

OUR MENUS

Welcome to our menu selection

We trust you will find the following exciting and tempting. A great deal of consideration has been taken whilst compiling our menus.

We use only the finest ingredients, which we purchase on a daily basis.

Should you find that you would prefer something other than the items offered, we will do our utmost to accommodate any specific requests you may have.

If you require any assistance in selecting your menu or have any queries, such as food allergies please do not hesitate to contact our team whom will be delighted to assist you.

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 VEGETARIAN



HOT CANAPES

- Mini cod fish & chips with tartar sauce
- Seared scallops with bacon pesto
- Grilled tiger prawn with chilli, ginger and soy
- Thai fish cake with wasabi mayo
- Crab and ginger wonton
- Bouchee of crab and wild mushrooms with tarragon
- Goujon of sole with saffron aioli
- Spicy chorizo croquette with harissa mayo
- Mini beef burger with cheddar and tomato relish
- Chicken satay skewers
- Mint and harissa marinated lamb kebabs with tahini
- Grilled fillet of beef with béarnaise sauce
- Crispy duck spring rolls with chilli jam
- Sausage roll with seeded mustard dip
- Sweet corn fritter with onion confit 
- Vegetable tempura 
- Sun dried tomato and feta quiche 
- Pea and mint arancini 
- Selection of samosa and spring rolls 
- Sesame crusted tempeh with berries and chilli chutney

COLD CANAPES

Sesame crusted tuna with chilli / coriander jam

Lobster Medallion with asparagus tips

Lemon Blinis with crème fraîche and keta

Roulade of oak smoked salmon, with lemon/ dill crème fraîche

Oriental marinated seabass, on thai vegetables

Smoked mackerel pate, horseradish croute, caper berries

Cherry tomato with minted dressed crab

Duck parfait with caramelised orange

Smoked chicken and mango tartlets

Beef carpaccio with horseradish puree and parmesan

Ballotine of foie gras with quince jelly

Parma ham, walnut, goat cheese and fig roll

Rilette of pork

Bouchon of smoked duck with beetroot crème fraîche

Smoky aubergine and feta tart 

Polenta with roasted Pepper and asparagus 

Quail egg with cherry tomato and celery salt 

Buckwheat pancake with dill cream cheese 

Almond crusted peppered goat cheese with pear puree 

Stuffed cherry tomato with tapenade 

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 VEGETARIAN



DESSERT CANAPES

Salted chocolate tart

Mini scone with clotted cream and wild berries preserve

Lemon meringue pie

Red velvet cupcake

Mini panna cotta with strawberries

Apricot glaze fruit tartlets

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 VEGETARIAN



BOWL FOOD

Traditional fish & chips, with minted pea puree and lemon

Rare roast beef, with horseradish mash and peppercorn sauce

Confit duck served with cannellini bean and chorizo cassoulet

Grilled salmon with quinoa and avocado salad


Lamb tagine, apricot and pomegranate cous cous

Slow-cooked pork belly with spiced carrot puree and caramelised apple

Rare tuna nicoise salad, anchovies, olives, and soft boil quail eggs

Pea and mint risotto with buffalo mozzarella 

Truffle macaroni & cheese 

Heritage tomato & beetroot salad with goat curd mixed seeds and baby basil 

BOWL DESSERTS

Chocolate ganache with hazelnut crumble and Armagnac mascarpone

Apple and cinnamon crumble with custard

Caramel pot au chocolate

Strawberries with champagne sabayon

Tiramisu

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SANDWICHES & SALADS

Served in a Selection of Artisan Bread, Bagels and Wraps

Smoked Salmon, Dill Cream Cheese

Rare Roast Beef, Horseradish, Watercress

Honey Roast Ham, Gruyere, Mustard Mayo

Grilled Chicken, Smoked Bacon, Gem Lettuce and Caesar Dressing

Montgomery Cheddar, Pickled Red Onion and Tomato Relish 

Spiced Hummus, Roasted Aubergine and Rocket 

BITES

Sausage Rolls with Mustard Sauce

Thai Fish Cake with Wasabi Mayonnaise

Onion and Goat Cheese Tart 

Mini Vegetables Pizza 

Scotch egg, with Piccalilli

Salmon Blinis with Dill Crème Fraiche

SALADS

Rocket, Young Spinach, Butter Nut Squash, Halloumi

Quinoa, Avocado, Baby Leaves and Pomegranate

Classic Caesar salad

Heirloom Tomato and Buffalo Mozzarella, Toasted Pine nuts, Basil

Desserts

Baked Vanilla Cheese Cake, Blueberry Compote

Chocolate Brownie

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STARTERS

Roasted butternut squash soup with toasted pumpkin seeds oil 

Butternut Squash and ricotta tortellini, with wilted spinach 

Kohlrabi Roquefort and Pear Salad with alfalfa sprout and radish 

Warm Goat Cheese served on toasted brioche, with plum tomato and truffle salsa 

Pea and Ham soup with minted crème fraiche

Chilled gazpacho with chorizo

Ballotine of salmon with preserved lemon, crème fraiche / fennel and dill vinaigrette

Seven spice dusted tuna served with Szechuan pickled vegetables

Salmon gravadlax homemade beetroot cured, with spicy crab, lime and radish salad

Devon's Crab Salad with heritage beets, mache salad, goat curd and mixed seeds

Ceviche of snapper with coriander, chilli and coconut

Pressed Duck and Foie Gras Terrine with quince relish and grilled artisan bread

Beef Carpaccio with rocket, shaved parmesan and truffle emulsion

Salad of San Danielle Ham cantaloupe melon, grapefruit and ginger dressing

Smoked Duck with peppered pineapple and quail eggs

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MAINS

Grilled Salmon Supreme with colcannon potato, spinach and chive fish cream

Roast Cod Fillet with spring vegetable and artichoke barigoule

Pan-Fried Fillet of Sea-bass braised fennel, samphire and brown shrimp butter

Corn-fed Chicken Supreme with bacon jam, Savoy cabbage, olive oil mash and chardonnay cream sauce

Roasted Duck Breast with celeriac puree, parmesan gnocchi, and griottines cherries and Madeira jus

Beef Fillet with confit potato, grilled asparagus and bordelaise sauce

Rib eye Steak served with sautéed potato, slow-cooked tomato, grilled Portobello mushroom and béarnaise sauce

Braised Beef Shin served with root vegetable mash, baby onion, mushroom, smoked bacon and red wine sauce


Lamb Rump with dauphinoise potato, fennel puree and rosemary jus

Lamb Rack with roasted Mediterranean vegetables, minted crushed peas and salsa Verde

Roast Lamb Loin served with quinoa cake glaze baby vegetables, shallot puree and broad beans

Slow-Cooked Pork Belly and Scallops with spiced carrot puree and crushed ratte potato

Venison Saddle served on spiced braised red cabbage, apple and celeriac rustic and bitter chocolate jus

Herb Gnocchi roasted pumpkin, goat cheese, toasted pine nuts and rocket 

Wild Mushroom Risotto with baby spinach and pecorino cheese 

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DESSERTS

Tiramisu with chocolate sauce and coffee tuille

Pineapple upside down with coconut ice cream

Crème Brulee with caramelised banana

White chocolate and passion fruit delice with raspberry coulis

Glaze Lemon Tart with fresh berries, lemon sorbet and strawberry sauce

Lemongrass Panna cotta with strawberry sorbet and almond crumble

Baileys and Dark Chocolate Mousse with brownie crumble, orange tuille and vanilla ice cream

Praline and chocolate tart with orange & armagnac ice cream

Baked Pineapple Pina Colada with pineapple, coconut & malibu sorbet

Selection of Farmhouse Cheese from the British Isles with grape and chutney, raisin bread

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