

Canapes

Field

Teriyaki Beef Meatball

Mini Croque Monsieur

Haggis Bon Bon

Whipped Chicken Liver Parfait

Sticky Honey Sesame Pork

Sea

Fish Cake, Tartare Sauce

Crispy King Prawn, Wasabi Mayo

Smoked Salmon Cream Cheese,
Beetroot

Salt Cod Brandade

Ceviche Seabass, Lemon

Land

Cauliflower Fritter

Spinach & Parmesan Arancini

Nettle Cheese Tartlet

Pickled Quail Egg, Celery Salt

Mini Jacket Potato, Blue Cheese

£8.50 Per Person

*Choose four options from the above for your party
Vegan/vegetarian options should be within your choice of 4
All other dietary requirements will be catered for accordingly*

Set Three Course

Starter

Seafood Cocktail

Crayfish, king prawn,
white crab, avocado,
brown crab toast

Goat's Cheese Tart

Sundried tomato, basil,
aged balsamic, rocket

Ham Hock

Pressing of knuckle
ham, pineapple, mus-
tard

Duck Terrine

Confit duck leg, orange,
coriander, chutney

Mackerel

Smoked mackerel pate,
dill pickles, sourdough

Beetroot

Heritage beetroot,
chicory, walnut, Elsdon
goat's cheese

Chicken & Corn

Chicken thighs, sweet-
corn, Parma ham, quail
egg, gem lettuce

Soups

Butternut squash,
toasted pumpkin seeds
Tomato, basil
Potato, leeks
Celeriac volute

Main Event

Breast of Chicken

Pan haggerty, wild mushroom
sauce, carrot puree

Pork Belly

Pomme Puree, black pudding &
apple bon bon, cider & mustard
jus

Rump of Beef

Sous vide beef, peppercorn sauce,
caramelised onion, potato fondant

Salmon Fillet

Braised fennel, pak choi, sauce
vierge

Slow Braised Shin of Beef

Creamed potato, celeriac, Bour-
guignon sauce

Cod Fillet

Herb crusted cod, pomme anna,
mussel & chive veloute

Risotto

Asparagus, broad bean, crispy kale

Slow Cooked Lamb Shoulder

Dauphinoise potato, pea & mint
puree, rosemary & red currant jus

Wild Mushroom Lasagne

Baby spinach, confit shallot, par-
mesan cream

Gnocchi

Butternut squash, sage, hazelnuts

To Finish

Chocolate Delice

Dark chocolate, pop-
corn, honeycomb
ice-cream

Passion Fruit Tart

Mango sorbet, exotic
fruits salsa

Eton Mess

Meringue, summer
fruit, raspberry ripple
ice-cream

Lemon Cheesecake

Raspberry textures

Peach Melba

Poached peach, vanilla
crème patisserie,
almond brittle

Trifle

Strawberry and
Champagne

Sticky Toffee Pudding

Caramel toffee sauce,
vanilla ice-cream

Choux Buns

Vanilla ice-cream, dark
chocolate sauce

£52.50 Per Person

*Choose one option from each course for your party
All dietary requirements will be catered for accordingly
Seasonal herb buttered vegetables served to the table with all mains
Tea & Coffee to follow*

Sharing Boards

Starter

Choose three meat, three veg and two fish options to start your day.
Served with artisan bread, chutney and dipping oils.

Meat

Scotch egg
BBQ pork ribs
Charcuterie
Chicken liver parfait
Pork rilette

Fish

Hummus
Baked camembert
Pickled Asian vegetables
Kalamata olives & sundried
tomato
Zaatar spiced halloumi

Vegetable

Potted mackerel pate
Smoked salmon
Crispy king prawns
Mini cod fishcakes
Lemon & coriander
crayfish tails

Main Event

Meat

Lemon and harissa marinated Spatchcock chicken, Pulled marinated BBQ pork,
Rump cap of beef
Lamb belly, salsa Verde

Vegetable

Coriander marinated Mediterranean vegetables, Goats cheese and shallot tart,
Polenta and roasted red pepper chips

Sides

Garlic Roast potatoes, sour cream dressing, Tomato and basil pesto dressing
salad, Charred corn,
Crunchy seeds, Chipotle yoghurt dressing

To Finish

Lemon curd tart
Chocolate & fudge brownie
Raspberry & white chocolate
cheesecake

£60.00 Per Person

*Design your starter - your main and dessert is set
All dietary requirements will be catered for accordingly
Tea & Coffee to follow*

For The "Little Ones"

Starter

Crudities

Peppers, carrot, cucumber, hummus

Garlic Bread

Cheddar cheese topping

Main Event

Chicken Goujons

Potato wedges, baked beans

Sausage & Mash

Chef's gravy, peas

Mac & Cheese

Cheddar cheese topping

To Finish

Vanilla Ice-cream

Chocolate sauce

Strawberries & Cream

£13.95 Per Person

Three Courses for 12 Years or Under

Evening Menu

“Street Scran”

We recommend two or three options per person for all guests to be catered for.

(Minimum of 25 portions per item)

King Prawn Fried Rice, Oriental Crackers	£6.50
Nachos, Cheesy Sauce, Jalapeños	£4.95
BBQ Glazed Chicken Wings	£5.50
Lamb Koftas, Tzatziki	£6.00
Thai Chicken Skewers, Peanut & Ginger	£5.75
Chicken Sliders, Sriracha Mayo	£5.95
Lamb Bao Buns	£6.50
Hot Dogs, Onions	£5.50
Chicken Katsu Curry	£6.50
Mac & Cheese, Pancetta	£4.95
Vegetable Katsura Curry (V)	£5.50
Chargrilled Halloumi Bao Buns (V)	£5.50
Mediterranean Vegetable Thai Skewers (V)	£4.75
Mozzarella Roasted Red Pepper Burger (V)	£5.75

Open Sourdough

We recommend one option per person for all guests to be catered for.

(Minimum of 25 portions per item)

All accompanied with roasted new potatoes

Roast Rump Cap of Beef, Celeriac Remoulade	£12.95
Roast Pork Loin, Crackling, Apple Sauce	£10.95
Spiced Pulled Lamb, Pomegranate, Mint Yoghurt	£12.95
Lemon & Herb Chicken, Red Cabbage Slaw	£10.95
Roasted Red Peppers & Greek Feta Cheese	£9.95