

{ PRISTON MILL }  
*2008 Wedding Menus*

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A high proportion of our work comes from the wonderful recommendations we receive from clients and their guests. The reputation we have built for great food and superb service is a tribute to the talent, professionalism and dedication of our staff.

Our kitchen team takes enormous pride in providing you with a wide selection of delicious menus for you to offer your guests. Great food requires the finest ingredients. That's why only the very best produce, from suppliers we know and trust, is used in our food. Wherever possible, those suppliers are local, using organic and free range production methods.

To help you choose your menus, compliment them with a perfect choice of wine and plan all the other details, our experienced front-of-house staff work with you every step of the way to make your dreams come true.

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WWW.PRISTONMILL.CO.UK  
*Priston Mill Ltd, Priston, Bath BA2 9EQ*  
*Telephone. 01225 423894 Facsimile. 01225 421601*  
*Email. info@pristonmill.co.uk*

## CANAPÉ SELECTION



Beef & Pepper Kebab with Sweet Chilli Dip  
Marinated Chicken and Green Pepper Kebabs  
Mixed Vegetable Spring Rolls with Soya & Lime Dip  
Black Tiger Prawns in Sesame Seeds  
Devils on Horseback  
Tomato & Mozzarella Pizza  
Prawn Toast  
Vegetable Kebabs  
Thai Fishcakes  
Smoked Duck with Mango on Crostini  
Chicken, Bacon & Cashew Nuts on Belgian Endive  
Miniature Yorkshire Pudding with Beef & Horseradish  
Goose Liver Mousse with Caramelised Orange  
Salmon & Prawn Tian with Coriander  
Smoked Salmon & Chive Crème Fraiche Tartlet  
Stilton on Crushed Black Pepper Biscuits  
Crostini with Houmous and Red Pepper  
Cherry Tomatoes filled with Crab Mayonnaise  
Asparagus Spears with Parma Ham  
Crostini with Tomato & Basil Compote and Bath Soft Cheese  
Crostini of Chicken Liver Parfait & Onion Marmalade  
Mozzarella & Pesto on Toast  
Boiled Quails Eggs with Mustard Mayonnaise on Toast  
Pear Wrapped in Parma Ham  
Blinis with Smoked Trout & Curry Mayonnaise



### Canapés on Arrival (2008 Prices)

3 Per Person	£2.65
4 Per Person	£3.35
5 Per Person	£3.95
6 Per Person	£4.50

### Reception Drinks Selection

*The following drinks are available as celebratory drinks or on arrival:*

Pimms	£2.75/glass	Champagne	Bottle Price – See List
Winter Pimms	£2.75/glass	Sparkling Wine	Bottle Price – See list
Bucks Fizz	£2.25/glass	Wine	Bottle Price – See List
Kir Royale	£2.75/glass	Orange Juice	£1.25/glass
Alcoholic Punch	£2.60/glass	Mulled Wine	£2.50/glass
Non-Alcoholic Punch	£1.25/glass		

## MOULIN DINNER MENU



### Starters

*A Selection of Homemade Soups available for you to choose:*

Cream of Watercress, Roast Tomato & Coriander, Creamy Field Mushroom & Madeira, Celery & Stilton, Curried Parsnip & Apple, Butternut Squash & Red Pepper, Sweet Pepper & Basil, Gazpacho

Warm Salad of Fried Somerset Camembert with a Cherry Tomato Salsa

Salad of Poached Chicken, Bacon & Cashew Nuts with a Mustard Dressing

Fillet of Smoked Trout with Watercress Radish and a Lemon Chive Aioli Dressing

Grilled Capricorn Goats Cheese on a Fennel, Red Onion Salad

Pressed Ham Hock Terrine with Tomato & Onion Chutney

Salad of Baby Mozzarella Cheese with Basil Oil & Sun Blush Tomatoes

Warm Salmon Mousse with Scallop & Chive Cream Sauce

### Main Courses

Somerset Organic Beef Strip Loin with Herb Potatoes & Cabernet Gravy

Poached Scottish Salmon with Grilled Asparagus & Hollandaise Sauce

Seared Lye Cross Sirloin Steak with a Green Peppercorn Cream Sauce

Baked Salmon & Herb Fish Cakes with Scallop & Chive Sauce

Grilled Fillet of Sea Trout on Herb Crushed New Potatoes & Coriander Sauce

Confit of Barbary Duck Leg with Slow Roast Potato & Lentil Chorizo Sauce

Char-grilled Somerset Chicken Breast with Spring Onion Mash Potato & Mustard Sauce

Pan Fried Pork Tenderloin with Confit Flat Mushroom & Tarragon Cream

Haunch of Venison with a Port and Blackcurrant Sauce *(Seasonal)*

*All Main Courses are accompanied by New Potatoes with Mint, Roasted Potatoes or Sautéed Potatoes with Mixed Herbs and a Selection of Seasonal Vegetables.*

## MOULIN DINNER MENU *(continued)*



### Desserts

Whole Poached Pear with Nutty Caramel Sauce & Marshfield Ice Cream

Lemon & Lime Cheese Cake with Orange Syrup

Lemon Posset with Red Fruit Compote

Sticky Toffee Pudding with Butterscotch Sauce & Marshfield Vanilla Ice Cream

Caramelised Bailey's Crème Brulée with an Almond Tuille

White Chocolate & Rum Parfait with Red Fruit Sauce & Raspberries

Strawberries in a Brandy Snap Basket with Chantilly Cream *(Seasonal)*

Prune & Almond Tart with Clotted Cream

### Coffee



*Please choose a Starter, a Main course and a Dessert.*

### Prices

*2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£35.85
50	£31.50
70	£29.50
90	£28.50
110	£26.95
130+	£26.35

## AVALON DINNER MENU



### Starters

Roasted Baby Pear wrapped in Parma Ham with a Spiced Honey Dressing

Pea, Ham Hock and Mint Soup served in a Cottage Loaf

A Platter of Mixed Antipasto

Spiced Turkish Salad of Aubergine & Tomatoes with a Coriander & Mint Crème Fraiche

Warm Leek & Wensleydale Cheese Tartlet with Mustard & Honey Dressing

Salad of Smoked Wiltshire Duck Breast with Mango & Red Onion Salsa

Poached Salmon & Prawn Tian with a Lemon Chive Crème Fraiche & Herb Dressing

Smoked Salmon, Red Pepper and Herb Roulade with Watercress and a Citrus Dressing

### Main Courses

Roast Rump of Mendip Lamb with Slow Roasted Potato & Rosemary Jus

Grilled Fillet of Sea Bass with Lemon Crushed New Potatoes & Sauce Vierge

Roast Rack of Mendip Lamb with Mustard & Herb Crust and Tarragon Jus

Char-grilled Lye Cross Fillet Steak with Confit Garlic & Béarnaise Sauce (+£1.25)

Pan Fried Gressingham Duck Breast with a Mustard Herb Potato Cake and Madeira Sauce

Baked Brixham Crab Cakes with Sweet Chilli Dressing & Mixed leaves

Grilled Fillet of Red Mullet with Tomato, Garlic & Ginger Sauce

Roasted Breast of Somerset Chicken stuffed with Tarragon Mousseline and a Tapenade Sauce

*All Main Courses are accompanied by Gratin Dauphinoise, Minted New Potatoes or Sautéed Potatoes with Rosemary & Lemon and a Selection of Seasonal Vegetables.*

## AVALON DINNER MENU *(continued)*



### Desserts

Chocolate Tart with Red Fruit Compote

Caramelised Passion Fruit Brulée with an Orange Tuille

Glazed Lemon Tart with a Raspberry Sorbet

Individual Pavlova with Clotted Cream, Strawberries and Raspberries

Warm Chocolate Pudding with Raspberries and Marshfield Vanilla Ice Cream

Selection of Local Somerset Cheeses

Iced Coconut Parfait with Mango Sauce

Vanilla Panna Cotta with a Raspberry Sauce

Individual Tiramisu

### Coffee



*Please choose a Starter, a Main Course, a Potato Dish and a Dessert.*

### Prices

*2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£38.50
50	£35.00
70	£33.00
90	£31.50
110	£30.35
130+	£29.80



## NAPIER DINNER MENU

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### Starters

Cream of Leek & Potato Soup

Carrot and Coriander Soup

Smooth Chicken Liver Parfait with Grilled Country Bread & Chutney

Salad of Goats Cheese Fritter with Black Olive Dressing

Scottish Salmon Gravadlax with Sweet Mustard & Dill Dressing & Mixed leaves

### Main Courses

Roast Topside of Newton Beef with Roasted Potatoes & Yorkshire Pudding

Rich Newton Beef, Mushroom and Ale Casserole with Root Vegetables

Grilled Pavé of Scottish Salmon with a Pea & Dill Cream Sauce

Organic Somerset Pork, Leek & Stilton Sausages with Mash Potato & Mustard Cream Sauce

Roasted Leg of Lye Cross Chicken with Lemon Mash and a Tomato & Onion Salsa

*All Main Courses are accompanied by New Potatoes and Seasonal Vegetables.*

## NAPIER DINNER MENU *(continued)*



### Desserts

Blackberry & Apple Crumble with Lemon Polenta Crust and Chantilly Cream

Warm Pear Tart with Chocolate Sauce

Bread & Butter Pudding *(Traditional or Chocolate)*

Apple Tart with Fresh Cream

Citrus Parfait with a Red Fruit Sauce

### Coffee



*Please choose a Starter, a Main Course and a Dessert.*

### Prices

*2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£33.50
50	£28.50
70	£26.75
90	£25.50
110	£24.75
130+	£24.00



## VEGETARIAN MAIN COURSES



Tian of Char-grilled Vegetables  
with Mozzarella Cheese, Sunblush Tomato, Rocket and Balsamic

Fresh Spinach and Ricotta Ravioli  
with Roasted Butternut Squash and Sage Butter

Baked Red Onion, Sun Blush Tomato & Goats Cheese Tartlet  
with Rocket & Basil Oil

Puff Pastry Case of Wild Mushrooms & Asparagus Spears  
with a Lemon & Chive Butter Sauce

Baked Confit Flat Mushrooms  
with Tomato & Basil Compote topped with Creamy Baby Stilton

Baked Herb Polenta  
with Mushroom & Tarragon Stroganoff Sauce & Rocket Salad

Pea, Asparagus and Peppadew Risotto  
with Parmesan Shavings, Rocket & Coriander

Fresh Tagliatelle Pasta bound in an Oyster Mushroom & Shallot Cream Sauce  
with Crumbled Goats Cheese & Chilli Oil

Bruschetta of Char-grilled Vegetables  
with Basil Oil

Creamy Wild Mushroom, Coriander & Chestnut Risotto finished  
with Truffle Oil

Roasted Red Pepper stuffed with Mediterranean Couscous,  
with a Tomato and Basil Salsa

Gnocchi with Baby Spinach and Crumbled Goats Cheese  
in a White Wine Cream Sauce

## MALACCA BARBECUE MENU



- Char-grilled Chicken Fillets coated in Cajun Spices
- Marinated Chicken and Pepper Kebab in Lime & Soya
- A Choice of Handmade Sausages
- Searred King Prawn and Lemongrass Kebabs
- Chicken Satay Kebabs
- Salmon & Yellow Pepper Kebabs
- Marinated Steaks (*peppered or plain*)
- Marinated Tuna Steaks in Soya & Sweet Chilli
- Marinated Lamb & Red Pepper Kebabs in Sesame Oil & Honey
- Marinated Pork Spare Ribs
- Char-grilled Salmon with a Citrus Herb Crust
- Spicy Lamb Burger with Mint and Coriander
- Char-grilled Aubergine Stuffed with Tomato Herb Compote and Feta Cheese
- Marinated Halumi & Vegetable Kebabs with Basil Oil
- Sweet Potato, Goats Cheese and Herb Burgers

*Choice of Three Main Courses, Three Salads, One Potato dish,  
Breads and Three Desserts (full details available on request).*



### Prices

*Barbecue Menu 2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£38.50
50	£35.00
70	£33.00
90	£29.50
110	£30.35
130+	£29.80



## MERCIA FORK BUFFET

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### Main Courses

Continental Cured Meat Platter

Thai Green Chicken Curry

Rare Roast Topside of Beef with Horseradish & Mustard

Honey Glazed Somerset Ham

Roast Sauté of Chicken Marinated in Lemon, Garlic & Thyme

Poached Salmon & Prawn Rilette with Spring Onions

Cold Roast Turkey with Cranberry Jelly

Smoked Trout & Smoked Salmon with Caper & Lemon Dressing

Smooth Chicken Parfait with Grilled Country Bread

### Salads

Continental Leaf Salad

Coleslaw

Put Lentil Salad with Roasted Vegetables

Penne Pasta with Spinach & Crème Fraiche

Celeriac Remoulard

New Potatoes with Sweet Onions, Honey & Dill

Tomato & Basil Salad

Beetroot & Orange Salad

Mushroom à la Greque

Mediterranean Couscous Salad

Basmati Rice with Cardamom Cloves

*Hot New Potatoes with Butter & Herbs or Hot Roast New Potatoes  
with Sour Cream & Chives. A Selection of Breads with Butter.*

## MERCIA FORK BUFFET *(continued)*



### Desserts

Chocolate & Honey Brulée

Lemon Posset with a Real Fruit Compote

Strawberries in a Brandy Snap Basket with Chantilly Cream *(Seasonal)*

Pear & Almond Tart with Clotted Cream

Polenta & Lemon Cake with Chantilly Cream

Vanilla Panna Cotta

Apple Tart with Chantilly Cream

Mulled Wine Poached Pear on Spiced Shortbread with Clotted Cream

Lemon and Lime Cheesecake with Orange Syrup

### Coffee



*Please choose Three Main Courses, Three Salads, One Potato Dish and Two Desserts.*

### Prices

*2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£33.95
50	£30.35
70	£27.95
90	£26.95
110	£25.85
130+	£24.75



## SOLSTICE FORK BUFFET

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### Main Courses

Whole Poached Scottish Salmon  
Mixed Seafood with Roasted Artichoke Hearts  
Diced Somerset Chicken with Baby Onion & Tarragon Cream Sauce  
Thai Green Prawn & Salmon Curry  
Scottish Salmon and Spinach Lasagne  
Asparagus & Herb Quiche  
Selection of Meat Terrines with Homemade Chutneys  
Carpaccio of Beef with Herb Mustard and Parmesan Shavings  
Marinated Blue Fin Tuna with Hoi Sin Sauce  
Mixed Game Casserole with Carrot, Swede and Celeriac (*Seasonal*)

### Salads

French Bean & Shallot  
Pasta Salad with Chorizo, Salami & Basil Oil  
Salad Nicoise  
Pasta Shells with Crab Meat, Spring Onion and Chive  
Roasted Mediterranean Vegetables with Herb Oil  
Chinese Noodle with Pak Choi & Coriander  
Cucumber, Mint & Coriander with Toasted Sesame Seeds  
Waldorf Salad  
Baby Spinach, Pear & Bath Blue Cheese  
Chunky Caesar Salad  
Cherry Tomato & Red Onion Salad with Balsamic  
Fennel, Red Onion & Radish Salad  
English Herb Leaf Salad  
*New Potatoes with Herb Butter or Sautéed Potatoes with Onions & Parsley  
A Selection of Breads with Butter.*

## SOLSTICE FORK BUFFET *(continued)*



### Desserts

Cherry Bakewell Tart with Crème Anglaise

Individual Pavlova with Raspberries, Strawberries and Clotted Cream

Summer Pudding with Clotted Cream

Glazed Lemon Tart with a Raspberry Sauce

Caramelised Passion Fruit Crème Brûlée with an Orange Tuille

White or Dark Chocolate Torte with Red Fruit Compote

Carpaccio of Pineapple with Toasted Coconut

Blackcurrant Cheese Cake

Individual Tiramisu

### Coffee



*Please choose Three Main Courses, Three Salads, One Potato Dish and Two Desserts.*

### Prices

*2008 prices, based on the number of adults attending.*

No. of Guests	Price
30	£37.95
50	£34.50
70	£32.75
90	£31.50
110	£30.35
130+	£29.50

## 2008 EVENING MENUS



*The following are alternative options to the traditional wedding evening finger buffet,  
and are available post reception:*

Poached Flaked Salmon & Prawn on Bruschetta  
£6.95

Regional Cheese Platter with a Selection of Breads & Biscuits, Butter, Celery,  
Grapes, Apples, Cherry Tomatoes or Figs, Relishes & Chutneys  
£6.95

Optional extra, Pâté + £1.00

Optional extra, Somerset Ham + £1.00

Priston Mill Bite Baked Ciabattas topped with Stripped Ham and Mustard  
with melting Cheddar Cheese served with a Tomato & Onion Chutney  
£6.50

Somerset Organic Beef & Bath Ale Sausage Baguettes,  
with Caramelised Onion & Course Grain Mustard  
£6.50

Thick Cut Somerset Dry Cured Organic Bacon in Warm Ciabattas  
£6.50

Hot Lye Cross Cheddar Cheese & Red Onion Marmalade Baguettes  
£6.50

Sicilian Ciabatta Pizzas  
with Italian Meats, Herbs & Mozzarella Cheeses  
£6.50

Toasted Goats Cheese & Sunblush Tomato Ciabattas  
£6.50

A Selection of Antipasti  
£9.95

Hog Roast with Crackling, Stuffing, Apple Sauce and Breads (*min. 120 Guests*)  
£10.95

## 2008 EVENING MENUS *(continued)*



A Selection of Noodle and Rice Bowl Dishes  
£9.95

*Please choose Three of the following:*

Hoisin Sauce, Spring Onion Coriander & Sesame Seed *(n)*

Sweet Chilli Chicken, Sweetcorn & Cashew Nuts *(n)*

Mixed Seafood, Herb, Thai Oil & Beansprouts *(n)*

Sautéed Mushroom, Water Chestnut & Chilli *(n)*

Curried Cashew Nuts, Herb, Cucumber & Lemongrass *(r)*

Peppers, Spring Onion, Ginger & Coriander *(r)*

Prawn, Red Onion & Mange Tout *(r)*

Chicken, Green Pepper & Black Bean Sauce *(r)*

*(n) – Noodle dishes*

*(r) – Rice dishes*

### Additional Items

*These items can only be chosen in addition to the Evening menu.*

Selection of Olives, Sun Blush Tomatoes, Oils & Vinegars  
with Ciabatta and Roasted Root Vegetable Crisps  
£1.95



## EVENING FINGER BUFFET



### Hot Dishes

Marinated Chicken and Green Pepper Kebabs

Mini Smoked Salmon & Dill Quiche

Roasted New Potatoes stuffed with Sour Cream and Chives

Goujons of Chicken in Polenta

Prawn Toast

Onion Bhaji

Vegetable Samosa

Cheese Straws / Anchovy Straws

Thai Fishcakes

Leek and Wensleydale Tart

### Cold Dishes

Chicken, Bacon & Cashew Nuts on Belgian Endive

Miniature Yorkshire Pudding with Beef & Horseradish

Ham & Mustard Tartlet with Gherkin

Salmon & Prawn Tian with Coriander

Smoked Salmon & Chive Crème Fraiche Tartlet

Stilton on Crushed Black Pepper Biscuits

Crostini with Houmous and Red Pepper

Crostini with Tomato & Basil Compote and Bath Soft Cheese

Crostini of Chicken Liver Parfait & Onion Marmalade

Selection of Open & Closed Sandwiches

Blinis with Smoked Trout & Curry Mayonnaise

Choux Buns Filled with a choice of Tomato and Olive Pesto,  
Goose Liver Parfait or Egg Cress Mayonnaise

## EVENING FINGER BUFFET *(continued)*

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### Sweet Dishes

Glazed Lemon Curd Tartlets

Banana & Cherry Cake

Double Chocolate & Hazel Nut Brownie

Chocolate Tartlets

Mini Cherry Bakewell Tarts

Lemon Cake

Tiny Sticky Toffee Pudding

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### Post Reception Finger Buffet 2008 Prices

Numbers Attending	30	50	70	90	110	130	150+
9 Dish	£12.95	£11.30	£10.75	£9.95	£9.75	£9.45	£8.95
12 Dish	£14.75	£13.50	£12.75	£12.25	£11.75	£11.00	£10.75
15 Dish	£16.00	£14.75	£14.25	£13.75	£13.25	£12.50	£12.25