



# SUMMER MENU

AT PENNARD HILL FARM

## SUMMER MENU

All dishes are made from fresh, seasonal, locally sourced ingredients wherever possible. Meals can either be delivered to your cottage, chilled, ready for you to re-heat at your convenience or can be delivered hot, ready to eat at a pre-arranged time.

### AFTERNOON TEA £10

Variety of finger sandwiches  
Scones with jam and clotted cream  
Chocolate, coffee, lemon drizzle or carrot cake

### STARTERS OR LIGHT LUNCHES £7

Chicken liver pate with Melba toast	Smoked trout pate with Melba toast
Leek and potato soup served with fresh crusty bread	Carrot and coriander soup with focaccia
Chicken soup with wholemeal rolls	Greek salad
Simple green salad	Crunchy raw beetroot salad with feta and pear

### MAIN COURSE £14

Luxury fish pie topped with creamy mashed potato  
Cottage pie  
Moroccan baked chicken with chickpeas and served with rice  
Salmon and broccoli quiche with new potatoes  
Roasted Mediterranean vegetables with couscous  
A side order of vegetables or salad is available at a small additional charge

### PUDDINGS £7

Croissant butter pudding  
Fruit crumble  
Summer pudding  
Poached seasonal fruit  
Rich chocolate cake  
English fruit trifle

All dishes are made fresh to order and can be tailored to individual requirements when possible.

I can also try to accommodate wheat and dairy allergies and have a few vegan recipes.

It is preferable to have 48hrs notice but I will always try and help if possible.

All prices shown are per person.