



CANNINGTON
COURT

EVENT DINING
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

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





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

