



CANNINGTON  
COURT

## MENUS





## HOSPITALITY

### HOW TO ORDER

#### Selecting your menu:

Please make your selection from the attached menus and send to;  
**CanningtonCourtBookings@edfenergy.com**

#### Notice periods

We request a minimum 2 working days notice for working lunches and a minimum of 5 working days notice for Hot Bowl, Canapés and Event Dining.

#### Cancellation Policy

Our aim is to reduce food wastage wherever possible. Therefore, in the event of a cancellation please inform the team, in writing within the required notice periods. 24 hours for working lunches and 72 hours for Hot Fork Buffet, Canapés and Event Dining.

#### Dietary requirements

If you or a member of your party have any additional dietary requirements, please speak to us directly.

#### FOOD ALLERGY NOTICE

***Food prepared on the premises may contain the following ingredients:  
fish, lupin, sulphites, soya, milk, eggs, wheat, peanuts, mustard and tree nuts, molluscs, celery, crustaceans, sesame, cereals containing gluten - including wheat, rye, barley and oats.***

***If you have a food allergy, please notify a member of our team.***

## BEVERAGES AND BREAKFAST *All prices are per person*

### REFRESHMENTS

Filter coffee, teas .....	£1.65
Still or sparkling water .....	£1.30
Chilled orange or apple juice .....	£1.50

### BREAKFAST

<b>Soft breakfast rolls</b> .....	<b>£3.00</b>
Choose from bacon, sausage or vegan mushroom and tarragon sausage	
<i>Allergens: Milk, Gluten, Soya, Sulphites, Eggs</i>	
<b>Breakfast pastries</b> .....	<b>£2.40</b>
<i>Allergens: Milk, Gluten, Soya, Eggs, Peanuts, Nuts</i>	
<b>Greek yoghurt pots with toppings</b> .....	<b>£1.90</b>
<i>Allergens: Milk, Soya, Gluten, Sulphites</i>	
<b>Fresh cut fruit platter</b> .....	<b>£2.25</b>





**WORKING LUNCH** *All prices are per person*

**Working lunch .....£6.95**

- A selection of sandwiches with a variety of fillings
- British hand-cut crisps
- A selection of cakes and bakes
- Water and orange juice
- Piece of fruit

**Premium working lunch .....£13.95**

- A selection of artisan open sandwiches with a variety of fillings
- Mini hand rolled sausage roll & vegetable sausage rolls
- Premium British hand-cut crisps
- A selection of cakes and bakes
- Fresh fruit platter
- Crudite board with whipped hummus
- Water and orange juice

**Deli Bags .....£7.95**

- Sandwich
- British hand cut crisps
- Confectionery
- Piece of fruit
- Canned beverage or water
- A selected cake or home bake

## LUNCHTIME ENHANCEMENTS

### **Antipasti sharing platter (minimum 6 people) .....£4.00 per person**

A selection of cooked and cured continental meats, mozzarella pearls, sun blushed tomatoes, olives and artichokes, served with artisan breads

### **Cheeseboard (minimum 6 people) .....£4.50 per person**

A selection of British cheeses and local artisan breads, celery, grapes, cheese biscuits and chutneys

### **Vegetarian Antipasti platter (minimum 6 people) .....£4.00 per person**

Marinated aubergine, fire-roasted peppers, balsamic pickled onions, mozzarella pearls, sun blushed tomatoes, olives and artichokes, served with artisan breads

### **Custom Branded Cupcakes.....£3.50 per person**

Bespoke custom cupcakes with branding, please give 2 weeks notice



## **Bowl Food** *All prices are per person*

### **Gold Menu Bowl Food .....£45**

*Includes 10x Options (5x Mains + 3x platters + 2x Dessert)*

### **Silver Menu Bowl Food.....£29**

*Includes 7x Options (3x Mains + 2x Platters + 2x Dessert)*

#### **MEAT & FISH**

- Cider glazed pig cheek, celeriac, dressed peas & broad bean
- Confit Salmon, lemon grass & white wine sauce, chive oil, pickled fennel (GF)
- Grilled lamb flatbread, pickled chilli, labneh, chimichurri
- Beef short rib, sweet potato puree, red wine jus, crispy parsnip
- Korean chicken, cashew cream, honey gochujang glaze, sesame, kimchi (GF)
- Duck salad, pickled mustard, heritage beetroot & orange (GF)
- Monkfish, chorizo stew & cannellini bean (GF)

#### **VEGETARIAN**

- King oyster mushroom “scallop”, cauliflower puree, rose harissa (VG)
- Whipped goat cheese, heritage beetroot & blackberry tart (V)
- Smoked Aubergine flatbread, pickled chilli, coconut yoghurt, chimichurri (VG)
- Banana blossom laksa, chilli oil & crispy shallot (VG, GF)
- Sweet potato tagine, chermoula, apricots, pomegranate & pickled walnut (VG, GF)
- Redefined Beef, sweet potato puree, red wine jus, crispy parsnip (VG, GF)



#### **SHARERS**

- Cured meat board
- Artisan bread board with oils and vinegar
- British cheeseboard (GF)
- Char-grilled & marinated vegetables, olives & pickles (GF)
- Tender stem broccoli, crispy onion & confit chilli
- Baby Cornish potatoes, garlic & herb butter, pink pickled onions (GF)
- Heritage tomato, buffalo mozzarella, pickled shallot & baby basil (GF)

#### **DESSERTS**

- Yoghurt panna cotta, peach & cardamon dukkha (GF)
- Banana rum butterscotch & candied pecan chocolate tart
- Fresh fruit & seasonal berries (GF)
- Individual British cheese, crackers, chutney, grapes
- Passionfruit crème brûlée, apricot & pistachio biscotti
- Seasonal cheesecake (GF)



## SUMMER BBQ MENU *£25.00 per person*

### FROM THE GRILL

- Pyne's of Somerset, West Country beef burgers, Wookey Hole Cave cheddar and bacon jam, brioche bun.
- Pyne's of Somerset, West Country apple, sage and cider sausage. Caramelised onions and wholegrain mustard mayonnaise.
- Korean chilli, sesame & honey chicken. Served with fluffy cucumber rice and kimchi.
- Vegan quarter pounder burger, vegan cheese, pickled cucumber and red onions.
- Grilled garlic, coriander and lime halloumi. Skewered with sweet pepper and red onion

### SIDES

- Roasted summer vegetables with basil and feta cheese.
- Peach and mozzarella panzanella.
- Mixed seasonal salad & house dressing.
- Charred corn on the cob with smoked paprika butter.

### DESSERTS

- Spiced grilled pineapple with maple sesame brittle.
- Lemon and shortbread Eton mess.

## **AFTERNOON TEA** *£12.50 per person*

**MINIMUM OF 6 PEOPLE**

**Selection of teas**

**Selection of finger sandwiches**

- Beef & horseradish
- Smoked salmon & cream cheese
- Cave cheddar & tomato chutney
- Egg & Cress

**Scones with jam & clotted cream**

**Selection of cakes**

- Pop macarons
- Mini Victoria sponge
- Carrot cake
- Chocolate orange torte



## CANAPÉS *£3.95 each*

Please select a maximum of 8 varieties

### MEAT OPTIONS

- Steak & Béarnaise profiterole
- Rib of beef, Yorkshire pudding, & horseradish snow
- Beef cheek & bone marrow bon bon with pickled beetroot gel
- Lamb breast fritter with sauce paloise
- Chicken liver parfait & red onion marmalade crostini
- Chicken makhani chilli & sour lime pickle with tandoori naan
- Quail & black pudding scotch egg with quince aioli
- Smoked duck breast on toasted sourdough with mango chilli salsa
- Duck bulgogi & kimchi crispy wonton cup
- Ham with apple & celeriac remoulade on pumpernickel
- Pancetta & medjool dates with almond crumble & apricot glaze

### FISH OPTIONS

- Smoked mackerel, beetroot & fennel tart
- Smoked haddock croquette with pea & mint gel
- Beetroot cured salmon & cream cheese blini with candied lemon
- Cockle popcorn & tartare sauce
- Crayfish and beetroot mousseline on a lemon basil cake
- Gambas (prawn) a la palncha with pan de barra
- Seared scallop with samphire & shellfish foam

### VEGETARIAN/VEGAN OPTIONS

- Wild mushroom & herb biscuiti
- Cranberry tuile & Stilton foam
- Truffle arancini & herb emulsion
- Hummus & black olive filo tart
- Cauliflower cashew crostini & tapenade
- Pecan & rosemary goats cheese truffle spoon
- Goats cheesecake & red onion jam (v)
- Tandoori jackfruit & lime pickle poppadum



## EVENT DINING - SILVER *£29.50 per person*

### SOUP - Select one soup

- Roasted aubergine, tomato & basil
- Potato, rosemary & watercress
- Celeriac, leek & thyme
- Sweet potato & lemongrass

### STARTERS - Select one vegetarian and one meat

- Confit garlic & lemon hummus, raz el hanout roasted chickpeas, curry oil
- King oyster mushroom "scallop", cauliflower puree, rose harissa
- Torched mackerel, lime & dill crème fraiche, tomato salsa, herb crostini
- Cider braised ham hock terrine, apple puree, pickled cucumber, brioche



### MAINS - Select one main with matching vegetarian main

- Pan roasted breast of chicken, pearl barley risotto, chorizo crisp, kale, jus / Salt baked celeriac steak, pearl barley risotto, rose harissa, kale
- Black Treacle braised belly pork, celeriac fondant, red cabbage, cider sauce / Black treacle Beyond Meat pork croquette, celeriac fondant, red cabbage, cider sauce (GF)
- Roast salmon, braised fennel, crushed potato, ginger & lemongrass cream, chive oil / Pan fried banana blossom, braised fennel, crushed potato, ginger & lemongrass cream, chive oil (GF)
- Pan seared hake, sweetcorn & potato chowder, sorrel / Pan fried banana blossom, sweetcorn & potato chowder, sorrel (GF)

### DESSERT

- Sticky date pudding, butterscotch, date crumb, vanilla ice cream
- Pineapple tart tatin, coconut sorbet
- Dark chocolate tart, chocolate crumb, banana ice cream
- Yoghurt panna cotta, peach & cardamon dukkha (GF)

## EVENT DINING - Gold *£42.00 per person*

### SOUP - Select one soup

- Roscoff onion & somerset cider, crispy onion “scraps”
- Wild mushroom, truffle oil, herb cracker & cep powder
- Roast squash, ginger & coconut, chilli oil, harissa roasted chickpeas

### STARTERS - Select one vegetarian and one meat

- Confit salmon, pickled fennel, rye bread tuile, apple gel
- Crispy duck leg terrine, prune & Armagnac puree, pickled carrot, pomegranate
- Bocconcini & sun blushed tomato arancini, olive tapenade, basil oil
- Shell roasted scallop, white port, garlic, olive oil, chilli, lime, buttermilk soda bread



### MAINS - Select one main with matching vegetarian main

- Pan roasted loin of lamb, braised shoulder croquette, confit black garlic puree, glazed parsnip, red wine & thyme jus / Wild mushroom & Somerset goats' curd pithivier, herb croquette, confit black garlic puree, glazed carrot, red wine & thyme jus
- Pan seared halibut steamed mussels, samphire, pommes Anna, Champagne & sorrel sauce/ Pan seared banana blossom, steamed purple cauliflower, samphire, pommes Anna, Champagne & sorrel sauce (GF)
- Fillet of beef, beef cheek & bone marrow stuffed roscoff onion, Dauphinoise gratin, heritage carrot, Dijon & wild mushroom cream/ Redefine Meat “beef”, stuffed roscoff onion, Dauphinoise gratin, heritage carrot, Dijon & wild mushroom cream
- Pan roasted breast of duck, rosemary polenta, sticky honey carrot, tender stem broccoli, port jus / Beyond Meat crispy 5 spice “duck” bon bon, rosemary polenta, sticky honey carrot, tender stem broccoli, port jus. (GF)

### DESSERT

- Dark chocolate marquise, candied hazelnut crumb, Kirsch-soaked cherries, blood orange sorbet (GF)
- Orange & passionfruit tart, mango puree, honeycomb, raspberry sorbet
- Madagascan vanilla & cardamom panna cotta, coconut & almond sponge, meringue shards (GF)
- Basil panna cotta, caramelised fig, brandy & balsamic reduction (GF)
- Cheese Board (5 person to share) – Proper Somerset Cheddar, Bath soft, White Lake Driftwood, crackers, celery, grapes, chutney



## **COCKTAIL MASTERCLASS** £25 per person

*45 minute cocktail masterclass with our trained mixologist*

### **Select 3 from below**

#### **ESPRESSO MARTINI**

Vodka, Sugar Syrup, Vanilla & Espresso

#### **MOJITO**

Rum, Limes, Mint, Sugar Syrup, topped with Soda Water

#### **MARGARITA (MAKE IT SPICY?)**

Tequila, Cointreau & Lime Juice

#### **WHITE LADY**

Gin, Cointreau, Lemon Juice & Egg White

#### **BRAMBLE**

Gin, Crème De Mure, Lemon Juice & Sugar Syrup

All drinks above can be substituted with non-alcoholic rum, gin or tequila

### **Optional Food**

**Antipasti sharing platter (minimum 6 people) .....£4.00 per person**

**Cheeseboard (minimum 6 people) .....£4.50 per person**

**Vegetarian Antipasti platter (minimum 6 people) .....£4.00 per person**

**Bar Snacks (Olives, chilli crackers & nuts).....£2.50 per person**



CANNINGTON COURT



## WINE LIST

### WHITE 125ml/250ml/Bottle

#### **Farfalla Pinot Grigio** £4.40/6.05/£16.50

A ripe, flavourful, dry and unoaked style marked by aromas of white currants, pear fruits and a clean finish.

#### **Turtle Bay Sauvignon Blanc** £5.50/£7.70/£22

Vibrant with passionfruit, gooseberry & melon fruit aromas. Rich & intense with a crisp finish.

#### **Domaine De La Baume, Viognier** £5.50/£7.70/£22

Big Viognier style. Intense sun-drenched golden yellow. Apricot and white peach flavours with savoury undertones and a silky texture.

### ROSE

#### **J.L. Quinson, Côtes de Provence** £5.50/£7.70/£22

From the home of rose wine. Crisp, dry and delicate with distinct strawberry notes.

### RED

#### **Molino Del Sol, Tempranillo** £4.40/6.05/£16.50

Full bodied taste in true tempranillo style. Hints of strawberry combined with a distinguished savoury vigor.

#### **La Grupa, Malbec** £5.50/£7.70/£22

Ripe red fruit on the nose with sweet spice hints that lead you to voluminous structures of cherries and plum.

#### **Chateau Beauchene, Chateauneuf-du-Pape** £44

Wild strawberries, flowers and kirsch are expressed on the nose. Medium bodied, fresh and supple with an herbal accent to the sweet, earthy, red fruits.

### SPARKLING 125ml/Bottle

#### **Serenello Extra Dry Prosecco DOC** £6.60/£27.50

Dry, bright straw yellow colour with fine perlage. On the nose the wine is characterised by floral and fruity notes.

#### **Champagne Laurent-perrier La Cuvee** £60.50

Impeccable style of creamy richness, blossom scents and toasty length in the NV fizz from one of Champagne's top houses.

## BEER BOTTLES AND CANS

**Peroni Nastro Azzurro 330ml 5%** £3.30

**Peroni Zero 330ml 0%** £2.75

**Bays Topsail Amber Ale 500ml 4%** £4.40

**Doombar Amber Ale 500ml 4%** £4.40

**Brooklyn Brewery 330ml 4.3%** £3.30

**Thatcher's Gold 500ml 4.8%** £4.40

**Thatcher's Haze 500ml 4.5%** £4.95

**Sandford Wilde Cherry 500ml 4%** £4.95

## OATLEY VINEYARD

Located near Cannington, Somerset, Oatley is nestled in the foothills of the Quantocks, England's first area of outstanding natural beauty.

Over 30 years of low-intervention, eco-friendly vine growing makes Oatley a tranquil wildlife haven.

### **Janes 2023**

Made from Madeleine Angevine grapes, Janes is dry, crisp & clean

11.5% £5.50/£7.70/£22

### **Leonoras 2018**

Made with rare Kernling grape, a variety related to Reisling. The vintage is dry, complex.

11.5% £5.50/£7.70/£22

