

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

MENU

THREE COURSE MENU

STARTERS

Soup & roll

Tomato & basil | Butternut squash & cumin | Broccoli & stilton | Pea & ham | Pea, broad bean & mint | Carrot & ginger | Cauliflower cheese | Roasted root vegetable | Celeriac & apple

- Ham hock terrine, ale chutney, toast
- Chicken liver pate, red onion marmalade, crisp toast
- Smoked salmon tartare, avocado mousse, pickled cucumber & crostini
- Heirloom tomato & bocconcini salad
- Truffled mushroom pate, mixed leaf
- Prawn cocktail, brown bread & butter
- Twice-baked goat cheese soufflé, shaved fennel salad
- Smoked duck salad, celeriac remoulade & caramelised walnuts
- Octopus salad on bruschetta
- Lamb kofta, babaganoush & pomegranate on flatbread
- Chicken croquette, smoked tomato sauce & dressed rocket

MENU

THREE COURSE MENU

MAIN COURSE

- Roast sirloin beef, roast potatoes, panache vegetables, roasted carrot, Yorkshire pudding & gravy
- Panchetta-wrapped pork fillet, bubble & squeak cake & cider gravy
- Classic sausage & mash, caramelised onion gravy & crispy onions
- Seared chicken breast, dauphinoise potatoes, pancetta wrapped green beans, mustard jus
- Slow braised red wine beef, roasted garlic mash & buttered greens.
- Chicken breast, fondant potato, sundried tomato & basil cream sauce, green beans
- Confit duck leg cassoulet
- Breaded fish cake, buttered spinach, roasted tomato & pepper sauce
- Seared seabass, roasted vegetable ratatouille & salsa verdi
- Curry-dusted Coley fillet, roasted butternut squash & saag aloo
- Vegetable Phanaeng curry with jasmine rice
- Pumpkin ravioli, basil pesto & tomato salsa
- Mushroom & goat cheese wellington, new potatoes & green beans

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THREE COURSE MENU

DESSERT

- Sticky toffee pudding, caramel sauce, date compote, vanilla ice cream
- Apple & blackberry crumble, crème anglaise
- Triple chocolate brownie, chocolate puree, vanilla ice cream
- Pecan pie, cinnamon cream
- Glazed lemon tart, lime Chantilly
- Dark chocolate mousse, Baileys cream
- Peanut butter & chocolate cheesecake, strawberry syrup
- Baked New York cheesecake, fruit compote
- Mixed berry Eton mess
- Chilled tropical rice pudding
- Vegan biscoff cake, vegan ice cream
- Orange polenta cake, Cointreau cream
- Cheese selection (*surcharge*)

MENU

EVENING FOOD

Fish & Chips or Battered Halloumi and Chips

Served as a buffet station.

Pulled Pork, Bacon or Sausage Baps

Served buffet style on bamboo trays.

Pizza Slices

Served on wooden boards as a buffet station. 4 slices per person.

Gourmet Burger Bar

Served buffet style. Options are available on our full Gourmet burger menu.

Charcuterie, Cheese & Anti Pasti Selection

Served buffet style on wooden boards or grazing tables. Options are available on our full Charcuterie menu.

Hot & Cold Buffets

Options are available on our full buffet food menus.

Hog Roast Station

Served Buffet Style.

Hog on a Spit

Options are available on our full Hog Roast Menu. Minimum of 100.

Turkish Kebab Station

Served buffet style.

BBQ

Served buffet style. Options are available on our full BBQ food menu.

Bowl food

Served canapé style, 4 per person. Options are available on our full bowl food menu.