

DESSERTS

*Prices range from £2.50 - £5.00 per head.
Minimum order of 4 portions per dish.*

Raspberry meringue roulade

Mango fool with Kirsch

Tarte aux pommes

Apple trifle with Grand Marnier

Sticky chocolate sponge roulade

Pears poached in red wine

Bread & butter pudding

Tarte au citron

Ginger & chestnut trifle

*Selection of West Country cheeses
to include our own smoked cheddar*



The above is only a 'taste' of what is on offer. Any menu or catering requirements may be discussed directly with Paul Farrant on 01258 459845 or email Farnsworthhseman@aol.com or wessexsmokery@aol.com



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MENU



*Where possible we use local ingredients.
All stocks are made in the traditional manner.
No artificial flavourings are used. Some game and fish are subject to season.
We smoke our own fish, meat, game, cheese, nuts, eggs and rock salt.
We cure our own bacon loins.
Prices may vary subject to availability from local sources.*





*Please find below a selection
of high quality, hand-made, dishes.*

The dishes listed are delivered to you and where appropriate require heating-up and/or plating. To provide a complete service we offer a preparation, serving and clearing away service at the premises at a small additional charge.



STARTERS

*Prices range from £3.50 - £6.00 per head.
Minimum order of 4 portions per dish.*

*Mosimann's cold vegetable soup. Similar to Gazpacho.
This can be made with smoked peppers.
Jerusalem artichoke soup.*

*Dressed Portland crab with mayonnaise and smoked egg
Squid stuffed with rice and fresh chilli. Not too hot!
Smoked salmon parcels filled with prawns in a lemon mayonnaise*

*Smoked or plain Coronation pheasant with walnut salad
Smooth pate of game bird with chicory & orange salad
Home smoked kipper pate*

Fried boudin noir and apples. (Possible main course if required)



MAIN COURSES

*Prices range from £6.00 - £12.00 per head.
Minimum order of 4 portions per dish.*

*Fish pie with leek & potato topping
Seafood casserole in a creamy basil sauce
Prawns Provencale
Whole dressed cold poached salmon
(Poole Harbour sea trout when available)
with watercress mayonnaise. Minimum of 8 portions.*

*Coq au vin
Poached chicken breast stuffed with mushroom and herbs
Chicken & ham pie
Tarragon chicken in a creamy sauce
(Only local organic chicken used)*

Osso Bucco with gremolata

*Irish stew
Shepherd's pie
Braised lamb shank*

*Braised oxtail
Boeuf bourguignonne
Cottage pie*

*Savoy Grill game casserole
Rabbit lasagne
Venison stroganoff*

Canneloni with spinach and ricotta

A selection of vegetables and salads available on request.