



*supplement charge may apply

Contents page

Canapes	2-5
Bowl food	6-7
Starters	8-10
Main course	11-17
Dessert	18-20
Food display	21-22
BBQ	23-24
Christmas party menu example	25
Christmas buffet menu example	26
Christmas bowl food event example	27

*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

*supplement charge may apply

CANAPÉS

Fish

Scallop, chorizo & crème fraîche

Warm smoked haddock tart

Miso cured salmon & Asian slaw

Smoked salmon, black pepper crème fraiche & chive blini

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 fraiche

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

Red onion & thyme tart with a rocket & Parmesan salad

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

*supplement charge may apply

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 | Smoke 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*

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

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*

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

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

*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

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

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

Caeser 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

*supplement charge may apply

Desserts | Meringues with summer berries & Chantilly cream
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

CHRISTMAS PARTY MENU EXAMPLE

Starters

- Beetroot cured salmon, lemon gel, horseradish creme fraiche,
pumpernickel toast
- Pork, apple & sage terrine, apple chutney, sourdough crisp, herb oil
and leaf
- Roasted butternut squash salad, roasted red onions, chicory, garlic &
buttermilk dressing, pecan crumb

Mains

- Roast Turkey, rosemary roasted new potatoes, maple glazed root
vegetables, stuffing, cranberry sauce & gravy
- Confit garlic & thyme gnocchi, Jerusalem artichoke puree, tender
stem broccoli, chestnuts, crispy sage & herb oil
- Hake, lemon & marjoram crushed potatoes, saffron braised fennel,
tender stem broccoli & lemon oil

Dessert

- Christmas pudding, cranberry & orange compote, brandy cream
Vanilla panna cotta, Mango puree, charred pineapple & spiced
sponge
- Dark chocolate tart, fried banana cream, caramelized banana,
hazelnut crumb

*supplement charge may apply

CHRISTMAS BUFFET MENU EXAMPLE

Package 1

Pulled pork, applesauce & crackling
 Roast free-range turkey with cranberry sauce
 Goats cheese & caramelised onion quiche
 Vegan tagine
 Roast root vegetables
 Pearl barley salad with maple roast carrots, balsamic red onions & salsa verde
 Chilli roast squash salad with feta & toasted pumpkin seeds
 New potato, pickled red onion, wholegrain mustard & mint salad
 Selection of bread
 Cake bites / mini desserts*

Package 2

Honey roast ham
 Roast free-range turkey with cranberry sauce
 Sage & beer mustard sausage rolls
 Broccoli, goats cheese & red onion quiche
 Winter vegetable slaw
 New potato, pickled red onion, wholegrain mustard salad
 Honey roast pigs in blankets
 Selection of bread
 Cake bites / mini desserts*

*supplement charge may apply

CHRISTMAS BOWL FOOD EVENT EXAMPLE

Shin of beef, crushed celeriac, Brussel tops, bacon & baby
onion sauce

Glazed pork belly with spiced red cabbage & wholegrain
mustard mash

Pigs in blankets with roast potatoes & bread sauce

Smoked haddock fishcake with spinach & wholegrain mustard
sauce

Pan fried hake with chorizo & butterbean stew

Pan fried gnocchi with winter kale, butternut squash, toasted
hazelnuts & parmesan

Wild mushroom risotto with parmesan & truffle oil

Chocolate orange pot with orange curd, honey & almond
granola

Festive mess

Black forest trifle

*supplement charge may apply