

Cuisine

Fine Food for Entertaining
Delivered to your table
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Cuisine at The Temple

Enhance the enjoyment of your visit by having The Temple's personal chef Helen Kendall deliver a gourmet dinner ready for your arrival – or at any other time during your stay.

I will deliver a table-ready three-course Dinner à Deux for £75.00
Please make one selection (for two people) from each of the following:

First Course

Prawn risotto
Quiche au Roquefort on a bed of rocket salad
Potato cakes with smoked salmon and crème fraîche
Creamy garlic mushrooms served on bruschetta

Second Course

Duck breast with green peppercorn sauce
Chicken sauté Normande
Fillet of beef en croute
Spinach roulade filled with mushroom pâté

All served with seasonal vegetables

Puddings

Individual chocolate rum pots with crème fraîche
Zesty lemon cheesecake with red berries
Pavlova filled with seasonal fruit and crème fraîche
A selection of West Country cheeses with celery, grapes and biscuits (£5.00 supplement)

I can also supply breakfast baskets, picnic hampers and celebration cakes. Chilled wine, cold beer and iced champagne available on request.

A note on provenance: I source as locally as possible from suppliers in Wotton under Edge; organic produce whenever possible; Scottish or English beef, outdoor reared British poultry and lamb from my local butcher.