



EVENT MENU

# A LA CARTE MENU

£45 per person

Parma Ham with Wild Rocket, Braised Fig and Red Wine Jus

Buffalo Mozzarella with Heirloom Tomatoes and Basil Cress

Beetroot and Orange Cured Salmon with Crème Fraîche Dressing and Summer Herbs

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Line-caught Sea Bass, Gai Lan with Fennel, Celeriac Puree and Shoots

Pan Fry Duck Breast, Green Beans, Potato Gratin and Red Wine Jus

Aubergine Cannelloni and Pepper Sauce

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Strawberry gâteau

Chocolate and Sea Salt Caramel Delight

Seasonal Fruit Salad or Cheese Plate

Includes half a bottle of seasonal wine  
Choice of White or Red

# A LA CARTE MENU

£65 per person

Artichoke Heart with Broad Bean and Goat Cheese Stuffing

Crab and Avocado Duet with Yuzu Dressing

Smoked Salmon and Trout Caviar Terrine with Lemon Zest and Dill Aioli

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Fillet of Cod with Braised Cabbage, Pancetta and Beurre Blanc Sauce

Fillet of Aberdeen Angus with Spinach, Oxtail Tortellini and Carrot Purée

Creamy Roasted Beetroot Risotto with Rocket and Parmesan Crisp

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Macaroon with Raspberry and Vanilla Mouseline

Hazelnut and Lemon Noisette

Scandinavian Iced Berries and Hot White Chocolate Sauce

Includes half a bottle of seasonal wine  
Choice of White or Red

20% VAT included and 15% optional service charge may apply.

# CANAPÉ MENU

£2.70 each

## FISH AND SEAFOOD

Wild Cured Beetroot, Orange Salmon with Crispy Skin and Horseradish Cream

Smoked Salmon Mousse in Cucumber Boats

Crispy Tempura Cod in a Cone with Tartar Sauce and Chunky Chips

Roasted Fillet of Red Mullet with Fennel Puree, Tomato Salsa and Merguez Sausage

Mangetout (Wrapped Prawn Skewers with Lemon Chilli Mayonnaise)

Yellow Fin Tuna and Spiced Lentil Salsa with Wild Rocket, Aged Balsamic and Crostini

Rare Tuna Spring Roll with Wasabi and Coriander

Marinated Scallops with Chorizo

Devilleed Crab Cakes & Guacamole

## MEAT

Bresaola with Taleggio Cheese and Wild Rocket

Chicken Satay with Peanut and Coconut Sauce

Italian Mini Steaks in Focaccia with Pesto and Pancetta

Crispy Peking Duck Pancakes with Plum and Hoisin Sauce

Mini Burgers with Cheese, Tomatoes Relish and Iceberg Lettuce

Fillet of Marinated Lamb on Rosemary Skewers with Pea and Mint Mousse

Beef Carpaccio, Rocket Pesto and Parmesan Shavings on Sourdough

Glazed Pear with Dolcelatte Cheese, Rocket and Parma Ham

## VEGETARIAN

Grilled Zucchini with Sun Blushed Tomatoes and Ricotta

Pastry Bites with Heirloom Tomato, Goat Cheese and Basil Puree

Buffalo Mozzarella and Tomato Crostini with Basil Pesto

Arancini with Tomato and Olive Tapenade

Baked Potatoes with Dolce Latte Cheese & Sun Blushed Tomatoes

Filo Pastry Shell with Poached Quail Eggs

Caramelised Lincolnshire Onion Tart

20% VAT included and 15% optional service charge may apply.

SWEET

Fruit Skewers served with Hot Chocolate Sauce

Fruit Tartlets served with Pastry Cream and Apricot Glaze

Chocolate Brownie with Nuts

Mini Lemon Meringue Pie

Selection of Mini Ice Creams in Cones

# BOWL FOOD MENU

£5.50 each

Chilled Gazpacho with Parmesan Grissini

Goat Cheese with Puy Lentils

Crispy Tempura Cod and Spicy Creamy Spinach served with Red Kidney Sauce

Mushroom Risotto with Parmesan Crisp and Wild Rocket

Thai Chicken Noodles

Steak au Poivre

Chicken Caesar Salad and Croutons

Beef Bourguignon & Mash

Seared Tuna Niçoise Salad

Bangers and Mash