

## Spring A la carte Dinner Menu

Valid from 25<sup>th</sup> Feb through May 2010

Have you got your eye on a particular dish....why not pre-order to ensure availability! NB. Some dishes require 48 hours notice  
10% service/cover charge for parties of 8 or more

### STARTERS

A bowl of warming homemade Soup ~ served with fresh bread *May be available WF/GF/DF*  
£4.50

“Maynards” Gammon Hock Rillettes ~ braised with Cider & apples, the gammon is flaked and then chilled in it’s own juices.  
Served with homemade apple chutney *Available GF/WF/DF*  
£5.50

Chicken Liver Salad with Hot Bacon Dressing and Croutons  
~ Chicken livers tossed in ground all-spice, pan-fried with strips of Wild Honey cured bacon and served on crisp salad leaves  
*Available GF/WF- without the crouton or DF*  
£5.95

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

Mushroom, Rocket & Pea Risotto ~ Arborio rice cooked with vegetable stock, a selection of mushrooms and peppery rocket & pea puree.  
Served with a drizzle of rocket pesto oil & shavings of fresh Parmesan Cheese *Available WF/GF or DF without the cheese*  
£5.50

Melon, Mango and Pineapple Salsa ~ fresh & light.....diced melon, pineapple & mango presented with a fruit coulis  
and drizzled with Muscat Liqueur .....Also available as a refreshing dessert *Available GF/WF/DF*  
£4.50

Smoked Mackerel and Horseradish Fishcakes ~ flakes of smoked mackerel combined with spring onions, horseradish, capers,  
parsley and mashed potato. Served with a shredded red cabbage salad *Available GF/WF/DF*  
£5.25

Wrekin Blue, Fennel & Tomato Brushetta ~ Ciabatta bread, rubbed with fresh garlic & olive oil,  
baked with Wrekin Blue Cheese, sliced fennel & sweet cherry tomatoes  
£5.25

Quick-fried Tiger Prawn Salad ~ Peeled Tiger Prawns stir-fried with spring onions, chicory and root ginger,  
served on fresh salad leaves and finished with a sesame oil & soy dressing *Available DF/GF/WF*  
£6.25

### MAIN COURSES

Roulade of Chicken, Smoked Salmon and Spinach  
~ Breast of chicken rolled with smoked salmon & fresh spinach, poached in white wine  
and finished with a tomato & prawn cream sauce. Served with a basmati rice & fresh asparagus *Available WF/GF*  
£11.95

English Lamb Shank Rogan Josh  
~ braised with a selection root vegetables, Bay leaf, Cardamom, Turmeric, Chilli, Coriander, tomato, Garam Masala  
& Lemon juice. Accompanied by crushed Bombay Potatoes & minted Yogurt  
*Available WF/GF and DF without the Yogurt*  
£13.95

A modern interpretation of Steak & Kidney !  
~ English Fillet of Beef (cooked pink) topped with red-wine braised kidneys & shallots.  
Accompanied by roasted potatoes & parsnips and crushed carrot & swede  
£17.95

Pork Fillet for Two  
~ Studded with garlic and Aga-roasted and finished with an apricot and wholegrain mustard glaze.  
Served with a selection of market vegetables & potatoes. *Available WF/GF/DF*  
*Sorry, not available for individuals*  
£19.95 for two people

Pan-fried Duck Breast marinated in Chinese Five-spice.  
~ Served with stir-fried vegetables, spring onions, ginger and cashew nuts, sesame egg noodles  
and a plum, soy and Shropshire honey sauce.  
*Available DF & WF/GF with rice instead of noodles*  
£14.95

Aga-baked Fillet of Salmon served with a Mushroom, Rocket & Pea Risotto, finished with a peppery rocket pesto

*Available WF/GF/DF*

£10.95

Herb crusted Fillet of Seabass

~ served on a warm new potato, broccoli and sweet pepper salad, and finished with a chilli and toasted sesame dressing

*Available DF/WF/GF*

£13.95

Red Onion, Sun dried Tomato & Brie Tartlet ~ balsamic caramelised red onions , sun-dried tomato & English Brie baked in a puff pastry tartlet. Served with mixed leaves and a tomato & paprika chutney

£10.25

**ADDITIONAL MEAT FREE MAIN COURSES/SPECIAL ORDERS** *(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.

Served on a tomato & herb cream sauce, with hot new potatoes

£10.95 *(MUST be Pre-ordered 48 hours in advance)*

Parsnip, Celeriac & Cheese Bake ~ thinly sliced parsnips, celeriac & tomatoes, layered with leeks, garlic, Appleby's Cheshire Cheese and cream and baked with a savoury crumble topping. Accompanied by hot new potatoes *Available WF/GF without the crumble*

£10.95 *(MUST be Pre-ordered 48 hours in advance)*

**DESSERTS**

Banana Marmalade Sponge Pudding

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

£5.50

Lemon Tart

~ the wonderful tang of lemon combines with eggs and cream to give a delicious lemon custard set in a sweet pastry case

£5.50

Crème Brulee ~ nothing added, just traditional Crème Brulee with crisp caramelised sugar topping, served with a shortbread biscuit *Available WF/GF*

£5.50

White Wine and Grape Terrine ~ an adult version of a nursery classic !

This fat-free jelly is made with white wine, studded with black & green grapes.....a scoop of homemade ice-cream is served on the side for those who are not watching the calories

£4.50

Rhubarb & Ginger Pavlova ~ crisp but chewy meringue, whipped cream and fresh rhubarb cooked with a hint of ginger *Available GF/WF or DF with Dairy Free Ice-cream instead of fresh cream*

£5.50

Bitter Chocolate Orange Pot ~ a rich dark chocolate mousse with hint of orange, topped with whipped cream.

Served with an all-butter shortbread biscuit *Available WF/GF without the Cookies & DF without the Shortbread & cream*

£4.50

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

£4.50

Chocolate Decadence ~ Warm Chocolate & Pistachio Brownie served with rich dark chocolate sauce and homemade Vanilla ice-cream

~ Bitter Chocolate Orange Mousse topped with whipped cream & served with an all-butter shortbread biscuit

~ White Chocolate & Drambuie Cheesecake

£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

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

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

~ DINNER is available Tuesday to Saturday evenings....we only serve food on Sunday & Monday evenings for PRE-BOOKED parties of 10 or more.

~ **Minimum Food Spend** required on Sat evenings of £18.95per person (£10.25 per person Tue-Fri) Customers ordering dishes which fall below this level will be charged a "Cover Charge" to bring the spend up to this minimum 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

~ 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....but Side Orders are available: Bread £1.50, Selection of Vegetables/Green Salad / Sautéed Pots or New Pots £1.95

~ We do NOT offer a Children's Menu, but 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

## SPRING SPECIAL ~ TABLE D'HOTE MENU

Available Tuesday, Wednesday, Thursday & Friday evenings only until 27<sup>th</sup> May 2010  
Have you got your eye on a particular dish....why not pre-order to ensure availability! NB. Some dishes require 48 hours notice  
10% service/cover charge for parties of 8 or more

To start, your choice of...

A warming bowl of Homemade Soup  
~ served with fresh bread and English butter

Available WF/GF-with Gluten Free Crackers. May be available DF~ please ask or pre-order 24 hours in advance

OR

Salmon, Orange & Walnut Pate  
~ flakes of salmon combined with orange, chopped walnuts & whipped cream.  
Served with hot toast Available GF/WF with Gluten Free Crackers

OR

Mushroom, Rocket & Pea Risotto  
~ Arborio rice cooked with vegetable stock, a selection of mushrooms and peppery rocket  
& pea puree. Served with a drizzle of rocket pesto oil & shavings of fresh Parmesan Cheese  
Available WF/GF or DF without the cheese

Followed by....

Herb crusted Fillet of Cod  
~ served on a warm new potato, broccoli and sweet pepper salad,  
and finished with a chilli and toasted sesame dressing Available DF/WF/GF

OR

Aga-baked Breast of Chicken  
~ with sautéed garlic mushrooms and cherry tomatoes.  
Served with a basil puree potato  
Available GF/WF or DF with crushed new potatoes instead of puree

OR

Homemade Watercress & Applebys Cheshire filled Ravioli  
~ large ravioli filled with watercress, shallot and Applebys Cheshire (vegetarian) .....  
Finished with a fresh watercress pesto & toasted pine nuts

And then choose something sweet .....

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

OR

Lemon Tart  
~ the wonderful tang of lemon combines with eggs and cream to give a  
delicious lemon custard set in a sweet pastry case

OR

Warm Chocolate & Pistachio Brownie  
~ served with dark chocolate sauce and homemade vanilla ice-cream

**£15.95** per person

Please note that this is a "set" menu and is priced at £15.95 whether you choose two or three 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

### Optional Midweek Table d'hote additional course:

Only available as an addition to the Midweek Menu  
Platter of English Cheeses for two to share

~ Cheddar, Appleby's Cheshire, Mr Moyden's Wrekin White, Mr Moyden's Wrekin Blue & Cornish Brie served with crackers

**£7.95** per platter for TWO people

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

25/02/10

~ 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 (under 14 yo) who dine from our Dinner 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: \_\_\_\_\_

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