

Trunkwell House

The Menu

At Trunkwell House our Chef Mark Allsop formerly of London's Caprice & Ivy will ensure you and your guests are truly spoilt. Choose from our extensive function menus. Want something completely different, talk to us, at Trunkwell the possibilities are endless

Trunkwell House Menus

Start

Soup

Roast vine tomato, French onion, Iron bark pumpkin, Italian minestrone, Carrot & coriander, Thai chicken & coconut, Mulligatawny.

Caesar salad

Romaine lettuce parmesan croutons & Caesar dressing

Pate

Country pate with Cumberland sauce Melba toast and baby leaves

Tomato mozzarella

Vine tomato, baby mozzarella, basil & balsamic

Greek salad

Classic feta cucumber parsley & olive salad dressed with lemon oil & served with hummus and warm pitta

Roast vegetable Bruchetta

Toasted ciabatta topped with roasted Mediterranean vegetables, shaved Parmesan balsamic & olive oil

Goat's cheese & tomato tart with fresh thyme

Set on herbed salad with grain mustard vinaigrette

Smoked salmon

With dill mustard mayonnaise lemon & rocket leaf salad (£2supp)

Parma ham

With rock melon & lambs leaf (£2 supp)

Classic Prawn cocktail

With cucumber shredded ice burg & Marie Rose

Smoked Duck (£2supp)

With redcurrant orange salad & baby beetroot

“Chevre chaude”

Goats cheese toasts on baby leaves & walnut dressing

Smoked mackerel pate (£1.50)

With lemon Nantaise salad & Melba toast

Dolcelatte Salad

With baby leaves prosciutto pine nuts & sun blushed tomato (£1.50supp)

Mains

Chicken with honey, Lemon & Thyme

With rosemary & sea salt roasted new potatoes snow peas & lemon butter sauce

Char grilled Corn fed supreme of chicken

Served with roast potatoes, sautéed spinach & chive butter sauce

Chicken on champ

Local chicken supreme on champ with green beans & wild mushroom sauce

Traditional Roast chicken

With roast potatoes sage & onion stuffing & bread sauce vegetables served apart

Stuffed supreme of chicken

With tarragon mousse served on sweet potato with snow peas, & grain mustard sauce

Roast fillet of beef

Luxury 28 day prime beef fillet with roast potatoes, Asparagus, watercress & peppercorn sauce (£5.supp)

Roast sirloin of beef

With Yorkshire pudding roast potatoes & roast gravy, vegetables served apart (£4.50supp)

Pork loin

Served on grain mustard mash with roasted roots & red onion marmalade

Pork steak with sage & onion

*Wrapped in cawl and served with roast potatoes greens and onion gravy
(£2.50supp)*

Sausage & mash

*Duo of Local Berkshire sausages on creamed potato with white onion
sauce or onion gravy, vegetables served apart*

Slow Roast Gressingham duck

*With Savoy cabbage, hazelnuts & bacon finished with Port wine gravy
(£4.50 supp)*

Breast of Guinea fowl

*With celeriac puree baby vegetables, pea shoots & saffron butter sauce
(£4.50 supp)*

Rump of lamb

*With dauphinoise potato, honey roast baby carrots redcurrant & Madeira
Jus (£4 supp)*

Braised shank of lamb

Served on mash with roast baby onions, rosemary & redcurrant (£3.50 supp)

Rack of lamb

*3 bone French trimmed rack with potato rosti roast tomatoes & roast
pepper sauce (£4.50supp)*

Salmon fishcake

Served with new potatoes, spinach & finished with sorrel sauce & lemon

Grilled fillet of salmon

*Served with braised fennel, roasted new potatoes, asparagus,, chives &
lemon butter sauce (£2.50 supp)*

Peppered Tuna steak

With puy lentils roast vegetables & salsa verde (£3supp)

Vegetarian

Cashew Nut roast

With thyme & wild mushroom sauce, roast potatoes & nest of fried leek

Leek & stilton tart

*Served on a bed of baby leaves with grain mustard vinaigrette & warm
new potatoes*

Wild Mushroom risotto

*Served with asparagus & rocket salad, Finished with parmesan cream &
chives*

Roast Mediterranean vegetable Tart

With spinach, roast tomatoes pesto & mozzarella

Desserts

Chantilly Profiteroles

With vanilla cream & chocolate sauce

Bread & butter pudding

With brioche & Baileys crème anglaise

English strawberries

Served with Devon clotted cream & butter scone

Tropical Cheesecake

With Mango kiwi & coconut curl & exotic fruit coulis

Lemon tart

Deep filled lemon tart with raspberry coulis

White chocolate box

With melting raspberry centre & raspberries

Dark Chocolate box

With salted caramel & chocolate sauce

Summer pudding

With berries & crème fraiche

Blueberry muffins

Blueberry muffins with warm blueberries & vanilla ice (£1.50 supp)

Blackberry & apple crumble

With buttery oats and custard

Raspberry charlotte

With raspberries coulis & white chocolate straw

Sticky toffee pudding

With toffee sauce & old fashioned vanilla ice cream (£1.50 supp)

Crème brûlée

With fresh raspberries

Steamed Treacle sponge

Lemon scented & served with custard

Please choose 1 of the above for each course

You can add a cheese course served per table or individually, perfect for enjoying during after dinner speeches

Children's Menu available

*(we recommend 1/2 portions) alternatively choose from
Melon faces / soup /
Pasta bake, pizza, goujons of chicken, sausages, fish fingers
ice cream,*

Alternatively why not consider a BBQ or Hog roast or Carvery

*We can also cater for Wakes, bridal showers, Christenings.....
Consider Afternoon tea in our sumptuous house or "al fresco" in our
beautifully manicured gardens
At Trunkwell the possibilities are endless*

Carvery

***A sumptuous feast hand carved by our chefs
POA***

*Hot Carvery served with Yorkshires, Seasonal vegetables, tracklements
and Sauces*

or

*Cold Carvery served with salads hot buttered new potatoes and
accompaniments*

Prime 28 day Rib of beef

Roast sirloin

Roast loin of Pork with sage & onion stuffing

Roast & fully garnished Turkey crown

Maple glazed gammon

Roast Legs of Lamb with rosemary & redcurrant

Dressed poached Salmon (cold)

Vegetarian

*Roast Mediterranean puff pastry tart with vine tomatoes basil and
mozzarella*

Cashew & red onion nut roast

Tea & coffee

“Several people have said it was the best wedding meal they have ever had.” ,,,,,,,Mother of t

“Something A bit different”

Start

Ceviche of tuna

With chilli lime shredded cucumber & micro cress (£2 supp)

Gado Gado

*Indonesian vegetable salad with free range egg & spicy peanut sauce,
served with prawn crackers (£1.50 supp)*

Snow pea & rocket salad

With parmesan mint & balsamic

Chorizo with roasted red pepper

With mizzuna & red onion on Arctic bread

Soy seared fillet of beef

With wasabi micro cress & asian salad (£3.75 supp)

“Pissaladiere”

*Individual onion & thyme pizza with pear & Roquefort topped with
lamb's leaf (£2.50 supp)*

Falafel

With tabouleh, roast aubergine minted yoghurt & flat bread (£1.50 supp)

Confit of salmon

With new potato salad chives & raspberry mayonnaise (£2.50 supp)

Main

Five spiced duck

With shitake mushrooms & pak choy finished with plum sauce (£4.50supp)

Lamb Rogan gosht

With basmati rice chota naan & daal (£2.50 supp)

Beef Fillet tournados

Served with fondant potato, grilled portabella mushroom, watercress pesto & pink peppercorn sauce

(supp£6)

Herb crusted Cannon of lamb

With daupinoise potato, spinach redcurrant & Madeira (£5 supp)

Thai green chicken curry

With sticky fragrant rice Prawn crackers & Asian salad (£2 supp)

Mahi Mahi

Char grilled with fennel & pink pepper served with baked sweet potato & lime salad (£4.50 supp)

Roast Monkfish

Served with herbed lentils mizzuna and salsa verde (£5 supp)

Rump of lamb

With sweet Paprika ratatouille & fondant potato (£4.50supp)

Roulades of sole

With shredded courgette & thyme & lemon butter sauce (£4.50 supp)

Roast sweet potato risotto

With lemon courgettes & grilled feta

Thai Massaman vegetable curry

With basmati rice, Thai salad & prawn crackers (£1.50supp)

Dessert

Blackcurrant Panna cotta

With liquorice (£1.50supp)

Lemon posset

With almond tuille (£1.50supp)

Chocolate pyramid

With berry garnish & chocolate sauce (£2 supp)

Assiette cafe

Trio of coffee infused desserts, opera gateaux with white chocolate & coffee mousse with espresso ice cream (£4 supp)

*All our menus are £39 inclusive for three courses
(Supplements may apply where indicated)*

