



Summer Special Menu 2026

(available from April - September)

Two or Three Course Waitress Served Meal (set menu)

Farmhouse Pate served with Red Onion Chutney,
Mixed Leaves and Sea Salt Crostini's (G/F without the Crostinis) [G,M]

Vegetarian Option - to be pre-ordered please

Fan of Charentais Melon with a Kiwi, Watermelon and Mint Salad,
accompanied by a Raspberry Vinaigrette (V) (vegan) (G/F) [Mu]

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Chicken Supreme in a White Wine and Tarragon Cream Sauce
with Crushed Herb New Potatoes [M]
(is suitable for Gluten Free)

or

Vegetarian option - to be pre-ordered please

Spinach, Potato and Mushroom Strudel [G,C]
Served with a Chunky Tomato Sauce (V) (vegan)
and Crushed Herb New Potatoes [M] - POTATOES CAN BE MADE VEGAN ON REQUEST

All served with

Bowls of Roast Potatoes and Mixed Seasonal Vegetables

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Kit Kat Cheesecake with Fruit Compote and Coulis
(cheesecake can be made G/F or Vegan on request) [G,M]

£22.50 per person (ex VAT) for 2 courses

£27.50 per person (ex VAT) for 3 courses

(includes all crockery, cutlery and waiting staff)

Tea / Coffee after the meal can be added for

£2.50 (ex VAT) per person for instant OR £2.95 (ex VAT) per person for percolated

Add chocolate mints for 50p per person

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

0117 957 6942 / 07967 511870 (Hannah)

or e-mail Hannah@ahmcatering.co.uk

or visit our website: www.ahmcatering.co.uk

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans