

FINE DINING MENU

All prices are inclusive of VAT

A sophisticated 2 or 3 course plated meal, served to your guests tables by uniformed staff

2 Courses £19.95 per person 3 Courses £22.95 per person

Starters

- Butternut squash ravioli, wilted greens , toasted pine nuts and a roasted tomato velouté (v)
- Smoked ham hock with pickled vegetables and and salsa verde
- Creamed leeks and mushrooms on toasted ciabatta (v)
- Roasted red pepper and tomato chili soup with baby basil and sour cream (v)

Mains

- Crisp pork belly on celeriac puree with sweet potato fondant , buttered asparagus and pork jus
- Pan fried cod in a mix vegetable Thai broth
- Roasted lamb rump with creamed potato, carrot puree and baby roasted vegetables
- Caper and sun dried tomato polenta with med veg and air dried tomatoes with a herb oil
- Creamed spinach and gnocchi tagliatelli
- Pad Thai noodles with crisp veg and toasted cashews (v)
- French trimmed chicken breast , mushroom quinoa , pea purée and Parma ham crisp with chicken jus

Desserts

- Vanilla panna cotta with cinnamon poached pear and a nutty praline
- Chocolate orange mousse with chocolate crumb, burnt orange segments and orange gel
- Citrus tart with fresh berries and whipped cream
- Chocolate fondant with vanilla ice cream and toasted hazelnuts



COLD FORK BANQUET MENU (Self Service)

All prices are inclusive of VAT

Something a little more sophisticated than your normal finger buffet, perfect for an afternoon event, or on a bright summers evening! Yours guests will have the pick of all of these artisan goods.

£11.00 Per Person

- A selection of cold butchers cut gammon, Beef, Parma Ham and chorizo served with homemade pickles and chutneys.
- Homemade feta and red onion quiche (v)
- Homemade chunky coleslaw (v)
- Potato salad with salsa verde (v)
- Homemade bread selection with butter (v)
- Meze of olives, sun dried tomatoes and humus (v)
- Lemon cous cous with Mediterranean vegetables (v)

Why not add a dessert option for an additional £2.00 per person

Desserts

- Chocolate orange brownie
- Fresh fruit platter
- Spiced carrot cake with cream cheese frosting
- Chocolate cheese cake
- Assortment of homemade shortbreads
- Build your own eton mess station



CANAPÉ SELECTION

All prices are inclusive of VAT

Presented on silver platters or rustic wooden boards and served to your guests by uniformed staff

Choice of 4 canapés £6.60 per person

Choice of 5 canapés £7.90 per person

Choice of 6 canapés £9.90 per person

Canapes

- Smoked salmon, cream cheese and chive blinis
- Open fig with black pepper feta and Parma ham
- Spicy tomato and spring onion bruschetta (v)
- Mini feta greek burgers (v)
- Mini caramelised red onion beef burgers
- Tomato, basil and mozzarella bites (v)
- Red onion and spinach tarts (v)
- Cucumber and cream cheese bruschetta (v)
- Mini retro prawn cocktails served in kiln jars
- Thai salmon filo parcel
- Cucumber wedge with whipped feta and sun dried tomato (v)
- Pea and mint soup served in mini kiln jars with fresh pea shoots (v)



HOT BANQUET MENU (Page 1)

All prices are inclusive of VAT

The perfect alternative to a formal banquet – your guests are invited to the buffet table in table order, where they will be served the dish of their choice by uniformed staff

£15.00 per person

Choose any one of the below suggested menu options:

Curry Night Menu

- Thai green vegetable curry (v)
- Lamb rogan josh
- Spinach and sweet potato dahl (v)
- Chicken balti
- Homemade naan breads, chutneys and sides

Suggested Dessert £3.00 per head

- Spiced chocolate orange brownie with fresh cream

Italian Menu

- Selection of italian meats with basil tomato and mozzarella skewers , fresh baked breads and dipping oils
- Gnocchi arabiatta (v)
- Mixed vegetable lasagne (v)
- Chicken pesto penne pasta
- Chorizo olive and feta fusilli

Suggested Dessert £3.00 per head

- Build your own Eton mess



HOT BANQUET MENU (Page 2)

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The perfect alternative to a formal banquet – your guests are invited to the buffet table in table order, where they will be served the dish of their choice by uniformed staff

£15.00 per person

Choose any one of the below suggested menu options:

Street Food Menu

- BBQ pulled pork with Italian slaw
- Peri peri chicken with iceberg lettuce and pickled vegetables
- Shredded chili beef with mixed bean salad
- Spicy chickpea, potato and spinach with shredded lettuce (v)
- Vietnamese stir fried vegetables with mixed bean rice (v)

Suggested Dessert £3.00 per head

- Churros with hot chocolate dipping sauce served with minted pineapple skewers

British Menu

- Homemade steak and ale pie
- Vegetarian toad in the hole (v)
- Creamy mashed potatoes (v)
- Seasonal vegetables (v)
- Onion gravy

Suggested Dessert £3.00 per head

- Lemon tart with Chantilly cream



FINGER BUFFET SELECTOR MENU

All prices are inclusive of VAT

4 Choices £7.50 per person 5 Choices £8.75 per person

6 Choices £9.90 per person 7 Choices £11.00 per person

Includes 3 assorted finger rolls per person, filled with a selection of meat, fish and vegetarian fillings, as one choice

Bites

- Tandoori chicken skewer with minted yoghurt
- Wedges of spinach, tomato and feta quiche (v)
- Mini open prawn cocktails
- Spiced chorizo sausage roll
- Pesto mediterranean vegetable pinwheel (v)
- Sticky Chinese chicken bites
- Classic egg caesar salad
- Italian meat platter with mini breads
- Assorted crisps (v)
- Herb roasted new potatoes (v)
- Onion bahjis with mango chutney (v)

Why not add a dessert option for an additional £2.00 per person

Desserts

- Chocolate orange brownie
- Fresh fruit platter
- Spiced carrot cake with cream cheese frosting
- Chocolate cheese cake
- Assortment of homemade shortbreads
- Build your own Eton mess station

