

Menus

Canapés

Spring vegetable risotto spoons with parmesan crisps & pea shots
Asparagus spears wrapped in filo with toasted seeds
Falafels with sesame & lemon dip
Parmesan shortbreads with sun blushed tomatoes & olive tapenade
Chicken Caesar salad cones in filo pastry
Hoi Sin duck & spring vegetable pancakes
Rare roast beef & Yorkshire pudding with horse radish & tarragon
Chicken liver & port parfait on toasted brioche with redcurrant & sage
Mini quail scotch eggs
Fish cakes with green chilli salsa
Tempura prawns with sweet chilli dipping sauce
Beetroot cured salmon rose on buckwheat Bellini with avocado cream

Starters

Smoked ham hock, parsley & caper terrine with tomato chilli jam, grilled
ciabatta & bucksum leaves

Salad of chargrilled asparagus, quails eggs, crispy pancetta, sun blushed
tomatoes & herb crème fraiche

Seared king scallops on fragrant porchetta with pea puree & micro leaves

Calvados cured Shetland organic salmon, buckwheat & poppy seed blini
apple & beetroot salad

Giant lemon & ricotta ravioli with tomato concasse, caper berries,
basil oil & pea shoots

Mains

Chicken fillet stuffed with sun-blushed tomatoes, lemon and thyme, wrapped in Parma ham served with baby spinach, roast peppers, sauté potato and Marsala sauce

Roast rump of lamb with sauté new potatoes topped with gremolata, fricassee of peas & beans with roast cherry tomatoes and red wine jus

Confit belly and roast loin of pork with potato, apple and sage rosti, Chantenay carrots, pea puree and calvados jus

Fillet of Scottish beef with Oxford blue, sautéed greens, crispy shallots and port wine jus

Pan-fried seabass with Asian vegetables & rice noodles salad, chilli, coriander and lime dressing, honey & sesame seed brittle

Sausage Trio

Classic Cumberland, pork apple & sage, Venison sausages with creamy mash potato, cider onion gravy and seasonal vegetables

Masala glazed chicken, sweet potato beignets, courgette noodles and coconut broth

Slow braised blade of beef with watercress risotto, slow roasted cherry vine tomatoes, a rich red wine sauce and crispy shallots

Wild mushroom & asparagus risotto cakes with a
roasted tomato béarnaise sauce

Goats cheese soufflé with caramelized shallot tatin, asparagus and cherry vine tomatoes

Desserts

Rich chocolate mousse with coffee granite and hazelnut biscotti

Lavender macaroon with honey cream English raspberries

Raspberry torte with fresh raspberries, fruit puree and caramel spirals

Pink Champagne jelly set with summer berries and served with strawberry ice cream

Warm chocolate fondant with Baileys sabayon and fresh raspberries

Peach, raspberry and almond crumble with white chocolate ice cream ball

Warm caramelised pear tart tatin with Chantilly cream and butterscotch sauce

Mascarpone & lemon pannacotta with honey roast peaches & toasted almonds

Rhubarb and raspberry cobbler with buttermilk ice cream

Hand Me Rounds

Hot bowls

Warm chorizo chicken and manchego tortilla
Mini Cumberland sausages with mash & buttered leeks
Arancini balls
Onion squash & goats cheese ravioli
Individual toad in the hole with onion gravy
Yellow Vietnamese vegetable curry with sticky rice
Scallop ravioli with porchetta & thyme jus
Mini fish and chips
Stone baked two bite pizza
Panko chicken & chips with garlic aioli
Brioche crusted prawns with coriander and green chilli aioli
Oysters Rockefeller

Cold bowls

Chicken salad tossed with avocado, pecorino and garlic mayo
Crayfish cocktails
Malay spiced salmon with pickled ginger salad

Sweet bites

Warm spiced chocolate shot
Nougat marshmallow with apple compote
Champagne jelly cubes
Warm Coxes apple tarte tatin
Cinnamon doughnuts with white chocolate and espresso mousse

Party Food & Giant Pans

Giant pan Paella

Traditional Paella with fresh prawns, chicken, & peppers, cooked with theatre and served from our giant pans by our chefs

Moroccan "Kebab Shop"

Marinated roasted lamb & chicken Shish kebabs

All served in pitta breads with spicy coleslaw, pickled red cabbage, cucumber, onion and iceberg salad, sauces and toppings to include chilli sauce, minted yoghurt, lemon juice, garlic mayonnaise, grated cheddar and jalapenos

Mini Hot Dog & Burger Stall

Beef Teriyaki served with Udon noodles

BBQ (menu to follow)

Choice of three main dishes cooked from the BBQ
And served with fresh baps, breads, chunky coleslaw & sauces

Creperie

Freshly cooked crepes served from the hot plate with an assortment of fillings i.e. Lemon & sugar, Maple syrup, Banana & Chocolate sauce, Strawberries & Cream