

FARMHOUSE FIRE FEAST

Available for up to 60 guests.

TO START

Sharing boards: a selection of artisan cheese and charcuterie from Westcombe Dairy served with pickles, chutneys, dips, salads and freshly baked bread **£12pp**

Jurassic Coast hand dived scallop with chorizo, broad beans and golden marjoram **£9**

Durslade Farm beef carpaccio with wild rocket and Somerset pecorino **£9pp**

Somerset water buffalo mozzarella with garden tomatoes and basil **£8pp**

King Edward potato flatbread with garlic butter and lavender honey **£5pp**

Mixed heritage beetroot with candied walnuts and White Lake feta **£7pp**

TO FOLLOW

Whole Durslade Farm lamb cooked over the fire, Argentinian style **£1500**

Durslade Farm lamb cooked over the fire **£20pp**
(whole lamb for 60 guests **£1500**)

Wood roasted rib of Durslade Farm beef **£30pp**

Hay flamed chalk stream trout cooked over cedar wood **£90**

Dorset lobster cooked over the fire **£35pp**

Sauces: Bearnaise | horseradish | salsa verde | garlic butter
Somerset truffle | chimichurri **£2.50 per bowl**

durslade farmhouse

DROPPING LANE, BRUTON, SOMERSET BA10 0NL
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FARMHOUSE FIRE FEAST

SALADS AND VEGETABLES £6.50PP

Wood fired chapa potatoes with rosemary and garlic

Wild green herb salad

Grilled courgettes with chilli and mint

Burnt aubergines with salsa macha, coriander and mint

Flame roasted summer squash
with Westcombe ricotta and green apple harissa

TO FINISH

Summer berry pavlova with white chocolate
and candied pecans **£9.50pp**

Chocolate fondant from the fire with salted caramel
and vanilla ice cream **£9.50pp**

Grilled strawberries with elderflower
and clotted cream **£9.50pp**

Knickerbocker glory **£9.50pp**

Somerset cheeseboard **£15pp**

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