

Selector Menu

Organiser to choose 3 starters, 3 mains and 3 desserts for guests to then select their pre-order from.

Pre-orders are to be received no later than 2 weeks prior to the event date please.

Cost: £52 per person to include a starter, main course, and dessert, followed by tea & coffee. Please take note of any applicable supplements which are detailed below.

Canapes, amuse-bouche, pre-desserts, and petit fours can be added at the additional supplements detailed.

Canapes:

Choose a Selection of 4 £12 per person

Smoked salmon blinis, sour cream and keta NF

Sesame crusted seared tuna crostini, wasabi mayonnaise GFO, NF

Chicken liver and cognac parfait crostini GFO, NF

Goats cheese and sun blush tomato tart GF, V

Picked ham hock, wholegrain mustard, crostini GFO, NF

Mini merguez sausage rolls NF

Beetroot and vegan cream cheese tart VG, GFO, NF

Tomato and basil bruschetta VG, GFO, NF

Mushroom and blue cheese arancini V, NF

Mini fishcakes with tartare sauce NF

Starters:

House cured trout, pickled cucumber salad, horseradish cream GF, NF

Charred mackerel, tomato and basil ceviche, tomato essence GF, NF

Potted prawn and crab, herb butter, sourdough croutes GFO, NF

Chicken liver pate, pickled cherry jam, brioche croute NF, GFO

Maple glazed ham hock terrine, pickled apple and celeriac, buttermilk crackers GFO, NF

Pressed Chicken and apricot terrine, tarragon emulsion GF, NF

Carpaccio of lamb, crispy shallots, basil pesto, rocket salad GFO, NF

Wild mushroom parfait, red onion chutney, Gluten free wholegrain crackers VG, GF, NF

Smoked beetroot, avocado mousse, vegan horseradish cream cheese, seeded crackers VG, GFO, NF

Courgette and vegan cream cheese roulade, roasted red pepper coulis, basil oil VG, GF, NF

Additional Option: Amuse bouche: £3.00 per person

Siphon soup shot potato, rosemary and truffle V, VG, GF, NF

Gin & tonic Granita V, VG, GF, NF

Prior to ordering, please advise of any dietary requirements or food allergens

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free O: Option

Note: We cannot guarantee that dishes will not contain traces of nuts | Some items may change due to seasonality/availability

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Main Courses:

Creedy carver roast chicken breast, potato fondant, wilted kale, café au lait sauce GF, NF

Braised beef blade, cheddar mashed potato, roasted carrots, beer jus NF

(£5pp supplement)

Slow roast pork belly, gratin potato, baked apple, tenderstem, cider jus GF, NF

Saddle of lamb, caramelized silver skin onions, Lamb fat potato, pesto cream sauce NF, GF

(£5pp supplement)

Roast Seabass, Mussel and clam broth and saffron potatoes GF, NF

Grilled Salmon, Chorizo and pea potato cake, Dill cream sauce GF, NF

Lightly spiced couscous, cauliflower pakora, tomato salsa, mango chutney VG, NF

Butternut squash and sage risotto, with root vegetable crisp VGO, V, GF, NF

Tandoori roasted cauliflower steak, potato Tikki, tomato and coriander chutney VG, GF

Beetroot wellington, vegan potato fondant, wilted kale, mushroom cream VG, NF

Additional Option: Pre desserts: £3.00 per person

Lemon posset shot GF, NF

Strawberry and champagne jelly GF, DF, VG, NF

Desserts:

Layered vanilla and berry cheesecake NF

Chocolate Opera NF

Passion fruit and chocolate cream slice NF

Tiramisu dome, cappuccino cream NF

Banoffee pie NF

St Clemence tart NF

Gluten free white chocolate brownie GF, NF

Vegan chocolate & raspberry ganache slice NF

Vegan citrus sponge slice NF

Raspberry crème Brule GF, NF

Cheese selection with biscuits, chutney and celery C, D, GL, NF

(£6pp Supplement)

Additional Option: Petit Fours Selection:

Mini biscuit and petit four selection £4.50 per person based on 3 per person

Dark and white chocolate truffles £3.00 per person based on 2 per person

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