



# The Quantock Belle

IN PARTNERSHIP WITH CLAIRE'S KITCHEN



## Claire's Kitchen and West Somerset Railway

### Quantock Belle Dining Experience

#### Menu – as of January 2020

For all vegetarian or gluten free alternatives, or a cheeseboard, **you must contact Claire's Kitchen direct on 07799 066 638 to pre-order.**

**V** = Vegetarian    **GF** = Gluten Free    **PB** = Pre-book



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**22<sup>nd</sup> March 2020**

## **Appetiser:**

Salmon and dill fishcake with homemade tartare sauce and dressed rocket

**GF V** Vegetarian Arancini balls with a pea and mint dip **PB**

## **Starter:**

Leek and potato soup with chives and artisan breads

## **Main:**

Local roast top rump of beef served with delicious roasties with Maldon salt and rosemary, Yorkshire pudding, seasonal vegetables, beef gravy and horseradish (can be **GF** please **PB**)

## **Vegetarian Main:**

**V** Roasted butternut squash, leek and spinach bake with a sage, breadcrumb and cheddar crumble topping, served with rapeseed roasties with Maldon salt and oregano, and seasonal vegetables (can be **GF** please **PB**)

## **Dessert:**

Marbled chocolate cheesecake with a summer fruit coulis

or

**GF** Mango fool with poached pineapple

or

Cheeseboard **PB**



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**29<sup>th</sup> March 2020**

## **Appetiser:**

**V** Creamy garlic mushrooms served on bruschetta and dressed rocket

**GF** Classic prawn cocktail with a smoked salmon twist **PB**

## **Starter:**

Fresh tomato, basil and red lentil soup served with artisan breads

## **Main:**

Home-reared free-range roast pork with crackling, sweetcorn and sage stuffing, delicious roasties, seasonal vegetables, pork gravy and apple sauce (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Roasted vegetable gratin with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Salted Caramel Chocolate Brownie with clotted cream

or

**GF** Citrus cheesecake with a lemon curd ripple **PB**

or

Cheeseboard **PB**



# The Quantock Belle

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**12<sup>th</sup> April 2020**

## **Appetiser:**

Salmon and dill fishcake with homemade tartare sauce and dressed rocket

**GF V** Vegetarian Arancini balls with a pea and mint dip **PB**

## **Starter:**

Leek and potato soup with chives and artisan breads

## **Main:**

Roast turkey with all the trimmings, served with delicious roasties with Maldon salt and rosemary, sweetcorn and sage stuffing, seasonal vegetables, and turkey gravy (can be **GF** please **PB**)

## **Vegetarian Main:**

**V** Roasted butternut squash, leek and spinach bake with a sage, breadcrumb and cheddar crumble topping, served with rapeseed roasties with Maldon salt and oregano and seasonal vegetables (can be **GF** please **PB**)

## **Dessert:**

Marbled chocolate cheesecake with a summer fruit coulis

or

**GF** Mango fool with poached pineapple **PB**

or

Cheeseboard **PB**



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**26<sup>th</sup> April 2020**

## **Appetiser:**

Smoked salmon and dill pate with herb salad and crostini

## **Vegetarian Appetiser:**

**V** Beetroot and dill humous with herb salad and crostini

## **Starter:**

Vichyssoise soup served warm served with artisan breads

## **Main:**

Home reared free range roasted 8-hour lamb with crackling, delicious roasties, seasonal vegetables, lamb gravy and mint sauce (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Butternut squash and feta lasagne with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Sticky toffee pudding with butterscotch sauce

or

**GF** Apple and blackberry crumble with custard **PB**

or

Cheeseboard **PB**



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**3<sup>rd</sup> May 2020**

## **Appetiser:**

Classic prawn cocktail with a smoked salmon twist

## **Vegetarian Appetiser:**

**V** Red pepper and basil humous with herb salad and crostini

## **Starter:**

Leek and potato soup served with artisan breads

## **Main:**

Local slowly roasted 8-hour shin of beef, served with delicious roasties, seasonal vegetables, a rich beef reduction (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Roasted vegetable gratin with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Pineapple treacle upside down pudding with custard

or

**GF** Mango fool with poached pineapple **PB**

or

Cheeseboard **PB**



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## 10<sup>th</sup> May 2020 - Celebrating 40 years of dining

### Appetiser:

Duck and orange pate with melba toast and side salad

### Vegetarian Appetiser:

**V** Mushroom and chestnut pate with melba toast and side salad

### Starter:

Carrot and coriander soup with artisan breads

### Main:

Home reared roast pork with roasted potatoes, seasonal vegetables, sage and onion stuffing, crackling and gravy

### Vegetarian Main:

**V** Butternut squash and leek filo pie with rapeseed oil roasties and seasonal vegetables **PB**

### Dessert:

Lemon Tart

or

**GF** Poached peaches **PB**

or

Cheeseboard **PB**



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**24<sup>th</sup> May 2020**

## **Appetiser:**

**GF** Classic prawn cocktail with a smoked salmon twist **PB**

## **Vegetarian Appetiser:**

**V** Creamy garlic mushrooms served on bruschetta and dressed rocket

## **Starter:**

Fresh tomato, basil and red lentil soup served with artisan breads

## **Main:**

Home reared free-range roast beef with Yorkshire pudding, delicious roasties, seasonal vegetables, gravy and horseradish sauce

## **Vegetarian Main:**

**GF V** Roasted vegetable gratin with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Salted caramel chocolate brownie with clotted cream

or

**GF** Citrus cheesecake with a lemon curd ripple **PB**

or

Cheeseboard **PB**





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**7<sup>th</sup> June 2020**

## **Appetiser:**

Smoked salmon and dill pate with herb salad and crostini

## **Vegetarian Appetiser:**

**V** Beetroot and dill humous with herb salad and crostini

## **Starter:**

Vichyssoise soup served warm served with artisan breads

## **Main:**

Home reared free-range roast 8-hour lamb with delicious roasties, seasonal vegetables, lamb gravy and mint sauce (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Butternut squash and feta lasagne with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Sticky toffee pudding with butterscotch sauce

or

**GF** Apple and blackberry crumble with custard **PB**

or

Cheeseboard **PB**



# The Quantock Belle

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**14<sup>th</sup> June 2020**

## **Appetiser:**

Salmon and dill fishcake with homemade tartare sauce and dressed rocket

## **Vegetarian Appetiser:**

**GF V** Vegetarian Arancini balls with a pea and mint dip **PB**

## **Starter:**

Leek and potato soup with chives and artisan breads

## **Main:**

Slowly roasted chicken cooked with rosemary, served with delicious roasties with Maldon salt and rosemary, sweetcorn and sage stuffing, seasonal vegetables, and chicken gravy (can be **GF** please **PB**)

## **Vegetarian Main:**

**V** Roasted butternut squash, leek and spinach bake with a sage, breadcrumb and cheddar crumble topping, served with rapeseed roasties with Maldon salt and oregano and seasonal vegetables (can be **GF** please **PB**)

## **Dessert:**

Marbled chocolate cheesecake with a summer fruit coulis

or

**GF** Poached pineapple with lemon curd ice cream **PB**

or

Cheeseboard **PB**



# The Quantock Belle

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**21<sup>st</sup> June 2020**

## **Appetiser:**

**GF** Classic prawn cocktail with a smoked salmon twist **PB**

## **Vegetarian Appetiser:**

**V** Creamy garlic mushrooms served on bruschetta and dressed rocket

## **Starter:**

Fresh tomato, basil and red lentil soup served with artisan breads

## **Main:**

Home reared free-range roast pork with crackling, sweetcorn and sage stuffing, delicious roasties, seasonal vegetables, pork gravy and apple sauce (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Roasted vegetable gratin with rapeseed roasties with Maldon salt and oregano and seasonal vegetables

## **Dessert:**

Salted caramel chocolate brownie with clotted cream

or

**GF** Citrus cheesecake with a lemon curd ripple **PB**

or

Cheeseboard **PB**



# The Quantock Belle

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**5<sup>th</sup> July 2020**

## **Appetiser:**

Ham hock and chicken terrine with ciabatta crostini and pickles

## **Vegetarian Appetiser:**

**V** Red pepper and basil humous with herb salad and crostini

## **Starter:**

Leek and potato soup served with artisan breads

## **Main:**

Local slowly roasted 8-hour shin of beef, Yorkshire pudding, served with delicious roasties, seasonal vegetables, a rich beef reduction

## **Vegetarian Main:**

**GF V** Roasted vegetable gratin with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Pineapple treacle upside down pudding with custard

or

**GF** Mango fool with poached pineapple **PB**

or

Cheeseboard **PB**



# The Quantock Belle

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**19<sup>th</sup> July 2020**

## **Appetiser:**

Smoked salmon and dill pate with herb salad and crostini

## **Vegetarian Appetiser:**

**V** Beetroot and dill humous with herb salad and crostini

## **Starter:**

Vichyssoise soup served warm with artisan breads

## **Main:**

Home reared free-range roast 8-hour Lamb with delicious roasties, seasonal vegetables, lamb gravy and mint sauce (can be **GF** please **PB**)

## **Vegetarian Main:**

**GF V** Butternut squash and feta lasagne with rapeseed roasties with Maldon salt and oregano and seasonal vegetables **PB**

## **Dessert:**

Sticky toffee pudding with butterscotch sauce

or

**GF** Apple and blackberry crumble with custard **PB**

or

Cheeseboard **PB**