

SPACE+THYME

CATERING + BARS + EVENTS + HIRE

2023

EVENT CATERING MENUS

KEY:

V – Vegetarian

VG – Vegan

GF – Gluten Free

DF – Dairy Free

**** – option available on request
(allergen items may be removed or substituted)**

CANAPÉS

Small, but perfectly formed, these bite-sized beauties are the perfect for any type of reception. Each canapé is a miniature work of art that combines complementary flavours, so they look great – and taste even better!

Minimum number of guests for canapés – 30

Reception only	Reception preceding main meal
We recommend a minimum of 5 canapés per person	We recommend a minimum of 3 canapés per person

MEAT	V	VG	GF	DF	HOT	COLD
<i>Pork rilette on croute, onion chutney</i>			**	*		*
<i>Duck liver parfait croute, orange marmalade</i>			**			*
<i>Warm beef cheek croquettes, celeriac remoulade</i>			**	*	*	
<i>Coronation chicken + sultana ballotine, spiced carrot + horseradish slaw</i>			*	*		*
<i>Spicy pulled pork donuts, soured cream</i>					*	
<i>Chicken liver parfait, tomato + chorizo jam, sesame cracker</i>			**			*
<i>Serano ham, Manchego cheese, dried figs</i>			*			*
<i>Sticky marmalade pork belly, chilli + apple salsa</i>			*	*	*	

FISH + SEAFOOD	V	VG	GF	DF	HOT	COLD
<i>Smoked salmon + dill cream cheese roulade</i>			*	**		*
<i>Scotch whiskey-cured trout blinis, lemon gel, crème fraîche</i>			**	*		*
<i>Soy + ginger glazed salmon sushi rolls, pak choi, chilli + sesame</i>			**	*		*
<i>Home-smoked mackerel pâté en croute, lemon gel</i>			**			*
<i>Lemon, gin + black pepper-cured rainbow trout, cucumber, horseradish</i>			*	*		*
<i>Poached salmon + chive mousseline profiteroles, lemon gel</i>						*
<i>Smoked haddock + leek croquette, pea purée</i>			**	*	*	
<i>Thai marinated tiger prawns, Sriracha mayonnaise</i>			**	*	*	
<i>Smoked mackerel + avocado, squid ink cracker</i>			**			*
<i>Crab cake, red pepper aioli + spring onion</i>			**	*	*	

VEGETARIAN	V	VG	GF	DF	HOT	COLD
<i>Beetroot + goats cheese arancini</i>	*	**	**	**	*	
<i>Caprese skewer</i>	*	**	*	**		*
<i>Baby brie + caramelised onion melt, tomato + basil compote</i>	*	**	**	**	*	
<i>Brighton Blue cheese scone, burnt apple purée, walnut cream, sage crisp</i>	*					*
<i>Brighton Gin compressed watermelon and feta skewers</i>	*	**	*	**		*
<i>Home-smoked goats cheese + truffle honey crostini</i>	*		**			*
<i>Crispy polenta + parmesan bites, basil + black pepper mayonnaise</i>	*	**	*	**	*	
<i>Coffee-poached pear, Cashel Blue + cashew cream, charcoal cracker</i>	*	**	**	**		*
<i>Peppered wild mushroom, toasted brioche, parmesan crisp</i>	*	**	**	**	*	

CANAPÉS CONTINUED

VEGAN	V	VG	GF	DF	HOT	COLD
<i>Wild mushroom arancini, truffle aioli</i>		*	**	*	*	
<i>Spinach, walnut + feta ballotine croute</i>		*	**	*		*
<i>Sundried tomato + roast pepper bruschetta, homemade foccacia, baby basil</i>		*	**	*		*
<i>Baby butternut, lentil + walnut Wellington, caramelized onion + date chutney</i>		*		*	*	
<i>Fried plantain, mango gel, roasted peanuts</i>		*	*	*	*	
<i>Red pepper, oyster mushroom + sesame spring rolls</i>		*		*	*	
<i>Vegan feta Greek salad skewers</i>		*	*	*		*

DESSERT	V	VG	GF	DF	HOT	COLD
<i>Raspberry + salted dark chocolate brownies</i>	*	**	**	**		*
<i>Shortbread biscuit, orange mousse, chocolate</i>	*		**			*
<i>Strawberry + passion fruit pavlova, baby purple basil</i>	*	**	*	**		*
<i>Victoria sponge bites</i>	*	**	**	**		*
<i>Mini New York cheesecake, lemon curd</i>	*					*
<i>Spiced mincemeat samosas</i>		*		*	*	
<i>Brighton Gin + lemon jellies, cucumber gel</i>		*	*	*		*
<i>Chocolate + pistachio macarons</i>	*					*
<i>Rhubarb, blackberry + sage pavlova bites</i>	*	**	*	**		*
<i>Chocolate truffles with coconut</i>	*	**	**	**		*

HOT BUFFETS

Make life easier for yourself with our bountiful buffets featuring a variety of tasty dishes that offer something for everyone. Our beautifully presented buffets are ideal for events with a more relaxed feel and can be self-service or served by our waiting staff. Either way, this menu style is a more stress-free option so you can spend more time enjoying quality time with your guests. All buffet items are always clearly labeled including with any dietary and allergen information.

Minimum number of guests for a hot buffet – 40

Standard	Deluxe	Premium
Main select 2 (including at least 1 vegetarian/vegan) * Side Dish select 2 * Salad select 2 * Dessert select 2	Main select 3 (including at least 1 vegetarian/vegan) * Side Dish select 3 * Salad select 3 * Dessert select 3	Main select 4 (including at least 1 vegetarian/vegan) * Side Dish select 4 * Salad select 4 * Dessert select 4

MAINS (MEAT)	V	VG	GF	DF	HOT	COLD
<i>Twelve-hour braised beef brisket chilli</i>			*	*	*	
<i>Confit duck leg, puy lentils with sun-blushed tomato</i>			*	*	*	
<i>Ras al hanout braised chicken thigh, chickpea, red pepper + red onion tagine</i>			*	*	*	
<i>Aromatic pulled pork with capers, caramelised onions + cornichons</i>			*	*	*	
<i>Lamb, chilli + cumin meatballs in tomato, red wine + basil sauce</i>			*	*	*	

MAINS (FISH + SEAFOOD)	V	VG	GF	DF	HOT	COLD
<i>Fisherman's pie</i>			**	**	*	
<i>Keralan fish curry with coconut milk</i>			*	*	*	
<i>Smoked haddock kedgeree with boiled egg + sultanas</i>			**	**	*	

MAINS (VEGETARIAN + VEGAN)	V	VG	GF	DF	HOT	COLD
<i>Sweet potato, chickpea + spinach korma, lime pickle</i>	*	**	*	**	*	
<i>Banana blossom + three-bean chilli</i>		*	*	*	*	
<i>BBQ pulled jackfruit, capers, gherkins</i>		*	*	*	*	
<i>Mediterranean vegetable lasagne</i>	*	**	**	**	*	
<i>Chickpea, sunblush tomato + Greek cheese spanikopita</i>	*	**		**	*	
<i>Seasonal root vegetable with sage + onion crumble</i>	*	**	**	**	*	
<i>Stuffed peppers with wild pearl cous cous, olives, marinated olived + sundried tomatoes, chimichurri sauce</i>		*		*	*	

HOT BUFFETS CONTINUED

SIDE DISHES	V	VG	GF	DF	HOT	COLD
<i>Lime + coriander rice</i>		*	*	*	**	**
<i>Chimichurri new potato fricasee</i>		*	*	*	**	**
<i>Pomme dauphinoise</i>	*		*		*	
<i>Parmesan + parsley hassleback potatoes</i>	*	**	*	**	*	
<i>Roasted butternut squash + pearl cous cous salad</i>		*		*	**	**
<i>Herbed orzo, confit garlic, parmesan</i>	*	**		**	**	**
<i>Egg-fried rice with coriander, spring onions + sesame oil</i>	*	**	*	*	**	**
<i>Maple + mustard glazed new potato 'kebabs'</i>		*	*	*	**	**

SALADS	V	VG	GF	DF	HOT	COLD
<i>Cobb salad, crispy bacon, avocado + blue cheese</i>			*	**		*
<i>Broccoli, green beans, walnuts, pomegranate + quinoa salad</i>		*	*	*	**	**
<i>Green pea, shallots + lardons with parmesan</i>			*	**	**	**
<i>Traditional Greek salad</i>	*	**	*	**		*
<i>Caprese salad with heritage tomatoes + basil</i>	*	**	*	**		*
<i>Roasted Mediterranean vegetable salad with sundried tomatoes + pine nuts</i>		*	*	*	**	**
<i>Asian slaw with pak choi with sesame, orange + ginger dressing</i>		*	**	*		*
<i>Caesar salad with foccacia croutons, shaved parmesan</i>	*	**	**	**		*
<i>Potato salad with spinach, pine nut, feta + egg</i>	*	**	*	**		*

DESSERTS	V	VG	GF	DF	HOT	COLD
<i>Dark chocolate + stout steamed pudding</i>	*	**		**	*	
<i>Sticky toffee pudding, butterscotch sauce, vanilla ice cream</i>	*	**		**	*	
<i>Strawberry + passion fruit Eton mess</i>	*	**	*	**		*
<i>Trifle with strawberry jelly, crème patissiere, genoise sponge</i>	*	**	**	**		*
<i>Rice pudding with black cherry compote + grillotine cherries</i>	*	**	*	**	*	
<i>Espresso martini tiramisu</i>	*		**			*

FINGER BUFFETS

Make life easier for yourself with our bountiful buffets featuring a variety of tasty dishes that offer something for everyone. Our beautifully presented buffets are ideal for events with a more relaxed feel and can be self-service or served by our waiting staff. Choose an entirely savoury selection, or include a few sweet items to finish – the choice is yours!

Minimum number of guests for a finger buffet – 40

Standard	Deluxe	Premium
select minimum 8 items	select minimum 12 item	select minimum 16 items

MEAT	V	VG	GF	DF	HOT	COLD
<i>Pork + chorizo sausage rolls, cranberry sauce</i>			**	*	**	**
<i>Spiced lamb koftas, tzatziki dipping sauce</i>			*	**	*	
<i>Hoisin chicken skewers, chilli + spring onion</i>			**	*	**	**
<i>Chilli + marmalade-glazed pork belly bites</i>			*	*	*	
<i>Buffalo chicken wings, crispy onions</i>			*	**	**	**
<i>Tandoori chicken thighs, cucumber raita</i>			*	**	**	**
<i>Spicy beef brisket + roasted tomato nuggets, chilli ketchup</i>			**	*	*	
<i>Crispy confit duck leg spring rolls, plum sauce</i>				*	*	
<i>Bacon + smoked cheddar-stuffed potato skins</i>			*	**	*	
<i>Chicken + truffle croquettes, beetroot Caesar dressing</i>			**	**	*	

FISH + SEAFOOD	V	VG	GF	DF	HOT	COLD
<i>Smoked salmon + broccoli tartlets, spiced tomato chutney</i>					**	**
<i>Hake fish fingers, tartar sauce</i>			**	*	*	
<i>Gin-cured rainbow trout, cucumber + celeriac slaw on croute</i>			**	*		*
<i>Prawn + crab baby gem lettuce cups</i>			*	*		*
<i>Mini fish cakes, sauce gribiche</i>			**	*	**	**
<i>Mackerel pâté croutes, pickled cucumber</i>			**			*
<i>Thai crab cakes, red pepper ketchup</i>			*	*	*	
<i>Chilli + garlic prawns, lime + coriander crème fraiche</i>			*	**	**	**
<i>Tandoori-spiced salmon, onion salad, mango raita, popadom</i>			**	*		*
<i>Smoked salmon, pea + goats cheese frittata</i>			*	**	**	**
<i>Seared tuna tacos, avocado + chilli salsa</i>				*	**	**

VEGETARIAN + VEGAN	V	VG	GF	DF	HOT	COLD
<i>Golden beetroot + goats cheese arancini</i>	*	**	**	**	*	
<i>Mac 'n' cheese bites, tomato + chilli jam</i>	*		**		*	
<i>Peppered wild mushrooms on homemade brioche</i>	*	**	**	**	**	**
<i>Brie + cranberry puff twists</i>	*	**		**	**	**
<i>Sage + onion rolls, cranberry sauce</i>		*		*	**	**
<i>Homemade falafel, sour cream</i>	*	**	*	**	**	**
<i>Cumin + coriander samosa, mango chutney</i>		*		*	**	**
<i>Sage + caramelized onion hummus, pita, crudités</i>		*	**	*		*
<i>Goats cheese + spinach croquettes</i>	*	**	**	**	*	
<i>Maple + mustard glazed new potato 'kebabs'</i>		*	*	*	**	**

FINGER BUFFETS CONTINUED

SWEET	V	VG	GF	DF	HOT	COLD
<i>Espresso martini fudge</i>	*		*			*
<i>Mini Oreo cheesecake</i>	*	**	**	**		*
<i>Mini coffee éclairs</i>	*					*
<i>Mini raspberry pavlova</i>	*	**	*	**		*
<i>Chocolate-covered sable breton</i>	*		**			*
<i>Raspberry + salted dark chocolate brownie delice</i>	*		**			*
<i>Mini banoffee pies</i>	*	**	**	**		*

SHARING + BANQUET MENUS

Sharing and banquet style menus have become increasingly popular in recent years and are one of the most social ways of dining. They combine the informality and choice of a buffet menu with the formality of being served direct to your table. No need to queue at a buffet station but with several dishes to choose from – it's the perfect middle ground!

Minimum number of guests for a sharing or banquet menu - 40

Standard	Deluxe	Premium
Starter select 2 (include at least 1 vegetarian/vegan) * Main select 2 * Side Dish + Salad select 2 * Dessert select 2	Starter select 3 (include at least 1 vegetarian/vegan) * Main select 3 * Side Dish + Salad select 3 * Dessert select 3	Starter select 4 (include at least 1 vegetarian/vegan) * Main select 4 * Side Dish + Salad select 4 * Dessert select 4

STARTERS	V	VG	GF	DF	HOT	COLD
<i>Grilled chicken skewers, satay dipping sauce</i>			*	*	*	
<i>Sticky pork BBQ ribs, cola + bourbon dipping sauce</i>			*	*	*	
<i>Thai style crab cakes, sweet chilli dipping sauce</i>			*	*	*	
<i>Cured trout fillets, horseradish cream, pickled red onions</i>			*	**		*
<i>Wild mushroom + spinach filo parcels</i>		*		*	*	
<i>Spiced onion fritter, coconut raita</i>	*	**	**	**	**	**
<i>Butternut, sage + goats cheese tarte tatin</i>	*	**		**	**	**
<i>Spicy beef brisket + roasted tomato nuggets, chilli ketchup</i>			**	*	*	
<i>Spiced lamb kofta, tazatziki</i>			*	**	*	
<i>Bacon + smoked cheddar-stuffed potato skins</i>	*	**	*	**	*	
<i>Smoked salmon, pea + goats cheese frittata</i>			*	**	**	**

MAINS	V	VG	GF	DF	HOT	COLD
<i>Sweet + sour pork belly, peppers, spring onions, pineapple Egg noodle salad</i>				*	*	
<i>Braised beef shin + wild mushroom stroganoff Steamed saffron basmati rice</i>			*	**	*	
<i>Tuscan-style braised chicken thighs with lemon + olives Buttered new potatoes</i>			*	**	*	
<i>Salmon + haddock fishcakes, tenderstem broccoli Herb + garlic sautéed potatoes</i>			**	**	*	
<i>Roast cod en papillote New potato + cherry tomato gremolata</i>			*	**	*	
<i>Moroccan-spiced lam leg tagine with apricot + flaked almonds Pearl cous cous</i>				*	*	
<i>Seafood paella with mussels, prawns + squid</i>			*	*	*	
<i>Spinach, wild mushroom, feta + white bean pithivier, tomato + basil sauce Seasonal greens</i>	*	**		*	*	
<i>Pea, goats cheese + watercress risotto, walnut crumb</i>	*	**	**	**	*	
<i>Smoked tofu + vegetable biryani, mint chutney</i>		*	*	*	*	

SHARING + BANQUET MENUS CONTINUED

SIDE DISHES + SALADS	V	VG	GF	DF	HOT	COLD
<i>Roasted butternut squash, cous cous + pomegranate salad</i>		*		*	**	**
<i>Mixed baby leaf + avocado salad, mustard dressing</i>		*	*	*		*
<i>Buttered new potatoes</i>	*	**	*	**	*	
<i>Lime + coriander rice</i>		*	*	*	**	**
<i>Chimichurri new potato fricassee</i>		*	*	*	**	**
<i>Pomme dauphinoise</i>	*		*		*	
<i>Parmesan + parsley hasselback potatoes</i>	*	**	*	**	*	
<i>Cobb salad, crispy bacon, avocado + blue cheese</i>			*	**		*
<i>Broccoli, green beans, walnuts, pomegranate + quinoa salad</i>		*	*	*	**	**
<i>Green pea, shallots + lardons with parmesan</i>			*	**	**	**
<i>Traditional Greek salad</i>	*	**	*	**		*
<i>Caprese salad with heritage tomatoes + basil</i>	*	**	*	**		*
<i>Roasted Mediterranean vegetables with sundried tomatoes + pine nuts</i>		*	*	*	**	**
<i>Asian slaw with pak choi with sesame, orange + ginger dressing</i>		*	**	*		*
<i>Caesar salad with foccacia croutons, shaved parmesan</i>	*	**	**	**		*
<i>Potato salad with spinach, pine nut, feta + egg</i>	*	**	*	**		*
<i>Herbed orzo, parmesan + confit garlic</i>	*	**		**	**	**
<i>Egg fried rice, coriander, spring onions + sesame oil</i>	*	**	*	*	**	**
<i>Maple + mustard glazed new potato 'kebabs'</i>		*	*	*	**	**

DESSERTS	V	VG	GF	DF	HOT	COLD
<i>Pavlova - homemade meringue, cream, chocolate & fresh seasonal fruit</i>	*	**	*	**		*
<i>Lemon meringue pie</i>	*		**			*
<i>Chocolate tart</i>	*	**	**	**		*
<i>Raspberry + salted dark chocolate brownie bites</i>	*	**	**	**		*
<i>Sticky toffee pudding fingers</i>	*					*
<i>Shortbread biscuit, orange panna cotta + chocolate</i>			**	**		*
<i>Victoria sponge bites</i>	*	**	**	**		*
<i>Dark chocolate + stout steamed pudding</i>	*				*	
<i>Sticky toffee pudding, butterscotch sauce</i>	*				*	
<i>Strawberry + passion fruit Eton mess</i>	*	**	*	**		*
<i>Trifle with strawberry jelly, crème patissiere, genoise sponge</i>	*	**	**	**		*
<i>Rice pudding with black cherry compote + grillotine cherries</i>	*	**	*	**	*	
<i>Espresso martini tiramisu</i>	*		**			*
<i>Banoffee tart</i>	*	**	**	**		*
<i>Extras – pouring cream, chantilly cream, fruit or chocolate sauces, ice-cream...</i>	check on request					

SET MENUS

Curate the perfect two, three or more- course set menu for your special occasion!

Our plated set menus are the perfect option for more formal events and settings.

This menu style requires all pre-orders and special diets at least one month prior to your event, along with a detailed seating plan.

We always offer alternatives to cater for special dietary requirements and food allergies.

Minimum number of guests for set menus - 40

2 Course	3 Course	4 Course	5 Course
Starter and Main OR Main and Dessert	Starter, Main and 1 other OR Main, Dessert and 1 other	Starter, Main and 2 other OR Main, Dessert and 2 other	Starter, Main and 3 other OR Main, Dessert and 3 other etc.

BREADS	V	VG	GF	DF	HOT	COLD
<i>Dinner roll, salted butter</i>	*	**	**	**		*
<i>Selection of breads, flavoured butters</i>	*	**	**	**		*
<i>Homemade focaccia, balsamic vinegar, olive oil, aioli</i>	*	**		**		*

STARTERS	V	VG	GF	DF	HOT	COLD
<i>Red onion tarte tatin, goats cheese brûlée, hazelnut pesto</i>	*		**	**	*	
<i>Scotch-cured trout, carrot ketchup, pickled heritage carrots, horseradish foam</i>			*	**		*
<i>Creamy curried parsnip soup, karaway butter and crusty bread</i>	*	**	**	**	*	
<i>Cherrywood-smoked duck liver parfait, sourdough croutes, beetroot chutney, pickled salad</i>			**			*
<i>Ham hock bon-bons, pea + fennel salsa</i>			**	*	*	
<i>Garlic + chestnut mushroom pâté, truffle cheddar, cranberry + tarragon chutney, sourdough croutes</i>	*	**	**	**		*

FISH COURSE (can also be served as main dish)	V	VG	GF	DF	HOT	COLD
<i>Salmon fillet, samphire, mussel broth</i>			*	**	*	
<i>Mackerel mille feuilles, pickled cucumber, radish</i>			**	*		*
<i>Queen scallop, chorizo + red pepper chutney, paprika crisp</i>			**	*	*	
<i>Baked cod cheek, sweetcorn purée, crispy seaweed</i>			*	**	*	

MAINS	V	VG	GF	DF	HOT	COLD
<i>Pork tenderloin, golden beetroot + potato rosti, buttered spinach, sultana ketchup, crackling, jus</i>			*	**	*	
<i>Venison haunch, swede fondant, braised silverskin onions, buttered chard, redcurrant jus</i>			*	**	*	
<i>Rolled shoulder of lamb, pea + mint croquette, asparagus, salsa verde</i>			**	**	*	
<i>Hake + crayfish risotto, buttered samphire, pickled fennel</i>			*	**	*	
<i>Seared fillet of beef, roasted chantenay carrots, pommes fondant, roasted cauliflower purée, peppercorn + red wine sauce</i>			*	**	*	
<i>Chicken ballotine stuffed with spinach + wild mushroom, pommes boulangère, celeriac purée, buttered greens, madeira + chestnut mushroom sauce</i>			*	**	*	
<i>Confit duck leg with smoked sausage cassoulet, seasonal greens</i>			*	*	*	

SET MENUS CONTINUED

MAINS (VEGETARIAN + VEGAN)	V	VG	GF	DF	HOT	COLD
<i>Spinach, wild mushroom + pine nut pithivier, pommes anna, carrot purée, roasted carrots, buttered greens, red wine gravy</i>	*	**	**	**	*	
<i>Baked dolcelatte gnocchi, tenderstem broccoli, walnuts, balsamic roasted red onion, dolcelatte cream</i>	*	**		**	*	
<i>Golden beetroot, pine nut + goats cheese strudel, beetroot purée, hasselback potatoes, buttered spinach, roasted cherry tomatoes, salsa verde</i>	*	**		**	*	
<i>Banana blossom, charred corn, roasted peppers, tomato + puy lentil stew</i>		*	*	*	*	
<i>Grilled celeriac 'steak', pommes dauphinoise, carrot + mustard purée, buttered greens, mushroom sauce</i>	*	**	*	**	*	

PALATE CLEANSERS	V	VG	GF	DF	HOT	COLD
<i>Brighton Gin + tonic granitta</i>		*	*	*		*
<i>Strawberry, vodka + black pepper shot, baby basil</i>		*	*	*		*
<i>Lemon sorbet, whiskey-cured cucumber</i>		*	*	*		*
<i>Watermelon gazpacho</i>		*	*	*		*

DESSERTS	V	VG	GF	DF	HOT	COLD
<i>Custard panna cotta, raspberries, sherry chantilly cream, meringue, raspberry coulis</i>			*			*
<i>Honey tart, stout ice cream, toasted almonds</i>	*	**	**	**	**	**
<i>Chocolate ganache, shortbread biscuit, candied peanuts, hazelnut ice cream</i>	*	**	**	**		*
<i>Coffee + rum-poached pear, hazelnut crumble, crème anglais</i>	*	**	**	**		*
<i>White chocolate caramel mousse, Biscoff, Caramac, whipped cream</i>	*					*

CHEESE BOARD	V	VG	GF	DF	HOT	COLD
<i>Selection of Sussex cheeses and biscuit selection:</i> <i>3 or 4 cheese option:</i> <i>Blue – Brighton Blue or Gorgonzola</i> <i>Soft – Brie or Camembert</i> <i>Hard – Manchego or aged cheddar</i> <i>Goats – Sainte Maure de Touraine or Crofton</i> <i>Served with oat biscuits and quince membrillo</i> <i>Homemade chutneys and grapes</i>	*					*

BOWL FOOD

Small bowlfuls of goodness.
The perfect way to enjoy multiple dishes without overindulging!

Minimum number of guests for bowl food – 40

Minimum order of 3 bowls per person

MEAT	V	VG	GF	DF	HOT	COLD
<i>Twelve-hour braised beef brisket chilli</i> <i>Creamed mash potato</i>			*	**	*	
<i>Pulled confit duck leg, puy lentils with sun-blushed tomato</i> <i>Pomme dauphinoise</i>			*	**	*	
<i>Ras al hanout braised chicken thigh, chickpea, red pepper + red onion tagine</i> <i>Roasted butternut squash + pearl cous cous</i>				*	*	
<i>Aromatic pulled pork with capers, caramelised onions + cornichons</i> <i>Confit garlic + herbed orzo</i>				*	*	
<i>Lamb, chilli + cumin meatballs in tomato, red wine + basil sauce</i> <i>Confit garlic mash</i>			*	**	*	
<i>Moroccan-spiced lam leg tagine with apricot + flaked almonds</i> <i>Pearl cous cous</i>				*	*	
<i>Braised beef shin + wild mushroom stroganoff</i> <i>Steamed saffron basmati rice OR pomme dauphinoise</i>			*	**	*	
<i>Tuscan-style braised chicken thighs with lemon + olives</i> <i>Crushed new potatoes</i>			*	*	*	
<i>Sweet + sour pork belly, peppers, spring onions, pineapple</i> <i>Egg-fried rice with coriander, spring onions + sesame oil</i>			*	*	*	

FISH + SEAFOOD	V	VG	GF	DF	HOT	COLD
<i>Fisherman's pie</i>			**	**	*	
<i>Keralan fish curry with coconut milk, steamed basmati rice</i>			*	*	*	
<i>Smoked haddock kedgeree with boiled egg + sultanas</i>			**	**	*	
<i>Seafood paella with mussels, prawns + squid</i>			*	*	*	

VEGETARIAN + VEGAN	V	VG	GF	DF	HOT	COLD
<i>Sweet potato, chickpea + spinach korma, lime pickle</i> <i>Steamed jasmine rice</i>		*	*	*	*	
<i>Banana blossom + three-bean chilli</i> <i>Pearl cous cous</i>		*		*	*	
<i>BBQ pulled jackfruit, capers, gherkins</i> <i>Confit garlic + herbed orzo</i>		*		*	*	
<i>Seasonal root vegetable with sage + onion crumble</i>	*	**	**	**	*	
<i>Pea, goats cheese + watercress risotto, walnut crumb</i>	*	**	**	**	*	
<i>Smoked tofu + vegetable biryani, mint chutney</i>		*	*	*	*	