

MENU

BOWL FOOD

SAVOURY

- Pan-fried duck breast with redcurrant jus & rosti potato
- Peppered beef, on garlic & rosemary roasted baby potatoes with béarnaise sauce
- Roasted pork belly with apple sauce & mash potato
- Tagliatelle with sun blushed tomato pesto, crispy leeks & melting parmesan (v)
- Wild mushroom & spinach tart with petit leaf salad (v)
- Cajun jambalaya with chicken, chorizo & prawns
- British sausage & mash with onion gravy
- Teriyaki blackened tuna on braised rice
- Smoked haddock chowder
- Lamb tagine, served over roasted vegetable cous cous
- Chicken or vegetable pad Thai served with Thai crackers
- Leek & potato soup, with crunchy vegetable crisps
- Three cheese macaroni, served with or without pancetta
- King prawns with baby gem lettuce & spicy marie rose sauce
- Corn-fed chicken breast on sage & onion stuffing with roasted parsnip puree

SWEET

- Chocolate brioche bread & butter pudding with Crème Anglaise
- English Eton mess in a glass
- Chocolate orange & shortbread mousse
- Raspberry fool with granola, whisky & honey
- Apple & blackberry crumble with custard
- Rocky road & strawberries with vanilla cream
- Coffee crème brûlée
- Zesty lemon & lime cheesecake
- Selection of cheese & biscuits

MINIMUM OF FOUR BOWLS PER PERSON

MENU

FINGER BUFFET

SANDWICHES & WRAPS

Please pick a selection of four –

- Smoked salmon & cream cheese
- Egg mayonnaise
- Tuna mayonnaise
- Freshwater prawn with marie rose
- Chicken, lettuce & mayonnaise
- Roast beef & horseradish
- Suffolk ham & English mustard
- Hummus, red pepper & rocket (v)
- Brie and cranberry (v)

SAVOURIES

Pick three from our savoury selection –

- Homemade sausage roll
- Cheese & onion rolls (v)
- Honey & mustard glazed sausages
- Pork pie with chutney dip
- Scotch eggs
- Mini quiches
- Tomato, mozzarella & basil skewers

CAKES

A mixture of mini cakes including –

- Chocolate brownie bites
- Rocky road
- Coffee & walnut
- Carrot cake

MENU

BBQ SELECTOR – BASIC PACKAGE

MEAT & FISH

- Honey-glazed cumberland sausages
- Piri Piri chicken breast
- Rosemary & garlic rump steak
- Aberdeen Angus beef burger
- Lemon & thyme pork chop
- Grilled pepper & halloumi brochettes (v)
- BBQ spare ribs
- Crunchy ciabatta with tomato & onion salsa & buffalo mozzarella (v)
- Salmon fillet with chilli, lime & lemongrass
- Tiger prawns with red chilli, garlic & coriander

ON THE SIDE

- Roasted baby potatoes red onion & thyme
- Roasted pepper cous cous
- Potato & spring onion salad
- Petit leaf salad with balsamic dressing
- Tabouleh salad
- BBQ sweetcorn with chilli butter
- Mediterranean roasted vegetable pasta with pesto
- Beetroot salad, endive, pine nuts & orange

DESSERT

- Raspberry & white chocolate cheesecake
- Balsamic strawberries with vanilla cream
- Peach & elderflower mousse
- Rocky road & strawberries
- Coffee crème Brûlée
- Lemon & blueberry posset
- English Eton mess
- Bakewell tart
- Treacle tart
- Mango & blackberry pavlova

MENU

COLD CANAPÉS

- Honey-glazed figs & manchego wrapped in Parma ham
- Caprese salad on parmesan shortbread
- Chicken liver parfait on toast with red onion chutney
- Salt beef & gherkin on toast three mustard dressing
- Prawn cocktail cups
- Maldon oysters, shallot dressing (surcharge)
- Smoked salmon, wholegrain toast, lemon crème fresh & caviar
- Seabass ceviche, fennel & citrus salad
- Chilli & garlic marinated king prawn skewer
- Smoked mackerel pate on fennel cracker
- Whipped goat cheese & pickled beetroot cruets
- Hummus on pitta with pomegranate
- Avocado & red pepper sushi rolls
- Blue cheese, toasted croute & fig chutney
- Pea, mint & broad bean bruschetta

Hot soups

- Cullen sink
- Mulligatawny
- Lobster bisque

Cold soups

- Virgin Mary shots
- Gazpacho
- Cucumber & dill

MENU

HOT CANAPÉS

- Mini beef burgers
- Pork belly & chorizo skewers
- Coronation chicken on baby gem
- Chicken & vegetable gyoza (vegetarian available)
- Pulled pork bites BBQ sauce
- Mac & cheese bites
- Curried pressed lamb, naan & raita
- Crispy duck spring roll
- Spiced lamb kofta mint yoghurt
- Cheese & ham croquettes
- Mini beef wellington, root vegetable puree (surcharge)
- Cheeseburger spring rolls
- Meatball with emmental & basil
- Lemon & herb marinated scallops wrapped in pancetta (surcharge)
- Fish chips & tartare sauce
- Crispy coated lamb bites with harissa mayonnaise
- Haggis scotch quail eggs
- Sundried tomato & mozzarella tarts basil puree
- Red onion & goat cheese tarts
- Roquefort & French onion tarts
- Cheese beignets tomato sauce
- Onion bhajis, lime pickle mayonnaise
- Beef & onion croustilles
- N'duja scotch quail eggs