



Lay & Leave Menus

2014/2015



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guess who is coming to dinner

Take the stress out of cooking and let us do all the hard work for you! We deliver home cooked meals to holiday cottages and private residences. Offering a range of delicious starters, main courses and desserts using fine fresh produce, sourced locally wherever possible.

We require a minimum of 48 hours notice to prepare your meals for you and can deliver locally. Delivery charges are dependent on location.

We are happy to provide you with a bespoke menu, tailored to you and your guests and also offer in house chef services if required.

All dishes serve 4 people and main courses are delivered ready to heat up in the oven and serve!

Starters

Thai Fish Broth	£22.00
Mixed Fresh Fish in a lightly spiced coconut and coriander broth	
Crab & Avocado Salad	£26.00
Local Crab with avocado, tomato and fresh herbs, bound with mayonnaise with a leaf salad	
Smoked Haddock & Leek Chowder	£20.00
Goats Cheese and Red Onion Tart with a leaf salad	£18.00
Scottish Smoked Salmon with a lemon dressing and leaf salad	£20.00
Pea, Parmesan & Leek Tart	£18.00

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Main Courses

West Country Chicken, Ham and Leek pie	£31.80
Strips of chicken, ham and sliced leeks in a white wine cream sauce topped with puff pastry.	
Pot-roasted West Country Chicken	£31.80
Breast of con-fed chicken pot-roasted with garlic, tomatoes, white wine and fresh herbs	
Venison & Red Wine Pie	£35.80
Braised Smythacott Farm venison in a rich red wine sauce topped with puff pastry	
Exmoor Beef and Ale pie	£35.80
Exmoor beef with mushrooms and ale gravy topped with puff pastry.	
Classic Lasagne	£27.00
Layers of prime Exmoor minced beef, pasta and a local cheddar cheese sauce.	
Salmon and Smoked Haddock Lasagne	£31.80
Salmon and smoked haddock in a white wine and cream sauce, topped with Parmesan cheese crumb.	
Fisherman's Pie	£31.80
Local mixed fish in a white wine cream sauce topped with creamy mashed potato.	
Mushroom Goulash (V)	£25.80
Chestnut mushrooms with peppers in a paprika cream sauce.	
Vegetable en Croute (V)	£27.80
Layers of courgette, creamed leek, butternut squash and tomato and pepper compote	
Lentil Moussaka (V)	£27.80
Braised lentils du pay layered with aubergine and potato glazed with a white wine, cheese cream sauce.	

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Seafood Platter £112.00

Fresh local White Crab Meat & Lobster platter with mixed salad, new potatoes, home baked bread and dressings.

Ultimate Seafood Platter £128.00

Fresh local white crab meat, Lobster, smoked & poached salmon & prawns with mixed salad, new potatoes, home baked bread and dressings

Side Orders

Homemade Bread Rolls & Butter £5.00

Classic Caesar Salad £10.00

Mediterranean Salad £12.00

(tomatoes, feta cheese, black olives, spring onions, artichoke and little gem lettuce)

Mixed Salad £10.00

(lettuce, tomato, cucumber and red onion)

Fresh Vegetables & New Potatoes £10.00

Desserts

Fresh Fruit Meringue £16.00

With whipped double cream and strawberries/raspberries or mixed fruit

Dark Belgium Rich chocolate Tart £20.00

With clotted cream and strawberries

Baked Lemon Tart £18.00

White Chocolate & Blueberry Crème Brulee £18.00

Raspberry Cheesecake £18.00

Mint Chocolate Terrine £20.00

With a vanilla sauce

Westcountry Cheese Board £24.00

Local Cheddar, Stilton & Brie with home baked bread, biscuits, celery, apple & grapes