



£12.50 per person

Includes:

Selection of finger sandwiches, served on malted bloomer bread with salad.

Choose three fillings.

Honeyglazed ham salad

Hummus and roasted pepper (vegan)

Mature cheddar and chutney

Chicken and bacon pepper mayo

Tuna and red onion

Egg mayo and cress

BLT (bacon, lettuce and tomato)

Cream cheese and cucumber

Homemade sausage rolls. Choose two flavours.

Pork and thyme
Pork and cheddar
Pork and chorizo
Pork and chilli jam
Pork and apple

Mini homemade quiche. Choose two flavours.

Quiche Lorraine
Cheddar and caramelised onion
Roasted pepper and chorizo
Ham and wild mushroom
Goats cheese, spinach and tomato

Traybake. Choose two flavours.

Triple chocolate brownie

Victoria sponge

Lemon drizzle

Carrot cake with spiced butter cream

Coffee cake

Bakewell slice





£25 - £35 per person, 3 courses

Snacks

Warm bread served with flavoured butter or balsamic and oil

Marinated olives

Starters

Warm baked camembert with chilli jam or garlic and rosemary, served with crusty warm bread

Homemade soup, served with fresh warm bread

Mussels ala cream

Seafood chowder

Fresh onion bahji served with coriander yoghurt and picked golden sultanas

Ham hock terrine, served with celariac and toast

Warm Thai duck salad with pomegranate dressing

Fresh scallops, cauliflower purée, charred cauliflower, candied walnuts and apple

Fresh scallops with pea purée, crispy Parma ham, black pudding soil

Bruschetta with a goats cheese crumb

Black pudding quail scotch egg, served with burnt apple purée and crispy Parma ham

Charcuterie board - chorizo, salami, Palma ham, terrine and pickles

Citrus gravlax, pickled beetroot, cucumber dill emulsion

Smoked haddock scotch egg, parsley sauce, radish

Goats cheese mouse, apple, beetroot, toast

Mackerel pate, pickled cucumber, creme fresh, sourdough toast

Curried fish cakes, curried mayo, pickled sultanas

Mains

Fish and chips served with mushy peas, homemade tartar sauce

Fresh baked fish pie with parmesan crust, served with seasonal veg

Whole catch of the day, salsa verde, salad, herbed new potatoes

Fresh bacon and leek mussels

Chowder

Fresh crab risotto, served with golden pan-fried sea bream and samphire

Mushroom/ beetroot/ squash risotto

Slow roasted jacobs ladder, served with spring onion mash, charred greens and mushroom purée
Spinach and lentil Wellington served with fresh veg, hassleback potatoes and red wine sauce
Slow roasted lamb shank, kale and dauphinoise potaotes and deep rich red wine sauce
Cod, sauté potatoes, fresh green beans, prawn and white wine sauce
Roasted belly pork, mustard mash, kale, black pudding croute, apple purée
Honey glazed duck bread, potatoes terrine, braised red cabbage, red cabbage purée tender
stem jus

Cassoulet of beans and chorizo stew, roasted hake fillet served with warm bread

Classic beef bourguignon with creamy mash, crispy Parma ham

Lamb rump with fondant potatoes, kale, tender, parsnip purée, jus

Sea bream, confit fennel, mash, charred greens, prawn beurre blanc

Winter ratatouille with pan-fried hake, tarragon beurre blanc

Desserts

Orange and white chocolate bread and butter pudding served with cce cream or creme anglaise

Sticky toffee pudding, carmel sauce, ice cream, pouring cream or creme anglaise

Fresh baked custard tart, cherry ice cream

Belgium chocolate mousse, caramelised bananas, honeycomb, salted caramel ice cream White chocolate & raspberry panna cotta served with raspberry sorbet, soil and raspberries

Winter crumble, served with creme anglaise or ice cream

Warm baked vanilla rice pudding with blackberries

White chocolate and blueberry brûlée served with shortbread biscuit

Trio cheese board, served with chutney, crackers and fresh fruit

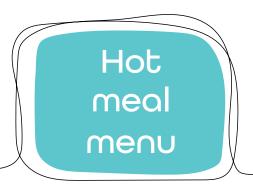
Praline and chocolate delice, chocolate mousse with salted caramel ice cream, popcorn caramel sauce

Lemon citrus tart, Italian meringue, raspberry curd, candied nuts and raspberry sorbet

Passion fruit cheese cake, cardamon and whisky syrup and passion fruit sorbet

Eton mess tropical or berry





£12 - £15 Minimum 10 people

Beef chilli served with long grain rice and garlic bread
Chicken tikka masala served with basmati rice, poppadoms and nan bread
Beef lasagna served with salad and garlic bread
Fish pie served with greens and fresh bread
Chicken chasseur served with long grain rice
Chicken leg in a bacon, leek and cream sauce served with sauté potatoes and green beans
Cottage pie served with fresh greens

Chicken pathia served with long grain rice and popdoms

Cauliflower and chickpea curry served with basmati rice and poppadoms

Five bean chilli served with long grain rice and garlic bread

Vegetable quorn mince lasagna served with salad and garlic bread

Sweet chilli and soy vegetable noddles topped with salmon fillet

Chicken, bacon and leek pie served with roasted new potatoes and greens

Chicken and mushroom pie served with greens and roasted new potatoes





£17.50 Per person

Includes

Chef's selection of finger sandwiches (honeyglazed ham salad, hummus and roasted pepper, smoked salmon and cream cheese, cheese and chutney

Pork and thyme sausage roll

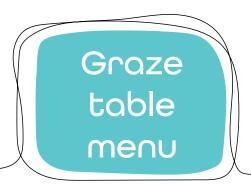
Mini savoury quiche - quiche Lorraine or vegetarian cheddar and onion

Fresh baked fruit and plain scones served with clotted cream and jam

Variety of petit fours

Tea or coffee





£17.50 - £22.50

Menu choices - choose 10 mains and 5 puddings

Mains

Stuffed cherry vine tomato with cream cheese and chive (veggie/Vegan)

Smoked salmon blinis with creme fresh

Melon wrapped with parma ham

Beetroot, whipped goats cheese on toast (Veggie)

Salmon gravlax, cucumber dill mayo

Honey chorizo bites

Crispy bacon, brie and asparagus on toast (veggie)

Chorizo and king prawn

Caramelised onion, feta beetroot on focaccia (veggie/vegan)

Tomato bruschetta (vegan)

Wild tarragon mushroom crostini with truffle oil (vegan)

Ham hock croquettes served with mustard mayo

Tomato, basil and mozzarella (veggie)

Quail egg scotch egg, burnt apple puree, crispy parma ham

Gin gravlax/citrus gravlax, dill mayo

Mini burger sliders

Charcuterie (sliced cold cuts)

Crispy 5 spice belly pork

Shallot onion bhajis, mint yoghurt dip (vegan)

Prawn marie rose in baby gem leaves

Hummus, avocado, roasted peppers in baby gem (veggie/vegan)

Ham hock terrine with celeriac remoulade

Peanut satay with crispy lettuce

Pork and thyme sausage rolls (chilli jam, chorizo, black pudding, bacon and leak)

Hummus and pitta (vegan)

Beetroot hummus with pitta (veggie/ vegan)

Fresh baked bread (veggie)

Ginger tabula (vegan)

Smoked mackerel rillette

Baked camembert

Sweet chilli chicken wings

Thai sweet chilli noodle (veggie)

Olives Jackfruit sliders (vegan)

Bruschetta with goats cheese crumb (veggie) Pea and mint bavarois

Avocado on toast (vegan) Roasted chilli tomatoes and asparagus

Mini cornish pasties Fresh fruits

Goats cheese apple parcels (veggie) Chicken tikka skewers

Crispy shredded duck, pine nut dressing and Cauliflower wings (vegan)

baby gem

Pork fritas Mini veggie quiche

Parma ham wrapped asparagus

Desserts

Crumble Rice pudding

Lemon marble Mini cupcakes

Chocolate and honeycomb mousse Mini frangipane tarts

Passion fruit or strawberry cheesecake Mini pavlovas

Elderflower jelly Mini chocolate eclairs or fruit

Chocolate dipped strawberries Tarts - custard, chocolate, or bakewell

Cookies Tiramisu