



**THE MOODY GOOSE
RESTAURANT**

**CHURCH SQUARE
MIDSOMER NORTON**

BA3 2HX

OUTSIDE CATERING

OPTIONAL FIRST COURSE

- ◆ Red Wine and Duck Liver Parfait, Red Onion marmalade and Brioche
- ◆ Salad of Goats Cheese and Beetroot Terrine with a Wasabi Cream
- ◆ Devon Crab, Salmon and Avocado Gateaux with Tarragon Mayonnaise
- ◆ Chargrilled Vegetable and Artichoke Terrine with Roasted Tomato Vinaigrette



OPTIONAL MAIN COURSE

- ◆ Crepinette of Lamb Shank, Aubergine Caviar and Boulangere Potatoes Gressingham
- ◆ Duck, Cracked Black Pepper and a Marmalade Sauce
- ◆ Braised Pork Belly, Roasted Black Pudding, Onion and Potato Tian and Apple Sauce
- ◆ Baked Fillet of Organic Scottish Salmon, Tomato Fondue and Watercress Puree with a Sorrel Cream
- ◆ Baked Red Mullet, Ratatouille and Salmon Potato drizzled with Lemon Oil

continued ...

DESSERTS

- ◆ Baked Pear and almond Tart with Clotted Cream
 - ◆ Bramley Apple Bavarois with Praline
- ◆ Dark Chocolate and Orange Tart with White Chocolate Sauce
- ◆ Baked Banana Cake, Banana Ice Cream and Butterscotch Sauce
 - ◆ Individual Summer Pudding, Clotted Cream
- ◆ Strawberry Shortbreads, Raspberry Coulis and Mascarpone
- ◆ Milk Chocolate and Walnut Cheesecake, Clotted Cream and Kalua
 - ◆ Seasonal Fruit Bruleé, Ginger Biscuits and Coulis



VEGETARIAN OPTIONS

- ◆ Goats Cheese and Onion Tart with Shallot Vinaigrette
- ◆ Baked Field Mushrooms, Cherry Vine Tomatoes Glazed with Mozzarella
- ◆ Artichokes and Asparagus with Parmesan Cracknel Baked Carrot and Polenta Pudding with Smoked Garlic and Thyme Cream