

The Cottage Restaurant at Ternhill Farm House  
Ternhill, Market Drayton, Shropshire TF9 3PX Tel: 01630 638984 www.ternhillfarm.co.uk  
Innovative food cooked to order by the Chef/Patron, Mike Abraham, using home grown & locally sourced food wherever possible

AA ★★★★★



AA Red Rosette Award for Culinary Excellence

Best Serviced Accommodation 2006 NST Best Catering Operation 2007 NST

## Festive A la carte Dinner Menu

Available Tue-Sat evenings 24th Nov 2009 - 2<sup>nd</sup> Jan 2010, except 25<sup>th</sup> & 26<sup>th</sup> Dec

Also available Monday evenings and Weekday Lunchtimes for pre-booked parties of 10 or more

Have you got your eye on a particular dish.....why not pre-order to ensure availability! 10% service/cover charge for parties of 8 or more

### STARTERS

A bowl of warming homemade Soup

~ served with fresh bread & English butter *May be available WF/GF/DF, please ask*

£4.50

Peppered Beef Salad ~ Pan-fried strips of English Beef Fillet seasoned with plenty of black pepper, finished with Balsamic vinegar and wholegrain mustard. Served on a crouton with mixed salad leaves

*Available GF/WF- without the crouton or DF*

£6.95

Thai-style Mussels ~ cooked in their shells with lemon grass, chilli, ginger, coriander & coconut milk.

Served with fresh bread *Available WF/GF-with Gluten Free Crackers or DF*

£5.50

Melon, Mango and Pineapple Salsa ~ fresh & light

.....diced melon, pineapple & mango presented with raspberry coulis and drizzled with Muscat Liqueur

.....Also available as a refreshing dessert *Available GF/WF/DF*

£4.50

Banana wrapped in cured ham, baked with tomatoes, coriander, cumin, turmeric, chilli, ground ginger and cream.

Served with slices of Naan Bread *Available WF/GF-with Gluten Free Crackers instead of Naan Bread*

£5.95

Chilled fillet of Scottish Salmon marinated with beetroot and orange

~ thinly sliced and served with a mustard and lime vinaigrette and fresh bread & butter

*Available GF/WF/DF with Gluten Free Crackers*

£5.50

Homemade Game Rillettes ~ a course-textured terrine served with hot toast and a red onion,

cranberry & Sloe Gin confit *Available WF/GF-with Gluten Free Toast and DF*

£5.50

Fennel, Shallot & Pea Risotto

~ Arborio rice cooked with vegetable stock, pureed pea, garlic, shallots, white wine, fresh fennel & seasonal herbs.

Finished with shavings of fresh parmesan cheese *Available WF/GF & DF without cheese*

£5.50

### MAIN COURSES

Fillet of English Beef (cooked pink) served on a flat capped mushroom, topped with Wrekin Blue Cheese and finished with an Irish Stout jus. Accompanied by crushed carrot & swede and roast potatoes

£17.95

Breast of Chicken stuffed with prawns & mango, Aga-baked with tomatoes, coriander, cumin, turmeric, chilli, ground ginger & cream. Served with a timbale of basmati and wild rice

*Available WF/GF and DF with coconut cream instead of dairy cream*

£11.95

English Lamb Shank ~ braised with a selection root vegetables, Shropshire Honey, fresh Rosemary & wholegrain mustard.

Accompanied by roast potatoes *Available DF and WF/WF if advised 24 hours in advance*

£13.95

Pan-fried Medallions of Venison with juniper berries finished with a rich Port jus

Accompanied by spiced red cabbage, a chive potato mash and parsnip crisps *Available WF/GF/DF*

£16.95

Pork Fillet for Two

~ Studded with Sage and Aga-roasted with a selection of market vegetables & potatoes.

Finished with an Apple & Cider glaze *(Sorry.....not available for individuals) Available WF/GF/DF*

£19.95 for two people

Salmon, Leek and Broccoli Crumble

~ Flakes of salmon fillet, with sautéed leeks, broccoli florets, garlic, and cream, topped with a savoury crumble.

Accompanied by hot new potatoes *Available WF/GF. Available for Vegetarians with Appleby's Cheshire instead of Salmon*

£11.95

Pan-fried Fillet of Seabass with beetroot & orange  
~ with a warm orange, beetroot, new potato & green bean salad. Finished with a mustard dressing

*Available WF/GF/DF*

£13.95

Smoked Haddock, Pea & Fennel Risotto ~ Arborio rice cooked with vegetable stock, pureed pea, garlic, shallots, white wine, fresh fennel & seasonal herbs. Finished with flakes of naturally smoked haddock & shavings of Parmesan Cheese

*Available WF/GF/DF Available for Vegetarians with Appleby's Cheshire instead of Smoked Haddock & Parmesan @ £10.95*

£12.95

### **DESSERTS**

Banana Marmalade Sponge Pudding

~ served warm with a Butterscotch Sauce & homemade Banana Ice-cream

£5.50

Poached Pear (poached in red wine, cinnamon, cloves & star anise) served warm with homemade nutmeg ice-cream

*Available GF/WF and DF with Dairy free vanilla ice-cream instead of nutmeg cream*

£4.95

Trio of Pots

~ Creme Brulee with crisp caramelised sugar topping ~ rich, dark Chocolate & Grand Marnier Mousse ~ citrus Lemon Possett

*Available WF/GF*

£5.50

Assiette of Homemade Ice-creams ~ a combination of three creamy homemade ice-creams

.... Nutmeg, Grand Marnier and Madagascan Vanilla served with warm dark chocolate sauce *Available WF/GF*

£5.50

Lemon Pavlova Stack

~ crisp, but chewy, raspberry meringue layered with a citrus lemon cream and served with Cassis infused berries *Available WF/GF*

£5.50

Melon, Mango and Pineapple Salsa ~ fresh & light.....diced melon, pineapple & mango presented with raspberry coulis and drizzled with Muscat Liqueur .....Also available as a refreshing starter *Available GF/WF/DF*

£4.50

Chocolate Decadence

~ rich chocolate mousse laced with Grand Marnier & topped with cream

~ Tiramisu (layers of creamy mascarpone, dusted chocolate and coffee soaked sponge laced with Brandy)

~ warm Chocolate & Cranberry Brownie served with rich dark chocolate sauce and homemade Madagascan Vanilla ice-cream

£6.25

A Selection of English Cheeses served with Savoury Crackers & homemade chutney ~ including Cornish Brie, Appleby's Cheshire, Mr Moyden's Wrekin White, Mature Cheddar & Mr Moyden's Wrekin Blue *Available WF/GF with Gluten free crackers*

£6.95

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Freshly brewed Cafetiere of Coffee (or decaffeinated), served with a bitter dark chocolate & a homemade mincemeat slice

*(Blended Black Tea/Green Tea/a selection of Fruit & Herbal Teas are also available....please ask)*

£2.45

Key: WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

#### **Suppliers/producers/products include:**

*R A Morris & Son, Hodnet (Meat & Poultry~daily delivery)*

*Maynards Farm Bacon Ltd (Honey Cured Bacon, Pork Fillet)*

*Appleby's of Hawkstone (Appleby's Cheshire Cheese)*

*M&J Seafoods (Fish ~ daily delivery)*

*Sherwood Wholefoods (Shropshire Honey, Market Drayton)*

*Ben's Eggs (Free-range Eggs)*

*TO Williams, Market Drayton (Cheese)*

*Country Markets (WI) & Market Drayton Market Stalls (Wed)*

*Mr Moyden's Handmade Cheeses, Church Aston, Newport (Wrekin White Cheese & Wrekin Blue Cheese)*

*Rowlands & Co, Shrewsbury (Fresh Fruit & Vegetables~daily delivery)*

~ DINNER is available Tuesday to Saturday evenings.Also available Mon evenings & Weekday Lunchtimes for pre-booked parties of 10 or more. All dishes are subject to availability.

~ **Minimum Food Spend** required on Fri and Sat evenings and 31<sup>st</sup> Dec of £19.95 per person (£10.95 per person Tue-Thu) Customers ordering dishes which fall below this level will be charged a "Cover Charge" to bring the spend up to this minimum spend level. NB. Minimum Food Spend **excludes** any drinks/coffees/teas etc

~ 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, Selection of Vegetables or Green Salad or Sautéed Potatoes £1.95

~ We do NOT offer a Children's Menu, but will accommodate children (under 14 yo) who dine from our "A la carte" Menu up until 8pm only

~ 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 costs

~ 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

 **Festive Table d'hote Dinner Menu** 

Available Tue-Sat evenings 24<sup>th</sup> Nov – 24<sup>th</sup> Dec 2009. Also available Mon evenings & Weekday lunchtimes for pre-booked parties of 10 or more

**To start, your choice of....**

Homemade Spicy Carrot & Parsnip Soup ~ served with French Bread & butter

Available WF/GF with Gluten Free Crackers and DF without butter

OR

Thai-style Mussels ~ cooked in their shells with lemon grass, chilli, ginger, coriander & coconut milk.

Served with fresh bread Available WF/GF-with Gluten Free Crackers or DF

OR

Appleby's Cheshire Garlic Mushrooms ~ sautéed field mushrooms & garlic combined with Appleby's Cheshire Cheese & fresh cream.

Served in a garlic crouton Available WF/GF-with Gluten Free Crackers instead of the crouton

OR

Chilled fillet of Scottish Salmon marinated with beetroot and orange ~ thinly sliced and served with a mustard & lime vinaigrette and fresh bread Available GF/WF/DF with Gluten Free Crackers

OR

Homemade Game Rillettes ~ a course-textured terrine served with hot toast and a red onion, cranberry & Sloe Gin confit

Available WF/GF-with Gluten Free Toast

OR

Melon, Mango and Pineapple Salsa ~ fresh & light.....diced melon, pineapple & mango presented with raspberry coulis and drizzled with Muscat Liqueur .....Also available as a refreshing dessert Available GF/WF/DF

**Then, to clear your palette....**

Mulled Wine Granita Available WF/GF/DF

**Followed by....**

Aga-baked Breast of Chicken with a selection of sautéed garlic mushrooms and wilted kale, served with a chive potato mash

Available WF/GF and DF with crushed new potatoes instead of mashed potato

OR

Braised English Beef & Kidney with carrots, celery & onions and Irish Stout topped with puff pastry and served with crushed carrot & swede and roast potatoes

OR

Delice of Salmon with Coriander & Coconut

~ fillet of salmon pan-fried with coconut, coriander, red chilli & fresh lime, served with sticky Thai rice & stir-fried vegetables

Available WF/GF/DF

OR

Smoked Haddock, Pea & Fennel Risotto ~ Arborio rice cooked with vegetable stock, pureed pea, garlic, shallots, white wine, fresh fennel & seasonal herbs. Finished with flakes of naturally smoked haddock and shavings of Parmesan Cheese

Available WF/GF/DF Available for Vegetarians with Appleby's Cheshire instead of Smoked Haddock & Parmesan

OR

Leek, Broccoli & Cheshire Cheese Crumble ~ sautéed leeks, broccoli florets, garlic, Appleby's Cheshire Cheese & cream, topped with a savoury crumble. Accompanied by hot new potatoes Available WF/GF

OR

Aga-Roasted Breast of Shropshire Turkey cooked & carved to order (for a minimum of 10 people only)

Served with bacon-wrapped chipolatas, chestnut stuffing, a rich gravy and cranberry sauce.

A selection of vegetables & roast potatoes will be placed on the table for guests to help themselves Available WF/GF/DF

**And then choose something sweet .....**

Lemon Pavlova Stack

~ crisp & chewy raspberry meringue layered with a citrus lemon cream and served with Cassis infused berries Available WF/GF

OR

Banana Marmalade Sponge Pudding

~ served warm with a Butterscotch Sauce & homemade Banana Ice-cream

OR

Warm Chocolate & Cranberry Brownie

~ served with rich dark chocolate sauce and homemade Madagascan Vanilla ice-cream

OR

Poached Pear (poached in red wine, cinnamon, cloves & star anise) ~ served warm with homemade nutmeg ice-cream

Available GF/WF and DF with Dairy free vanilla ice-cream instead of nutmeg cream

OR

Trio of Pots

~ Creme Brulee with crisp caramelised sugar topping ~ Rich Chocolate & Grand Marnier Mousse ~ citrus Lemon Possett

Available WF/GF

**£19.95** per person ( Plus 10% service/cover charge for parties of 8 or more to include Christmas Crackers)

**Optional additional courses:**

Platter of English Cheeses for two to share ~ Cheddar, Appleby's Cheshire, Wrekin White, Wrekin Blue & Cornish Brie served with crackers

£7.95 per platter for TWO people

Freshly brewed Cafetiere of Coffee (or decaffeinated), served with a bitter dark chocolate & a homemade mincemeat slice

(Blended Black Tea/Green Tea/a selection of Fruit & Herbal Teas are also available....please ask)

£2.45 per person

**Key:** WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

~ 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 (under 14 yo) who dine from our Festive Menus up until 8pm only

# 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: 07976 363033 (Texts only, please)      email: [info@ternhillfarm.co.uk](mailto: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'hote Dinner/Festive A la Carte Dinner Menu.  
 (Please delete where appropriate)  
 This may be paid either in cash, in ONE cheque for the total deposit amount 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, ONE Cheque or 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 relet  
 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.....

### EITHER:

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).....

### OR:

I enclose a CHEQUE to the value of £.....as a total non-refundable deposit for.....people  
 (Cheque should be made payable to "Mr M J Abraham")

## 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:

Tel:

ORGANISER'S NAME:

Email:

Name of guest	Starter	Main Course	Dessert	Extras	Service Charge for parties 8 or more	TOTAL	Deposit Paid @£5 or full payment
Miss Sample(TDH) OR Miss Sample (ALC)	Parfait	Salmon	Choc Pot		£1.95	£21.90	£21.90 Full payment
	Fishcakes 5.25	Breast Chicken 11.95	Poached pear 4.95	Coffee 2.45	£2.36	£26.96	£ 5.00 Deposit