



# Spring & Summer Menus



Our philosophy is simple: creating food  
to excite, inspire and leave a lasting  
impression.







# Captivating Canapes

Let our canapes do the talking ...

## Meat Canapes

- Chicken saltimbocca wrapped in potato spaghetti with sage pesto
- Treacle marinated beef with pickled mooli
- Crisp cone with juliennes of cucumber and spring onion wrapped with five spiced duck, hoisin and wasabi
- Chicken satay with a chiffonade of mint and coriander with a peanut sambal dip
- Beef fondant on a game chip with hollandaise
- Chargrilled garlic and oregano chicken strips with tzatziki dip
- Involtini of prosciutto and chargrilled asparagus with lemon mayonnaise dip
- Chicken tikka masala poppadum with lemon yoghurt dip
- Skewers of mildly spiced Kentish lamb kofta with mint raita dip
- Mini beef slider with gherkin, smoked cheddar and red pepper ketchup
- White truffle crostini with seared sirloin of beef and wild mushroom tapenade (+£2.00)

## Fish Canapes

- Smoked salmon on a black rice wafer with avocado purée topped with caviar
- Lightly infused salmon tartare with lemongrass, chili and lime zest on puffed seaweed tapioca crisp
- Salt cod croquettes with lemon mayonnaise
- Chilli lime and coriander marinated King prawn in a light tempura batter with a sweet chilli and lime dip
- Tuna tartare on a black rice cracker with avocado puree
- Quail's egg Royale – toasted brioche, smoked salmon, hollandaise, poached quail's egg
- Ahi tuna with toasted black and white sesame seeds and soy caviar
- Mini Lobster brioche rolls coated in a warm herb lemon butter (+£1.00)
- Cornish crab salad on a fennel tapioca crisp (+£2.00)



# Captivating Canapes

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## Vegetarian Canapes

- Porcini mushroom arancini with black truffle mayo
- Courgette involtini of crushed edamame, mint and lemon
- Crisp cone of baba ghanoush, avocado purée, and tomato concasse
- Gruyère, cheddar and wholegrain mustard souffle in a crispy cone, red onion marmalade and sage crisp
- Mini brioche box of wild mushroom, crispy leeks and hollandaise
- Chargrilled courgette ribbon filled with sundried tomato, ricotta and rocket
- Ricotta cake with slow roasted cherry tomato and basil wafer
- Tomato and basil gel, truffled goats' cheese, and black olive crumb
- Compressed cantaloupe melon with tomato, basil, lime and honey salad

## Dessert Canapes

- Deconstructed mojito cheesecake with lime and mint jelly
- Rich chocolate and coffee mousse in a cone with salted caramel drizzle
- Baby Guinness cupcakes and Bailey's icing
- Mini Valrhona chocolate éclair with orange cream
- Irish coffee and double chocolate mousse
- Trio of Belgian dark, milk and white chocolate lollipops with freeze dried fruits
- Mini berry pavlova with Chantilly cream
- Little lemon drizzle cupcakes and lemon curd icing
- Skewers of seasonal fresh fruit kebabs
- Double chocolate brownies
- Cinnamon and apple samosa
- Lemon posset with homemade crumble
- White chocolate topped choux buns with pistachio ganache







# Fabulous First Course

Start as you mean to go on ...

## Meat First Course

- Smoked duck and grilled pear salad with toasted walnuts
- Chicken Caesar croquettes with baby gem lettuce, parmesan and anchovy
- Crispy pork Asian noodle salad with cucumber ribbons and spring onion
- Shredded Chicken pesto and semi-Dried tomato tart with a micro herb salad
- Confit duck leg bon-bon, on sweet potato puree garnished with watercress (+£2.00)

## Fish First Course

- Black and white sesame crusted ponzu salmon with mango and mint salsa
- Mini-Cornish crab cakes served with a light red pepper sauce and petite salad
- London gin cured salmon, pickled cucumber, shallots and crème fraiche (+£4.00)
- Yellowfin tuna with a zesty carrot escabeche and smoked aubergine purée (+£2.00)
- Tuna tataki, pickled seasonal baby vegetables and wasabi mayonnaise (+£2.00)
- Scottish seared scallops, burnt cauliflower purée, pine nut and curry oil dressing (+£4.00)

## Vegetarian First Course

- Double-baked cheddar and Gruyère cheese soufflé with pomegranate salad
- Asparagus with soft poached quail's egg, shaved parmesan and truffle dressing
- Sun-blushed tomato and red onion tarte Tatin with a rocket and parmesan salad
- Pugliese burrata, grilled peach and basil wafer with sourdough croute (+£3.00)





# The Main Event

Marvel at our mains ...

## Meat Main Course

- Roasted guinea fowl, Parmentier potatoes, purple sprouting broccoli and light jus
- Thai marinated duck breast, sweet potato fondant, bok choy, and choy sum
- Suffolk chicken breast, pan fried gnocchi, peas à la paysanne finished with a pancetta velouté
- Rib-eye steak with roasted new potato, crispy pancetta, rocket, semi dried tomatoes and shaved parmesan with peppercorn sauce
- Confit pork belly on a bed of blanched leafy rainbow chard with pomme Lyonnaise and a sweet apple jus
- Roasted chicken breast, goats' cheese pomme purée, green beans, vine tomatoes and lemon cream
- Pan fried Welsh lamb rump with fondant potato, heritage carrots and sauteed kale (+£5.00)
- Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus (+£9.00)





# The Main Event

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Marvel at our mains ...

## Fish Main Course

- Confit sea trout with crushed lemon new potatoes and pickled vegetables with a horseradish crème fraîche
- Pan seared salmon, crushed sweet potato, roasted radish, confit baby leek and salsa verde
- Roasted fillet of cod with confit Jersey Royal new potatoes, samphire and a lemon beurre blanc sauce
- Gray mullet on a bed of roasted new potatoes, asparagus and shaved rainbow radish
- Pan fried halibut, roasted jersey royals, purple sprouting broccoli, peas à la Parisienne and white onion foam (+£7.00)

## Vegetarian Main Course

- Wild mushroom and spinach strudel, pomme purée, tender stem broccoli and mushroom velouté
- Chargrilled butternut squash filled with Parmentier butternut squash, red onion and crumbled feta with wilted spinach and wild rice
- Sweet and sour cauliflower bon bons and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion
- Cauliflower Katsu Curry with steamed coconut rice and pickled salad







# Devilish Desserts

What you've all been waiting for!

## For the Chocolate lovers

- Chocolate boîte with raspberry coulis base and chocolate cremeux topped with hazelnut crumb and salted caramel
- Italian tiramisu with gold leaf and mocha ice cream on chocolate crumbs
- Rich chocolate delice with liquid white chocolate centre and crisp base served with caramel popcorn
- Chocolate and chilli tart with lime crème fraîche

## Fruity Classics

- Rum baba with poached pear and ginger spiced ice cream
- Passion fruit and white chocolate cheesecake with orange sorbet
- Butterscotch panna cotta with pear sorbet, honeycomb and salted caramel gel
- Sticky toffee pudding with apple, date, butterscotch and crème fraîche
- Summer berry tart, vanilla custard, raspberry sorbet and a white chocolate shard
- Seasonal fresh fruit plate, edible flowers and raspberry coulis

## The Show Stoppers

- Black forest sphere - vanilla Chantilly, kirsch cherries and chocolate pan di spagna (+£2.00)
- White chocolate, caramel and cinnamon apple – white chocolate and cinnamon mousse with an inset of rum marinated spiced apple (+£3.00)
- Edible garden – kataifi nest, coconut and passionfruit egg, dark chocolate tree, pistachio sponge, chocolate pebbles and soil (+£5.00)







# Evening Food

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Passed around on platters to keep the dance floor lively!

## A Quick Pick Me Up

- Cones of loaded chips – with lardons of bacon, grated cheddar and sour cream
- Perfect bacon butties – soft baps, crispy bacon and ketchup
- Cones of chicken goujons and chips with aioli
- Cheddar cheese and farmhouse ham melt on fresh white bloomer bread
- Mini margherita pizzas
- Cones of macaroni cheese bites – with a spiced tomato chutney
- Cones of pea and mint falafels – with smashed orange chickpeas

## Street Food Favourites\*

- Fabulous hot dogs with caramelized onions and mustard
- Gourmet beef/ veggie burgers – with cheddar cheese, lettuce, tomato and ketchup
- Cones of battered cod and chips with crushed peas and tartare sauce.
- Pulled pork in a crusty roll with apple sauce
- Steak sandwich in a ciabatta roll with onions and a mustard mayo



Minimum order of 30 per portion

\*Premium selection, supplement charges apply

# Evening Food

## Cheese & Charcuterie

### Artisan Selection

#### Cheese:

- **Soft: Brie de Meaux A.O.C.**  
*Delicious, rich and creamy French Brie*
- **Goats: Saint Maure**  
*Buttery with citrus notes*
- **Blue: Cashel Blue**  
*Medium flavor with a melt in the mouth creaminess*
- **Semi Soft: Epoisses**  
*Mild and pleasantly creamy*
- **Cheddar: Black Bomber**  
*A creamy extra mature cheddar – a unique texture and a strong taste*



### Signature Selection\*

#### Cheese:

- **Soft: Brie de Meaux A.O.C.**  
*A delicious, rich and creamy French Brie*
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*Mild and pleasantly creamy*
- **Cheddar: Black Bomber**  
*A creamy extra mature cheddar*
- **Semi Hard: Cornish Yarg**  
*Nettle wrapped cows' milk pale cheese, creamy and crumbly*

#### Meat:

- A selection of Spanish charcuterie
- Homemade Scotch eggs
- Farmhouse pork pies
- Seasonal pate

Served with a full table of water biscuits, cream crackers, charcoal squares, digestives and Scandinavian crispbread, whole and sliced seasonal fresh and dried fruit, quince jelly, caramelised onion chutney, fig chutney, piccalilli.

Minimum order of 80 people.

\*Premium selection, supplement charges apply

