

Event Food-

Canapé Option

COT.D

Smoked Salmon and Dill Cream Cheese on Pumpernickel

Carpaccio of Beef Horseradish on Toast

Brie and Onion Jam on Herb Focaccia

Basil, Mozzarella and Cherry Tomato Brochettes

HOT

Chicken and Chorizo Brochettes

Vegetable Spring Rolls

£16 for 6 bites per person

Glass of prosecco on arrival - add £8.5

Barbeque Buffet

Tandoori BBQ Chicken with Cucumber and Toasted Cumin Yogurt Raita

Beef, Red Onion and Mushroom Skewers with Sticky BBQ Glaze

Grilled Halloumi and Red Pepper Skewers with Moroccan Olives

Baby Potato Salad with Italian Parsley and Roasted Lemon

House Coleslaw

Freshly Baked Tuscan Rolls 70% Dark Chocolate Parfait

£29.50 per person

Glass of prosecco on arrival – add \$8.5

*We are always looking to improve our offering.

Please do let us know if you require
a bespoke experience.

Why not try our homemade Afternoon Tea served daily from 2-5pm Monday to Friday and 2.30pm-4.30pm weekends.

Fork Buffet -

Please select one option from the Meat, Fish, Vegetarian and Puddings sections below.

MEAT

Sauté Chicken. Button Mushrooms and Tarragon Sauce
Lahore Chicken Curry, Cumin Rice and Flat Breads
Veal Escalopes with Wild Mushrooms
Beef Goulash with Smoked Paprika and Soured Cream
Pork and Somerset Cider Casserole

FISH

Roast Salmon Steaks with Capers and Lemon Butter Seared Swordfish with Leeks and Chorizo Chargrilled Tuna with Hazelnuts

VEGETARIAN

Roasted Pepper and Aubergine Chilli with Preserved Lemons Buttered Cauliflower and Lentil Curry

All served with hot buttered potatoes, Steamed green panache of vegetables Rice and green salad, selection of breads

Pudding table

70% Dark Chocolate Parfait
Raspberry Cheesecakes
Crème Brulee
Tiramisu

£44 per person

Glass of prosecco on arrival - add £8.5

Sparkling Sweet Indulgence -

Rose & Milk Chocolate Macaroons

Lemon Meringue Pies

Fruit Tartlets

Opera Shots

Belgian Chocolate and Hazelnut Tea Cake
Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival - £8.5