



CATERING MENU

PLATED MENU

Menu A 3 Courses (Starter, Main, Dessert)

Menu B 3 Courses (Starter, Main, Dessert)

Trio of Desserts or Dessert Table +£5

Select one option (and a vegetarian or vegan alternative) for each course from the following menu. Or, select two items per course and offer your guests a choice for an additional +£5 per person, per course supplement.

MENU A

STARTERS

MEAT

Ham hock terrine, piccalilli, sourdough

Smoked duck, chicory, orange walnut & pomegranate dressing

FISH

Gin & tonic cured salmon, pickled shallot, creme faiche, rye cracker, caviar

Lime & basil marinated king prawns, samphire, mango & pomegranate

VEGETABLES

Burrata, heritage tomatoes, green olive tapenade, Lavosh cracker (V)

Twice baked cheese souffle, Berkswell cheese sauce, walnut ketchup, rocket salad (V)

Minted garden pea soup with toasted seeds & mint oil (VG)

*£2. Supplement | **£5 Supplement

V - Vegetarian VG -Vegan

MAINS

MEAT

Sichuan & honey glazed duck breast, confit leg sausage roll, maris piper terrine, Asian greens, plum sauce, red wine jus

Corn fed chicken, wild mushroom & smoked bacon fricassee, parmentier potato, confit chicken leg bonbon

Poach roasted chicken breast, chicken croquette, truffle baked potato mash, butter tossed tenderstem broccoli, chicken jus gravy

Rosemary roasted rump of lamb, lamb shoulder bon bon, grilled hispi cabbage, baked mash potato, lamb & red wine jus

Royal counties slow cooked pork belly, baked potato mash, glazed pig cheek, chargrilled baby leeks, smoked apple sauce, sage jus

Braised beef shin medallions, fondant potato, butter tossed vegetables, roast shallot, beef jus

*£2. Supplement | **£5 Supplement

V - Vegetarian VG -Vegan

MAINS

FISH

Sea trout, herb crusted new potato, sea herbs, preserved lemon sauce, wilted greens
Seared sea bream fillet, mustard & tarragon cream sauce, braised fennel, broad beans, sauteed potatoes

VEGETABLES

Smoked aubergine steak, mint yoghurt, heritage tomato & watercress salad, patatas bravas (VG)

Charred cauliflower steak, parsnip puree, walnut crumb, hasselback potatoes, cider vinegar & caraway carrots (V VG GF)

V - Vegetarian VG -Vegan Gluten Free - GF

DESSERTS

PLATED DESSERTS

Chocolate lava cake, marscapone cream, cardamon & vanilla sauce

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream

Bread & butter pudding, marmalade, real custard

Chocolate & salted caramel tart, white chocolate ice cream, chocolate shards

Lemon meringue tart, fresh blueberries, meringue kisses, Chantilly cream

V - Vegetarian VG -Vegan

MENU B

STARTERS

MEAT

Roasted quail breast, crispy slow cooked leg, braised lentils, golden beetroot

Smoked duck, chicory, orange walnut & pomegranate dressing

FISH

Butter poached lobster & crayfish tart, truffle, avocado moose

Hand picked crab, crab bonbon, caramelised walnuts, lime & basil, Romesco sauce,

shaved fennel

VEGETABLES

Oven baked mini camembert with chutneys & sourdough soldiers (V)

Goats cheese & harissa croquette, salt baked heritage beetroots, beetroot & cumin ketchup (V)

Pumpkin Mulligatawny soup, butternut squash ravioli, spiced granola, pumpkin oil (V)

*£2. Supplement | **£5 Supplement

V - Vegetarian VG -Vegan VGO - Vegan Option Available

MAINS

MEAT

Beef fillet, glazed ox cheek, potato terrine, roast shallot, red wine jus

Spice crusted rack of lamb, lamb shoulder bon bon, roast cauliflower, lyonnaise potatoes, kalamata olive jus

Slow cooked glazed lamb shoulder, peas, asparagus, dauphinois potato

Bourbon glazed beef brisket, celeriac remoulade, crispy cubed potatoes, roast vine tomatoes, charred tenderstem

*£2 Supplement **£5 Supplement

FISH

Seared sea trout, clams, bouillabaisse sauce, sea herbs, hasselback new potatoes

Pan roasted cod fillet, leek fondue, smoked eel, herb crusted ratte potatoes, caviar, chicken butter sauce

Line caught miso glazed cod, sesame toasted pak choi, mini fondant potato with a lobster bisque sauce

VEGETABLES

Smoked aubergine steak, mint yoghurt, heritage tomato & watercress salad, patatas bravas (VG)

Charred cauliflower steak, parsnip puree, walnut crumb, hasselback potatoes, cider vinegar & caraway carrots (V VG GF)

V - Vegetarian VG - Vegan

DESSERTS

PLATED DESSERTS

Melting chocolate bomb, salted caramel ice cream, dark chocolate cremeux,
brownie pieces

Chocolate & raspberry delice, chocolate crumble, white chocolate ice cream

Pear tart tatin, cinnamon custard, vanilla ice cream

Rum & lime baked pineapple, rum caramel sauce, honeycomb, orange curd,
caramelised hazelnut (V)

Fraiser strawberry gateaux, strawberry bouquet, mint coulis

V - Vegetarian VG - Vegan

MINI DESSERTS

MINIS FOR TRIOS & DESSERT TABLES - CHOOSE 3 (+£5)

Double chocolate brownie & chocolate ganache

White chocolate and baileys cheesecake

Lemon meringue tart

Chocolate & Olive Oil cake (VE)

Profiteroles & Chocolate sauce

Mini Muscovado Meringue & Berry Compote

Custard tart

Strawberry and mint cheesecake

Cherry & Almond tart

Lemon posset & brandy snap biscuit

Chocolate Mousse pots

Passion fruit and coconut panna cotta

V - Vegetarian VG -Vegan

MINI DESSERTS

(Continued)

MINIS FOR TRIOS & DESSERT TABLES - CHOOSE 3 (+£5)

Matcha and white chocolate truffles

Mango and coconut rice pudding cups Salted caramel and hazelnut

chocolate tarts Pistachio and raspberry tartlets

Mini Victoria sponge (VG)

Mixed fruit and nut flapjack (VG)

Strawberry mousse, marinated strawberries & oat crumble (VG)

Earl Grey tea and lemon tartlets

Espresso and dark chocolate shot glasses

Cinnamon and apple turnover bites

V - Vegetarian VG -Vegan