

EVENTS MENU
JANUARY 2020

townsend

BREAKFAST

Sourdough and homemade preserves	£3
Poached rhubarb, whipped westcombe ricotta and toasted oats	£4
Porridge, soaked raisins and treacle syrup	£3
–	
Baked goods	£2.75 each
Sticky cinnamon bun / Eccles cake / Caramelised apple pastry	
–	
Dusty white breakfast roll	£4.25 each
Paddock farm streaky bacon and spiced brown sauce	
Black pudding, fried egg, spiced brown sauce	
Potato hash and chopped mushrooms	
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Tea and coffee	£2 per person
Still / sparkling water (750ml)	£2.5
Fresh orange juice (1L jug)	£10

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TARTS

Caramelized onion and goats curd tart	£4 per slice
Honey glazed ham and mustard tart	
Smoked haddock and leek tart	

SALADS

Ox tongue, chicory and salad cream	£3 per person
Pearl barley, pickle onions and parsley	
English quinoa, pickled carrot, chervil	
Ham hock, parsley and mustard	
Leafy celery, Devon Blue, crown prince squash and pickled walnuts	
Hot smoked salmon, beetroot, watercress and horseradish	
Pink fir potatoes, green onions and apple vinegar	

SAVOURY

Venison Sausage roll, Paddock Farm pork pie or Ricotta and Spinach turnovers	£4 each
all served with pickles and mustards	
–	
Still / sparkling water (750ml)	£2.5
Fresh Orange juice (1L jug)	£10
Sparkling elderflower (1L jug)	£10
Fresh lemonade (1L jug)	£10

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PACKAGES

BREAKFAST

Tea and coffee £12.50
Seasonal juice
Choice of white breakfast roll
Paddock farm streaky bacon and spiced brown sauce
Black pudding, fried egg, spiced brown sauce
Potato hash and chopped mushrooms

ALL DAY PACKAGE 1

Breakfast	Tea and coffee £21 Seasonal juice A selection of baked goods Sticky cinnamon bun / Eccles cake / Caramelised apple pastry
Lunch	Choice of one seasonal tart and one salad option* Still and sparkling water
Afternoon	Tea and coffee Sweet treats

*Groups of over eight guests can choose two tart options

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ALL DAY PACKAGE 2

Breakfast	Tea and coffee Seasonal juice Poached rhubarb, whipped westcombe ricotta and toasted oats A selection of baked goods Sticky cinnamon bun / Eccles cake / Caramelised apple pastry	£26
Lunch	Choice of one seasonal tart and two salad options* Still and sparkling water	
Afternoon	Tea and coffee Sweet treats	

LUNCH

	A choice of one seasonal tart with two salad options Still and sparkling water	£14.50
Afternoon	Tea and coffee Sweet treats	

*Groups of over eight guests can choose two tart options

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SMALL BITES

Browsea island rock oysters, shallot vinegar
Lincolnshire poacher and bacon scones
Venison tartare, mustard, hazelnut and sorrel
Pork crackling and crab apple sauce
Chopped chicken livers on toast
Devilled parsnips crisps
Smoked salmon, horseradish and creme fraiche tarts
Leek and cheddar tart
Haggis toastie and brown sauce
Fried salsify, honey and thyme
Portland crab on toast
Celery, cashel blue and pickled walnuts
Devils on horseback

SMALL BOWLS / PLATES

Mayan Gold potatoes, egg yolk and Berkswell
Wild mushrooms, three cornered garlic on white polenta
Blood cake, pink fir potato, quail eggs and mustard sauce
Poached swede, caper and parsley sauce
Roast pigeon, Yorkshire toast and rowan jelly
Slow cooked pork belly, collard greens and bramley apple sauce
Carrots cooked in chicken stock with chervil and tarragon
Roast venison, parsnip, red cabbage
Townsend fish stew, saffron mayonnaise, croutons

3 x bites = £9 per person | 5 x bites = £15 per person

3 x bites + 2 x small bowls = £19 per person | 5 x bites + 3 small bowls = £30 per person