



TAUNTON DEANE BUSINESS AWARDS

Menu

Rustic Tomato & Basil Soup

Served with a fresh bread roll

Duck & Orange Terrine

A coarse pate, wrapped in bacon, served with rustic, seeded bread and a chicory, orange and watercress salad

Smoked Salmon & Prawns

Prawns infused with cream cheese & sweet chilli, wrapped in smoked salmon served with dressed salad leaves

Stuffed Chicken Breast

Chicken breast stuffed with baby leeks and Somerset Mature Cheddar, wrapped in Prosciutto Ham, served with a thyme and wholegrain mustard cream sauce

Poached Salmon Fillet

Served with chargrilled asparagus and a saffron flavoured potato puck, finished with a tomato and tarragon hollandaise sauce

Avocado, Wild Mushroom and Sweet Pepper Medley

All deliciously bound in a cream sauce and served in a light filo pastry basket, crowned with fresh Parmesan shavings

All main courses are served with fresh market vegetables and potatoes

Traditional Warm Apple Pie

Lashings of Bramley apples and a little mixed spice, encased in sweet pastry

Dark Chocolate and Orange Bavaois

A rich, decadent chocolate orange mousse on a sponge base and drizzled with a Grand Marnier flavoured crème Anglaise

Individual Strawberry Cheesecake

A light fluffy cheesecake on a crunchy biscuit base