



Canape Sample Menu

SILVER PACKAGE – from £14pp

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)
Celeriac & Pickled Beetroot Tart (v)
Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)
Pumkin Seed Chicken Satay (gf)
Honey & Mustard Glazed Cumberland Sausages
Pulled Beef - Corn Taco – Avocado – Crispy Onions (gf)
Lemon & Black Pepper Crispy Cornish Squid – Wakame Seaweed Mayo
Pollock & Parsley Croquette – Romanesco (n)
Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)
Miso salmon Yakitori – Wasabi Mayonnaise (df)(gf)

GOLD PACKAGE – from £16pp

Beef Cheek Bon-Bons – Beer Mayo
Crispy Cornish Haddock Goujons – Lemon Tartare
Charred Leek – Whipped British Goats Cheese – Pistachio Crumb Lollipop (v)(gf)
Cornish Brown Crab Croustade – Pickled Cucumber – Shellfish Mayo
Roasted Jersey Royal Potatoes – Parmesan Custard – Crispy Bacon – Caviar (gf)
Vietnamese Vegetable Rice Rolls - Ponzu & Chilli Sambal (gf)(vegan)
Smoked Kedgerree & Quail Scotch Egg – Tomato & Mustard Seed Salsa
Smoked Pulled Duck Spring Rolls – Blackberry & Hoisin BBQ Dip (df)
Beetroot cured salmon – Yuzu Mayonnaise – Puffed Rice (gf)
Seabream Taco – Burnt Apple – Lime Caviar
Lobster & Avocado Tart – Pink grapefruit – Dill
Charcoal Infused Aged Beef Tartare – Sable – Parmesan Custard – Pickled Radish



Bowl Food Sample Menu

3 bowls - £18 per person

4 Bowls - £22 per person

5 Bowls - £25 per person

Minimum 30 people

Served Cold

Buffalo Mozzarella (v)

Isle of Wight Tomatoes – Pickled Red Onions – Sour Dough Crouton – Aged Balsamic

Middle Eastern Scottish Salmon (gf)

Quinoa Tabouleh – Tahini Yoghurt – Pomegranate

Smoked Chicken

Cesar Salad – Quail Egg – Parmesan Crisp

Hay Baked Heritage Beets (vegan)

Pumpkin Seed Granola – Vegan Feta – Aged Sherry Vinaigrette

Lemon & Chilli Prawn Poke Bowl (gf)

Avocado – Edamame Beans – Rice – Kimchi Emulsion – Mango

British Cured Bresaola

Orzo & Olive Pasta Salad – Whipped Gorgonzola – Chianti Glaze

Served Warm

Pulled Smoked Brisket

Beef Dripping Crumpet – Bone Marrow Gravy – Parmesan Espuma

Free Range Chicken Pot Pie

Chive Mash – Chicken Gravy

Texan Pulled Pork

Milk Bun – Bashed Avocado – Crispy Tortilla

Slow Cooked Leg Lamb (gf)(df)

Thyme & Garlic Roasted New Potatoes – Chimichurri

Goan Fish Curry (gf)(df)

Pilau Rice – Raita

Chickpea and Jack fruit Tagine (v)(vegan)

Middle Eastern Couscous – Baba Ganoush

Desserts

Chocolate Mousse

Oreo Crumb – Lacto Fermented Strawberry Compote

Apple & Blackberry Crumble (gf)(n)

Thick English Custard

Toffee Cheesecake

Biscoff Biscuit Crumb – Caramelized Banana

Rhubarb Mess

Mascarpone Cream – Meringue – Ginger Syrup