

# Sample Menus

## Menu One

2 courses from £43 incl. VAT

3 courses from £52 incl. VAT

### To start

Selection of artisan organic breads with organic butter

Sheepdrove sharing platter

Grilled marinated peppers, roasted garlic hummus, sundried tomato and organic Cheddar frittatas, runny pork and sage scotch eggs, celeriac remoulade, organic kimchi and rocket, Sheepdrove virgin olive oil (supplement £3 per head)

### To follow

Whole spit roast pig or lamb (minimum 35 people)

The ultimate roast lunch, our own organic Berkshire pig or organic lamb spit roasted whole with a fennel, rosemary and sea salt rub, potato and new season garlic gratin, tenderstem broccoli with toasted almond and dried apple, roasted glazed garden beetroot

### To finish

Classic lemon citrus tart with fresh raspberries and clotted cream

## Menu Two

### To start

Selection of artisan organic breads with organic butter

Organic pork country terrine with walnuts and prunes wrapped in home cured bacon with a spiced apple and plum chutney, warm handmade organic soda bread

### To follow

Duo of Sheepdrove organic lamb, 12 hour braised shoulder of lamb with a herb crust and loin, fork crushed new season potatoes with rosemary and thyme, baby carrots roasted with 5 spice and honey, creamed seasonal greens with garlic

### To finish

Organic baked dark chocolate torte with hazelnut and pistachio praline, blood orange sorbet

## *Menu Three*

### *To start*

Selection of artisan organic breads with organic butter

Warm tartlet of asparagus and goat's cheese with garden herbs,  
marinated raw beetroot,  
toasted pine nuts and seasonal leaf salad, nasturtium leaves

### *To follow*

Roasted breast of organic chicken, baked onion and leek gratin,  
wilted spinach,  
cep mushroom sauce, cep powder, cured tomato (supplement £3)

### *To finish*

Sheepdrove shambles mixed seasonal berries with organic  
blackcurrant coulis and broken meringue

## *Menu Four*

### *To start*

Selection of artisan organic breads with organic butter

Thai pumpkin soup with lemongrass and coconut,  
crispy onions and coriander

### *To follow*

Daube of Sheepdrove organic beef braised with red wine and  
topped with a herb crust with  
bubble and squeak, roasted bacon and shallots,  
seasonal summer vegetables

### *To finish*

Sticky toffee pudding with homemade vanilla ice cream

## *Menu Five*

### *To start*

Selection of artisan organic breads with organic butter

Home cured cherry smoked duck breast  
with orange and hazelnut salad,  
sourdough croutes and landcress

### *To follow*

Home smoked pressed organic pork belly with  
borlotti bean cassoulet, local wild garlic leaf,  
and pickled red cabbage

### *To finish*

Passion fruit cheesecake with toasted coconut and lemon verbena

## *Canapé Menu 1*

*£9.00 per head (Choose 3)*

Organic lamb kofta skewers with minted yogurt (GF)

Homemade cheese straws with cayenne pepper and  
sundried tomatoes (V)

Pork, sage and bacon terrine on sour dough croutes

Mini Sheepdrove sausages with a honey and mustard glaze (GF)

Mini seasonal garden vegetable tartlets with fresh herbs (V)

Raw vegetable spaghetti, peanut and hoisin rolls (V/Vegan)

Pressed pork belly with an elderflower glaze (GF)

*Canapé Menu 2 - £12.00 per head  
(Choose 3)*

Slow braised organic beef in mini Yorkshire puddings  
with horseradish

Mixed vegetable arancini with oregano and parmesan (V)

Smoked salmon and cream cheese roulade, garden herbs

Mini cheese scones with red onion marmalade (V)

Chicken and vegetable satay skewers with sweet chilli and lime (GF)

Vegetable sushi with fresh herbs, wasabi  
and organic tamari (V/Vegan/GF)

Crispy lamb and rice paper rolls with peanut and chilli (GF)

*Grazing Platter - £8*

Cheese and sundried tomato straws

Bowls of vegetable crisps

5 spiced glazed cashew nuts

Organic vegetable crudités with roasted garlic hummus

*Evening Food Menu*

Hand cut roasted potato wedges with sea salt and rosemary  
with a selection of dips - £5

Chunky triple cooked chips with garlic mayo, ketchup  
and sea salt - £5

Selection of local artisan cheeses with homemade chutneys, organic  
soda bread and biscuits  
(please call to discuss requirements and prices)

Handmade organic sausage rolls with celeriac remoulade  
and summer leaves - £5

Bacon and egg rolls, grilled home cured back bacon on  
organic bread rolls - £5

Homemade beef kofta kebabs with chilli and coriander, mixed  
vegetable salad, pitta breads from the bread oven,  
with yoghurt and tahini - £10

Handmade organic pizza with a selection of toppings  
and fresh garden herbs - £5

## *Evening Food Menu Cont.....*

Selection of grilled organic wraps, pulled pork with a sweet and sour glaze, spiced mixed bean and sour cream, crispy lamb with cumin, lemon and yoghurt served with a crunchy vegetable and mixed leaf salad - £8

Selection of Homemade seasonal quiches  
with seasonal garden salad - £5

Cheesy garlic bread freshly cooked in the bread oven - £4

Homemade organic cheeseburgers  
with salad, pickles and relish - £8

Organic lamb kebab skewers marinated in lemon,  
yogurt and garlic with homemade pitta breads  
from the bread oven - £9

## *Whole animal spit roast*

Whole spit roasted Berkshire hog with soft white rolls,  
mixed leaf salad, apple sauce and condiments  
(feeds between 80-100) - £1,150

Whole spit roasted lamb with a fennel and sea salt rub,  
warm ciabatta roll, mixed leaf salad,  
mint sauce and condiments (feeds around 35) - £530



*“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”* J. R. R. Tolkien