and Crayfish Tails

Available GF/WF/DF For Vegetarians, available without the Chorizo & Crayfish Tails but with Ravens Oak Dairy Goats Cheese

OR

Steak & Kidney Pie

~ shoulder of beef, kidney, root vegetables & shallots braised in red wine with puff pastry

~ pan-fried dice of carrots, swede & potatoes with garlic & parsley

OR

Fettuccine with Salmon, Broccoli, Mushroom & Watercress

~ sautéed mushrooms, broccoli florets, salmon fillet and fresh watercress tossed with fettuccine,
a hint of garlic & cream

For Vegetarians, available without the Salmon and available DF without the cream

£13.95 per person for two courses

.....fancy something sweet to finish off your meal?

Why not check out our A la Carte Dessert Menu which includes a selection of
hot & cold desserts and ice-creams, together with a selection of English cheeses.....priced from £4.95

Please note that this is a "set" menu and is priced at £13.95 whether you choose one or two courses.

No substitutions will be offered, but our full "A la carte" Dinner Menu is also available.

Dishes on this menu are subject to availability

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free Oct 2011

~ Exclusively NO SMOKING....smoking is not permitted either inside or outside the premises

~ Terms and Conditions apply to reservations for 8 or more guests. Please see overleaf.

~ We do NOT offer a Children's Menu, but will accommodate children (over the age of 14y.o) who dine from our Dinner Menus...sorry, no under 14 year olds

Dinner Reservation for 8 or more guests at The Cottage Restaurant

The Cottage Restaurant at Ternhill Farm House, Ternhill, Market Drayton, Shropshire TF9 3PX
Tel: 01630 638984 Mob: 07581 477285 (Texts only, please) email: info@ternhillfarm.co.uk

Please telephone to check availability & make a provisional reservation, then complete & return the Form below to guarantee your booking
Your menu choices will be required 48 hours in advance of the date of your dinner

Organiser's Name: _____ Tel: _____
Address: _____
Email: _____
Day & date of Dinner booked: _____ Arrival Time: _____
Number of people: _____ To sit down at: _____
Special requirements: _____

Terms & Conditions for Dinner Reservations

Parties of 8 or more guests will be required to pay a NON-REFUNDABLE deposit of £5 per person to secure their reservation for the A la carte Dinner/Midweek Dinner/Summer Sizzler/Festive Table d'hôte Dinner/Festive A la Carte Dinner Menu.

(Please delete where appropriate)

This may be paid either in cash, or by ONE debit card (Credit Card payments will incur an additional charge of 2%). The balance will be invoiced & is payable on the night...by Cash or ONE Card. We would recommend that the organiser collects full pre-payment from all guests prior to the dinner date.

A 10% Service/Cover charge will be applied to parties of 8 or more

In the event of cancellation/reduction in numbers by the customer, The Cottage Restaurant at Ternhill Farm House will make every effort to resell any cancelled reservations for dinner, but NO REFUND will be issued unless the table/individual place is re-sold

Parties of 10 up to 14 may request exclusive use of The Dining Room. Parties of less than 10 requesting exclusive use of The Dining Room will incur an £50 Room Hire Charge in addition to the food & drink costs

Parties of 18 or more may request exclusive use of the Cottage Restaurant. Parties of less than 18 requesting exclusive use of the Cottage Restaurant will incur an £75 Room Hire Charge in addition to the food & drink costs

I acknowledge the Terms & Conditions as detailed above

Signature.....

Please charge my **VISA/MASTERCARD/JCB/DELTA/MEASTRO/SWITCH** Card, with £.....

As a non-refundable deposit for a dinner reservation in The Cottage Restaurant/Dining Room for.....people.

Card number.....

Issue No (if applicable).....Start Date.....

Expiry Date..... Card Security Code.....

(Last 3 digits on the signature strip at the back of the card)



Expiry Date & Security Code to be telephoned/texted separately

We would recommend that you telephone or text the Expiry Date & Card Security Code to us, to prevent fraudulent interception of your card details.

Please tick the box if you intend to telephone/text with these details

Name (exactly as it appears on the card)

Address (as registered with the card company).....

SORRY, WE NO LONGER ACCEPT CHEQUES

Dinner Menu Choices ~ Parties 8 or more guests

Please return the completed slip below by post or email **48 hours in advance** of the date of your dinner

The Cottage Restaurant at Ternhill Farm House, Ternhill, Market Drayton, Shropshire TF9 3PX Tel:01630 638984 email:info@ternhillfarm.co.uk

DATE OF DINNER:

ORGANISER'S NAME:

Tel:

Email:

Name of guest	Starter	Main Course	Dessert	Extras	Service Charge for parties 8 or more	TOTAL	Deposit Paid @ £5 or full payment
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