

*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

## **Summer A la carte Dinner Menu** Valid from 1<sup>st</sup> June to 4th September 2010

*Have you got your eye on a particular dish....why not pre-order to ensure availability! NB. Some dishes require 48 hours notice  
For parties of 8 or more ~ £5 deposit required, Menu choices 48 in advance & 10% service/cover charge*

### **STARTERS**

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

Duck Terrine ~ duck leg braised with shallots, red wine, Thyme & Parsley the duck is flaked and then chilled in its own juices  
~ Duck & Chicken Liver Parfait ~ Toasted Bread ~ Plum & Hoisin puree  
*Available GF/WF with crackers instead of the toasted bread, and DF without the parfait*  
£5.95

Melon, Mango and Strawberry Salsa ~ fresh & light  
~ diced melon & mango layered with fresh strawberries ~ drizzle Muscat Liqueur ~ fruit puree  
.....Also available as a refreshing dessert *Available GF/WF/DF*  
£4.50

Tomato, red onion & herb Bruschetta ~ Spicy Tomato Soup ~ Roasted Red Pepper & Tomato Mousse  
~ Bloody Mary Granita *Available WF/GF with Tomato, red onion & herb salsa without the toast*  
£5.50

Steamed Mussels, fennel, shallot & Pernod cream broth ~ fresh bread  
*Available WF/GF-with Gluten Free Crackers or DF without the cream*  
£5.50

Broad Bean & Chorizo Risotto  
~ Arborio rice cooked with vegetable stock, peppery rocket & broad bean pea puree.  
~ finished with Chorizo, rocket pesto oil & shavings fresh Parmesan Cheese *Available WF/GF or DF without the cheese*  
*Available as a Main Course £9.95*  
£5.95

Beef & Strawberry Salad  
~ Pan-fried English Beef Fillet & fresh English Strawberries seasoned with plenty of  
cracked black pepper ~ Balsamic vinegar, honey and wholegrain mustard dressing ~ mixed salad leaves  
*Available GF/WF/DF*  
£6.95

Garlic Mushroom Tartlet  
~ selection of mushrooms sautéed with garlic & fresh herbs in puff pastry tartlet  
~ toasted pine nuts ~ shavings parmesan ~ basil pesto  
*Available as a Main Course served with hot new potatoes & salad leaves £10.25*  
£5.50

### **MAIN COURSES**

Thai chicken  
~ Breast of Chicken Aga-roasted in coconut milk, lemon grass, chilli, ginger & coriander  
~ sticky Jasmine Rice ~ sugar snap peas  
*Available WF/GF/DF*  
£10.95

Moroccan-style Lamb Shank  
~ English Lamb Shank braised with tomatoes, shallots, root vegetables, dried apricots, cardamom, cayenne, ginger and nutmeg  
~ lemon & mint couscous *Available DF*  
£13.95

English Fillet of Beef (cooked pink) ~ red wine jus ~ shoulder beef Boulangere ~ glazed carrots & summer peas  
~ Horseradish celeriac puree  
*Available WF/GF/DF*  
£17.95

Aga-roasted Pork Fillet for Two  
~ Sage & Apple stuffed whole pork fillet, honey & wholegrain mustard glaze  
~ selection of vegetables & potatoes. *Available WF/GF/DF*  
*Sorry, not available for individuals*  
£19.95 for two people

Pan-fried Duck Breast ~ Confit of Duck Leg ~ candied red cabbage & rhubarb ~ Thyme dauphinois potatoes  
*Available WF/GF or DF with New potatoes instead of Dauphinois*  
£14.95

Seared Blackened King Scallops (3), ~ Tiger Prawns (5) ~ Swordfish Steak  
~ citrus shredded White Cabbage, Chive, Carrot & Coriander salad ~ red pepper coulis  
*Available WF/GF/DF*  
£16.95

Aga-baked Fillet of Salmon ~ tomato, fresh herb, prawn & cream sauce ~ new potatoes ~ fresh asparagus  
*Available WF/GF or DF with creamed coconut instead of dairy cream*  
£11.95

Fresh Linguini pasta ~ wilted watercress, shallots, fresh herbs ~ toasted pine nuts ~ shavings Appleby's Cheshire Cheese  
*Available DF without the Applebys Cheshire*  
£10.25

**ADDITIONAL MEAT FREE MAIN COURSES/SPECIAL ORDERS** *(must be ordered 48 hours in advance)*

Vegetable Wellington  
~ selection vegetables, garlic & herbs bound with cream cheese and encased in puff pastry.  
~ Tomato & herb cream sauce ~ hot new potatoes  
£10.95 *(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  
£21.95 *(MUST be Pre-ordered 48 hours in advance)*

**DESSERTS**

*~ all homemade including ice-creams*

Rhubarb Sponge Pudding  
~ rhubarb & orange compote ~ stem ginger 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

Trio of Pots  
~ Vanilla Creme Brulee with crisp caramelised sugar topping ~ Chocolate & Cointreau Mousse ~ citrus Lemon Possett  
*Available WF/GF*  
£5.50

Summer Pudding ~ the epitome of summer desserts, made with an abundance of seasonal berries  
~ fresh cream & Shropshire Honey *Available DF without cream*  
£4.95

English Strawberry Medley  
~ Strawberry Shortcake (all butter shortbread, mascarpone, fresh English Strawberries)  
~ Balsamic Strawberry Pavlova with Black Pepper Wafer ~ Elderflower & English Wine Jelly, Strawberry Yogurt Ice-cream  
£6.25

Chocolate Decadence  
~ Chocolate & Cointreau mousse topped with cream ~ profiterole filled with fresh raspberry & whipped cream,  
rich, dark chocolate sauce ~ Warm Chocolate Syrup Sponge Pudding ~ White chocolate & fresh mint Ice-cream  
£6.25

Melon, Mango and Strawberry Salsa ~ fresh & light  
~ diced melon & mango layered with fresh strawberries ~ drizzle Muscat Liqueur ~ fruit puree  
.....Also available as a refreshing starter *Available GF/WF/DF*  
£4.50

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 £14.45per 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

# SUMMER SIZZLER MENU

## Table d'hote Two Course Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid until 16th July 2010

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

*Garlic Mushroom Tartlet*

~ selection of mushrooms sautéed with garlic & fresh herbs in puff pastry tartlet

~ toasted pine nuts ~ shavings parmesan ~ basil pesto

OR

*Duck & Chicken Liver Parfait ~ Toasted Bread ~ Plum & Hoisín puree ~ salad leaves*

Available GF/WF with crackers instead of the toasted bread

OR

*Warm Smoked Mackerel Salad*

~ mixed salad leaves ~ flakes of warm smoked mackerel ~ Chive & Horseradish dressing

Available GF/WF/DF

Followed by....

*Herb crusted Fillet of Salmon*

~ warm new potato, broccoli and sweet pepper salad ~ sweet pepper dressing

Available DF/WF/GF

OR

*Thai chicken*

~ Breast of Chicken Aga-roasted in coconut milk, lemon grass, chilli, ginger & coriander

~ sticky Jasmine Rice ~ sugar snap peas

Available WF/GF/DF

OR

*Fresh Linguini pasta ~ wilted watercress, shallots, fresh herbs ~ toasted pine nuts*

~ watercress pesto ~ shavings Appleby's Cheshire Cheese

Available DF without the Applebys Cheshire Available WF/GF with Wheat/Gluten Free Pasta

OR

*Aga-roasted Pork Fillet for Two*

~ Sage & Apple stuffed whole pork fillet, honey & wholegrain mustard glaze

~ selection of vegetables & potatoes. Available WF/GF/DF

Only available for two people to share ....Sorry, not available for individuals

# £12.95 per person

.....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 £4.50

Please note that this is a "set" menu and is priced at £12.95 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

15/06/10

~ 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

# SUMMER SIZZLER MENU

## Table d'hote Two Course Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid from 20<sup>th</sup> Jul until 3<sup>rd</sup> Sep 2010  
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

*Roasted Red Pepper & Tomato Mousse ~ Toasted Bread ~ micro herbs & flower petals*

Available WF/GF with Gluten Free Crackers

OR

*Crispy Bacon and Cheshire Cheese Caesar Salad*

~ strips of Maynards Wild Honey Back Bacon ~ chopped anchovies ~ crisp mixed leaves  
~ Caesar dressing ~ shavings Appleby's Cheshire Cheese ~ garlic croutons

Available DF without the cheese & Caesar Dressing

OR

*Broad Bean & Chorizo Risotto*

~ Arborio rice cooked with vegetable stock, peppery rocket & broad bean pea puree.  
~ finished with Chorizo, rocket pesto oil & shavings fresh Parmesan Cheese

Available WF/GF or DF without the cheese or Meat-free without the Chorizo

Followed by....

*Herb crusted Fillet of Rainbow Trout*

~ warm green bean, summer pea and potato salad ~ sweet pepper dressing

Available DF/WF/GF

OR

*Warm Cajun spiced Chicken Breast*

~ julienne of carrot & spring onion ~ mixed salad & fresh herb leaves ~ new potatoes  
~ citrus dressing

Available WF/GF/DF

OR

*Garlic Mushroom Tartlet*

~ selection of mushrooms sautéed with garlic & fresh herbs in puff pastry tartlet  
~ toasted pine nuts ~ shavings parmesan ~ basil pesto ~ Thyme dauphinois potatoes

OR

*Aga-roasted Pork Fillet for Two*

~ Sage & Apple stuffed whole pork fillet, honey & wholegrain mustard glaze

~ selection of vegetables & potatoes. Available WF/GF/DF

Only available for two people to share ....Sorry, not available for individuals

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~ 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](mailto: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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