

(pre order only)

BUCKETS OF TIGER

(normally £4.60 per bottle)

6 bottles (£3.50 per bottle) £21 10 bottles (£3.40 per bottle) £34 15 bottles (£3.33 per bottle) £50 24 bottles (£3.21 per bottle) £77

BELLINI RECEPTION

(normally £9 each)

5 Bellini's (£8 each) £40 10 Bellini's (£7 each) £70 20 Bellini's (£6 each) £120 50 Bellini's (£5 each) £250

HOUSE WINE

(normally £55.50 - £66)

3 Bottles of House Wine

£50

PROSECCO

(normally £206.50)

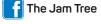
Buy 6 Get One Free (£25.29 per bottle) £177



A discretionary service charge of 12.5% will be added to your bill.









CKAGES

(pre order only)

GOOD OL' FEED

50.00

Scotch Eggs Buffalo Wings Sticky Ribs Chicken Dippers Sotong Manis Chili Tofu (v) Jerk Chicken Patties Carrot & Caraway Dip (v) Hummus (v) Pepper Stew (v)

Fried Plantain (v) Harissa (v) Labneh (v) Blue Cheese Sauce (v) Hot Pepper Sauce (v) Beetroot Thoran (v) Grilled Pitta Bread (v) Sweet Potato Fries (v) Thyme Fries (v)

THE JAMMY LENNOX

Hummus (v) Beetroot Thoran (v) Fried Plantain (v)

Carrot & Caraway Dip (v) Hot Pepper Sauce (v) Dukkah & Oil (v) Grilled Flat Bread (v) 1 Bottle of House Wine

THE MICK JAMMER

Buffalo Wings Scotch Egg Jerk Chicken Patties Sotong Manis

Beetroot Thoran (v) Dukkah & Oil (v) Grilled Flat Bread (v) 10 bottles of Sol Beer

20.00 p/p The Whole Hog (100-200 people) Slow roasted over 7 hours, the whole pig is carved right in front of you. Served in a crusty bap with apple sauce, slaw & stuffing. A choice of 2 sides are served buffet style.

Porchetta (20-100 people) 15.00 p/p Rolled & stuffed pork is carved & put into hot trays for everyone involved to come & help themselves. A choice of 2 sides are available.

14.00 p/p Rotisserie Chicken (20-80 people) Jim Beam glazed ½ rotisserie chickens served buffet style with a choice of 2 sides.

Spiced Mutton Feast (40-60 people) 25.00 p/p Marinated in cumin, chilli seed & black onion seed overnight & basted with yogurt as it roasts.

Whole Lamb Feast (30-40 people) 30.00 p/pMarinated overnight in rosemary & garlic & slow roasted for up to 8 hours. Carved in front of you & your guests.

BIRDS & BEERS

60.00

Big Old Bucket of Wings 10 Bottles Of Sol

CANAPÉ LIST

priced per canapé (minimum 20 pieces)

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Tempura Baby Vegetables (v) with wasabi & yuzu mayonnaise.	1.50
Raw Vegetable & Herb Bouquet (v) with lemon dressing.	1.50
Beetroot & Coconut Relish on Crisp Bread (v)	1.50
Spiced Chicken & Cashew Beignet with a hot & sour sauce.	1.75
Hot & Sour Prawn Salad with Napa cabbage & dried shrimp.	1.75
Beetroot Cured Salmon with celeriac & sour apple remoulade.	1.50
Sage & Onion Stuffed Chicken Wings with roast chicken gravy.	2.00
Crisp Mussels & Tartar Sauce	1.50
Rare Roast Beef Yorkies with horseradish cream & watercress.	2.00
Smoked Haddock Frittata with cheddar & hollandaise.	1.50

DESSERT CANAPÉ

(minimum 20 pieces)

Chocolate Mousse & Honeycomb Cups	2.00
Lychee Cream & Lapsang Souchong Meringues	2.00
Raspberry & White Chocolate Bavarois	2.00
Spiced Chai Custard With Candied Peach	2.00
Chocolate Brownies & Crisp Raspberry	2.00

We can cater for individual parties and functions of any size, please speak to one of our team if you would like a bespoke package put together for your needs.



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💌 Allergen information available on request, please ask your server.





