



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

Ceasar 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



Grazing Boards

From £18 per person

Minimum 20 people

British Charcuterie

Selection of British Cheeses & Charcuterie

Complemented with:

House Chutneys

Marinated Olives

Balsamic Pickled Onions

Sun Blush Tomatoes

Artisan Breads & Crackers

Grapes

Dried Fruit & Nuts

The Great British Pub Sharing Board

Sausage Roll Wellingtons

Black Pudding Scotch Egg - Brown Ale Mayo

Mowbray Pork Pie - Piccalilli

Beetroot Cured Scottish Salmon - Rye Sour Dough Bread – Horse Radish Cream

Cheese

Marmite Battered Fish Goujons - Lemon Tartare

Smokewood Seasoned Fries

Mezze Board

Lemon & Garlic Houmous

Baba Ganoush

Lamb Kofta

Tzatziki

Kalamata Olives

Stuffed Vine Leaves

Feta & Spinach Filo Parcels

Haloumi Fries - Tomato & Oregano Chutney

Warm Flat Breads



Food From The Fire Menu

Two Course - £55pp

Three Course - £75pp

Starters

(Choose One Option)

Wood Fired Vine Ripened Cherry Tomatoes & Sour Dough Bread (v)

Home-made Labneh, Hertfordshire Rapeseed Oil, Pumpkin Seed Dukkah, Orange Blossom
Vinaigrette

Charcuterie & Cheese

Selection of British Cured Meat & Cheeses, Fire Roasted Peppers, Chutneys, Marinated
Artichokes.

Served on Sharing Platters

Mezze Platter (v)

Selection of Dips -Fire Roasted Buba-ganoush, Whipped Feta Cheese, Hummus, Bashed
Courgettes with Harissa and lemon, Fire Roasted Flat breads, Chilli Rape seed Oil

Served on Sharing Platters

Build Your Own Tacos (gf)

Soft Shell Tacos – Served with Pico – Pickled Red Onions – Sour Cream

Choose 2 Meat or Fish & 1 vegetarian (Pulled Birria Beef, Pulled Barbacoa Pork, Hot
Smoked Salmon, King Prawn Rojo, Pulled Korean Jack Fruit (vg) Bashed Spiced Sweet
Potato and Black bean (vv)

Garlic Mushroom Toast (v)(vv)

Charred Sour Dough – Roasted Onion Aioli – Pit Roasted Seasonal Mushrooms



Food From the Fire

(Choose 3 options of Meat/Fish & 1 Vegetarian option)

Served on platters for the table or buffet style

Meat

Gochujang & Cola Marinated Bavette Steak
Charred and Lightly Smoked Argentinian Picanha with Chimichurri
Chinese BBQ Chicken Thighs
Whole Gai Yang Free Range Chicken Carved (serves 8 people)
Cider Brined Suffolk Pork Chops with Charred Apple Puree
Ko-Rican Suffolk Pork Collar Steaks
Piri-Piri Free Range Boneless Chicken Thighs
Charred Denver Steak with Pink Pepper Corn & Tarragon Butter
Cornish Lamb Chops with Salsa Verdi
Smoked Maple Glazed Ham Hock (serves 4 people)

Fish

Cedar Planked Hot Smoked Salmon with Horseradish & Preserved Lemon Crème Yoghurt
Indian Spiced Cornish Scallops served in the ½ Shell
Charred Line Caught Day Boat Mackerel - Zhoug
Lemon, Garlic & Dill Butter Skillet King Prawns
Plancha Roasted Octopus – Chorizo - Onions
Pot Roasted Cornish Mussels - Garlic & Parsley

Vegetarian

Charred Whole Cauliflower (v)(vv)(n)
Tahini Yoghurt – Molasses – Pomegranate – Pistachio (vv)(n)

Falafel Stuffed Butternut Squash (v)(vv)

Soya Glazed charred Aubergines (v)(vv)
Filled with Asian Vegetables - Tofu

Ratatouille (v)(vv)
Ember Charred Mediterranean Vegetables – Ciabatta – Rocket – Saffron Aioli

Charred Celeriac Steaks (v)

Café de Paris Sauce



Sides
(Choose 3 options)

Tossed Green Salad (v)(vv)
Pea, Cider & Mint Emulsion Dressing

Middle Eastern Roasted Maple Carrots (v)(vv)
Raisins – Coriander Yoghurt - Rocket

Crushed & Fried New Potatoes (v)(vg)(gf)(df)
Masala Seasoning – Curry Mayo

Smokewood Seasoned Fries (v)(vg)(gf)(df)

Skillet Roasted Tender Stem Broccoli
Aged Parmesan & Balsamic

Mexican Corn Salad (gf)(df)(v)(vv)

Macerated Tomato - Onion - Mozzarella Salad - Basil (gf)(v)

Rocket, Chicory & Radicchio Leaf (gf)(df)(v)(vv)
Middle Eastern Dressing (gf)(df)(v)(vegan)

Quinoa – Edamame - Pea - Avocado - Spiced Salad (gf)(df)(v)(vv)

Asian Rice Salad (gf)(df)(n)(v)(vg)

Charred Hispi Cabbage Wedge
Ranch Dressing – Crispy Bacon – Candied Pecans (gf)(n)



Dessert Station
Mini Desserts served in Pots
(Choose 2 options)

Mini Deconstructed Raspberry & Vanilla Cheesecake (v)

Chocolate and Mint Pot (gf)

Summer Eaton Mess (gf)(v)

Lemon Posset - Crème Fraiche – Mint (gf)(v)

Orange and Meringue Deconstructed Tart (v)

Gooseberry Fool (gf)(v)

Strawberry & Chocolate Mousse (gf)(v)

Key Lime Pie(v)

Fresh Berries - Crème de Framboise - Clotted Cream (gf)(v)

Baked Ricotta - Cherries - Vanilla Syrup (gf)(v)

Coconut Panna Cotta – Tropical Fruit Salad (gf)(df)(vv)