

# CANAPE MENU

## SELECTION



**TWO COLD  
& TWO HOT**

**FOUR COLD  
& TWO HOT**

**SIX COLD &  
THREE HOT**

### COLD CANAPES

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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

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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



# FINGER BUFFET

## SELECTION



### CHOOSE FIVE SAVOURY ITEMS

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Pulled Pork Croquettes  
Cheese and Onion Quiche (V)  
Macaroni and Cheese Bites (V)  
Southern Fried Chicken Strips  
Tandoori Chicken, Heritage Tomatoes, Mango and Coriander Salsa  
Mini Steak and Ale Pies  
Oriental Chicken Skewers with Crispy Cheese and Pickle Bites  
Pork and Apple Sausage Roll  
Buffalo Mozzarella and Semi-Dried Tomato Bruschetta (V)  
Oak-Smoked Salmon, Dill & Ricotta Choux

### BUFFET CHOICES WILL BE ACCOMPANIED BY:

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Selection Of Finger Sandwiches, Open Sandwiches and Filled Brioche Sliders  
Spicy Potato Wedges and Dips (V)  
Mixed Leaf Salad and Crudities (VE)

### CHOOSE TWO SWEET ITEMS

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Chocolate Mousse  
Strawberry Tartlet  
Seasonal Fruit Salad (VE)  
Crème Brulee  
Chocolate Brownie  
Strawberry Trifle  
Banoffee Pie  
Salted Caramel Mousse  
Lemon Meringue



# FORK BUFFET

## SELECTION



### CHOOSE THREE HOT DISHES

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- Pulled Beef Chilli, Rice and Soured Cream
- Middle Eastern Style Pulled Lamb Served with Flatbreads and Minted Yoghurt
- Chicken, Chorizo and Seafood Paella Served with Patatas Bravas
- Moroccan Chicken, Apricots and Almonds Served with Herb Cous Cous
- Thai Green Chicken Curry with Rice
- Louisiana Style BBQ Pulled Pork Served with Soft Rolls and Sweet Potato Fries
- Punjab Chicken Tikka Masala Served with Rice, Poppadoms and Chutneys
- Tandoori Spiced Potatoes, Cauliflower and Spinach (Ve)
- Five Bean Chilli Served with Soft Tortillas and Guacamole (Ve)
- Sweet Potato, Aubergine and Chickpea Tagine Served with Lemon Cous Cous (Ve)
- Moroccan Meatballs and Chickpeas in a Tomato Sauce
- Chargrilled Vegetables in Romesco Sauce (Ve)
- Roasted Piri Piri Chicken and Sweet Potato Wedges
- Butternut Squash and Pistachio Borek (Ve)

### BUFFET CHOICES WILL BE ACCOMPANIED BY:

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- Rainbow Root Slaw, Chilli and Coriander Dressing (Ve)
- Seasonal Leaves, Tomato, Cucumber and Peppers (Ve)
- Cos Leaves, Crispy Croutons, Italian Cheese and Caesar Dressing (V)
- Garlic and Lemon Zest Broccoli (Ve)
- Honey and Thyme Roasted Carrots (Ve)
- Rustic Bread Selection

### CHOOSE TWO SWEET ITEMS

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- Chocolate Mousse
- Strawberry Tartlet
- Seasonal Fruit Salad (Ve)
- Crème Brulee
- Chocolate Brownie
- Strawberry Trifle
- Banoffee Pie
- Salted Caramel Mousse
- Lemon Meringue



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.

# BANQUETING MENU

## BANQUET 2

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

### STARTERS

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- 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

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- 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

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- 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

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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

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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

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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



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