

PRIVATE CHEF DINNERS

£75 per person

Served in sharing platters on the table.

TO START

Whipped White Lake Fetish with crispy violet artichokes,
lemon, honey and parsley

Chargrilled squid with wild rocket and garden chilli

Westcombe charcuterie with pickles and sourdough

TO FOLLOW

Slow roasted wood fired lamb shoulder with braised peas,
broad beans and prosciutto

Hay flamed rainbow trout with shaved fennel and herb salad,
horseradish cream

Wild mushroom risotto with Old Winchester

TO FINISH

Jersey milk panna cotta

Lemon meringue pie

Somerset cheeseboard

durslade farmhouse

DROPPING LANE, BRUTON, SOMERSET BA10 0NL
DURSLADEFARMHOUSE.CO.UK | @DURSLADEFARMHOUSE