

# 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 Fraiche

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 HAUT DU CANALET RESERVE  
UNOAKED CHARDONNAY VEGESAN, BODEGAS CRISTO DEL REY  
BUSH VINE SAUVIGNON BLANC LYME FONTAINE  
PINOT GRIGIO DELLE VENEZIE AZ AGRICOLE ANSELMI  
MACON CHARNAY DOMAINE DIDIER ET CATHERINE TRIPOZ

### RED WINE

GRENACHE SYRAH LA FERME PETIT PAUL  
CABERNET SAUVIGNON FINCA LUCIA  
CABERNET MERLOT LE PARADIS, DOMAINE PREIGNES LE VIEUX  
MALBEC CASA JUANITA  
EXPRESSION BARRIQUE AGED CABERNET SHIRAZ THE GOOSE

### CHAMPAGNE AND SPARKLING

CAVA NV BRUT NATUREL  
PROSECCO NV EXTRA DRY, LE CONTESSE  
LOUIS D'OR NV BRUT

---

## DRINKS MENU

---

STELLA  
BECKS VIER  
BOTTLED BEERS  
BOTTLED CIDER  
PIMMS  
GIN & TONIC  
VODKA & COKE