

GREAT FOOD

Please select four options from the choices below

ΜΕΑΤ

SEA

Honey and Mustard Glazed

Chipolata

Mini Beef Slider

Cottage Pie Tart

Popcorn Chicken

Steak and Bearnaise Mayo

Chicken Satay Skewer

Homemade Sausage Roll

Tempura King Prawn Mackerel Pate, Cucumber, Coriander Thai Fish Cake Togarashi Salmon, Mango Handpicked Crab, Brioche, Wasabi

VEGETARIAN

Rarebit, Spiced Chutney Sundried Tomato and Basil Bruschetta Falafel Leek and Blue Cheese Tartlet Mini Jacket Potato, Smoked Cheese Shot of Butternut Squash Velouté

SWEET

Chocolate and Fudge Brownie

Lemon Curd Tart

Almond and Raspberry

Financier

Bailey's Caramel Mini Shake

CHEESE

Eldon Goats' Cheese

Smoked Northumberland

Cheese

Nettle Cheese

Darling Blue

*Pick one type of cheese, we will add the garnish to an artisan cracker - Garnish can include, chutney, celery, walnuts, figs

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We Kick Off With...

Chicken Chicken Terrine, Tomato chutney, Sourdough Bread

Surf and Turf Braised Pork Belly, King Prawn, Curried Cauli Puree, supplement- £4

> **Seafood** Hot Smoked Salmon, Crab Toast, Herb Emulsion

Halloumi

Charred Halloumi, Romesco Sauce, Caramelised Red Onion v

Beetroot Baked Beetroots, Charred Butternut Squash, Pumpkin Seeds v

Goats Cheese Goats Cheese and Sundried Tomato and Basil Tart v

Thai Satay Thai Satay, Chicken Peanut Satay, Asian Vegetable Slaw

> **Duck** Hoi Sin Duck, Pancakes, Spring Onion Salad

Fish Cakes Fish Cakes, Homemade Tartare Sauce, Pickled Cucumber

> Lamb Belly Lamb Belly, Labneh, Dukkha Spice

Soup Leek Potato Soup, Whipped Butter, Homemade Bread v

Antipasti Plate Cured Meats, Olives, Hummus, Sourdough Bread







Show Stopper

Sous Vide Beef

Rump of Beef (served pink), Carrot Puree, Creamed Potato, Peppercorn Sauce, Caramelised Onion

Chicken

Chicken Breast, Smoked Mash, Charred Corn, Crispy Parma Ham, Chicken Jus

Pork Slow Braised Pork Shoulder, Dauphinoise Potatoes, Chorizo Sauce

Beef

Slow Braised Beef, Champ Mash, Hispi Cabbage, Black Garlic Aioli, Beef Liquor

Chicken Gremolata Chicken, Chicken Bon Bon, Celeriac Puree, Pan Haggerty

Lamb Duo Lamb Rump, Braised Shoulder, Pea Puree, Potato Fondant, Redcurrant Jus

> **Seabass** Sea Bass Fillet, Crispy New Potatoes, Salsa Verde

Duck Roasted Glazed Duck Breast, Salt Baked Beetroot, Sweet Potato, Orange Jus

Salmon Salmon Fillet, Shallot and Chive Sauce, Crushed New Potatoes

Risotto Roasted Red Pepper and Crispy Elsdon Goats Cheese v

Gnocchi Parisienne Gnocchi, Wild Mushrooms, Parmesan Cream v

Cauliflower Roasted Cauliflower, Pak Choi and Red Lentil Coconut Dahl v







Show Stopper Sides

Please choose one side dish to accompany your main meal for all of your guests

Garlic Buttered Broccoli

Baked Cauliflower, Finished With

Gruyere Cheese

Charred Celeriac, Toasted Seeds

Buttered Leeks, Smashed Peas

Main Sides



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The Best Part

Posset Lemon Posset, Raspberry Gel, Thyme Shortbread

Chocolate delice Chocolate Delice, Ganache, Caramel Sauce, Clotted Ice Cream

White chocolate White Chocolate Mousse, Candied Pistachios, Pistachio Cake

Pineapple Poached Pineapple, Strawberry Sorbet, Macerated Strawberries

Trio of Cheesecakes White Chocolate and Raspberry, Chocolate and Caramel, Vanilla and Lemon Curd, Ice Cream

> **Eton mess** Meringue, Summer Fruit, Raspberry Ripple Ice-Cream,

Sticky Toffee Pudding Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream

Porn Star Martini Passion Fruit Curd, Prosecco Jelly, Vanilla Ice Cream, Brioche

Cheeseboard 3 Local Cheese, Chutney, Grapes, Celery, Honeycomb, Artisan Crackers £3.95 supplement

Feccert





The Perfect Feast

All of the Below Will be Served to Each Table to Start

Meat - Charcutier, Glazed Chicken Thighs, Whipped Parfait Fish - Garlic Buttered King Prawns, Smoked Salmon Vegetable - Hummus, Cambered, Mixed Olives and Sundried Tomato

All starter boards will come with Sourdough Breads and Butter, Chutney

Main - Please Choose One Section from the Below for Each Table

Grilled meats - Flat Iron Steaks - Peppercorn Sauce, Lamb Koftas - Mint Tzatziki, Marinated Lemon Chicken - Siracha Mayo

Fish section - Teriyaki Salmon- Herb Crusted Cod- Chive Velouté, Seabass -Salsa Verde

Vegetarians - Mediterranean Vegetable Skewers, Onion Tart Tatin, Chickpea and Coriander Chips

> All mains come with Garlic Buttered Broccoli, Roasted New Potatoes,Charred Corn, Red Cabbage Slaw.

Desserts - Mini Selection - All 3 Will be Served to All Guests

Salted Fudge Chocolate Brownie Raspberry and White Chocolate Cheesecake Passion Fruit Curd Tart

Please note that dietary requirements will be plated accordingly

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GREAT FOOD

Evening Scran

In the options below we have created some different cuisine boxes you. Choose one box for all of your guests - dietary requirements will be catered for

THAI - £14

Green Thai Chicken Curry Oriental Crackers Coconut Rice Thai Salad

AMERICAN - £13

Cheeseburger Southern Fried Chicken BBQ Baked Beans Potato Wedges



GREEK - £14

Lamb Koftas Flat Breads Greek Salad Mint Tzatziki



SPANISH - £16

Garlic and Chilli Prawns Meatballs in Tomato Sauce Patatas Bravas Spanish Chorizo

MEXICAN - £16

Steak Chimichurri Sauce Mexican Rice Loaded Tortillas



INDIAN - £15

Tandoori Chicken Mushroom Pilau Naan Bread Chutney and Pickles











Street Scran

Please Choose Two Options for £14. Extras can be Requested for an Additional Charge

Pulled Pork Bao Buns | Mac and Cheese | Chicken Sliders | Nachos and Jalapenos Chargrilled Halloumi Bao Buns | Chicken Katsu Curry | Hot Dog and Onions

Simple But Equally as Tasty Soft Rolls - Choose a Split for your Guests for £13

*Streaky or Back Bacon *Pork and Leek Sausages Roasted New Potatoes Topped with Crispy Onions, Sour Cream

Open Sourdough - All Open Sandwiches Served on Toasted Sourdough Bread for £14

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

Zvening





Children's Options

If you are considering options for any children attending, you are either able to offer them a smaller portion of your chosen menu or select from this menu. We just ask that you pick 1 dish from each course, and these will be served to all children. Children are classed as 12 years and under.

Start

Cheesy Garlic Bread Hummus Crudites Roasted Tomato Soup Potato Skins, BBQ Dip

Middle

Homemade Breaded Chicken Goujons, Peas, Chips Tomato and Basil Pasta Sausage and Mash with Gravy Margherita Pizza

End

Chocolate Brownie Fudge Sundae Vanilla Ice cream, Chocolate Sauce Strawberry Jelly and Ice Cream







Allergies

Once we have received your final details you have up to 21 days before your day to advise us if any dishes need to be tweaked so that your chosen menu suits your guest's final dietary requirements or advise where further dishes need to be selected.

Thank Jon