

Valentine's Dinner Menu 2010

Available Sat 13th & Sun 14th February 2010 only

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, otherwise gratuities are left to the discretion of the customer

Selection of Homemade Canapes



STARTERS

Cupid's Brew

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

Available DF and/or GF/WF with crackers instead of bread

Aphrodite & Adonis

Spiced Lamb Kofta

~ minced lamb combined with parsley, mint, cumin, coriander and onion. Served warm on shredded lettuce with a yogurt & mint dressing Available GF/W and DF without the dressing

Taj Mahal

Balti-style Mussels ~ cooked in their shells with onion, ginger, garlic, tomato, paprika, turmeric, chilli and fresh coriander. Served with fresh bread Available WF/GF-with Gluten Free Crackers or DF

Profuma Affair

Melon and Pineapple Salsa ~ fresh & light

.....diced melon & pineapple presented with a miniature glass of Bucks Fizz Available GF/WF/DF

Cinderella & Prince Charming

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

Thai Bride!

Thai Salmon Fishcakes ~ flakes of salmon combined with ginger, lime, garlic, chilli & red pepper.

Accompanied by a piquant sweet chilli dip. Available GF/WF/DF

Anthony & Cleopatra

"Maynards" Gammon Hock Rillettes ~ braised with Cider & apples, the gammon is flaked and then chilled in it's own juices. Served with homemade apple pickle Available GF/WF/DF

Napolean & Josephine

Tiger Prawns (5) sautéed in garlic, lemon & parsley butter. Served with fresh bread

Available WF/GF-with Gluten Free Crackers



"Gin & Tonic" Granita to clear the palate



MAIN COURSES

Donald & Donna Duck

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

Posh & Becks

Roulade of Chicken, Smoked Salmon and Spinach,

~ poached in Champagne and finished with a tomato & prawn cream sauce. Served with a basmati rice & fresh asparagus

Available WF/GF

Romeo & Juliet

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

Kamadeva & Rati

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

Beauty & The Beast

Beef in Irish Stout ~ prime English beef marinated in Irish Stout and slow-cooked with mushrooms, celery and carrots.

Served in a puff pastry case with crushed carrot & swede and roast potatoes Available DF without the pastry.

Eve's Tart ~ Adam's Downfall

Pork Fillet for Two ~ For two people to share, not available for individuals.

~ Studded with Sage and Aga-roasted with a selection of market vegetables and potatoes. Finished with an Apple & Cider glaze .

Available WF/GF/DF

Rose & Jack

Smoked Haddock, Leek and Broccoli Crumble ~ flakes of naturally smoked haddock, sautéed leeks and broccoli florets combined with cream and topped with a savoury crumble. Accompanied by hot new potatoes Available WF/GF

Available for Vegetarians with Mushrooms, Appleys Cheshire Cheese & Garlic instead of Smoked Haddock

Linda & Paul

Roasted Butternut Squash & Pine nut Risotto ~ Arborio rice cooked with vegetable stock, Butternut Squash, garlic, shallots, white wine and fresh sage. Finished with toasted pine nuts & shavings of fresh parmesan cheese Available WF/GF & DF without cheese

DESSERTS

Tarzan & Jane

Banana Marmalade Sponge Pudding

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

Ken & Deidre

Bramley Apple Crumble with Creamy Custard. Served warm, this homemade apple crumble is cooked to order.

Order at the beginning of your meal for this to be prepared & ready for you to enjoy after your main course

Mickey & Minnie

Dark Chocolate & Amaretto Pot ~ a rich chocolate mousse laced with Amaretto & topped with cream. Served with chocolate dipped strawberries & chocolate chip cookies Available WF/GF without the Cookies & DF without the Cookies & cream

King Arthur & Guinevere

Crème Brulee ~ nothing added, just traditional Crème Brulee with crisp caramelised sugar topping.

Served with a shortbread biscuit Available WF/GF

Fontaine & Nureave

Lemon & Mango Pavlova ~ crisp, but chewy, meringue with a citrus lemon cream and slices of fresh mango

Available WF/GF

Profuma Affair

Melon and Pineapple Salsa ~ fresh & light... ..diced melon & pineapple presented presented with a miniature glass of Bucks Fizz

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

Charles, Diana & Camilla !

Molten Chocolate Decadence for Two..... For two people to share. Sorry, not available for individuals.

Trio of Molten Pots ~ dark, milk & white Chocolate. Served with a selection of fresh fruits, shortbread biscuits, and cream filled profiteroles to dip.....share a chocolate adventure !

Edward & Mrs Simpson

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

~ Cornish Brie ~ Appleby's Cheshire ~ Mature Cheddar ~ Mr Moyden's Wrekin Blue

Available WF/GF with Gluten free crackers



Freshly brewed Cafetiere of Coffee (or decaffeinated), served with Chocolate Truffles & homemade shortbread

£29.95 per person

(Including 5 courses and after dinner coffee/tea)

Optional additional course:

Platter of English Cheeses for two to share ~ Cheddar, Appleby's Cheshire,

Mr Moyden's Wrekin Blue & Cornish Brie served with savoury 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

Suppliers/producers/products include:

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

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

Sherwood Wholefoods (Shropshire Honey, Market Drayton)

TO Williams, Market Drayton (Cheese)

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

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

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

MSJ Seafoods (Fish ~ daily delivery)

Ben's Eggs (Free-range Eggs)

Country Markets (W1) & Market Drayton Market Stalls (Wed)

Terms & Conditions

- DINNER is available Tuesday to Saturday evenings.
- All dishes are subject to availability.
- **Minimum Food Spend** required on Fri and Sat evenings £14.75 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, Vegetables /Green Salad/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" or "Table d'hôte" 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 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

Dinner Reservation for Valentine's Dinner in The Cottage Restaurant ***Saturday 13th & Sunday 14th February 2010***

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

Please telephone to check availability & make a provisional reservation, then complete and return the Form below to guarantee your booking.
Have you got your eye on a particular dish....why not pre-order to ensure availability!

Name: _____ Tel: _____
 Email: _____
 Day & date of Dinner booked: _____ Arrival Time: _____
 Number of people: _____ To sit down at: _____
 Special requirements:
 Including any pre-orders for food and/or sparkling wine/champagne etc

To confirm your dinner reservation, please complete the following details & return to The Cottage Restaurant by **SAT 6th February 2009**

Terms & Conditions for Valentine's Dinner Reservations

Guests will be required to pay a NON-REFUNDABLE deposit of £10 per person to secure their reservation for the Valentine's Dinner. 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
 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

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 an A la Carte Dinner reservation in The Cottage Restaurant/Dining Room for.....people.

Card number.....

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

Expiry Date.....

Card Security Code.....



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")

Enjoy a bottle of "fizz" to celebrate with your loved one.....if you pre-order will ensure that it is chilled ready for your arrival !

Lindauer Brut Montana (New Zealand) 12% Fresh, yeasty aromas complement the citrus & peach fruitiness	Sparkling Wine	£18.95	
Lindauer Rose Montana (New Zealand) 12% There's a gentle tawny hint to its pink colour and a suggestion of peaches and cream on the aftertaste.	Rose Sparkling Wine	£18.95	
Freixenet Cordon Negro (Spain) 11.5% Delicacy and freshness with soft fruit aromas	Sparkling Wine		£5.75 20cl bottle
Freixenet Rosado (Spain) 11.5% Soft summer fruits combine to give this sparkling pink great richness and delightful, fresh acidity	Rose Sparkling Wine		£5.75 20cl bottle
Reynier Brut (France) 12% A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age	Champagne	£29.95	
Veuve Clicquot Ponsardin (France) 12% Creamy, with a citrusy explosion on the tongue and a palate providing generous fruit overlaid with a yeasty toastiness. Crisp but full-bodied	Champagne	£39.95	
Lanson Black Label Brut (France) 12.5% A fine mousse of bubbles and a toasty, honeyed nose in perfect balance	Champagne	£31.95	£19.50 37.5cl bottle