

canapé menus

COLD CANAPÉS

VEGETARIAN SUSHI

RATATOUILLE & GOATS CHEESE PASTRIES

GOATS CHEESE & ROAST VEGETABLE MINI QUICHE

HAM HOCK ROULADE

with apricot chutney

SMOKED SALMON & CHIVE CREAM CHEESE ROULADE

SMOKED MACKEREL MOUSSE

with horseradish cream

PEPPERED TUNA CARPACCIO WITH PICKLED CAPERS

WARM CANAPÉS

GOAT CHEESE & SWEET POTATO SPRING ROLLS

SPICY MIXED VEGETABLE BHAJIS WITH MINT YOGHURT

MUSHROOM ARANCINI

HOMEMADE PORK & SAGE SAUSAGE ROLLS

GARLIC & HERB CHICKEN SKEWERS

TERIYAKI BEEF & PEPPER BROCHETTES

GARLIC & CHILLI PRAWN SKEWERS

SALMON WITH TERIYAKI & WASABI MAYONNAISE

MINI FISH GOUJONS

NIBBLES

A SELECTION OF CRISPS, NUTS & OLIVES

buffet menus

MENU A

A selection of finger sandwiches
Fresh scones, clotted cream and jam
Assorted cakes

MENU B

A selection of filled baguettes,
Warm mini vegetable quiches,
Warm sausage rolls,
Honey glazed pork chipolatas,
Mini jacket potatoes with cream cheese and chives,
Breaded mushrooms,
Marinated chicken skewers,
Fresh scones, clotted cream and jam

MENU C

A selection of filled baguettes,
Warm mini vegetable quiches,
Apple and sage sausage rolls,
Pizza slices,
Salmon teriyaki,
Mini croques monsieur,
Chocolate brownie
Fresh scones, clotted cream and jam

ALL MENUS INCLUDE TEA & COFFEE

A discretionary service charge of 8% is added to all bills

private dining

PRIVATE DINING MENU 1

BEEF TOMATO AND MOZZARELLA SALAD with Basil Oil

POACHED SALMON RILLETTES & Caviar Crème Fraîche

WARM GOATS CHEESE, BEETROOT CARPACCIO & Candied Walnuts with Truffle Dressing (v)

PORK CUTLET, Confit Garlic Mash, Seasonal Vegetables & Peppercorn Sauce

ROASTED PLAICE FILLETS, Sautéed New Potatoes, Seasonal Vegetables & Lemon Butter Sauce

NUT WELLINGTON WITH VEGETARIAN GRAVY, Seasonal Vegetables & Lemon Butter Sauce (v)

TIRAMISU with Berry Compote

APPLE CRUMBLE TART with Vanilla Ice Cream & Butterscotch Sauce

STICKY TOFFEE PUDDING, Vanilla Ice Cream & Caramel Sauce

PRIVATE DINING MENU 2

ROAST GARLIC AND CARROT SOUP (v)

SALMON THREE WAYS; Beetroot Cured Salmon, Salmon Mousse & Whisky Smoked Salmon

CHICKEN LIVER PATE, Red Onion Chutney, Toasted Brioche & Mixed Leaves

RUMP OF LAMB, Cream of Spinach, Buttered Potato Fondant, Seasonal Vegetables & Red Wine Jus

HAKE FILLET, Parmentier Potatoes, Seasonal Vegetables, Saffron & Mussel Cream

ROAST PEPPER FILLED WITH BRAISED LENTILS topped with Halloumi Cheese, Seasonal Vegetables & Parmentier Potatoes (v)

RICH CHOCOLATE TART with Clotted Cream

BANOFFIE PIE with Caramelized Bananas & Chantilly Cream

ORANGE AND WHITE CHOCOLATE BRIOCHE BREAD AND BUTTER PUDDING & Crème Anglaise

INTERMEDIATE SORBET COURSES AVAILABLE

children's menu

This menu is designed for smaller children. Please choose one from each of the sections below for a plated dinner or two from each if you are selecting items for a buffet. If your child will only eat specific items arranged in a specific way and definitely NOT touching each other, please let us know and we will endeavor to make them happy!

CARROT BATONS, Mini Sausages & Tomato Sauce

CREAMY TOMATO SOUP (v)

GARLIC BREAD (v)

PENNE PASTA and Cheese Sauce (v)

FRESHLY BREAD-CRUMBED CHICKEN BREAST PIECES with Barbecue Dip

MINI COTTAGE PIE

All Served with Steamed Broccoli and Carrots

FRESH FRUIT SALAD

FRUIT JELLY & Ice Cream

VANILLA ICE CREAM with Butterscotch Sauce

casual catering

ASSORTED FINGER BUFFET

HOG ROAST

Our hog roast is served with bread rolls, crackling, stuffing, and apple sauce
Minimum of 60 guests

BBQ

Our BBQ is served with assorted bread rolls and sauces
Minimum of 60 guests

Salad Accompaniments

Baked potatoes with garlic and herb crème fraiche

Buttered grilled sweetcorn

BACON BUTTIES & CONDIMENTS

OUTDOOR STONE PIZZA OVEN

CHEESE BUFFET

CAKE OF CHEESE

drinks list

WINE LIST

WHITE WINE

COLOMBARD VERMENTINO 2016 HAUT DU CANALET RESERVE	£19.75
UNOAKED CHARDONNAY 2015 VEGESAN, BODEGAS CRISTO DEL REY	£20.50
BUSH VINE SAUVIGNON BLANC 2015 LYME FONTAINE	£23.75
PINOT GRIGIO DELLE VENEZIE 2015 AZ AGRICOLE ANSELMI	£24.90
ST VERAN 2015 DOMAINE PHILIPPE CHARMOND	£36.00

RED WINE

GRENACHE SYRAH 2015 HAUT DU CANALET RESERVE	£19.75
CABERNET SAUVIGNON 2015 FINCA LUCIA	£20.50
MONTEPULCIANO D'ABRUZZO 2015 BAJO, AZ AGRICOLE ILAURI	£24.50
MALBEC 2015 CASA JUANITA	£25.50
EXPRESSION BARRIQUE AGED CABERNET SHIRAZ 2009 THE GOOSE	£36.00

CHAMPAGNE AND SPARKLING

CAVA NV BRUT NATUREL	£26.90
PROSECCO NV EXTRA DRY, LE CONTESSE	£27.90
LOUIS D'OR NV BRUT	£39.50

DRINKS MENU

STELLA	£4.00
BECKS VIER	£3.95
BOTTLED BEERS	£4.00
BOTTLED CIDER	£4.50
PIMMS	£5.00
GIN & TONIC	£4.50
VODKA & COKE	£3.50