



Canape Sample Menu

From £5 per canape, minimum choice of 4 canapes per person

(Minimum 50 people)

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)
Pea & Mint Mouse Tartlet – Tarragon Crumble – Vegan Parmesan (v)(vegan)
Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)
Buttermilk Fried Chicken – Pumpkin seed Sate Dip (gf)
Honey & Mustard Glazed Cumberland Sausages
Aged Beef Tartare – Beef Fat Crouton – Crispy Onions – Charcoal Emulsion (df)
Cured Chalk Farm Trout – Salsa Verdi – Puffed Quinoa
Pollock & Parsley Croquette – Romanesco (n)
Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)
Miso salmon Yakitori – Wasabi Mayonnaise (df)(gf)
Beef Cheek Bon-Bons – Beer Mayo
Ceviche of Cornish Scallop & Crushed Pea Tartlet
Charred Leek – Whipped British Goats Cheese – Pistachio Crumb Lollipop (v)(gf)
Thai Crab Cake – Lemon Grass & Ginger Gel
Roasted Jersey Royal Potatoes – Parmesan Custard – Crispy Bacon – Caviar (gf)
Vietnamese Vegetable Rice Rolls - Ponzu & Chilli Sambal (gf)(vegan)
Caramelized Cauliflower Pana Cotta – Green Vegetable Tartare - Salsa Verdi –
Crostini (vegan)
Mini Salmon Wellington – Wakame Hollandaise
Beetroot cured salmon – Yuzu Mayonnaise – Puffed Rice (gf)
Cured Cornish Mackerel – Mole – Chilli & Tomato Salsa - Taco
Lobster & Avocado Tart – Pink grapefruit – Dill
Charcoal Infused Aged Beef Tartare – Sable – Parmesan Custard – Pickled Radish
Yellow Fin Tuna Tostada - Miso Avocado – Yuzo Crème Fraiche – Pickled Spring
Onion



Bowl Food Sample Menu From
£10 per bowl, minimum 3 bowls per person
Minimum 50 people

Served Cold

Buffalo Mozzarella (mi)(su)

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

Middle Eastern Scottish Salmon (fi)(se)(su)(mi)

Quinoa Tabouleh – Tahini Yoghurt – Pomegranate

Pulled Confit British Chicken (eg)(su)(mu)(fi)

Watercress Potato Salad - Quail Egg - Ceasar Dressing

Orzo Salad (pb)(gl)

Roasted Artichokes – Peas - French Beans – Olives - Sun-Blush Tomatoes - Pumpkin Seed Pesto

Lemon & Chilli Prawn Poke Bowl (fi)(cr)

Avocado – Edamame Beans – Rice – Kimchi Emulsion – Mango

Thai Beef Salad (fi)(ml)

Asian Rice Noodle Salad

Served Warm

Mexican Mole Braised Short Rib

Free Range Chicken & Spring Vegetable Pot Pie

Chive Mash – Chicken Gravy

Char-siu Pork Belly (so)(cr)(ml)(mu)

Red Fire Greens – Jasmine Rice



Pulled Shoulder of New Season Lamb

Bashed Ginger Sweet Potato - Pea & Chilli Salsa - Chimichurri

Goan Fish Curry (gf)(df)

Pilau Rice – Raita

Chickpea and Jack fruit Tagine (v)(vegan)

Middle Eastern Couscous – Baba Ganoush

Desserts

Chocolate Mousse (pb)(gl)

Oreo Crumb – Macerated English Strawberries

Roasted Summer Peaches

Whipped Ricotta – Ginger Biscuit Crumble

Toffee Cheesecake

Biscoff Biscuit Crumb – Caramelized Banana

British Summer Berry Mess (eg)(mi)

Mascarpone Cream – Meringue



Grazing Boards

From £20 per person

Minimum 40 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 - £70 per person / Three Course - £80 per person

(Minimum 50 people)

Starters

(Choose One Option)

Wood Fired Isle of Wight Tomatoes (mi)(gl)(so)(se)

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

Charcuterie & Cheese (so)(gl)(mi)

Selection of British Cured Meat & Cheeses - Fire Roasted Peppers – Chutneys - Sliced Artisan Baguettes
Served on Sharing Platters

Mezze Platter

Selection of Dips - Fire Roasted Baba Ghanoush - Whipped Feta Cheese - Summer Pea Hummus - Bashed Courgettes with Harissa and Lemon - Fire Roasted Flat Breads - Chilli Rapeseed Oil
Served on Sharing Platters

Build Your Own Tacos (mi)(fi)(mu)(so)(cr)

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)

Pit Roasted Confit Seasonal Mushrooms (pb)(mu)(gl)

Charred Sour Dough - Roasted Onion Aioli - Mushroom Butter - Gremolata

Tempura Cornish Squid (mo)(eg)(gl)

Wasabi Aioli - Pickled Asian Salad

Beef Tartare (gl)(su)

Coal Roasted Bone Marrow – Flank Beef Tartare – Beef Dripping Sourdough Crumble



Food From the Fire
(Choose 3 options of Meat/Fish & 1 Vegetarian option)
Served on platters for the table or buffet style

Meat

Carne Asada Aged (Flank Steak) - Salsa Taquera en Molcajete (su)
Charred and Lightly Smoked Argentinian Picanha - Chimichurri (su)
Ember Roasted Aged Sirloin - Beef Dripping Bearnaise (eg)(mi)
Huli- Huli Chicken Thighs
Whole Gai Yang Free Range Chicken Carved (serves 8 people) (ml)(su)
Piri-Piri Free Range Boneless Chicken Thighs (su)
Porchetta - Salsa Verdi (su)(fi)
Ko-Rican Suffolk Pork Collar Steaks
Butterfly Moroccan Charred Lamb Leg - Harissa Yoghurt (mi)

Fish

Cedar Planked Hot Smoked Salmon - Horseradish & Preserved Lemon Crème Yoghurt
Cornish Scallops served in the ½ Shell - Beef Tallow - Bacon Crumble (1pp) (mo)
Whole Baked Filleted Turbot Caper - Lemon Olive Oil (fi) (£10 supplement per person)
Mexican "Devil" Prawns Skewers (cr)(mo)
Chapa Roasted Galician Octopus - Romesco Sauce (n)(mo)
Pot Roasted Cornish Mussels – Nduja – Thyme - Cider (mo)(su)

Vegetarian

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

Falafel Stuffed Butternut Squash (pb)

Coal – Roasted Summer Vegetables (pb)(gl)
Ciabatta – Rocket – Saffron Aioli

Marinated Halloumi & Mediterranean Vegetable Skewers (mi)



Sides
(Choose 3 options)

Tossed Green Salad (pb)(su)
Pea, Cider & Mint Emulsion Dressing

Middle Eastern Roasted Maple Carrots (pb)(so)
Raisins – Coriander – Yoghurt - Rocket

Crushed & Fried New Potatoes (pb)
Masala Seasoning – Curry Mayo

Smokewood Seasoned Fries (pb)

Skillet Roasted Tender Stem Broccoli (v)(su)
Aged Parmesan - Balsamic

Summer Coleslaw (pb)(so)(nu)(su)

Panzanella Salad (gl)(su)

Roasted Broccoli - Dried Fruits - Red Onion – Watercress - Toasted Pumpkin Seeds -
Balsamic Emulsion Dressing (pb)(so)

Quinoa – Edamame - Pea - Avocado - Spiced Salad (pb)

Asian Rice Salad (pb)(so)

Grilled Romaine Ceasar Salad (gl)(eg)(so)(mi)(v)



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

Mini Deconstructed Raspberry & Vanilla Cheesecake (mi)(gl)(v)

Chocolate & Orange Mousse Short Bread Crumb (pb)(gl)(so)(v)

Summer Eaton Mess (eg)(mi)

Deconstructed Lemon Tart - Macerated Raspberries (eg)(gl)(v)

Coconut – Mango - Turmeric Fool (pb)

Banoffee Pots (gl)(eg)(mi)(v)

Key Lime Pie (eg)(gl)(mi)(v)

Strawberry & Sherry Trifles (gl)(so)(mi)(v)

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

Coconut Panna Cotta – Tropical Fruit Salad (pb)