

Canapes

5 Canapés £19.00 + VAT | 3 Canapés £11.40+vat
Additional Canapés £3.50 + VAT each
5 Canapés & 3 x Bowl Food £39.50 + VAT per head

Mini Chicken Skewers with Satay Sauce

Honey Glazed Mini Pork Sausages

Mini Beef Burgers

Mini Blinis with Smoked Salmon and Crème Fraiche

Thai Fish Cakes with Dipping Sauce

Mini Yorkshire Puddings with Rare Beef and Horseradish Cream

Smoked Trout Tartlets with Cream Cheese and Lemon Dill

Chorizo Cheese Croquettes

Mushroom Arancini (VE)

Tomato Basil and Artichoke Crostini (V)

Beetroot and Chai Seed Falafel with Tahini Dipping Sauce (VE)

Sweet Potato, Mango and Chutney Fritters (V/VE)

Sweet Canapes

Mini Chocolate Brownies | Mini Macaroons | Mini Raspberry
Cheesecake | Mini Lemon Tarts

Bowl Food

3 Bowls £20.00+VAT | 1 Bowl £6.75+VAT

Chicken Penang with Sticky Rice

Mini Fish and Chips served with Pea Puree

Smokey Pulled Pork, with Crunchy Slaw

Beef Bourguignon with Creamy Mash

Peri Peri Chicken with Black Bean Salsa and Sour Cream

Tomato Burrata Salad with Fresh Basil (V)

Avocado and Mango Salad with Soy and Lime Dressing (V/VE)

Watermelon Feta and Pomegranate Salad (V/VE)

Pasta with Chargrilled Vegetables and Rocket Pesto (V/VE)

Wild Mushroom Risotto with Truffle Oil (V)

Spring / Summer

2 Courses £68.00 + VAT per head | 3 Courses £80.00 + VAT per head

Starters

Smoked Salmon, Cucumber and Avocado Stack

Quail, Asparagus and Parma Ham Salad with roasted red pepper oil

Prawn Cocktail

Wild Mushroom and Gorgonzola Gnocchi (V)

Polenta with Pesto and Chargrilled Vegetables (V/VE)

Mains

Baked Cod with Asparagus, New Baby Potatoes and Cherry Tomatoes

Spring Lamb with Dauphinoise Potatoes and Spring Vegetables

Slow Cooked Beef Cheek in Red Wine with Parmesan Mash and French Green Beans

Italian Chicken with Baby New Potatoes and Summer Greens

Halloumi with Cherry Tomato and Smashed Olive Salad (V)

Butternut Squash and Sage Risotto (V/VE)

Desserts

Mixed Berry Cheesecake | Elderflower & Lemon Posset with Shortbread

Summer Berry Pavlova | Salted Caramel Tart with Sliced Apple

Chocolate Brownie with Berries

Fruit platter | Cheese Selection (£4 + VAT supplement)

Vegan, Gluten-Free Options on Request

Autumn / Winter Menu

2 Courses £68 + VAT per head 3 Courses £80.00 + VAT per head

Starters

Spiced Duck with Asian Vegetables

Duck and Orange Parfait served with Chutney and Crostini

Salmon & Smoked Haddock Fish Cake with Homemade Tartare Sauce

Chargrilled Artichoke, Quails Egg, Asparagus, Parma Ham Salad (also V)

Polenta with Pesto and Chargrilled Vegetables (V)

Mains

Grilled Salmon with Tender Stem Broccoli and Sweet Potato Mash

White Wine, Mushroom and Tarragon Chicken with Crushed New Potatoes
and French Green Beans

Slow Cooked Beef Cheek with Creamy Truffle Mash and Seasonal
Vegetables

Roasted Rump Lamb with Dauphinoise Potatoes and Seasonal Vegetables

Vegan Wellington with New Baby Potatoes and Seasonal Vegetables (VE)

Thai Spinach, Aubergine and Chickpea Curry with Thai Rice (V/VE)

Mushroom Risotto with Truffle Oil (V/VE)

Desserts

Warm Chocolate and Cranberry Brownie | Tiramisu

Cinnamon and Apple Tart with Vanilla Ice-Cream | Winter Fruit Crumble

Fruit platter | Cheese Selection (£4 + VAT supplement)

Vegan, Gluten-Free Options on Request

Children's Menu

£15+VAT per person

2 courses

*Please select one meal for **ALL** children

Mac & Cheese

Falafel and Salad

Mini Burger and Chips

Cumberland Sausages and Mash

Chicken Goujons and Chips

Fish Goujons and Chips

All served with vegetables or crudité and hummus

Dessert

Two scoops of Ice Cream

Brownie with Ice Cream

Knickerbocker Glory

Bowl of Berries

Afternoon Tea

£28+VAT per person

Mini Homemade Sausage Rolls with Pork and Fennel

Mini Sausage Rolls with Goats Cheese, Chickpeas and Red Pepper (V)

Mini Quiche with Feta, Smoked Salmon and Dill

Mini Quiche with Mediterranean Vegetables (V)

Finger Sandwiches

Please select 6 options

Chicken with Lemon and Tarragon

Rare Roast Beef with Horseradish and Watercress

Smoked Salmon with Dill Cream Cheese

Ham and Cheese

Cucumber and Cream Cheese (V)

Egg Mayonnaise and Cress (V)

Cheese and Pickle (V)

Humus and Grilled Vegetables (V)

Sweet

Please select 3 options

Chocolate Brownies | Lemon and Raspberry Tart | Mini Macarons

Mini Carrot Cake | Mini Scones with Jam and Cream

Tea and Coffee Selection

Vegan, Gluten-Free Options on Request

Sharing Platter

£71.00+VAT per head

Additional side £6.00+VAT | Additional Main £11.00+VAT

Please choose 3 sides and 2 mains

SIDES

Antipasti: Cured Meats, Olives, Crostini and Sun-Dried Tomatoes

Cheese Board with Chutney, Grapes and Figs (V)

Padron Peppers (V)

Heritage Tomato and Mozzarella Salad (V)

Watermelon and Feta Salad (V)

Goats Cheese, Beetroot and Pomegranate Salad (V)

Edamame Bean, Sugar Snap Pea and Spring Onion Salad (VE)

Vegan Chickpea, Roasted Red Pepper and Spinach Roll (VE)

Butternut Squash and Goats Cheese Empanadas (V)

Mushroom Arancini Balls (VE)

Beetroot and Chai Seed Falafel (VE)

Hot Flatbreads and Humous (VE)

Lemon Scented Cous Cous (VE)

MEAT/FISH/VEGAN

Peri Peri Chicken with Sour Cream

Pan Fried Chicken Thighs Marinated in White Wine and Garlic

Harris, and Mint Lamb Skewers

Slow Roasted Spiced Moroccan Lamb Shoulder

Grilled Salmon

Mini Fishcakes with mango and Avocado Salsa

Grilled Halloumi (VE)

Aubergine Chickpea and Sweet Potato Tagine (VE)

DESSERT

Summer Fruit Pavlova | Mini Brownies

Barbecue Menu

2 Courses £60 + VAT per head 3 Mains, 3 Salads & Dessert

Additional Main £5 + VAT per person

MAINS

Prime Beef Burger

Honey Glazed Cumberland Sausage

Cajun Chicken Fillet

New York Style Jumbo Hot Dogs

Korean Chicken Skewers

Mini Fishcakes with Mango and Avocado Salsa

Halloumi Burger (V)

Black Bean & Sweet Potato Burger (V/VE)

SALADS

Crispy Green Leaf Salad (V)

Cooked Beetroot, Goats Cheese, and Pomegranate Salad (V)

Tomato, Avocado, and Black Olive Salad (V)

Roasted Mediterranean Vegetable & Cous Cous Salad (V)

DESSERTS

Mini Tubs of Ice Cream | Eton Mess | Fruit Platter

Evening Snacks

£6.75+VAT per item per person

Bacon Baps

Sausage Rolls (Vegan, Vegetarian on request)

Fish and Chip Cones

Pulled Pork Wraps

Cheese Toasties (V)

Macaroni and Cheese (V)

Goats Cheese, Spinach and Butternut Squash Quesadilla (V)

Working Lunch

£27+VAT Per Person

Finger and Wrap Sandwich Selection

Homemade Sausage Rolls (V/VE)

Butternut Squash, Roasted Pepper and Chickpea Roll (VE)

Mini Quiche with Feta, Smoked Salmon and Dill

Mini Quiche with Mediterranean Vegetables (V)

SALADS

Roasted Vegetables, Cous Cous and Mint Salad (VE)

Rocket, Beetroot, Goats Cheese and Pomegranate Salad (V)

DESSERT

Please select 3 options

Chocolate Brownies | Lemon and Raspberry Tart | Mini Macaroons

Mini Carrot Cake

Breakfast Menu

Tea and Coffee Selection - £2.50+VAT

Pastries - £3.00+VAT

Bacon/Egg Baps - £4.50+VAT

Granola Pots - £4.50+VAT

Fruit Platter - £5.00+VAT

Christmas Festive Menu

2 Courses £61 + VAT per head | 3 Courses £75.50 + VAT per head

STARTERS

Parma Ham Fig and Stilton Salad

Smoked Salmon and Roasted Beetroot served on Rye Bread with Horseradish
Crème Fraiche

Prawn Cocktail

Duck and Orange Pâté served with Crostini and Chutney

Wild Mushroom and Gorgonzola Gnocchi (V)

Polenta with Pesto and Chargrilled Vegetables (V/VE)

MAIN COURSE

Beef Bourguignon with Creamy Mash and Seasonal Vegetables

Roast Turkey with Apricot Stuffing and Seasonal Vegetables with Cranberry
Sauce

Salmon En Croute with Baby New Potatoes and Seasonal Vegetables

Vegan Wellington served with New Baby Potatoes and Seasonal Vegetables
(V/VE)

DESSERTS

Sticky Toffee Pudding

Christmas Pudding with Brandy Cream

Winter Fruit Crumble (V/VE/GF)

Tiramisu

Fruit Platter | Cheese Selection (£4 + VAT supplement)

Vegan, Gluten-Free Options on Request