



STARTERS

PLEASE CHOOSE 2 TO OFFER YOUR GUESTS

- Gourmet sausage rolls with pumpkin seeds, onion marmalade and red cabbage slaw.....
- Antipasti tasting plate with serrano ham, mozzarella, melon, olives and artichoke
- Blue cheese and chive bon bons with pickles, walnuts and celery
- Mac balls with confit of garlic and crispy bacon
- Mozzarella, cherry tomatoes, fresh basil salad with balsamic glaze
- Thai crab cakes served with a sweet chilli dip
- Brie, candied walnuts and cranberry salad.....
- Butternut squash risotto balls on a blue cheese sauce
- Tequila prawns with mango salsa
- Warm chorizo and white bean salad with pine nuts.....
- Caesar salad with shaved parmesan, crispy bacon and chicken with croutons.....
- Honey roasted plums, roquefort, pear and walnut salad
- Ras-el hanout cauliflower with tahini yoghurt.....
- Smoked mackerel, lime and horseradish pate with melba toast.....
- Manchego with prosciutto, quince paste and almonds.....
- Ardennes pate with homemade chutney and melba toast.....
- Lemon, leek and bay risotto
- Muhammara pepper dip served with flatbreads
- Pork and apple scrumpet with honey mustard
- Lamb and mint scrumpets with redcurrant jelly.....
- Bacon wrapped dates filled with manchego and chorizo with quince.....

Soups

- Slow roasted tomato and basil oil with croutons
- Carrot, orange and coriander
- Mexican chipotle butter bean soup with crispy chorizo.....
- Curried cauliflower with onion bhajis crumb
- French onion with Gruyere croutons
- Stilton and celery with truffle oil.....
- Spiced pumpkin and coconut with spiced seeds.....
- Red lentil and tomato soup.....
- Green pea and watercress
- Leek and potato served with crispy bacon.....





MAINS

PLEASE CHOOSE 2 TO OFFER YOUR GUESTS

- A duo of lamb -Roasted lamb and a mini shepherds pie
- 8 hour slow cooked beef brisket
- Pan seared chicken breast with a cherry hoisin sauce
- Poached salmon on a bed of lemons
- Roasted Loin of pork served with homemade apple sauce, butchers sausage and sage and onion stuffing
- Sticky chicken thighs with a mango, honey and lime glaze topped with sesame seeds
- Duo of beef - Roasted beef and a mini cottage pie
- Duo of chicken - Panfried chicken breast and a mini Kiev bon bon
- Lebanese 7 spice pulled lamb with lemons and apricots
- Roasted leg of lamb with a port and redcurrant jus with pomegranate gems and coriander

VEGAN MAINS

PLEASE CHOOSE 1 TO OFFER YOUR GUESTS IF REQUIRED

- Vegan Wellington
- Mushroom scallops with vegan chorizo panfried with white wine
- Coconut parsnips with red beans, lime and ginger
- No chicken syrup, lime and ginger skewers
- Teriyaki tofu skewers with cucumber ribbons
- Chargrilled aubergine and courgette parmigiano
- Smokey aubergine tagine with lemons and apricots
- Cherry and hoisin no chicken topped with sesame and spring onion
- Homemade nutroast with chestnuts and pumpkin seeds





SIDES

PLEASE CHOOSE 3 TO OFFER YOUR GUESTS

- New potatoes with a confit of garlic and herbs.....
- Minted peas and green beans.....
- Mediterranean roasted vegetables- butternut squash, peppers, courgettes and onions with a basil oil.....
- Roasted potatoes.....
- Medley of green beans.....
- Roasted carrots with cumin, honey and lemon.....
- All the greens garden salad with a white wine vinaigrette.....
- Crunchy cashew and quinoa with bean shoots, peppers and coriander in a ginger and peanut dressing.....
- Malaysian rice salad - mildly curried rice with mandarins, pineapple, sultanas, peppers and almonds.....
- Slow cooked tomatoes with butter beans.....
- Moroccan couscous with pomegranate gems, fresh dill and coriander, spring onions with a citrus dressing.....
- New potatoes with a lemon, thyme and Dijon dressing.....
- Roasted broccoli with tomatoes and basil oil.....
- Minted peas and beans.....
- Asian slaw -Red cabbage and carrots with peppers and coriander with a ginger and lime dressing.....
- Potatoes Dauphinoise.....

DESSERTS

PLEASE 1 OF THESE 'TRIOS' TO OFFER YOUR GUESTS

- Summer berry pavlovas • Rich cranberry, rum and chocolate truffle torte • Mini raspberry jelly.....
- Summer berry Eton mess • Banoffee toffee popcorn cheesecake • Cherry chocolate mini trifle.....
- Rich chocolate brownies with a chocolate dipped strawberry • Mini pineapple brûlée •
- Mandarin and passionfruit cheesecake.....
- Mini lemon meringue pie • Chocolate dipped strawberries • Tropical mango mousse.....

SHARING CHEESE PLATES TO FINISH THE MEAL

