



*supplement charge may apply

Contents page

Canapes	2-5
Bowl food	6-7
Starters	8-10
Main course	11-17
Dessert	18-20
Kids menu	21
Food display	22-23
BBQ	24-25
Late night food	26
Grazing	27
Before & after	28

\

*supplement charge may apply

CANAPÉS

Meat

- Crispy pork, spring onion & ginger lollipops with hoisin dip
- Crispy chicken & tarragon bon bon with truffle aioli
- Pulled pork crostini with pickled carrot
- Beef carpaccio with celeriac slaw
- Slow braised beef short rib croquette with piccalilli
- Ham hock, beer mustard & parsley terrine with soft-boiled quails egg
- Chicken satay skewers with a peanut dipping sauce
- Mini lamb kofta with cucumber & mint yogurt
- Melon & Parma ham skewers
- Mini Yorkshire pudding with roast beef & horseradish
- Charred asparagus wrapped in prosciutto served with a cold béarnaise sauce (Seasonal)
- Sweetcorn & spring onion fritter with chorizo jam
- Glazed pork belly bites with pickled cucumber
- Honey & soy roast duck, pickled carrot & mooli, crispy shallot
- Rare beef fillet, caramelised shallot relish, garlic toast
- Black pudding, crispy pancetta & apple sauce
- Slow-cooked lamb shoulder tagine, butternut squash cup, mint & nigella seed yogurt
- Shepherd's pie with sweet potato mash
- Honey & mustard cocktail sausage
- Chicken & ham hock scotch egg with tarragon mayo
- Chicken tikka skewer with coronation crème fraîche

*supplement charge may apply

CANAPÉS

Vegetarian

- Goats cheese & thyme tart with beetroot relish
- Tomato soup shooters with mini grilled cheese sandwiches
 - Tomato, mozzarella & basil skewers
 - Chilled gazpacho shot
 - Pea, mint & feta cucumber cup
- Halloumi, olive & artichoke bruschetta with harissa
 - Shallot, thyme & asparagus tartlet
 - Cornbread with goats cheese & tomato jam
- Wild mushroom & stilton tart, truffle oil & chives
 - Feta, sun-blushed tomato & olive salad, wrapped
in charred courgette
- Sage & onion seed mini scone topped with red onion marmalade &
goats cheese
- Honey-roast parsnip, wholegrain mustard & apple bruschetta
 - Sweet potato arancini with sweet potato purée
- Tempura sprouting broccoli with soy & coriander dip

Vegan

- Garlic crostini, beetroot hummus & picked apple
 - Sweet potato falafel
 - Squash arancini, squash & sage puree
 - Savoury shortbread, garlic & coriander hummus, house dried
tomatoes
 - Charred corn bread, tomato jam
- (many of the above vegetarian options can also be made vegan)

*supplement charge may apply

CANAPÉS

Fish

Scallop, chorizo & crème fraîche

Warm smoked haddock tart

Miso cured salmon & Asian slaw

Seared tuna skewers with soy coriander & chilli dip

Mini smoked mackerel, horseradish & dill scotch egg

Thai spiced fish cake, mango & papaya salsa

Smoked salmon blini with pickled cucumber
& black pepper crème fraîche

Tempura prawn & sweet chilli dip

Tempura squid with lemon & coriander crème fraîche

*supplement charge may apply

CANAPÉS

Sweet

Strawberry shortcake

Berry meringue cup

Salted caramel peanut butter mousse

Mini lemon tart

Chocolate truffle

Ginger shortbread with poached rhubarb & rhubarb cream

Chocolate cherry brownie bite

Mini macaron (various flavours)

Lemon curd doughnut

Mini scone with strawberry jam, vanilla cream & fresh strawberry

Mini cheesecake (various flavours)

Treacle tart with lemon cream

*supplement charge may apply

BOWL FOOD

Bowl food is more substantial than a canapé, great for a drinks reception or as an alternative to a starter or buffet. Social food that is relaxed, big in flavour but small enough to be eaten at a standing reception.

Meat

Crispy pork cheek, parsnip mash, shallots
 Lamb, hazelnut, feta, mint & sun-blushed tomato salad
 Lamb shoulder tagine, mint cous cous, toasted almonds
 Slow-braised pork belly, sage mash, cider apple sauce & crackling
 Rump steak, chips, watercress & beer mustard
 Slow-braised blade of beef, parmesan polenta, pancetta crisp, red wine sauce
 Sesame coated chicken with Asian noodle salad
 Confit duck & pistachio croquette with lemon thyme mash
 Chicken & smoked bacon cassoulet
 Smoked duck, watermelon, feta & hazelnut salad

Fish

Seared scallop, pea, crayfish & leek risotto
 Sesame crusted salmon with spring onion noodles
 Sea bass & crispy mussels with pickled cucumber & fennel salad
 Moules marinière
 Prawn & chorizo paella
 Bouillabaisse

*supplement charge may apply

Smoked haddock fish cake with shaved fennel salad
 Crab, fennel & watercress salad with a citrus dressing
 Seared tuna niçoise salad

Vegetarian

Crispy potato gnocchi with roasted butternut squash & sage burnt
 butter sauce
 Chickpea, sweet potato & sprouting broccoli curry topped with
 lemon yogurt & toasted almonds
 Wild mushroom risotto with shaved Parmesan
 Sesame crusted tofu, pak choi, sticky rice & soy dressing

Dessert

Crème brûlée
 Amaretto tiramisu
 Brown bread treacle tart & mixed spice ice cream
 White chocolate & pistachio mousse with biscotti
 Vanilla panna cotta with honey roasted peaches
 Glazed lemon tart with raspberries & crème fraîche

*supplement charge may apply

STARTERS

Meat

- Pressed ham hock terrine, mixed leaves & pickles
- Venison carpaccio, pickled wild mushrooms, celeriac remoulade,
truffle oil & wild rocket* £1.50
- Chicken, shallot & lemon thyme terrine
- Smoked ham hock, celeriac & apple salad
- Pigeon breast, cauliflower purée, wild rocket, beetroot & toasted
hazelnuts* £1.00 seasonal
- Quail & mushroom terrine with toasted brioche
& onion chutney* £1.50 seasonal
- Peppered beef carpaccio, caper, crispy shallot,
Parmesan & rocket* £1.50 seasonal
- Black pudding, crispy pancetta, garlic mash & apple sauce
- Parma ham, grilled peach, mozzarella salad with wild rocket & herb
salad
- Pressed duck, cherry puree, pickled cherries & wild mushrooms,
prune chutney & pistachio crumb
- Chicken liver parfait, red onion marmalade,
toasted wholemeal sourdough
- Guinea fowl & pheasant rilette, spiced apple chutney, cranberry gel
& chicory (seasonal)
- Slow braised venison ragu, sage and truffle gnocchi, wild mushrooms
and Parmesan
- Beef short rib croquette, Brussel tops, celeriac purée, red wine and
thyme sauce
- Crispy pork belly, caramelised parsnip purée, tender stem broccoli,
apple, sage and cider sauce

*supplement charge may apply

Fish

Cured salmon with horseradish crème fraîche,
watercress & lemon purée

Potted rainbow trout with fennel & cucumber salad & crisp breads

Smoked salmon terrine, wasabi mayo, citrus salad,
lemon gel & baby leaf

Cured & scorched mackerel fillet, cucumber jelly, pickled candy
beetroot, toasted sesame seeds* £1.50

Seared scallops, pea & mint puree, crispy pancetta & lemon gel*
£1.50

Vegetarian

Beetroot, goats cheese & spring onion tart

Goats cheese with pickled beetroot, roasted hazelnuts, honey &
thyme dressing

Roasted squash, red onion & feta salad with toasted cumin seeds &
buttermilk dressing

Marinated tomato salad with balsamic red onions

Beetroot & Gorgonzola tart with crispy wild rocket shallot &
balsamic dressing

Vegan

Char grilled artichoke, lentil & sun blushed tomato salad, with
savoury granola, cashew sour cream dressing

Pearl barley salad, maple roast carrots, balsamic red onion, tender
stem broccoli, pecans & herb oil

*supplement charge may apply

Beetroot carpaccio, toasted walnuts, compressed pear, wild rocket,
maple & thyme dressing

Soup

Roasted butternut squash soup with crispy sage & lemon oil

Garden pea & ham soup with black pudding fritter

Leek & potato soup with chive crème fraiche & crispy leeks

Curried cauliflower soup with cauliflower bhaji & black onion seeds

Sharing boards

Antipasti | Mozzarella, artichokes, olives, sun blushed tomatoes,
roast peppers, olive oil & balsamic, cured meats, focaccia

Fish | Smoked salmon, coriander & lime king prawns, smoked
mackerel pate, calamari, pumpernickel, caper, lemon & chive potato
salad *£1.50

Mediterranean | Harissa hummus, feta stuffed peppers, spicy roast
nuts, warm pitta, olives, feta, sweet potato falafel, lamb kofta

Ploughmans | Scotch egg, sausage rolls, mature cheddar, stilton,
piccalilli, red onion jam, grapes, celery, apples & fresh bread *£1.00

Terrine | Ham hock terrine or chicken terrine, piccalilli, red onion
jam, caper berries, gherkins, balsamic pickled onions, sourdough
toast

*supplement charge may apply

MAIN COURSE

Chicken

- Chicken breast, thyme potato bake, fine beans, hazelnut pesto
- Chicken breast with potato rosti, creamed leeks, Pancetta & wild mushroom sauce
- Roast chicken breast, chicken & ham hock croquette, wilted greens, butternut squash puree & red wine sauce
- Lemon thyme roasted chicken, potato & bacon bake, fine beans & salsa verdi

Game

- Loin of venison, root vegetable terrine, shallot purée, roast broccoli, crispy shallot & red wine sauce* £4.50
- Roast duck breast, beetroot purée, roast baby carrots, tender-stem broccoli, game chips & red wine sauce* £3.50
- Pheasant breast, confit leg & wild mushroom bon bons, potato & celeriac terrine, tender-stem broccoli & blackberries* £3.00 seasonal
- Roast breast of guinea fowl, Caesar salad, anchovies, crispy Parma ham, croutons* £3.50 seasonal
- Roast duck breast, confit leg, dauphinoise potatoes, braised red cabbage, wilted greens & blackberry sauce* £3.50 seasonal

*supplement charge may apply

Beef

Shin of beef, smoked cheddar mash, spinach, capers,
carrots & red wine sauce

Venison haunch steak, boulangère potatoes, green beans, roasted red
onions, blueberry & rosemary sauce*£3.50

Charred rump of beef, confit garlic mash, maple roast carrots, baby
leeks, caramelised baby onions, thyme & port sauce

Slow-braised blade of beef & charred fillet of beef, squash purée,
crispy artichokes, broad beans,
wild mushroom & marjoram sauce* £4.50

Slow-braised blade of beef, horseradish mash, roasted baby onion &
mushrooms, wilted spinach & bacon sauce

Slow-braised beef & charred fillet with celeriac puree, salt-baked
parsnips & greens, red wine sauce* £4.50

Pork

Slow-braised pork belly, confit garlic mash, spring greens, apple
sauce & crackling

Bacon wrapped pork fillet with butternut squash purée, tender-stem
broccoli, crispy herb gnocchi, roast baby carrots, sage & cider sauce

*supplement charge may apply

Lamb

Roast rump of lamb, celeriac & bay dauphinoise, green beans & confit garlic* £3.50

Charred lamb, slow braised crispy shoulder, sweet potato purée, confit garlic creamed savoy & red wine sauce* £3.50

Roast rump of lamb, cannellini bean & garlic purée, green beans, crispy shallot & rosemary sauce* £3.50

Rump of lamb, sweet potato fondant, baby courgettes, wilted spinach, pea, broad bean & feta salsa* £3.50

Rack of lamb, confit new potatoes, roast red pepper purée, sun-blushed tomatoes, black olive tapenade, roast courgettes & oregano sauce* £4.50

*supplement charge may apply

MAIN COURSE

Fish

Pan-fried hake, heritage tomatoes, charred asparagus, bacon rosti & lemon oil (seasonal)

Pan fried sea bream, braised chicory & fennel, spinach, cauliflower puree & cauliflower fritter

Pan-fried salmon, lemon & dill crushed new potatoes, green beans & salsa verde

Smoked haddock fish cake, wilted spinach, soft poached egg & whole-grain mustard sauce

Pan fried seabass fillet, pak choi & spring onion broth, crispy mussels*£3.00

Poached halibut, lobster & chervil tortellini, charred spring onion, braised baby fennel & lemon emulsion*£5.00

Pan fried sea trout, baby gem, asparagus, & pea fricassee, lemon puree & crispy mussels

*supplement charge may apply

Vegetarian

Chickpea, spinach & paneer curry, spring onion bhaji & yogurt

Herb gnocchi, roasted butternut squash, sprouting broccoli,
Parmesan & lemon oil

Roast pumpkin & thyme risotto with crème fraiche & crispy
wild rocket

Pea & mint risotto with rocket salad (vegan)

Cauliflower, Parmesan & truffle arancini, cauliflower purée,
charred purple sprouting broccoli, parmesan crisp & truffle oil

Asparagus, pea & mint risotto with a crispy poached egg, basil
oil & Parmesan

Vegan

Sweet potato cannelloni, stuffed with spinach, wild mushroom &
vegan cream cheese with a tomato & basil sauce

Celeriac, calvalo nero & chestnut lasagne with a rocket & vegan
parmesan salad

Sweet potato, sun blushed tomato & oregano arancini, sweet potato
puree, charred tender stem broccoli, lemon oil & crispy wild rocket

Pea, broad bean & fennel risotto, charred courgettes & leeks, herb
oil & vegan cream cheese

*supplement charge may apply

MAIN COURSE

Sharing boards

Honey & citrus roast shoulder of pork with crackling
& fresh peach salsa

Slow cooked mustard marinated brisket of beef

Slow cooked aromatic shoulder of lamb with pomegranate

Lemon & herb chicken with chimichurri

Roast dinner sharing board

(choose from one or two of the following meats)

Slow roast shoulder of pork, pork belly, roast chicken, slow roast
shoulder of lamb, roast beef

All served with roast potatoes, seasonal vegetables, sauces

*supplement charge may apply

Sharing board sides

Garlic & shallot buttered greens & summer salsa verde

Chantenay carrots & seasonal baby vegetables

Sweet potato, spinach, preserved lemon & black olive salad

Persian wild rice with caramelised onion, flaked almonds &
pomegranate dressing

Chilli roast squash with feta & toasted pumpkin seeds

Quinoa with raw beetroot, rocket, orange & mint

New potato, pickled red onion, wholegrain mustard & mint salad

Raw slaw with carrot, red cabbage, fennel,
toasted seeds & fresh herbs

Green bean salad with orange, chilli & garlic dressing
& toasted almonds

Heritage tomato, feta, fresh oregano & chilli salad

Baby summer leaf, watercress & herb salad

Minted new potatoes

*supplement charge may apply

DESSERT

Warm

Sticky toffee pudding, toffee sauce,
honey & bourbon glazed dates, vanilla ice cream

Pear & almond tart with clotted cream

Rhubarb bakewell tart with rhubarb & ginger compote
& clotted cream

Rhubarb, pecan & buttermilk pudding with stem ginger & rhubarb
ice cream

Baked custard tart with cinnamon & gingerbread granola, Calvados
soaked prunes

Seasonal fruit crumble topped with mixed nut granola
& vanilla custard

Baked apple cooked with demerara sugar & raisins, almond crumble
& caramel ice cream

S'mores brownie with salted caramel ice cream

*supplement charge may apply

DESSERT

Cold

Salted caramel & chocolate mess

Eton mess

Chocolate tart with white chocolate & raspberry ice cream

Lemon posset, seasonal berry compote & vanilla shortbread

Glazed passion fruit tart with pistachio mascarpone

Rhubarb & ginger cheesecake

Glazed lemon tart with raspberry curd, raspberries, meringue & pistachio

Orange & cardamon panna cotta with dark chocolate shortbread & almond brittle

Vanilla crème brûlée, charred peaches & almond biscuits

Dark chocolate mousse coffee mascarpone, spiced caramel biscuit

Vanilla crème brûlée, chocolate orange shortbread

Mango panna cotta, charred pineapple, spiced sponge & pink peppercorn caramel

Miniature glazed lemon tart, lemon posset & lemon meringue pie trio*

Dark chocolate mousse, bitter chocolate sorbet, vanilla crème fraîche & sticky toffee popcorn

Summer pudding, berry meringue cup & strawberry ice cream

Chocolate & salted caramel pot

Pimms jelly

Brown sugar panna cotta, bruleed banana, salted caramel, chocolate short-bread crumble

*supplement charge may apply

DESSERT

Vegan

Dark chocolate brownie, stewed berries & vanilla ice cream
 Lemon & orange posset, raspberries & vanilla shortbread
 Selection sorbets with fresh berries

Trio*

We can do a small trio of desserts from our menu, please let us know if you have any personal favourites & we can make some suggestions.

Sharing boards*

Select three desserts (or let us know your favourites)
 Desserts displayed in miniatures on sharing boards for each table, everyone gets one of each dessert.

Sharing desserts*

Pavlova board (various flavours)

Sticky toffee sharing board

*supplement charge may apply

KIDS MENU

Please see below our most popular children's meals choices.
Depending on age, children can also have a smaller portion of
the adult menu.

Starters

Tomato soup

Chopped carrot, cucumber, bread sticks with hummus dip

Mains

Sausage, mash & peas

Chicken goujons, chips & peas

Flatbread cheese & tomato pizza

Fish goujons, chips & peas

Macaroni cheese & garlic bread

Penne pasta, tomato & basil sauce, parmesan

Mac & cheese

Desserts

Double chocolate brownie, vanilla ice cream

Jelly & ice cream

Sticky toffee pudding, toffee sauce & ice cream

Selection of ice cream with fresh berries

*supplement charge may apply

FOOD DISPLAY

Starters

Bruschetta bar | Selection of breads, oils & toppings

Antipasti station | Cured meats, olives, rocket, mozzarella, grilled peppers, artichokes, sun blushed tomato

Mains

Pie & mash | A selection of up to three pies with a choice of mash, served with gravy & greens

Fish & chips | Traditional style with mushy peas, pickled onions & sauces

Picnic station | Scotch eggs, filled mini rolls, pork pie, smoked ham & salads

Ramen bar | Chicken, pork or vegetarian option

BBQ station | Selection of BBQ meat, fish, vegetable skewers & salads

Seafood bar | Cured salmon, traditional prawn cocktail, oysters & potted shrimp

Taco bar | Hard & soft-shell tacos with spicy chicken or beef, served with salads

Comfort food station | Truffle mac & cheese, hotpot, chili cheese nachos, mini sausage & mash

Slider bar | Pulled pork, beef brisket, mushroom & halloumi, fries & slaw

*supplement charge may apply

Kebab station | Moroccan spiced lamb kebabs,
garlic, herb & pomegranate molasses chicken kebabs, sweet potato,
sun blushed tomato & oregano falafel, pickled red cabbage, Za'atar
marinated slaw, coriander & lemon yogurt, harrisa mayo, hot chilli
peppers, ras al hanout hummus, pomegranate seeds,
lime wedges, khobez wrap

Desserts

Ice cream parlour | Selection of up to four ice creams & a range of
toppings – can be set up as a make your own sundae bar or can be
served from our ice cream trike

Doughnut bar | Doughnut bites with sauces & toppings

S'mores bar | Marshmallows with skewers, sauces, biscuits &
chocolate treats

Dessert display | Miniature desserts served on a gorgeous display to
match the style of your event. Choose a selection of five different
mini desserts, either from our dessert menu or if you have any
personal favourites that are not listed please let us know!

*supplement charge may apply

BBQ

Below are some examples of BBQ items, please get in touch to discuss your options. This can either be served from a station or served to your table

Meat | Red onion & thyme beef burgers

Pork & sage sausages

Sticky BBQ ribs

Moroccan spiced lamb koftas

Garlic & rosemary marinated minute steaks (£2 supplement)

Harissa chicken wings

Lemon & thyme chicken skewers

Fish | Lemon & herb sardines

Lemon & dill salmon

Chilli & garlic king prawns (£1.50 supplement)

Vegetarian | Charred halloumi

Mixed vegetable skewers

Chili & coriander paneer cheese

Salads | Greek salad

Caesar salad

Roasted Mediterranean vegetables salad

Sun-blushed tomato & basil pesto cous cous

New potato salad with crème fraîche, bacon & spring onions

Mixed seasonal leaf salad

Red & yellow cherry tomatoes with basil & wild rocket

Coleslaw

Desserts | Meringues with summer berries & Chantilly cream

*supplement charge may apply

Lemon posset with blueberries & shortbread
Lemon & raspberry cheesecake
Chocolate fudge brownie & ice cream
Pimm's jelly jars
Ice cream trike
Ice cream sandwich bar

*supplement charge may apply

LATE NIGHT FOOD

Savoury

Mini fish & chips
 Mini pulled pork bun
 Mini beef burger
 Mini lamb & mint burger
 Mini charred halloumi & mushroom burger
 Mini macaroni cheese
 Mini nacho portion
 Chip cone
 Crackling & apple sauce cone
 Full size bacon roll
 Full size pulled pork bun
 Full size beef burger
 Full size lamb & mint burger
 Full size charred halloumi & mushroom burger

Sweet

Toasted marshmallow/ s'mores bar
 Alcoholic milkshake & cookies
 Non-alcoholic milkshake & cookies
 Fresh doughnuts & dipping sauce
 Popcorn
 Mini ice cream cones or tubs

Grazing stations

Cured meat platter with olives, sun blushed tomatoes,
 freshly baked bread
 Selection of cheeses with chutney, biscuits, celery & apple

 Handmade sausage rolls, pork pies, scotch eggs, a selection of cured
 meats, chutneys & crudités

*supplement charge may apply

GRAZING

Grazing tables are a relaxed alternative to canapes and the antidote to the beige buffet. Think tables laden with meats, cheeses & delicious nibbles to keep you and your guests going. Styled using fresh foliage, herbs, florals, candles & props to suit your style our grazing tables create a fabulous talking point for guests.

Our stations a built using the best of the seasons produce so the below is an indication of what can be included. If you would like to add items that aren't on the list or want to make sure specific foods are included just ask.

The traditional grazing station:

British and continental artisan cheeses (Stilton, cheddar, goats cheese, brie, manchego, mozzarella...)

Cured meats (salami, bresaola, serrano ham, chorizo...), Local honey, nuts & dried fruits

Chutneys, humus, dips

Fresh seasonal fruits & vegetables (pomegranate, figs, grapes, tomatoes, berries, radishes...)

Selection of fresh breads, crackers, breadsticks and pretzels

Grilled peppers & courgettes

Marinated olives, capers, cornichons, feta stuffed peppers, artichokes

Like the idea of grazing but at a different time of day? Talk to us about our other grazing options including breakfast & brunch

*supplement charge may apply

BEFORE & AFTER

Rehearsal dinner

A rehearsal dinner is a special time for the bride and groom and their families & close friends involved in the wedding party to relax and enjoy each other's company before the big day.

We provide catering services formal or informal with a wide array of menu options, décor, & support for the wedding couple as they spend this special time with their close friends and family.

Post wedding breakfast, brunch or lunch

A post-wedding meal is a great way to reconnect after the big celebration with those who came from far & wide - it's an opportunity to really thank them for coming & give them a great meal before they head back home.

It also keeps the celebrations going just that little bit longer!
We can organise post wedding meals at your home, venue or a location of your choice
(we have set up tables in orchards, packed picnics for punting & boarded boats!).

*supplement charge may apply