

Winter A la Carte Menu

Available Tue-Sat evenings 10th Jan – 3rd Mar 2012, except 14th February 2012 when only the Valentines Menu will be available
May be available Mon evenings & Weekday lunchtimes for pre-booked parties of 10 or more
For parties of 8 or more ~ £5 deposit required, Menu choices 48 in advance & 10% service/cover charge. Sorry, no children under 14 years old

STARTERS

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

May be available WF/GF-with Gluten Free Crackers or DF, please ask

£4.50

Thai-style Mussels

*~ steamed in their shells with lemon grass, chilli, ginger,
coriander & coconut milk. Served with fresh bread*

Available WF/GF-with Gluten Free Crackers or DF

£5.95

Mushrooms with Garlic & Applebys Cheshire Cheese

*~ sautéed field mushrooms combined with Applebys Cheshire Cheese garlic
and fresh cream ~ garlic herb bread*

Available WF/GF-with Gluten Free Crackers

£5.50

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

Beetroot Medley

*~ Chilled Beetroot & Orange Marinated Salmon ~ mustard & lime vinaigrette
~ Goats Cheese & Beetroot Bruschetta ~ chilli spiced beetroot soup with chive cream*

Available GF/WF with Gluten Free Crackers topped with Beetroot & Goats Cheese. Available Dairy Free without the Chive Cream & Goats Cheese

£6.50

Homemade Game Rillettes

*~ a course-textured terrine of Pheasant, rabbit, venison & pigeon
~ Chicken Liver Parfait enriched with Calvados ~ homemade Apple Cheese*

~ hot toast Available WF/GF or DF without the Parfait

£6.50

Roasted Butternut Squash & Chorizo Risotto

*~ Carnaroli rice cooked with vegetable stock, Butternut Squash, garlic,
shallots, white wine and fresh sage, finished with slices of chorizo*

~ Thyme & Chorizo infused oil ~ fresh parmesan cheese

*Available WF/GF & DF without cheese. Available for Vegetarians with Applebys Cheshire Cheese and toasted pine-nuts instead of Parmesan & Chorizo
or as a Vegetarian Main Course @ £10.25*

£5.95

Melon, Mango and Pineapple Salsa ~ fresh & light!

*.....diced melon, pineapple & mango presented with fruit coulis and drizzled
with Red VermouthAlso available as a refreshing dessert*

Available GF/WF/DF

£4.95

MAIN COURSES

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

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

£11.95

Mediterranean Vegetable & Goats Cheese Tartlet
~ tomatoes, courgettes, sweet peppers, red onions and
Ravens Oak Dairy Goats Cheese baked in a puff pastry tartlet
~ mixed leaves with aged Balsamic dressing
~ homemade Mediterranean chutney

£10.95

Pan-roasted Whole Scottish Plaice (on the bone)
~ with julienne of fennel, shallot, courgette, carrot, capers
and cherry tomatoes ~ new potatoes

Available GF/WF/DF

£14.95

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 ~ baby corn ~ sweet peppers

Available WF/GF/DF Available for Vegetarians without the salmon & prawns

£11.95

Taste of Game

Pan-fried Partridge Breast wrapped in Maynards Wild Honey cured bacon
~ slow braised leg of Partridge ~ Confit of Pheasant, rabbit, venison & pigeon
~ plum jus ~ spiced red cabbage ~ Thyme Dauphinoise Potatoes
~ Quince Jelly

£17.95

Moroccan-style Lamb Shank

~ English Lamb Shank braised with tomatoes, shallots, root vegetables, dried apricots,
chick peas, cardamom, cayenne, ginger and nutmeg
~ lemon & mint couscous Available DF

£14.95

Celebration of Beef

Fillet of English Beef (125g cooked pink) topped with Wrekin Blue Cheese
~ flat capped mushroom, ~ Burgundy jus ~ slow braised Beef with root vegetables topped
with puff pastry ~ crushed carrot & swede ~ pan-roasted potatoes

£19.95

Aga-roasted Maynards Whole Pork Fillet for Two
~ Sage & Apple stuffed whole pork fillet roasted in the Aga
~ cider and apple glaze ~ selection of vegetables & potatoes.

Available WF/GF/DF

Sorry, not available for individuals

£22.95 for two people

ADDITIONAL MEAT FREE MAIN COURSES ~ 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 ~ tomato & herb cream sauce ~ hot new potatoes

£11.95 (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

£23.95 (MUST be Pre-ordered 48 hours in advance)

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

Our menus list most of the ingredients used in each dish.

However, please note that preparation areas cannot be guaranteed to be nut-free.

We do not knowingly use Genetically Modified ingredients & endeavour to use local, home grown and seasonal produce. However, there may be times when we must use an alternative due to non-availability.

Please let us know if you have any special dietary requirements, including vegetarian, vegan, gluten-free, dairy-free or food allergies etc. As we carry limited stock of some special itemsadvanced notification of specific requirements is helpful.

Whilst we believe that our dishes are well balanced, we are happy to provide additional side orders at your request, for an additional charge (subject to availability, of course)

ADDITIONAL SIDE ORDERS:

Fresh Bread & English Butter £1.50 pp
Plain or dressed Green Salad £2.50 pp
Selection of Seasonal Vegetables £2.50 pp
New or Sautéed Potatoes £2.50 pp

Suppliers/producers/products include:

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

MSJ Seafoods (Fish ~ daily delivery)

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

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

Ravens Oak Dairy, Nantwich, Cheshire (Goats Cheese)

Sherwood Wholefoods (Shropshire Honey, Market Drayton)

Ben's Eggs (Free-range Eggs)

TO Williams, Market Drayton (Cheese)

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

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

Terms & Conditions

- DINNER is available Tuesday to Saturday evenings.
- All dishes are subject to availability.
- 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 can accommodate children 14 yo & over who dine from our "A la carte" or "Table d'hôte" Menu
- 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

DESSERTS

All homemade, including dairy and dairy-free ice-creams

Banana Marmalade Sponge Pudding

*~ served warm with a Butterscotch Sauce ~ homemade Banana Ice-cream
~ caramelised banana*

£5.95

Poached Pears in a Berry & Port reduction

*~ ripe pears poached with strawberries, raspberries, blackcurrants & blackberries,
vanilla & cinnamon ~ nutmeg ice-cream with toasted hazelnuts*

Available WF/GF Available DF with Dairy Free Ice-cream instead of Nutmeg Ice-cream

£5.50

Trio of Pots

*~ Crème Brulee with crisp caramelised sugar topping
~ Rich Dark Chocolate Pot topped with fresh cream
~ Lemon Possett & homemade shortbread*

Available WF/GF without the shortbread

£5.95

Plum & Apple Bakewell Tart

*~ Sweet pastry, plum & apple compote topped with almond sponge...served warm
~ stem ginger ice-cream ~ homemade caramelized Apple Jelly*

£5.95

Chocolate Decadence

*~ Rich Dark Chocolate Mousse topped with cream
~ Tiramisu (Coffee sponge laced with Tia Maria, layered with mascarpone & cocoa)
~ Chocolate Amaretto Cheesecake with a biscuit base ~ liquid milk chocolate*

£6.50

Melon, Mango and Pineapple Salsa ~ fresh & light

*.....diced melon, pineapple & mango presented with fruit coulis
and drizzled with red vermouthAlso available as a refreshing starter Available GF/WF/DF*

£4.95

Citrus Medley

*~ Chilled Lemon & Orange Tart ~ Lemon & Elderflower curd
~ Lemon Posset ~ Orange Marshmallow ~ Grand Marnier Ice-cream*

£6.50

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

*~ including Cornish Brie, Appleby's Cheshire, Ravens Oak Dairy Goats Cheese,
Mature Cheddar and Mr Moyden's Wrekin Blue Available WF/GF with Gluten free crackers*

....add a 50ml glass of Late Bottle Vintage Port with your cheese @ £2.90

£7.25

*Freshly brewed Cafetière of Coffee (or decaffeinated), served with a bitter dark chocolate
& a homemade shortbread (Blended Black Tea/Green Tea/Selection of Fruit & Herbal Teas are also available....please ask)*

£2.95

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

Midweek Table d'hôte Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid from 10th Jan 2012
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
and fresh cream ~ garlic herb bread

Available WF/GF-with Gluten Free Crackers instead of Garlic herb Bread

OR

Chicken Liver Parfait enriched with Calvados

~ homemade Apple Cheese ~ hot toast Available WF/GF

OR

Melon, Mango and Pineapple Salsa ~ fresh & light

.....diced melon, pineapple & mango presented with fruit coulis
and drizzled with Red Vermouth

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

Followed by....

Breast of Chicken stuffed with spiced mango chutney & spinach

~ Aga-baked with tomatoes, coriander, cumin, turmeric, chilli, ground ginger & cream
~ timbale of basmati and wild rice

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

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

Mediterranean Vegetable & Goats Cheese Tartlet

~ tomatoes, courgettes, sweet peppers, red onions & Ravens Oak Dairy Goats Cheese
baked in a puff pastry tartlet ~ mixed leaves with aged Balsamic dressing
~ homemade Mediterranean chutney

OR

Fettuccine with Salmon, Broccoli, Mushroom & Watercress

~ sautéed mushrooms, broccoli florets, salmon fillet and fresh watercress
tossed with fettuccine, a hint of garlic & cream

Available for Vegetarians without the Salmon. Available DF without the cream

£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 Jan 2012

~ 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 (over the age of 14y.o) who dine from our Dinner Menus...sorry, no under 14 year olds

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, 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 or ONE 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 re-sold

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.....

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).....

SORRY, WE NO LONGER ACCEPT CHEQUES

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:

ORGANISER'S NAME:

Tel:

Email:

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