

Grazing Table
£25 per person

Assortment of Cheeses

Mixed Crackers

Sliced Handmade Ciabatta/Focaccia

Mixed Cured Meats

Carrot, Celery & Cucumber Sticks

Assorted Tomatoes

Hummus and Chutneys

Marinated Olives

Strawberries, Blueberries, Melon, Kiwi, Grapes

Fresh Cream and Natural Yoghurt
(or seasonal variations)

Urban Picnic (afternoon-tea style)
£25 per person

Handmade Scotch Eggs

Handmade Pork & Mustard Sausage Rolls

Handmade Vegan Sausage Rolls

Freshly Made Sandwiches on Farmhouse
Loaf and Focaccia Bread

Allotment Salad (v)

Pickled Potato Salad (v)

Herby Potato Wedges (v)

Assorted Mini Dessert Table (Grazing Style)

Hog Roast
£22 per person

Local Bakery White or Wholemeal Bread Rolls
(Vgn)

Slow Roasted Pork Loin, Leg and Shoulder
Joints

Leek & Mushroom Loaf (Vgn)

Pork Crackling

Baked Apple Sauce (Vgn)

Sage & Onion Stuffing (V)

Rosemary and Garlic Roast Potatoes (V)

Roast Gravy

Coleslaw (V)

Mixed Salad (V)

Korean Style Boa
£16.50 per person

Korean Fried Chicken

Boa Buns with Hoisin Tofu or Korean style Pork
Belly

Asian Slaw

Indonesian Noodles

Vegetable Spring Rolls with Dipping Sauce

Soy Sauce, Sweet Chilli, Siracha Sauce

Shrimp Crackers

Mac Shack
£16.50 per person

Creamy Macaroni Cheese

Marinated Chicken Thighs

Cherry Coke Pulled Pork with Crispy Onions,
and Roasted Pearl Onions

Mediterranean Roasted Vegetables,
Mozzarella Pearls and Balsamic Reduction

Seasoned Potato Wedges

Panzanella Salad

House Rainbow Slaw

Handmade Salt & Pepper Focaccia Bread

Pizza 'n' Pasta
£16.50 per person

Choose 2 Pizza and 2 Pasta

Neapolitan Pizza

Margherita con Funghi

American Pepperoni

BBQ Chicken and Sweetcorn

Gnocchi with Pesto

Tortellini with Sage Butter

Mushroom and Ricotta Egg Yolk Ravioli

Penne Arrabbiata

Apple and Fennel Slaw

Caprese Salad

Vietnamese Banh Mi
£16.50 per person

Banh Mi Chicken

Banh Mi Pork

Banh Mi Tempeh

Vegetable Gyoza Dumplings with Mushroom
Broth

Indonesian Noodles

Vietnamese Fried Rice

Soy and Sweet Chilli Dipping Sauces

Mexican Kitchen
£16.50 per person

Barbacoa Pork/Brisket Soft Tacos

Yucatan Chicken Tacos

Refried Bean Tacos (vgn)

Lime Green Rice (vgn)

Pineapple Salsa(vgn)

Pea Mole (vgn)

Jalapeno Mayonnaise

Mexican Cheese Sauce

Cucumber Salsa

Sour Cream

El Paso Slaw

Churros With Chilli Chocolate Sauce

Two Course Meal - £22 per person (choose 1 main and 1 dessert for your event)

Mains

38 Day Aged Roast Salmon Cut of Beef, Yorkshire Pudding,
Chive Mashed & Roasted Potatoes, Charred Carrot, Tender
Stem Broccoli, Cauliflower Puree, Rich Roast Gravy

(upgrade to Roast Strip of Sirloin Beef for £25 per person)

Roast Loin of Pork, Baked Apple Sauce, Mashed & Roasted
Potatoes Charred Carrot, Tender Stem Broccoli Cauliflower
Puree, Rich Roast Gravy

Slow Cooked Crispy Cider Pork Belly, Braised Leeks, Chive
Mashed Potato, Charred Carrot, Tender Stem Broccoli,
Cider Cream Sauce

Mediterranean Marinated Chicken, Roasted Vegetable
Cous Cous Salad, Chimichurri Sauce

Pan Fried Chicken Supreme, Chicken Velouté Tagliatelle,
Garlic & Basil Focaccia Bread

Lemon & Thyme Salmon, Garlic & Black Olive Crushed
Potatoes, Charred Carrot, Tender Stem Broccoli, Tarragon
Hollandaise

Supplemental Mains - £25 per person including a dessert

Pulled Lamb Shoulder Croquette

Potato Pave, Pea Puree, Charred Carrot, Tender Stem Broccoli, Minted Lamb Sauce

Duck Two Ways Duck Breast & Confit of Duck Leg

Croquette with Pickled Plums Parmesan Mashed Potato, Charred Carrot, Tender Stem Broccoli Rich Gravy

Tandoori Spiced Cod Chana Dhal & Samphire

Braised Feather Blade of Beef Parmesan Mash, Burnt Onion, Charred Carrots, Tender Stem Broccoli, Rich Red Wine Sauce

Desserts

Sticky Toffee Pudding, Crème Anglaise

Chocolate Delice, Raspberry Sorbet and Fresh Raspberries

British Strawberry Cheesecake, Vanilla Pod Ice Cream

Mixed Berry Pavlova, Chantilly Cream

Rich Chocolate Fudge Cake, Crème Anglaise

Lemon & Blueberry Tart, Vanilla Pod Ice Cream

Salted Caramel Tart

Kitchen Menu

2 course (1 starter, 1 main) - £25 per person

3 course (1 starter, 1 main, 1 dessert) - £32 per person

3 course (choice of 2 starters, 2 mains and 2 desserts) - £36
per person

Starters

Roasted Tomato & Basil Soup (v), Garlic & Herb Croutons

Sweet Roasted Carrot & Coriander Soup (V), Yoghurt &
Fresh Coriander

Vegetable or Duck Gyoza Dumplings, Spring Onion &
Sweet Chilli

Pea Panna Cotta with White Crab, Sesame Biscuit

Fig & Feta Salad (V), Pomegranate, Rocket Honey &
Mustard Dressing

Coronation Chicken Terrine, Mango Chutney & Root
Vegetable Crisps

Creamy Garlic Wild Mushrooms (V), on House Baked
Focaccia

Bruschetta with Heritage Tomatoes (V), Red Onion
Marmalade & Balsamic Reduction

Mini Meatballs, Napoli Sauce & Crusty Bread

Chargrilled Halloumi, Greek Style Salad (V), Sweet Chilli

Mains

30 day aged Roast Salmon Cut of Beef, Yorkshire Pudding, Chive Mashed & Roasted Potatoes, Charred Carrots, Tender Stem Broccoli, Cauliflower Puree, Rich Roast Gravy (Upgrade to 30 day aged Roast Sirloin of Beef, £3.00pp supplement)

Roast Loin of Pork, Baked Apple Sauce, Mashed & Roasted Potatoes, Charred Carrots, Tender Stem Broccoli, Cauliflower Puree, Rich Roast Gravy

Pulled Lamb Shoulder Croquette, Potato Pave, Pea Puree, Charred Carrot, Tender Stem Broccoli and Minted Lamb Sauce

Braised Feather Blade of Beef, Parmesan Mash, Burnt Onion, Charred Carrots, Tender Stem Broccoli, Rich Red Wine Sauce

Slow Cooked Crispy Cider Pork Belly, Braised Leeks, Chive Mashed Potato, Charred Carrot, Tender Stem Broccoli, Cider Cream Sauce

Mediterranean Marinated Chicken, Roasted Vegetable Couscous Salad and Chimichurri Sauce

Duck Two Ways, £3.00 pp Supplement, Duck Breast & Confit of Duck Leg Croquette with Pickled Plums, Parmesan Mashed Potato, Charred Carrot, Tender Stem Broccoli, Rich Gravy

Pan Fried Chicken Supreme, Chicken Velouté Tagliatelle, Garlic & Basil Focaccia Bread

Lemon & Thyme Salmon, Garlic & Black Olive Crushed Potatoes, Charred Carrots, Tender Stem Broccoli, Tarragon Hollandaise

Tandoori Spiced Cod, £3.00 pp Supplement, Chana Dhal & Samphire

Desserts

Sticky Toffee Pudding, Crème Anglaise

Chocolate Delice, Raspberry Sorbet and Fresh Raspberries

British Strawberry Cheesecake, Vanilla Pod Ice Cream

Mixed Berry Pavlova, Chantilly Cream

Rich Chocolate Fudge Cake, Crème Anglaise

Lemon & Blueberry Tart, Vanilla Pod Ice Cream

Salted Caramel Tart, Vanilla Pod Ice Cream

Decadent Chocolate Brownie, Raspberry Sorbet