



Winter A la carte Dinner Menu Valid from 11th Jan to 5th Mar 2011

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 & English butter *May be available WF/GF/DF, please ask*
£4.50

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

Served with a garlic crouton *Available WF/GF-with Gluten Free Crackers*
£5.50

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*
£5.50

Steamed Mussels with fennel broth ~ cooked in their shells with fresh fennel, shallots, coconut milk & a hint of Pernod.

Served with fresh bread *Available WF/GF-with Gluten Free Crackers or DF*
£5.95

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*
£4.95

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

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

Available WF/GF-with Gluten Free Toast and DF
£5.75

Roasted Butternut Squash & Chorizo Risotto ~ Arborio rice cooked with vegetable stock, Butternut Squash, garlic, shallots, white wine and fresh sage. Finished with slices of chorizo & shavings of fresh parmesan cheese *Available WF/GF & DF without cheese*

Available as a vegetarian Main Course with Applebys Cheshire Cheese and toasted pine-nuts instead of Parmesan & Chorizo £10.25
£5.75

MAIN COURSES

Aga-baked Breast of Chicken

~ with a selection of sautéed mushrooms and wilted kale, served with a potato & chive mash and an onion jus

Available WF/GF and DF with crushed new potatoes instead of mash
£11.95

English Lamb Shank ~ slow braised with carrots, celery, potatoes, turmeric, cinnamon, ginger, soy sauce, Marsala,

Shropshire Honey and red lentils *Available DF/WF/WF*
£14.95

Pork Fillet for Two

~ Stuffed with apricot & sage and finished with a wholegrain mustard & marmalade glaze ~

Selection of vegetables & potatoes *(Sorry....not available for individuals) Available WF/GF/DF*
£21.95 *for two people*

Seared Loin of Venison with juniper berry & Port jus.

Accompanied by slow braised game pie, crushed carrot & swede and celeriac & parsnip puree
£18.95

Strips of English Beef Fillet marinated in Chinese Five-Spice ~ stir-fried green beans/peas, baby corn, beansprouts, sweet peppers, spring onions, ginger, honey, soy and oyster sauce ~ sesame egg noodles

Available WF/GF with rice instead of noodles or DF
Also available as Vegetarian Main Course with toasted Cashew Nuts instead of Beef Fillet @ £10.95
£17.95

Thai Poached Salmon with prawns

~ Delice of Salmon poached in coconut milk, North Atlantic prawns, lemon grass, chilli, ginger & coriander
~ sticky Jasmine Rice ~ green beans/peas

Available WF/GF/DF
£11.95

Pan-roasted Scottish Plaice Fillet
~ warm salad of courgettes, cherry tomatoes & new potatoes ~ herb olive oil ~ aged balsamic vinegar
Available WF/GF/DF
£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 a rocket salad, aged Balsamic and homemade chutney
£10.95

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

Lobster Thermidor ~ fresh lobster (1lb maximum weight) topped with a tomato & fresh herb concasse, finished with
an Appleby's Cheshire, cream & English Mustard sauce. Served with a mixed salad & hot new potatoes
£22.95 (*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

Poached Pear in Berry & Port reduction
~ pears marinated with Port, mixed berry fruits, cinnamon and vanilla. Served with Madagascan Vanilla ice-cream
Available WF/GF or DF without ice-cream
£5.50

Chocolate Decadence
~ White Chocolate Mousse ~ raspberry sauce ~ Dark Chocolate & Amaretto Torte ~ fresh cream ~ warm Chocolate & Pistachio sponge pudding
£6.25

Melon, Mango and Pineapple Salsa ~ fresh & light.....diced melon, pineapple & mango presented with raspberry coulis
and drizzled with Muscat LiqueurAlso available as a refreshing starter *Available GF/WF/DF*
£4.95

Creme Brulee ~ nothing added, just traditional Creme Brulee with crisp caramelised sugar topping.
Served with a shortbread biscuit *Available GF/WF without the shortbread*
£5.50

Citrus Medley
~ Chilled Lemon & Orange Tart ~ Citrus Lemon Posset with homemade shortbread biscuit ~ Iced Lemon Mascapone Meringue
£6.25

Assiette of Homemade Ice-creams ~ a combination of three creamy homemade ice-creams
.... Creamy Banana, Lemon Mascapone and Madagascan Vanilla served with berry sauce *Available WF/GF*
£5.75

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

Freshly brewed Cafetiere of Coffee (or decaffeinated), with homemade shortbread and dark chocolate mint
(*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

~ DINNER is available Tuesday to Saturday evenings. All dishes are subject to availability.

~ **Minimum Food Spend** required £14.75 on Fri and Sat evenings (£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

~ 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

Winter Table d'hôte Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid from 11th Jan until 4th Mar 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

Appleby's Cheshire Garlic Mushrooms

~ sautéed field mushrooms & garlic combined with Applebys Cheshire Cheese & fresh cream.

Served with a garlic crouton Available WF/GF-with Gluten Free Crackers

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

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

Followed by....

Aga-baked Breast of Chicken

~ with a selection of sautéed mushrooms and wilted kale,
served with a chive potato mash and an onion jus

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

OR

Pan-roasted Salmon Fillet

~ warm salad of courgettes, cherry tomatoes & new potatoes
~ herb olive oil ~ aged balsamic vinegar

Available WF/GF/DF

OR

Slow braised Game Pie

~ rabbit, pheasant, venison & pigeon slow braised with carrots, onions, celery,
garlic and red wine ~ topped with puff pastry ~ crushed carrot & swede
~ pan-roasted potatoes

OR

Red Onion, Sun dried Tomato & English Brie Tartlet

~ Rocket leaves ~ aged Balsamic ~ runner bean chutney.

£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 08/01/11

~ 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 y.o) 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: 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, 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.....



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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