



*supplement charge may apply

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CANAPÉS

Meat

- Crispy pork, spring onion & ginger lollipops with hoisin dip
 - Crispy chicken & tarragon bon bon with truffle aioli
 - Beef carpaccio with celeriac slaw
 - Slow braised beef short rib croquette with piccalilli
- Ham hock, beer mustard & parsley terrine with soft-boiled quails egg
 - Charred asparagus wrapped in prosciutto served with a cold béarnaise sauce (Seasonal)
 - Glazed pork belly bites with pickled cucumber
- Rare beef fillet, caramelised shallot relish, garlic toast
- Slow-cooked lamb shoulder tagine, butternut squash cup, mint & nigella seed yogurt
 - Shepherd's pie with sweet potato mash
- Chicken & ham hock scotch egg with tarragon mayo
- Chicken tikka skewer with coronation crème fraîche
- Roast beef fillet, confit chip, shallot relish, horseradish crème fraîche, watercress
- Curried chicken poppadum crisp, mango chutney, toasted coconut & lime pickle

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CANAPÉS

Vegetarian

Goats cheese & thyme tart with beetroot relish

Pea, mint & feta cucumber cup

Shallot, thyme & asparagus tartlet

Cornbread with goats cheese & tomato jam

Wild mushroom & stilton tart, truffle oil & chives

Sage & onion seed mini scone topped with red onion marmalade & goats cheese

Sweet potato arancini with sweet potato purée

Seasonal tempura vegetables with coriander & lime hoi sin dip

Curried cauliflower poppadum crisp, mango chutney, toasted coconut & lime pickle

Cavolo nero, sweet potato purée, toasted pumpkin seed, pickled red onions

Pink peppercorn cream cheese, rye toast, fig chutney, pecans

Vegan

Garlic crostini, beetroot hummus & picked apple

Sweet potato falafel

Savoury shortbread, garlic & coriander hummus, house dried tomatoes

(many of the above vegetarian options can also be made vegan)

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CANAPÉS

Fish

Warm smoked haddock tart

Seared tuna skewers with soy coriander & chilli dip

Mini smoked mackerel, horseradish & dill scotch egg

Thai spiced fish cake, mango & papaya salsa

Tempura prawn & sweet chilli dip

Tempura squid with lemon & coriander crème fraîche

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STARTERS

Meat

Pressed ham hock terrine, mixed leaves & pickles

Venison carpaccio, pickled wild mushrooms, celeriac remoulade,
truffle oil & wild rocket* £1.50

Smoked ham hock, celeriac & apple salad

Pigeon breast, cauliflower purée, wild rocket, beetroot & toasted
hazelnuts* £1.00 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

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

Smoked ham hock, broad bean, pea & apple salad, watercress,
wholegrain mustard dressing

Buttermilk fried chicken taco, cumin seed slaw, pickled red cabbage,
siracha mayonnaise, sweet chilli cashews

Pastrami, English mustard mayonnaise, kohlrabi slaw, pickles, rye
toast

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Fish

Cured salmon with horseradish crème fraîche,
watercress & lemon purée

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

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

Crab, caper, lemon & crème fraîche salad, cucumber, lemon &
pumpernickel toast

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Vegetarian

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

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

Charred sourdough, whipped feta, house dried tomatoes, capers, olives, kale & pumpkin seed pesto

Buttermilk tempura broccoli, cumin seed slaw, pickled red cabbage, siracha mayonnaise, sweet chilli cashews

Roast fig, pear, candied pecans & blue cheese chicory salad with wholegrain mustard & honey dressing

Buffalo mozzarella, salsa Verdi, wine cherry tomatoes, marcona almonds, peas shoots & chive oil

Heritage tomato salad, charred asparagus, basil & oregano cream cheese, crispy shallot, pea shoots, herb oil

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

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

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Sharing boards

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

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

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

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

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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
- Chicken breast, shallot puree, buttered hispi cabbage, broad bean & pancetta fricassee, tarragon cream sauce

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

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Beef

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

Honey mustard crusted pork fillet, confit garlic & cheddar mash,
buttered savoy cabbage, caramelised apple, pickled apple, crackling
crumb, cider sauce

Crispy pork belly, sweet potato puree, chorizo & oregano bon bons,
tender stem broccoli, madeira 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

Lamb leg steak, charred yellow & green courgettes, cavalo nero, garlic & shallot crispy potatoes, red currant puree, rosemary & thyme sauce

*supplement charge may apply

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

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

Moroccan spiced cauliflower steak, caramelised cauliflower puree,
garlic & shallot buttered greens, lemon & coriander yoghurt,
pomegranate & toasted almonds

Butternut squash, courgette & corn fritters, squash puree, charred
tender stem broccoli, tomato, red onion & caper salsa, parmesan

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

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

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

(many of the above vegetarian options can also be made vegan)

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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

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

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Roast Dinner Sharing Boards

choose from one or two of the following meats

Slow roast shoulder of pork. Bramley apple & sage sauce, crackling

Sage & wholegrain mustard pork belly, Bramley apple & sage sauce,
crackling

Lemon & garlic free-range roast chicken with home-made bread
sauce

Slow roast shoulder of lamb with mint, red onion & caper salsa

Traditional roast beef with horseradish crème fraiche

All served with rosemary & garlic roasted potatoes, honey glazed
parsnips & carrots, garlic & shallot buttered seasonal greens,
wholegrain mustard & thyme Yorkshire puddings, red wine gravy

*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

S'mores brownie with salted caramel ice cream

*supplement charge may apply

DESSERT

Cold

Dark chocolate & salted caramel centre delicie with vanilla ice cream
& cacao tuile

Vanilla panna cotta, sour cherry & bourbon compote, langues de chat
biscuit

Lemon posset, strawberry & mint salsa, hazelnut brittle

Lemon posset, pineapple & basil salsa with pineapple crisp

Glazed passion fruit tart with passion fruit curd, mango mascarpone,
pistachio crumb

Chocolate fudge cheese cake, honeycomb & vanilla ice cream

Chocolate tart with white chocolate & raspberry ice cream

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, spiced apple compote, gingernut biscuit

Vanilla crème brûlée, chocolate orange shortbread

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

Summer pudding, vanilla meringue & strawberry ice cream

Chocolate & salted caramel pot

Pimms jelly

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

Eton mess

*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

Sharing boards*

Select three desserts or let us know some of your favourites!

Desserts are displayed as miniature versions on sharing boards for each table, everyone gets one of each dessert or why not make your favourite dessert larger? Served on sharing boards for guests to dig into at the table.

Sharing Pavlova

Mango, passionfruit, pineapple, kiwi & toasted coconut

Brown sugar meringue, cappuccino mascarpone, caramelised white chocolate, toasted hazelnuts & mocha sauce

Strawberry, raspberry, blueberry, blackberries, raspberry curd, lemon sugar & crushed meringue

Maple mascarpone, bourbon cherry compote, candied pecans, fresh cherries & dark chocolate shavings

Sticky toffee sharing board with bourbon glazed dates, jugs of toffee sauce, sharing bowl of vanilla ice cream

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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

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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

*supplement charge may apply

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

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

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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 are 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!).

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