

CANAPE MENU

SELECTION



**TWO COLD
& TWO HOT**

**FOUR COLD
& TWO HOT**

**SIX COLD &
THREE HOT**

COLD CANAPES

Provençal Selection (V)

Mediterranean Vegetable Skewers (V)

Houmous, Za'atar and Sundried Tomato (VE)

Red Pepper Tapenade and Roasted Artichoke (VE)

Churrasco Chicken

Chicken and Chorizo

Seafood Selection

Smoked Salmon and Dill Blini

Mini Filled Bagels

HOT CANAPES

Mini Cheese Burgers

Cottage Pie Bites

Marinated Beef Skewers

Vegetable Quesadilla (V)

Tempura Prawns, Chipotle Dip

Lemongrass Salmon

Teriyaki Chicken

Pulled Pork Croquettes

Roast Beef Yorkshire Pudding



BANQUETING MENU

BANQUET 2

Please create a set menu by choosing one option from each course for all members of your party.

STARTERS

- Smoked chicken, baby gem, croutons, parmesan, caesar dressing
- Salmon and dill cromesqui, tomato and olive tapenade, lemon gel, shaved fennel
- Pressed ham hock and pea terrine, piccalilli puree, pickled vegetables, focaccia crisp
- Heritage beetroot tart, golden beetroot puree, samphire and shallots (Ve)
- Sweet potato soup, pickled woodland mushrooms, white truffle oil (Ve)
- Whipped goat's cheese, red wine poached pear, pumpkin granola, nasturtium leaves (V)

MAINS

- Slow braised beef feather blade, fondant potato, root vegetables in red wine sauce
- Roast chicken breast, parsley mash, roast artichoke, confit carrots, tarragon sauce
- Confit pork belly, pan fried pork fillet, purple sprouting broccoli, toffee apple puree
- Fillet of hake, carrot puree, braised chicory, seashore vegetables, lemon dressing
- Butternut squash, kale, chickpea tagine, roasted fennel chutney, spinach and butterbean pakora (Ve)
- Brassica and mushroom galette, pearl barley risotto, wild garlic pesto (Ve)

DESSERTS

- Cream filled profiteroles, warm caramel sauce, raspberries and strawberries
- Set English custard, rhubarb compote, sweet almond granola
- Lime tart, Italian cream, candid fennel
- Apple and raspberry tart vegan vanilla ice cream (Ve)
- Orange torte, bitter orange glaze, honeycomb and shaved dark chocolate (Ve)
- Vanilla pod cheesecake, blue berry compote





BANQUETING MENU

BANQUET 3

Please create a set menu by choosing one option from each course
for all members of your party.

STARTERS

Salmon trio "hot smoked, cured, and tartar" dill lemon and shoots
Chicken liver parfait, apricot and brandy chutney, garlic sourdough
Vichyssoise soup, homemade black treacle soda bread (Ve)

MAINS

Roast lamb rump and slow braised shoulder pave, parsnip puree, asparagus, roast violet artichokes
Barbary duck breast, pressed potato terrine, confit shallots, braised vegetables, red wine jus
Roast seabass, citrus crushed potatoes, charred gem lettuce, piccolo tomatoes, lemon butter sauce
Stuffed onion squash, arborio rice, fennel, apple and pomegranate ponzu sauce (Ve)

DESSERTS

Orange torte, bitter orange glaze, honeycomb and shaved dark chocolate (Ve)
Sticky toffee pudding, toffee sauce, caramel ice cream
Fresh berry tartlet, crème patisserie, berry coulis, crushed meringue, micro mint



FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.