



AA ★★★★★ 83%



AA Red Rosette Award for Culinary Excellence

**Best Serviced Accommodation NST Nov 06**

**Best Catering Operation NST Nov 07**

**~ Autumn A la carte Dinner Menu ~** Valid from 9<sup>th</sup> Sept to 22<sup>nd</sup> Nov 2008

*Have you got your eye on a particular dish....why not pre-order to ensure availability! NB. Some items require 48 hours notice*

**STARTERS**

Satay Chicken Salad

~ Tender pieces of marinated chicken fillets on crisp shredded iceberg lettuce, drizzled with a rich peanut dressing (peanuts, coconut milk, orange & lime juice, soy sauce, ginger, turmeric, coriander and garlic) *Available GF/WF/DF*  
£5.95

Homemade Chicken Liver Parfait ~ smooth & velvety this traditional pate is enriched with Cognac and served with Red Onion Marmalade and warm toast *Available WF/GF-with Gluten Free Crackers*  
£4.95

Red Onion, Sun dried Tomato & Brie Tartlet ~ balsamic caramelised red onions, sun-dried tomato & English Brie baked in a puff pastry tartlet. Served with a rocket salad and a tomato & paprika chutney  
£5.25

Smoked Mackerel and Horseradish Fishcakes

~ flakes of smoked mackerel combined with spring onions, horseradish, capers, parsley and mashed potato.  
Served with a beetroot salsa  
£5.25

Thai-style Mussels ~ cooked in their shells with lemon grass, chilli, ginger, coriander & coconut milk.

Served with fresh bread *Available WF/GF-with Gluten Free Crackers or DF*  
£5.50

Banana wrapped in "Maynards" Pancetta, baked with tomatoes, coriander, cumin, turmeric, chilli, ground ginger and cream.

Served with slices of Naan Bread *Available WF/GF-with Gluten Free Crackers*  
£5.25

Salmon, Orange & Walnut Pate ~ Fresh Scottish Salmon poached in orange combined with chopped walnuts, fresh herbs & whipped cream. Served with warm toast *WF/GF-with Gluten Free Toast*

£ 5.25

Tiger Prawns (5) sautéed in garlic, lemon & parsley butter. Served with fresh bread

*Available WF/GF-with Gluten Free Crackers*  
£6.25

**MAIN COURSES**

Fillet of Beef Bourguignon....a modern interpretation !

Fillet of English Beef (cooked pink) sautéed with mushrooms & bacon lardons, finished in a red wine jus.  
Served with glazed shallots & carrots, Dauphinoise Potatoes *Available WF/GF or DF without the Dauphinoise Potatoes*  
£17.95

Aga-baked Breast of Chicken with tomato, prawns & fresh Fennel, finished with cream and a hint of Pernod.

Served with fragrant basmati rice *Available WF/GF/DF with coconut cream instead of dairy cream*  
£10.95

Fillet of Haddock wrapped in "Maynards" Pancetta and baked with Basil and olive oil.

Served with warm pesto rice salad and finished with a tomato & herb sauce *Available WF/GF/DF*  
£12.95

English Lamb Shank ~ braised with tomatoes, shallots, root vegetables, Rosemary and garlic.

Accompanied by a celeriac and potato mash *Available WF/GF/DF*  
£13.95

Pan-fried Duck Breast marinated in Chinese Five-Spice ~ Served with stir-fried vegetables, spring onions, ginger and cashew nuts, sesame egg noodles and a plum, soy and Shropshire honey sauce. *Available DF & WF/GF with rice instead of noodles*

£12.95

Herb crusted Fillet of Salmon ~ on a warm Orange, Beetroot, New Potato & Fine Bean Salad.

Finished with a mustard dressing *Available WF/GF/DF*  
£11.95

Pork Fillet for Two

~ Studded with Sage and Aga-roasted with a selection of market vegetables & potatoes. Finished with an Apple, Shropshire Honey & Cider glaze *(Sorry....not available for individuals) Available WF/GF/DF*

£19.95 for two people

Leek, Broccoli, Mushroom and Cheese Crumble ~ Sautéed leeks, broccoli florets, mushrooms, garlic, Appleby's Cheshire and cream, topped with a savoury crumble. Accompanied by hot new potatoes  
£9.95

Sweet Mixed Pepper Tarte Tatin ~ sweet peppers, red onions and chilli, drizzled with raspberry vinegar, honey and olive oil, topped with puff pastry. This savoury tarte tatin is served upside down allowing all the flavours to soak into the pastry and is served with a tomato and rocket salad dressed with a raspberry vinaigrette  
£10.25

**ADDITIONAL MEAT FREE MAIN COURSES/SPECIAL ORDERS** (must be ordered 48 hours in advance)

Vegetable Wellington ~ a selection of market vegetables, garlic & herbs bound with cream cheese and encased in puff pastry. Served on a tomato & herb cream sauce, with hot new potatoes  
£10.95 (MUST be Pre-ordered 48 hours in advance)

Mixed Mushroom Risotto with Garlic, Lemon & Sage Oil ~ Arborio rice cooked with vegetable stock, grated Appleby's Cheshire (vegetarian) a selection of mushrooms and plenty of seasonal herbs. Served with a drizzle of garlic, lemon & sage oil Available WF/GF  
£10.95 (MUST be Pre-ordered 48 hours in advance)

**DESSERTS**

Banana Marmalade Sponge Pudding  
~ served warm Butterscotch Sauce & homemade Banana Ice cream  
£5.25

Trio of Pots  
~ Creme Brulee with crisp caramelised sugar topping ~ rich, dark Chocolate Mousse ~ citrus Lemon Possett Available WF/GF  
£5.50

Assiette of Homemade Ice creams  
~ Creamy Banana, Madagascan Vanilla and Citrus Lemon Meringue served with a red berry sauce Available WF/GF  
£4.95

Tiramisu  
~ layers of creamy mascarpone, dusted chocolate and coffee soaked sponge laced with Brandy  
£4.95

Lemon Pavlova Stack  
~ crisp & chewy raspberry meringue layered with a citrus lemon cream and served with Cassis infused berries Available WF/GF  
£5.50

Melon, Mango and Pineapple Salsa ~ fresh & light.....diced melon, pineapple & mango presented with raspberry coulis and drizzled with Muscat Liqueur .....Also available as a refreshing starter Available GF/WF/DF  
£4.50

Chocolate Medley ~ White Chocolate & Amaretto Torte, rich Dark Chocolate Mousse and warm Chocolate Brownie served with rich dark chocolate sauce and homemade Madagascan Vanilla ice-cream  
£5.95

A Selection of English Cheeses served with Savoury Crackers & homemade chutney ~ including Cornish Brie, Appleby's Cheshire, Mr Moyden's Wrekin White, Mature Cheddar & Shropshire Blue Available WF/GF with Gluten free crackers  
£6.25

\*\*\*\*\*

Freshly brewed Cafetiere of Coffee (or decaffeinated), served with a jug of milk, sugar, a dark chocolate mint & a homemade shortbread biscuit (Blended Black Tea/Green Tea/a selection of Fruit & Herbal Teas are also available....please ask)  
£2.45

Key: WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free

- ~ DINNER is available Tuesday to Saturday evenings....this is a sample menu & is subject to change. We do not serve food on Sunday & Monday evenings
- ~ **Minimum Food Spend** required on Fri and Sat evenings of £14.95 per person (£12.00 per person Tue-Thu) Customers ordering dishes which fall below this level will be charged a "Cover Charge" to bring the spend up to this minimum spend level. NB. Minimum Food Spend **excludes** any drinks/coffees/teas etc
- ~ Ternhill Farm House & The Cottage Restaurant are exclusively NO SMOKING.....smoking is not permitted either inside or outside the premises
- ~ Parties of 8 or more guests will be required to pre-order 48 hours in advance and pay a NON-REFUNDABLE deposit of £5 per person 14 days prior to the date of the dinner reservation. This may be paid either in cash, in ONE cheque for the total deposit amount or by ONE debit card.
- In the event of cancellation/reduction in numbers by the customer, we will make every effort to resell any cancelled reservations for dinner, but NO REFUND will be issued unless we are able to re-let your reserved table.
- ~ ONE final Invoice will be presented at the end of the evening and may be paid by cash, ONE Debit Card or ONE Credit Card for the total balance outstanding. NB. Credit card payments will be subject to a 2% additional charge. We prefer Debit Card Payment rather than a cheque
- ~ Gratuities are left to the discretion of the customer, and will be shared with both Front of House & Kitchen Staff on duty.
- ~ Please ask should you have any specific dietary requirements, including vegetarian, vegan, gluten-free, dairy-free or food allergies etc
- ~ We have tried to offer a balance of choices and list as many of the ingredients used in each dish. However, we are willing to offer Side Orders of Bread @ £1.50, Selection of Vegetables @ £1.95 or Sautéed Potatoes @ £1.95, Green Salad @ £1.95, if available.
- ~ We do NOT offer a Children's Menu, but will accommodate children (under 14 yo) who dine from our "A la carte" Menu up until 8pm only
- ~ Parties of 10 or more may request exclusive use of The Dining Room. Parties of less than 10 requesting exclusive use of The Dining Room will incur an additional £50 Room Hire Charge in addition to the food & drink costs
- ~ Parties of 18 or more may request exclusive use of the Cottage Restaurant. Parties of less than 18 requesting exclusive use of the Cottage Restaurant will incur an additional £75 Room Hire Charge in addition to the food & drink costs

# ***Dinner Reservation for 8 or more guests at The Cottage Restaurant*** ***A la Carte Dinner Menu***

Please telephone to check availability & make a provisional reservation, then complete and return the Form below to guarantee your booking.

*Your menu choices will be required **48 hours in advance** of the date of your dinner*

**The Cottage Restaurant at Ternhill Farm House, Ternhill, Market Drayton, Shropshire TF9 3PX**

**Tel: 01630 638984**

**Mob: 07976 363033 (Texts only, please)**

**email: info@ternhillfarm.co.uk**

Organiser's Name:

Tel:

Address:

Email:

Day & date of Dinner booked:

Arrival Time:

Number of people:

To sit down at:

Special requirements:

**NB. We do not provide Birthday Cakes, but are happy to serve a cake for you. Please let us know in advance**

To confirm a dinner reservation for 8 or more guests, please complete the following details & return to The Cottage Restaurant

### ***Terms & Conditions for Dinner Reservations***

Parties of 8 or more guests will be required to pay a NON-REFUNDABLE deposit of £5 per person to secure their reservation for the A la carte Dinner Menu. This may be paid either in cash, in ONE cheque for the total deposit amount or by ONE debit card (Credit Card payments will incur an additional charge of 2%). The balance will be invoiced & is payable on the night...by Cash, ONE Cheque or Card

In the event of cancellation/reduction in numbers by the customer, The Cottage Restaurant at Ternhill Farm House will make every effort to resell any cancelled reservations for dinner, but NO REFUND will be issued unless the table/individual place is relet

Parties of 10 or more may request exclusive use of The Dining Room. Parties of less than 10 requesting exclusive use of The Dining Room will incur an £50 Room Hire Charge in addition to the food & drink costs

Parties of 18 or more may request exclusive use of the Cottage Restaurant. Parties of less than 18 requesting exclusive use of the Cottage Restaurant will incur an £75 Room Hire Charge in addition to the food & drink costs

I acknowledge the Terms & Conditions as detailed above.

Signature.....

### ***EITHER:***

Please charge my **VISA/MASTERCARD/JCB/DELTA/MEASTRO/SWITCH** Card, with £.....

As a non-refundable deposit for an A la Carte Dinner reservation in The Cottage Restaurant/Dining Room for.....people.

Card number.....

Issue No (if applicable).....Start Date.....

Expiry Date.....

Card Security Code.....

(Last 3 digits on the signature strip at the back of the card)



Expiry Date & Security Code to be telephoned/texted separately

We would recommend that you telephone or text the Expiry Date & Card Security Code to us, to prevent fraudulent interception of your card details.

Please tick the box if you intend to telephone/text with these details

Name (exactly as it appears on the card) .....

Address (as registered with the card company).....

### ***OR:***

I enclose a CHEQUE to the value of £.....as a total non-refundable deposit for.....people

(Cheque should be made payable to "Mr M J Abraham")

## ***Menu Choices ~ Parties 8 or more guests A la Carte Dinner Menu***

*Please return the completed slip below by post or email **48 hours in advance** of the date of your dinner*

**The Cottage Restaurant at Ternhill Farm House, Ternhill, Market Drayton, Shropshire TF9 3PX Tel:01630 638984 email:info@ternhillfarm.co.uk**

**DATE OF DINNER:**

**ORGANISER'S NAME:**

**Tel:**

**Email:**

Name of guest

Starter

Main Course

Dessert

Coffee/Tea

TOTAL

Deposit Paid @£5

Miss Sample

Melon Salsa £4.50

Fillet Beef £17.95

Trio Pots £5.50

Coffee £2.45

£ 30.40

£5 Cash

**Menu Choices ~ Parties 8 or more guests A la Carte Dinner Menu**

Please return the completed slip below by post or email **48 hours in advance** of the date of your dinner

The Cottage Restaurant at Ternhill Farm House, Ternhill, Market Drayton, Shropshire TF9 3PX Tel:01630 638984 email:info@ternhillfarm.co.uk

DATE OF DINNER:

ORGANISER'S NAME:

Tel:

Email:

Name of guest	Starter	Main Course	Dessert	Coffee/Tea	TOTAL	Deposit Paid @£5
Miss Sample	Melon Salsa £4.50	Fillet Beef £17.95	Trio Pots £5.50	Coffee £2.45	£ 30.40	£5 Cash

**The Cottage Restaurant at Ternhill Farm House**

**Ternhill, Market Drayton, Shropshire TF9 3PX Tel: 01630 638984 www.ternhillfarm.co.uk**

*Innovative food cooked to order by the Chef/Patron, Mike Abraham, using home grown & locally sourced food wherever possible*

AA  83%



AA Red Rosette Award for Culinary Excellence

**WINNER ~ Best Serviced Accommodation in North Shropshire Tourism Awards November 2006**

**WINNER ~ Best Catering Operation in North Shropshire Tourism Awards November 2007**

