## CANAPÉS

Rare roast beef with horseradish cream, watercress in a mini Yorkshire pudding
Asian crispy duck pancake wraps with cucumber, radish \& hoi sin sauce Courgette, red onion \& Parmesan risotto bites with saffron mayonnaise dip (v)

Proper chips - stacked 'jenga’ style \& sprinkled with Maldon salt (v)
Crostini of goat's cheese with apricot \& cherry chutney (v)
Dill \& lemon cured salmon on blinis with mascarpone
Classic salmon \& cod fishcakes with tarragon lemon mayonnaise
Wild \& field mushroom tartlets with Parmesan hollandaise (v)
Italian 'BLT' - toasted rosemary focaccia, oven roasted plum tomato, crispy pancetta \& rocket
Red curry crab cakes with chilli-lime dipping sauce
Wild mushroom risotto bites (v)
Classic beef burgers with American cheese, pickle \& house ketchup - served in mini sesame buns

Char-grilled teriyaki chicken skewers
Spicy Falafels (v)
Feta, tapenade \& sun blushed tomato crostini (v)
Chestnut mushroom rarebit (v)
Buffalo mozzarella, Tomato, basil \& balsamic reduction flatbread (v)
Rustic Camembert, apple \& apricot chutney and grape cracker
Toad in the hole, wild boar sausage and apple sauce

## Something sweet

Mini portions of our Driver favourite desserts
Pecan pie, chocolate brownie or petit four

Mini antipasti plates - oven dried plum tomatoes, marinated artichokes, noturella olives, balsamic roasted peppers, bocconcini mozzarella (v)

Classic chicken Caesar salad with parmesan (Vegetarian option available)
Gooseberry \& mint glazed lamb - served on crunchy rosemary sautéed potatoes with a burgundy \& redcurrant sauce

Wild truffle mushroom \& Gorgonzola risotto - with fresh basil leaf \& parmesan shavings (v)
Pesto chicken on roasted Mediterranean vegetables \& butter beans
Duck comfit with pancetta on crispy roast potatoes with thyme jus
Seared salmon pieces on sautéed courgettes, parmantiere potatoes, cream of capers sauce
Wild boar sausages, served on a 'classic' creamy mash \& red wine gravy
Chicken and vegetable laksa on rice noodles
Chorizo, king prawn \& petit pois risotto with mascarpone Venison meatball on whole grain mustard mash, ceps \& port glaze

Peppadew peppers, artichoke \& sun blushed tomato tabouleh salad (v)

Bowls are $£ 7$ each and can be ordered in minimum quantities of 20 per option

## Menu pricing options

Canapés 5 items per person $£ 20$
Canapés 7 items per person $£ 24$
4 Canapés +2 bowls $£ 27$ per person
5 Canapés +1 bowl $£ 25$ per person
Minimum order is for 20 guests or $£ 300$

## PLATTERS

Vegetarian platter<br>Courgette \& Halloumi skewers, spicy falafels, peppadew peppers stuffed with goat's cheese, hummus, fries (v)<br>£15.50<br>Vegan Platter<br>Vegetable kebabs, sweet potato fries, bell peppers, warm pitta and hummus<br>$£ 15.00$<br>Meat platter<br>Spare ribs in spicy $B B Q$ sauce, chicken goujons, minted lamb koftas, chili jam, and fries £17.50<br>\section*{Skewers Platter}<br>Grilled mix skewers; rosemary beef \& mushroom, teriyaki chicken, minted lamb, coleslaw, and fries £17.50<br>Cheese Platter<br>$£ 7.50$

The platters can be split between approx. 2-3 people.
Must be pre-ordered 1 week before
Please note: All the platters will be combined into big trays in order to maximize space.

## BAR SNACK OPTIONS

Chicken goujons with chilli jam $£ 5$
Noturella Olives $£ 3.50$
Bowl of French fries $£ 3.25$
Chilli crackers, wasabi nuts or mixed party nuts $£ 3.50$ each

## CHILDREN MENU

$£ 10.00$
Chicken goujons
Pizza Slice
Tomato, sweet corn \& cucumber salad
Chips
Choice of ice cream
*All food options are fresh and delivered daily, they could be subject to changes depending on their availabilities. Please let us know about your dietary or allergy requirements.

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

