

Menu Ideas

- Bespoke 3 course menus from £45 per head
- 4 courses from £52 per head
- Vintage Afternoon Tea & Evening (free range) Hog Roast from £42 per head

This is purely a guide; the following Nibbles menus are suitable for drinks parties only; the "Banquet Buffet" menus are suitable for Party or Wedding lunch and suppers – these may be adapted to your own specifications including any specific dietary requirements.

At the end is a list of Late Night Bites, which we will serve in conjunction with a main meal (please note that prices may be subject to change without prior notice)

Nibbles with Drinks (prices per head) (minimum 35 guests)

Kettle Crisps & Nuts – £3.50

As above + Olives – £5

Mini Scones – little savoury and sweet scones sandwiched together with various vegetarian fillings – £5

Crustini – little slices of toasted French bread served with a selection of savoury vegetarian and meat toppings (4-5 per head) – £5

*Huntstile Canapés – choose delicious canapés from list below
from £5/hd for 3 - £7.50/hd for 5*

- *Cheese tartlets, filled with cream-cheese and smoked salmon/prawns and caviar/egg mayo*
- *Crustini: Smoked salmon & cream cheese/Pea Pesto/ Goats cheese & Sunblush tomatoes*
- *Filo pastry bites with mushrooms & feta*
- *Miniature quiches with various vegetarian fillings*
- *Feta, mint & watermelon skewers*
- *Mini Yorkshire puddings with rare roast beef with horseradish cream*
- *Cheese & Olive Scones filled with Cambazola*
- *Skewered tempura prawns with a sweet chilli dip*
- *Sausages with sage & mustard dip*
- *Devils on Horseback*
- *Fish Goujons with home-made tartare sauce*
- *Grilled garlic chicken goujons with aioli*
- *Gorgonzola, Melon & Rocket wrapped in Parma Ham*
- *Buffalo Mozzarella, Black Olive, Basil & Cherry Tomato Skewer*
- *Brie with mango in filo parcels*

Finger Buffet

Baron's Buffet (finger buffet menu)

- *Suitable for a lunchtime or evening drinks party*

Selection of fresh granary & white rolls with salad & various meat & vegetarian fillings

Vegetable crudities, crisps & dips

Homemade vegetarian quiche & sausage rolls

Garlic chicken goujons with aioli

Local Cheese-board with biscuits, fruit & homemade chutney

from £17 per person (min. 40 guests)

Canapes & Finger Buffet Menu

- *Suitable for a lunchtime or evening drinks party*

Selection of quarter sandwiches with various meat, fish and vegetarian fillings including smoked salmon & cream cheese, egg mayonnaise & cress, cider-baked ham & mustard, tuna fish & cucumber, roast beef & horseradish cream

Canapés – cold savouries

Cheese tartlets, filled with cream-cheese and smoked salmon/prawns and caviar/Parma ham and melon

Smoked salmon parcels

Filo pastry bites with mushrooms & Boursin

Miniature quiches

Cherry tomatoes stuffed with brie and pesto

Mini tartlets with chicken & bacon filling

Mini Yorkshire puddings with roast fillet of beef with horseradish cream

Cheese & Olive Scones filled with Cambazola

Giant Prawns with a garlic mayonnaise

Canapés – Hot Savouries

Sausages with sage & mustard dip

Devils on Horseback

Fish Goujons with home-made tartare sauce

Grilled garlic chicken goujons with aioli

Skewered tempura prawns

Sweets

Miniature meringues

Carrot cake with cream-cheese topping

Chocolate truffles

Fresh fruit tartlets

From £15 per head for 4 choices of savouries (in addition to sandwiches & kettle crisps) plus 3 choices of sweets

Banquet Buffet Choice (served)

The following menus are suitable for Party or Wedding Lunch or Supper

Farmer's Picnic

Home-cooked Cider-baked Hams

Cheoblar & Red Onion Marmalade Tart OR Goats Cheese & Red Pepper Tart

Pork pies & Scotch eggs

Minted New Potatoes

Selection of Fresh Seasonal Salads (see lists below)

Artisan Bread

Choice of Puddings

Seasonal fruit crumble

Banoffee pie or Pavlova

£28 per head (min. 40 people)

**We also do a fabulous HUGE 3 tier Pork Pie wedding cake @ £150 – it goes very well with this menu!*

You can add a chicken dish to this menu for an additional £4/head

Sumptuous Summer Supper

Coronation Chicken on a bed of lemon scented couscous

Lightly poached salmon with watercress sauce

Feta, Rocket & Sun-dried Tomato Frittata

Hot buttered minted new potatoes

Fresh Seasonal Salad selection (see lists below)

Granary & white rolls

Choice of Puddings:

The best organic lemon cheesecake

Bowl of mixed berries

– Served with Cream & Greek yoghurt with honey

From £34 per head (min 45 people) – add £3.50 per head for local cheeseboard or aubergine bake!

English Summer Celebration Feast (veggi)

3 course Vegetarian Banquet Buffet followed by Coffee & Mints

Starter option:

- Gazpacho
- Slow roasted Pepper & Tomato Bruschetta
- Stilton Walnut & Red Grape Salad
- Huntstile's Homemade Hummus with flatbreads or breadsticks

Mains options:

- Beetroot tarte-tatin
- Tomato, thyme & goats cheese tart
- Sweet potato, spinach & harissa roasted aubergine bake
- Feta, rocket & sun-dried tomato frittata
- Aubergine & tomato gratin

Potato dish option:

- *New potatoes with chive butter*
- *Dauphinoise with cream and garlic*
- *Jackets with butter*
- *Roasties*
- *Sauté potatoes with garlic & rosemary*

Fresh Seasonal Salad Selection (see lists below)

Granary & white rolls

Puddings:

- *Summer fruit sundaes with chocolate sauce*
- *Fresh fruit salad with cream or Greek yoghurt*
- *Eton Mess*

Tea/Coffee

Choices:

1 Starter, 3 Mains, 1 Potato dish, salads & 2 Puds £38 per head (min. 50 guests)

Starters, 4 Mains, 2 Potato dishes, salads & 3 Puds £42 per head (min. 50 guests)

Farm Girl Menu (4 courses plus coffee)

Meze Nibbles on tables – Buffet main course – Homemade Desserts – Artisan Cheeseboard – followed by Coffee & Chocolates

This is a large menu! Please allow 3 hours for dining

- *Starter option laid out on each table:*
- Artisan sour dough bread
- Huntstale Chickpea Hummus & Beetroot Hummus
- Olives & Sun-dried Anitpasta
- Komesco Dip
- Cream Cheese & Chive Dip
- Dipping oils with herbs and salt
- Buffalo Mozzarella with Fresh Figs (in season)
- Iberico Ham Ruffles

Mains – on Banquet Buffet Tables

- Hog Roast with free-range Pork, crackling, Apple Sauce & Stuffing (Bourbon sauce, Dijonnaise too)
- Gourmet Burger Bar – succulent steak burgers in sesame topped brioche buns with choice of cheeses, onions, dill pickles & homemade relishes
- Spicy Chicken Wings
- Louisiana Pork Ribs
- Sweet potato bake with Harissa roasted Aubergines & Spinach (V)
- Nachos with chilli and cheese
- BBQ Sweetcorn Cobs
- Various seasonal Salads – i.e. Apple & leaves salad ~ Persian salad ~ Huntstale coleslaw -Tomato & basil salad
- Potato & Chive salad or Jacket Potatoes

Puddings – on Banquet Buffet Tables

- Apple Pie & Homemade vanilla ice cream
- Lemon curd cheesecake
- Strawberry shortcakes with clotted cream and fresh strawberries (or bowls of berries)
- Bowls of seasonal berries (cherries, strawberries, raspberries etc)
- Homemade meringues with cream and berries
- Chocolate brownies & cream or homemade ice cream

Local Artisan Cheeseboard with homemade chutney & fruit

Filter coffee & chocolates

5 choices starter meze; 3 Mains; 1 Potato Dish; Salad selection; 2 Puddings; Cheeseboard; £54/hd (min. 50 guests)

5 choices starter meze; 5 Mains; 1 Potato Dish; Salad selection; 3 Puddings; Cheeseboard; £60/hd (min. 50 guests)

Feast

Main, Pudding & Cheeseboard followed by Coffee & Mints (can add starter for +£5/hd)

Mains:

- Cider-baked ham with
- Cold carvery of prime roast beef
- a mustard & demerara crust
- Dressed whole poached salmon with watercress sauce
- Wild boar sausage meat plait
- Lamb kofta kebab
- Goat's cheese & red pepper tarte (v)
- Cheddar & red onion tarte (v)
- Greek-style stuffed peppers (v)
- Feta, rocket & sun-dried tomato frittata (v)

Potato dish options:

- New potatoes with chive butter
- Dauphinoise with cream and garlic
- Jackets with butter
- Roasties
- Sauté potatoes with garlic & rosemary

Fresh Seasonal Salad Selection (see lists below)

Granary & white rolls

Puddings:

- *Seasonal fruit crumble with custard*
- *Best organic lemon-curd cheesecake*
- *Fresh raspberry & chocolate pavlova mountain*

Local cheeseboard with fruit, crackers & home-made chutney

Tea/Coffee

Choices: 5 Mains, 2 Potato Dishes, Salad selection, Cheeseboard, 3 puds – £45/hd (min. 4-5 guests)

Summer Buffet

Mains

- Dressed whole poached salmon
- Chicken breast pieces in breadcrumbs, parmesan and parsley breadcrumbs
- Honey & mustard chicken
- Thai-spiced crab cakes with red pepper sauce
- Home-baked cheddar & red onion quiche fingers (v)
- Tomato & basil summer pudding (v)
- Rocket & sun-dried tomato frittata (v)

Potato dish choice:

- New potatoes with chive butter
- Dauphinoise with cream and garlic
- Jackets with butter
- Roasties
- Sauté potatoes with garlic & rosemary

Fresh seasonal salad selection (see lists below)

Granary & white rolls

Pudding choices:

- Crème brûlée
- Strawberry shortcake
- Hand-baked organic raspberry cheesecake
- Fresh fruit salad with cream & Greek yoghurt with honey

Tea/Coffee

Choices:

3 mains, 1 potato dish, salads, 2 pudds £40 per head (minimum 40 guests)
4 mains, 2 potato dishes, salads, & 2 pudds £44 per head (minimum 40 people)

Rustic Hog Roast

*Succulent slow-roasted Free-Range Hog with Crackling
Granary & White Rolls*

Vegetarian Alternative included

*Roast Potatoes (or minted new potatoes, or dauphinois)
Sage & Onion Stuffing with Apple Sauce
Fresh seasonal salad selection (see lists below)
Fruit crumble & custard or cream (.or both)
Eton Mess*

*£32.50 per head **min.90 guests for a whole pig – can supply pork joints for smaller parties***

We also have an evening option of a basic Hog Roast with Roast Potatoes from £16.5/hd

Slow Roast Lamb

Slices of lightly spiced & slow-roasted Free-Range Lamb (with vegetarian alternative)

- Warmed flatbreads & minted yoghurt sauce*
- Minted baby potatoes/Dauphinoise potatoes/Sauté potatoes with garlic & rosemary (please choose)*
- Griddled peppers, courgettes & aubergine salad with feta cheese (options vary throughout the season)*
- Fresh seasonal salad selection (see lists below)*

- Fruit crumble & custard or cream (.or both)*
- Eton Mess*

£43-£48 per head depending on time of year (min.40 guests for a whole lamb – can supply lamb joints for smaller parties)

Veggi Heaven

2 Course Vegetarian Banquet Buffet followed by Coffee

Mains:

- Home-made mushroom Wellington with cashew nuts and a creamy tarragon sauce
- Baked aubergine gratin with a rich tomato sauce
- Parsnip & stilton tart
- Organic beetroot risotto
- Red pepper & goats cheese tarte

Potato dish choices:

- Minted new potatoes
- Dauphinois potatoes with garlic & cream
- Jackets with butter
- Roasties
- Sauté potatoes with garlic & rosemary

A selection of seasonal freshly made salads (see lists below)

Choice of puddings:

- *Hand-baked organic vanilla & chocolate brownie cheesecake*
- *Fruit crumble*
- *Eton mess*
- *Fresh fruit salad*

Choices:

3 mains, 1 potato dish, salads & 2 puds £37.50 per head (min. 40 guests)
4 mains, 1 potato dish, salads & 2 puds £39.50 per head (min. 40 guests)

Huntstile BBQ Grille

Mains choices:

- *Marinated rump steaks*
- *Pork & apple patties or gourmet sausages*
- *Gourmet Somerset 100% beef burgers*
- *Chinese chicken with honey*
- *Louisiana salted pork ribs*
- *Moroccan lamb kebabs*
- *Marinated Turkish halloumi (v)*
- *Fresh, locally caught mackerel fillets or sardines with salsa verde*

White and granary rolls or garlic bread

4 seasonal salads – see list below for examples

Fresh homemade salads depending upon season – please ask:

- *Corn cobs*
- *Huntstile coleslaw with apple*
- *Pesto & rice salad with parmesan*
- *Walдорff-style salad*
- *Green leaf salad with herbs & edible flowers*
- *Tomato & basil salad with pine nuts*
- *Moroccan couscous with lemon, garlic, mint and pine nuts*
- *Warm salad of aubergine, pepper & onion with/out feta*
- *Vitality salad with grated raw carrot, beetroot, pumpkin seeds, sumac & pomegranate*
- *Roasted squash & broccoli salad with*
- *Watermelon, feta & black olive salad with basil*

Hand-baked Organic Lemon Curd Cheesecake

Apple & Blackberry Crumble

Coffee/Tea

Choices:

4 mains, 1 potato dish, salads & pudds £43 per head (min. 40 guests)

5 mains, 2 potato dishes, salads & 2 pudds £45.50 per head (min. 40 guests)

6 mains, 2 potato dishes, salads & pudds £48 per head (min. 40 guests)

Autumn Banquet

3 Course Banquet Buffet

Starter choice:

- Carrot & tarragon soup with crusty bread
- Chicken liver pâté & little toasties with redcurrant jam
- Blue cheese, walnut & grape salad with Huntstile dressing

Mains choice:

- Boeuf Bourguignon
- Chicken with a tarragon, wine & cream sauce
- Pork casserole with coriander
- Lamb casserole with peppers & olives
- Spicy root casserole with herby dumplings (v)
- Butternut squash cobbler (v)
- Aubergine gratin with a rich tomato sauce (v)

Potato Dauphinoise or buttered new potatoes

Served with seasonal vegetables

Apple & blackberry crumble with custard

Local award-winning cheeseboard with home-made chutney, fruit & biscuits

Coffee/Tea

2 starters, 3 mains, 2 pudds £44.50 per head (min. 40 guests)

2 starters, 4 mains, 2 pudds £49.50 per head (min.40 guests)

Vintage Afternoon Tea

Selection of Sandwiches or Finger Rolls with meat & veggie fillings

Smoked Salmon & Cream Cheese Crostini

Cheese Shortbread Hearts

Herby mini-sausages in Honey & Mustard dressing

Scones, with Fresh Strawberries & Clotted Cream

Chocolate Brownies

Fresh strawberries when in season

Iced Cupcakes

English Tea, Herb Tea & Filter Coffee

£22.50 per head (min. 45 people)

£26.95 per head served with a glass of prosecco (min. 45 people)

**Please note: there are no substitutions in this menu, therefore it is not suitable for any dietary intolerances*

Huntstile Breakfasts

Fresh Fruit
Choice of Cereals
Greek Yoghurt & Honey
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Croissants & Pastries
Marmalade, Jam & Preserves
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Full English comprising:
Local Sausage, Bacon, our Home-grown Eggs, Grilled Tomato & Mushrooms, Toast

Full Veggi comprising
Hummus, Avocado, Poached Homegrown Eggs, Tomatoes, & Mushrooms, Toast

Smoked Salmon & Scrambled Eggs

Fair-trade Coffee, Teas & Hot Chocolate

£10 per head

Cupcakes

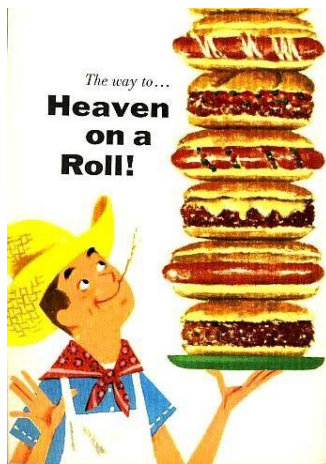
A selection of prettily iced cupcakes from 50 – 250, vanilla or lemon sponge, chocolate and carrot options.

from £2 – £6 per cake (minimum 48)

Late Night Bites...

These options are served as an addition to a Main Event Buffet – after 8pm

Huntstile's Gourmet Burger Bar (just saying...!)



served buffet style on our Gourmet Burger Stand – steak-burgers and sausages served in a brioche roll with cheese, onions and a selection of homemade relishes, salad & coleslaw

£9 per head (min 30)

A Selection of Grilled Bacon Butties & Butchers Sausages served in a Floured Bag served in buffet style with selection of sauces & mustard and of course... biodegradable napkins

£6.50 per head (min 30)

Bonfire with Hot-dogs (with 'proper' sausages) & Grilled Bacon Rolls

from £8.50 per head (min 30) – you can have a bonfire without food if you like – please ask for prices

Celebratory Ploughman's Cheeseboard Supper

Served with Crusty Bread, Crackers, Fruit & Pickles



from £7.50 per head *min 40 guests*

Can be served as 'cake' (as above) for minimum of 85 guests - shown here alongside Cream Tea for a delicious buffet lunch – also goes very well with fruit cake

Rustic Cheese & Ham ploughman's Platter with Paté & Scotch Eggs served with Crusty Bread, Crackers, Fruit & Pickles

from £12.50 per head (min 40)

Mini Fish & Chips

Chunky pieces of beer battered fish (sustainably sourced) served with handcut chips and served in a 'newspaper' cone or compostable bamboo plate

from £8 per head (min 20)

Chilli & Rice

Delicious chilli served on a bowl of rice & green salad £9 per head (min. 30 guests) – includes veggie option

Cottage Pie & Peas

Home-made with Quantock beef cooked with onions, carrots and tomato topped with creamy mashed potato and cheese, browned and bubbling, served with petis pois – delicious!

from £10 per head (min 20)

Lamb Tagine with couscous

Home-made with spicy lamb tagine served with apricot couscous & flat bread

from £10 per head (min 20)

Thai Green Chicken Curry

Home-made & served with basmati rice & a poppadum

from £10 per head (min 20)