



£25 per person

minimum of 20 people

Gluten Free Pigs in Blankets (GF)

Cocktail sausage lightly seasoned and wrapped in smoked streaky bacon

Beef & Horseradish Crème Fraîche in a Mini Yorkshire Pudding Base

Chicken & Redcurrant Marmalade in a Mini Yorkshire Pudding Base

Pulled Pork Sliders

Pulled Pork Sliders BBQ sauce with carrot, coriander and red onion salad in a brioche bun

Chestnut Mushroom with Caramelised Red Onion and Mozzarella Cheese Quesadilla.

Antipasto Tradizionale

A succulent trio of traditional charcuterie: Speck, Coppa and Bresaola all prepared with the typical flavour of the North of Italy

Baked Camembert & Rosemary served with French Bread

Luxury Coleslaw

Shredded cabbage, grated carrot and diced onion coated in a creamy mayonnaise

Vegetable Samosas (V)

Vegetable samosa made with potato, carrot, pea, onion & a blend of spices

Charred Padron Peppers (VE)

With smoked paprika and sea salt

DESSERT

Mini Chocolate Cups - Italian Selection

An assortment of filled mini dark chocolate cups: Raspberry Pana Cotta, Tiramisu and Lemon Liqueur

French Fries with Parmesan & Truffle oil - Additional £2 per person

*PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY
REQUIREMENTS WHEN ORDERING*



DRINKS PACKAGES

minimum of 20 people

Kick off your celebrations in style....

Buy 4 Bottles, get the 5th FREE
On all Bottles of Wine and Prosecco

All Night Deals...

Jugs of Beer / Cider (3 Pints) - £12 Standard
Utopian Lager // Umbrella Cider

Jugs of Beer (3 Pints) - £15 Premium
BBNO IPA // Lost & Grounded Pale Ale

Toast your night with
SHOTS, SHOTS, SHOTS, SHOTS...

Add a round of Shots at £3.50 per head
(Tequila, Vodka, Brandy, Gin or Whisky)