



## **BOWL FOOD MENU**

Three bowl order (includes only ONE starred option)

Five bowl order (can include THREE starred options)

### **HOT**

Wild Mushroom Risotto (V) (GF)

Chicken & Chorizo Skewers w Saffron Aoli (GF)

Seared Lamb Rump w Feta & Riata Salad (GF)

Fillet Steak Tagliata w Blue Cheese Mash & Slow Roasted Tomato\* (GF)

Monkfish Curry w Corriander Rice\* (GF)

Crab Cakes w Apple & Chilli Salsa\*

### **COLD**

Roasted Mediterranean Vegetable Salad w Halloumi & Salsa Verde (V) (GF)

Puy Lentil, Spinach & Sauzed Red Onion Salad (V) (GF)

Panzanella Salad (V)

Tamarind King Prawn & Spicy Rice `Noodle`Salad

Chicken Caesar Salad

### **SWEET**

Chocolate Mousse w Hazelnut Merengue & Vanilla Cream (V) (GF)

White Chocolate & Passion Fruit Ganache w Biscuit Shards & Fresh Raspberries (V)

Deconstructed Lemon Curd Tart w Ginger Brittle & Blackberry Compote (V)

Summer Berry Salad w Crème Fraiche & Brandy Snaps (V)



## BUFFET MENU

### MAINS

Whole Poached Salmon w Pickled Cucumber, Poppy Seeds & Hollandaise Sauce

Brinjal Coronation Chicken w Griddled Aubergines

Mongolian Crispy Lamb served in Lettuce Cups

Rare Roasted Beef w Watercress & Dijon Mayonnaise

Selection of Individual Quiches:

- Asparagus & Greyure
- Roasted Red Pepper & Goats Cheese
- Bacon & Brie

### SALADS

Mixed Leaf Salad

Wild Rice & Pomegranate Salad

Squash, Barley & Tenderstem Broccoli Salad w Balsamic Vinaigrette

Roasted French Bean, Broccoli & Asparagus Salad w Lemon, Garlic & Chilli

Potato Salad w Lemon & Caper Dressing

Tomato & Mozzarella Salad

Greek Salad

### PUDS

Salted Caramel Brownies

Raspberry Blondies

Eton Mess

Summer Berry Tartlets

Pear Frangipan Tart

Selection of Macaroons



## CANAPE MENU

### COLD

- Beetroot Falafel w Goats Curd & Glace Beets (V)
- Apple & Goats Cheese Toasts w Thyme & Honey Drizzle (V)
- Rosemary Shortbread w Whipped Mascarpone, Slow Roasted Tomato & Pesto (V)
- Parmesan Polenta w Mushroom Ragu (V) (GF)
- Butter Puff Bases w Heritage Tomatoes (V)
- Marinated King Prawn Skewers (GF)
- Beetroot & Fennel Cured Salmon w Horseradish Cream on Toasted Rye
- Corn Cups w Tuna, Mango & Lime Cerviche
- Seared Tuna Tataki w Carrot & Ginger Pipets (GF)
- Crab, Apple & Chilli Salad (GF)
- Parma Ham, Roquefort & Pear Splinters (GF)
- Croustades Filled w Smoked Chicken & Watercress Salad & Dijon Mayonnaise
- Open Steak Sarnie w Truffle Butter, Rocket & Parmesan
- Rare Beef Fillet w Deep fried Capers & Hollandaise (GF)
- Szechuan Peppered Beef Wrapped in Cucumber Ribbons (GF)

### HOT

- Spiced Aubergine Ragu in Filo Baskets
- Courgette & Feta Fritters
- Smoked Haddock, Chive & Cheddar Arancinni
- Monkfish, Pancetta & Rosemary Spiedini (GF)
- Sausage Rolls w Picalilly
- Gingered Chicken Cakes w Coriander & Lime Mayonnaise (GF)
- Crispy Lamb Croquettes w Salsa Verde
- Lamb Filo Cigars w Whipped Feta Dip

### SWEET

- Dark Chocolate Cups w White Chocolate & Passion fruit Ganache & Raspberries (V)(GF)
- Merengue Kisses (V) (GF)
- Assorted Macaroons (V)
- Salted Caramel Chocolate pots (V) (GF)



## CANAPE SUGGESTIONS

### FISH

Mackerel Pate on Melba Toast  
Beetroot & Gin Cured Salmon on Rye w Horseradish Cream  
Citrus Cured Sea Bass on Blinis w Caviar & Crème Fraiche  
Scallop Mousse in Filo Baskets  
Scallop w Caleriac Puree, Blackpudding Crumble & Pea Shoots (GF)  
Curried Monkfish Skewer (GF)  
Sesame & Lemongrass Prawn Toasts

### MEAT

Turkey & Pine nut Potli w Beetroot Mayo  
Kromeskies w Aioli  
(Chicken wrapped in bacon, battered & fried)  
New York Deli Style Reuben's Toasties' (GF)  
(Smoked Turkey, Pastrami, Russian Dressing & Gruyere Cheese)  
Lamb filo Cigars w Whipped Feta Dip  
5 Spice Duck Goujons w Hoisin Sauce  
Roasted Duck Cones w Ginger Jammy Plums and Spring Onion  
Rare Fillet of Beef w Salsa Verdi & Polenta Chips (GF)  
Warm Spiced Pulled Brisket w Horseradish & Fukijunzuke (GF)  
Venison Bolognese Fritters w Parmesan  
Pigs Cheeks Croquettes w Sweet Apple Sauce

### VEGETARIAN

Halloumi Burgers w Sweet Chilli Sauce (GF)  
Jerusalem Artichoke, Truffled Brie & Honey (GF)  
Stilton Filo Cups w Honey Roasted Pecans  
Wild Mushroom & Roast Garlic Tumbleweeds  
Fine Herb and homemade Ricotta Tartlets  
Caponata & Toasted Pine Nut Money Bags  
Beetroot Falafel w Black Tahini Dressing (GF)



CANAPES – *Please choose three*

Filo Basket w Burnt Sweet n Sour Aubergine & Coriander Cress  
Miso Marinated Tuna Tataki w Carrot & Ginger Dressing  
Baked Parma Ham Twists w Burrata, Sliced Fresh Fig & Basil Cress  
Pea & Mint Bruschetta w Red Cress  
Fried Green Olives w Spicy Preserved Lemon Yoghurt

STARTERS

Fattoush Salad  
Citrus Cured Salmon & Fennel Salad w Sourdough Croutes  
Roasted Sweet Potato w Masala Yoghurt, Fried Kale & Barberries

MAINS

Harissa & Preserved Lemon Roasted Poussin w Griddled Peaches & Maftoukha  
Grain Salad  
Zaatar, Lemon & Coriander Baked Chicken Supreme w Saffron, Fresh Herb,  
Pistachio & Pomegranate Savoury Rice  
Lemongrass & Ginger Beef kebab w Sweet chilli, Lime & Sesame Sauce & Roasted Vegetable Medley

DESSERTS

Honey Roasted Peaches w Peach Salad & Toasted Almonds  
Strawberry, Pomegranate & Rose Scented Cream Eton Mess  
Roasted Peaches w Lemon Thyme Syrup,  
Vanilla Ice Cream & Charred Almonds



## SPRING DINNER MENU

### STARTERS

Beef Carpaccio w Parmesan Shavings & Rocket Salad

Mackerel pate w Crisp Breads

Smoked Salmon Terrine & Pickled Cucumber

Sweet Garlic Galettes w Asparagus & Plum Tomato Salad

Spiced Cauliflower Fritters w Citrus Yoghurt

Wild Garlic Soup w Goats Cheese Croutons

### MAINS

Red Mullet w Roasted Red Pepper & Chorizo Sauce on Potato Cake w Deep Fried Leeks

Grilled Bream w Mustard & Tarragon Cream Sauce & Saute Potatoes

Lemon Roasted Poussin

Braised Pork Cheeks w Baby Leeks & Sultana Ragu

Slow Cooked Pork Belly served on Potato & Black Pudding Crisp Cake w Spring Vegetable Medley, Apple

Compote & Crackling Shards

Grilled Rack of Lamb w Smashed Jersey Royals & Salsa Verde

Sliced Lamb Rump on Israelie Cous Cous w Ratatouille

### DESSERTS

Belgium Waffle w Caramelised Banana, Vanilla Ice Cream & Toffee Sauce

Roasted Rhubarb, Orange & Crystallised Puff Pastry

Lemon Curd Tartlet w Ginger Crumb

Chocolate Pot w Candied Cashews & Crème Fraiche



## WEDDING MENU

### CANAPES

Selection of Crisps, Crackers & Bar Snacks

Panko Crumbed Chicken w Yuzu Dip

Seared Tuna Loin w Ferikaki, Pickled Ginger & Wasabi Mayo served on a Rice Cake

Sweet Potato & Ginger Fritters w Lime & Yoghurt Salsa

Carrot Pachadi Served on a Popadom

### WEDDING BREAKFAST

Thai Baked Salmon w a Pepper Crust

Coronation Brinjal Chicken w Dates & Almonds

Sweet Sticky & Spicy Aubergine in Filo Cups

Curried Sweetcorn Fritters

Wild Rice Salad e Peppers, Cucumber, Bean Sprouts, Baby Corn, Corriander, Garlic & Ginger

Tom Yam Som (Sour & Spicy Papaya Salad w Thai Basil & Mint)

Roasted New Potatoes

Broccoli & Green Bean Salad w Soy & Sesame Oil

Bread & Herb Butter

Selection of Dipping Sauces such as:

Soy, Sweet Chilli, Fresh Chilli, Tomato Sambal

Exotic Fruit Salad

Brownies

Pavlovas

Cream & Creme Fraiche

Selection of Cheese & Biscuits

Late Night Bacon Sarnies