

Event Food Menu

Canapé Option COLD

Smoked Salmon and Dill Cream Cheese on Sourdough Carpaccio of Beef Horseradish on Toast Brie and Onion Jam on Herb Focaccia

HOT

Mini Onion Bhajis, Mint Sauce Chicken and Chorizo Brochettes Vegetable Spring Rolls

£18 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

£34.50 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.

STEAK AND WINE MASTERCLASS

Please see our website for available dates

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 Slow Roasted Pork Belly, Pan Fried Chorizo and Butter Bean Cassoulet

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 Red Thai Vegetable 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 Vanilla Cheesecake Crème Brulee Tiramisu

£48 per person

Glass of prosecco on arrival – add £8.5

Sparkling Sweet Indulgence

Rose & Milk Chocolate Macaroons
Lemon Meringue Pies
Fruit Tartlets
Opera Shots

Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival – add £8.5