

Party Platters

Each platter serves up to 10 people

Brooks Farm sausage selection £70

Cumberland, lamb and mint, spicy chorizo, chipolata sausages, onion rings, potato wedges, crusty bread, English mustard, ketchup

Jamies Deli selection £70

Potted smoked ham hock, smoked salmon, mini pork pies, quails eggs, Black Bomber cheddar, homemade piccalilli, cornichons, crusty bread, butter

Mediterranean (v) £60

Taboulleh, marinated roast garlic and aubergine, Vinci olives, tzatziki, roasted red pepper houmous, crudites, toasted flat bread

Market £70

spicy chicken skewers, mini burgers, caramelised onion and mature cheddar croquettes, teriyaki salmon skewers, chunky chips, smoked paprika mayo, sweet chilli

Oriental £70

spicy chicken skewers, crispy prawn tempura, duck spring onion rolls, prawn crackers, vegetable samosas, sweet chilli dip, soy sauce

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients. Please tell your server if you have any particular allergy or requirement. A 12.5% optional service charge will be added to the final bill.

(v) - suitable for vegetarians

Canapé Receptions

6 for £9.95 per person
8 for £11.95 per person
10 for £13.95 per person
(minimum order 15 people)

Fish

Smoked salmon and dill crème fraîche blini

Mini fish and chips

Mini prawn cocktail

Smoked mackerel and chive pâté crostini

Meat

Chicken liver pâté with apple cider chutney

Mini beef burgers

Homemade duck pancakes with spring onion and shredded cucumber

Lamb kofta with tzatziki

Vegetarian

Chargrilled halloumi and roast aubergine skewer

Homemade plum tomato and basil bruschetta

Mature cheddar and red onion croquette

Dessert

Chilli chocolate brownie bites

Winter berry cheesecake squares

Exotic fresh fruit skewer

2, 3 or 4 course set menus available on request