



TAUNTON
SCHOOL
ENTERPRISES

Corporate Menus

Lunch Menus

Light Lunch Option 1

£7.95

Selection of freshly made sandwiches

Example fillings

Free range egg, crispy bacon & creamy mayonnaise
Butchers homecooked ham and onion chutney
Roast beef & mild horseradish sauce
Mature cheddar & lightly spiced pickle (v)
Sweet and mild coronation chicken
Flaked tuna, red onion & mayonnaise
Somerset brie & cranberry (v)
Hummus & fresh roasted red peppers (vegan available on request)
Roasted vegetable & tofu (vegan available on request)

Pick 1 side:

Baked kettle crisps
Freshly cut crudité with a selection of dips
Above served with a fresh fruit basket

Light Lunch Option 2

£7.95

Hot buttered jacket potatoes

With so many hot & cold fillings to choose you can be safe in the knowledge that we have a filling to suit all tastes from meat eaters, vegetarians & vegans alike.

Please choose 2 fillings from

below for a 50/50 split:

Spicy chilli beef con carne finished with sour cream
Chicken and spinach balti garnished with fresh coriander and natural yoghurt on the side
Homemade baked beans (vegan)
Slow cooked lentil dhal (a delightful mix of red lentils, chickpeas & spices) (vegan)
Flaked tuna fish, fresh lime & coriander
Locally sourced creamy mature cheddar (v)
Crispy smokey bacon & poached chicken breast served in parsley mayonnaise
Ricotta cheese and roasted cherry tomatoes (v)

All the above served with a crunchy mixed leaf green salad.

Hot & Cold Finger Buffet

£9.95

Selection of freshly made sandwiches

Example fillings

Homemade pork & apricot sausage rolls flaky pastry
Sun- blushed tomato, mozzarella and olive skewers drizzled with fresh pesto
Fresh garden mint, pea & goats cheese quiche
Selection of freshly made sandwiches and wraps (*m,f,v*) (*vegan available on request*)
Marinated olives & breadsticks
Hummus topped with sweet roasted red peppers served with warm pitta breads (*vegan*)
Crispy buffalo cauliflower bites with ranch dressing (*v*) (*vegan dressing available on request*)
Freshly sliced mixed melon platter (*v*) (*vegan*)

Hot Fork Buffet

£11.95

Please choose 2 dishes 50/50 split:

Slow braised locally sourced beef in a rich red wine, button mushroom, banana shallot jus.
Topped with crispy bacon pieces, served with spinach mash and seasonal vegetables
Butchers' homemade pork & leek sausages accompanied by a light mustard mash, seasonal vegetables
& red onion jus
Moroccan spiced lamb tagine with sweet apricots accompanied by buttered parsley cous cous
Thai spiced green chicken curry served with basmati rice & warm naan
Strips of freshly poached chicken breast with a creamy crème fraiche sauce
Finished with crispy smoked bacon, served with mixed green vegetables, buttered baby new potatoes
Vegetable and bean chilli served with trio of rice (*vegan*)
Wild mushroom & spinach risotto finished with fresh parmesan curls (*v*)
Layered Mexican lasagne served with a crunchy green salad (*v*)
Marinated salmon balti mixed with fresh whole green beans, served with long grain rice and garlic naan

Dessert Menu

£2.50

Choose a dessert to add to your buffet pack

Rich baked pot au chocolate finished with cream
Homemade fresh fruit pavlova
Zesty lemon tart served with clotted cream
Homemade berry cheesecake finished with fresh mint
Freshly cut fruit platter
Creamy Greek yoghurt with honey and seasonal berries
Vegan available on request

Dining Menu

£19.95 (2 courses) or £24.95 (3 courses)

Starters

Leek and sweet potato soup

Finished with a swirl of fresh cream (v) (vegan available)

Wild mushroom soup

Topped with herby croutons(v) (vegan available)

Ham hock & mustard terrine

Served with fresh homemade piccalilli and soda bread

Duo of melon topped with air cured parma ham

Finished with wild rocket drizzled with balsamic dressing

Home cured beetroot salmon

Accompanied by a fresh lime and coriander dressing

Warm spinach, leek and goats cheese tartlet

Finished with dressed wild rocket

Salmon thai fish cake

On a bed of cured fennel with a caper and lime dressing

Vegan starters available on request

Main Course Menu

Poached chicken breast filled with garlic cheese & fresh spinach

Accompanied by a light lemon crème fraiche sauce and a Parma ham crisp with seasonal vegetables

Confit of belly pork with a honey and Somerset cider sauce

Served with seasonal vegetables

Loin of cod baked with a pesto crust

On a bed of Mediterranean vegetables

Roasted breast of chicken with a mascarpone, olive and sundried tomato cheese

Served with seasonal vegetables

Slow braised rump of beef

Served on a bed of spinach mash, roasted root vegetables finished with a wild mushroom and red wine jus

Confit of free range creedy carver duck leg

Presented on a bed of puy lentils and tender stem broccoli

Baked portobello mushroom (v)

Filled with tomato, spinach and goats' cheese, served with pesto oil

Quinoa roasted pepper stack

Topped with pulled barbecued jackfruit (vegan)

Pea & leek open lasagne

A delightful mixture of peas, kale, leeks and crème fraiche (v)

More vegan options available on request

Desserts

Baked chocolate and orange pot

Finished with freshly whipped cream

Sticky toffee pudding

Served with sticky toffee sauce

Lemon posset

With seasonal berries

White chocolate and cranberry bread and butter pudding

Served with creamy custard

Fruity berry stack

Finished with crème fraîche

Pannacotta

Accompanied by orange and passion fruit

Vegan desserts available on request



**TAUNTON
SCHOOL
ENTERPRISES**