

events & catering menu

bagels & sandwiches

4 for £32 | 8 for £64 | 12 for £96

Bagel

- smoked salmon, dill cream cheese & pea shoots
- spinach & mature cheddar frittata v
- smashed avocado & sundried tomato ve
- bacon, mature cheddar & tomato relish

Focaccia

- dry cured ham, vintage cheddar & mustard
- mozzarella, tomato & pesto v
- cured beetroot, coconut tahini & dukkah ve
- chicken Caesar club

platters

serves 10 per guests per platter

fruit ve 24

sliced melon & pineapple, kiwi, orange, banana & berries.

pastries v 36

selection of classic croissants, cinnamon swirls, apricot & custard crowns, chocolate & cherry choux buns, pain au chocolat & apple strudels, maple & pecan plaits

dessert canapes v 48

raspberry cheesecake, carrot & walnut cake, honeycomb brownie, chocolate & hazelnut square, passion fruit tart

savoury v*/ve* 48

mozzarella & tomato caprese skewers, mini quiches, glazed chicken skewers, dukkah crudites & coconut tahini pots

build your own bowl

minimum of 10 guests, choose 2 protein, 2 bases & 2 sides 16 per person

bases

rice ve/gf

seasoned sushi rice & crispy onions

grains ve

lentil, bulgar wheat & quinoa, coriander & jalapeño

roots ve/gf

roasted beetroot, parsnip & carrot

greens ve/gf

kale & baby spinach, garlic dressing

proteins

forest mushroom stfado ve/gf

pearl onions, fragrant spiced tomato & red wine sauce

marinated chicken gf

herb, date & molasses glaze chicken thighs

blackened salmon +2.5

pan fried fillet, cajun spiced worcestershire sauce

brisket goulash gf

slow cooked with paprika, tomato, peppers & onions

extras

crispy smash potatoes v/gf

herb oil dressing, grated parmesan

savoury drop scone v

grilled mature cheddar scone & roasted garlic butter

remoulade v

shredded celeriac, fennel & green apple, wholegrain mustard, crème fraîche & lemon dressing

tenderstem broccoli ve

miso, sesame & lime dressing

seasonal pasta salad ve

durham wheat farfalle, grilled green beans & rocket pesto

caesar v

mixed leaves, olives, focaccia crisps, shaved parmesan & caesar dressing



drinks

serves 10 guests

soft drinks (select 2 choices) 40

coke, diet coke, coke zero, luscombe lemonade/elderflower/raspberry karma orangeade, trip cbd, ueshima matcha latte, ueshima iced latte, trip elderflower & mint/blood orange/peach & ginger

tea, coffee & water 40

hot - teas, coffee dispenser, accompaniments, still & sparkling water

juices & water 40

orange | pineapple | apple | cranberry | lychee | grapefruit, still & sparkling water



SCAN TO VIEW CALORIES

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. adults need around 2000 kcal a day

v = vegetarian

ve = vegan

gf = gluten intolerant friendly

v* = vegetarian option available

ve* = vegan option available

gf* = gluten free option available

dear
grace

events & catering menu

canapés

£4 PER CANAPÉ | 4-6 CANAPÉS PER PERSON | MINIMUM ORDER: 50 PER ITEM

plant & vegetarian

sweet potato & red pepper falafel,
mint coconut yoghurt **ve**

beetroot & goat's cheese
croustade **v**

caramelised fig, thyme & chestnut
tart **ve**

smoked applewood plant slider **ve**

panko-crumbed brie bites with
truffle mayo **v**

meat

chicken lollipop & house
hot sauce **gf**

sage butter glazed
chicken skewer **gf**

mature cheddar beef slider

roast beef & horseradish yorkshire
pudding

duck rillet on brioche croute

fish

smoked scottish salmon blini

crab salad on the endive

beer-battered haddock goujon &
tartare sauce

scampi & lemon aioli

prawn cocktail lettuce cup **gf**

sweet

honeycomb brownie **ve/gf**

raspberry & rose cheesecake **v**

passion fruit tart **v**

strawberry & chantilly
cream tart **v**

signature bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON | MINIMUM ORDER: 50 PER BOWL

plant & vegetarian

pumpkin tortellini, roasted
butternut
squash, saffron cream & pesto **ve**

wild mushroom, tarragon & black
truffle risotto **ve/gf**

smoked tofu & aubergine curry,
toasted
flatbread **ve/gf**

winter heirloom tomato &
bocconcini
mozzarella salad **v/gf**

meat

lincolnshire sausage, buttery
mash &
caramelised red onion gravy

grilled peppered beef steak, thick
cut chips & béarnaise sauce **gf**

blackened chicken, creamed corn,
maple-glazed bacon **gf**

cornish lamb rump, braised red
cabbage & red wine gravy **gf**

fish

prawn cocktail, avocado & marie
rose dressing **gf**

beer-battered fish & chips, tartare
sauce & mushy peas

salmon puttanesca **gf**

herb-crusted seabass, crispy
parsley potatoes &
saffron bisque **gf**

sweet

honeycomb brownie **ve/gf**

baked vanilla cheesecake & winter
berry compote **v**

fresh fruit salad, coconut cream,
toasted seeds **ve/gf**

winter berry eton mess **v/gf**

beer

bucket of 10 beers 55

choose from: camden hells / camden pale / jubel peach

bucket of 10 white claw 55

choose from a mix of natural lime, black cherry & mango

5 non alcoholic beers for 25

choose from: corona cero, lucky saint lager, lucky saint ipa.

cocktails

cocktail jugs 40 each

choose from: jameson ginger & lime / lillet spritz / chai tai /
paloma / aperol spritz / limoncello spritz

non alcoholic options: raspberry & cherry blossom spritz
everleaf mountain, wild idol sparkling white, raspberry

wine

select 2 bottles below 70

white

viognier igp pays d'oc, chateau fontareche

languedoc, france

alvarinho, quinta de azevedo

minho, portugal

rosé

luberon rosé, famille perrin southern rhône, france

vondeling rosé, pinot noir western cape, south africa

red

nero d'avola nerello mascalese, borgo selene

sicily, italy

malbec, amalaya calchaqui valley, argentina

premium wine

select 2 bottles below 90

white

sauvignon blanc, framingham

marlborough, new zealand

gavi di gavi 'lugarara', la giustiniana

piemonte italy

rosé

whispering angel côtes de provence rosé

chateau d'esclans, france

red

syrah 'whole bunch', gabriëlskloof

cape south coast, south africa

group packages

the party starter (groups of 8-10) 110

two bottles of wine from our standard wine package & 10 bottles of
beer

sophisticated soiree (groups of 10) 200

welcome glass of prosecco or bottle of beer

3 tokens to redeem on 175ml wine, draught beer, single spirit & mixer
round of shots for the group

*add another guest for £20 a head