



Canapes on arrival (choose 3)

Lamb kofta/coriander naan/raita (also available in Paneer)

Brie & mango tartlets

Salmon mousse/smoked salmon/salmon caviar tartlet

Chorizo/olives/sun blush tomato skewers

Feta/mint/watermelon skewers

Thai fishcakes/chilli dipping sauce

Classic Italian meatballs/spicy tomato salsa/parmesan

Mini yorkie/sliced beef/horseradish

Mini toad in the hole

Goats cheese & red onion tartlet

Stilton & red currant parcel

Classic Tomato & basil bruschetta/balsamic crostini

Wild mushroom/ pea & parmesan arancini

Duck spring rolls

King prawns/mango & chilli salsa

Crab blinis

Bocconcini (mini mozzarella) pesto skewers

Hoisin glazed chipolatas

Chicken satay skewers





## Option 1

### Starter (select 1)

Summer pea, Pancetta, Broad bean soup/Homemade bread (V)

Medley of melon/ Feta/ Fresh mint salad/ Balsamic glaze (V)

Wild mushroom/Dolcelatte Arancini (v)

Smoked fish terrine/Beetroot salsa/Sourdough toast

Chicken liver parfait/Caramelised red onion chutney/Crusty bread

Tandoori chicken skewers/ Cucumber raita/Naan bread

### Main (select 1)

Pan seared chicken breast/Crushed bacon potatoes/ Tender stem

broccoli/ Wild mushroom cream

Belly of pork/ Garlic pressed potatoes/ Black pudding/ Savoy cabbage parcel/ Caramelised apple & onion jus

Salmon en croute/ Spinach cream cheese/ Buttered new potatoes/ dill & mustard cream

Thai green curry/ Sticky coconut rice/ Steamed Pak choi

Roast loin of pork/Crackling/Honeyed parsnips/Apple & sage stuffing/Goose fat potatoes

Moroccan style Lamb Tagine/Lemon & pea cous cous/ Homemade flatbread

### Dessert (select 1)

Triple chocolate brownie/White chocolate ice cream/Chocolate bark

Homemade individual mango raspberry & passionfruit pavlova/Chantilly scroll

Apple & Berry crumble/Fresh vanilla custard

Sticky toffee pudding/Toffee sauce/Caramel ice cream

Zesty lemon posset/All butter shortbread/Fresh raspberries

Salted caramel & chocolate torte/Hazelnut praline/Dark chocolate drizzle

Trio of strawberries/Strawberry cheesecake/White chocolate dipped strawberries/Strawberry milkshake

Chocolate Martini/French macaron selection

Italian style profiteroles/ Chocolate sauce / Summer fruits

Cheese selection/Chutneys/Savoury biscuits

Coconut & lime cheesecake/Coconut tuile/Mango coulis



## Option 2

### Starter (select 1)

Goats cheese & red onion tart/ Dressed rocket/ Balsamic glaze  
(V)

Pan fried Woodland Mushroom/Garlic cream/Toasted ciabatta  
(V)

Buffalo Mozzarella/Heritage tomatoes/Fresh basil (V)

Homemade Thai fishcakes/Sweet chilli, cucumber & coriander  
dipping sauce

Beetroot marinated salmon/Horseradish potato salad/Mixed leaf  
Italian meatballs/Rich tomato sauce/Garlic ciabatta/Parmesan  
shavings

Ham hock terrine/Homemade piccalilli/Warm crusty bread

### Main (select 1)

Spanish Chicken/Olive, pepper & manchego farce/Patatas Bravas  
Welsh Lamb shank/Shallot & red wine reduction/Herbed mashed  
potato

Duo of confit duck & Breast/Orange & ginger glaze/Fondant  
potato

Roast topside of Beef/All the trimmings

Oven baked line caught cod loin/Chorizo, new potato & tiger  
Prawn broth

Pan seared Pork medallions/Caramelised apples & red  
onions/Potato rosti/Cider cream

### Dessert (select 1)

Triple chocolate brownie/White chocolate ice cream/Chocolate  
bark

Homemade individual mango raspberry & passionfruit  
pavlova/Chantilly scroll

Apple & Berry crumble/Fresh vanilla custard

Sticky toffee pudding/Toffee sauce/Caramel ice cream

Zesty lemon posset/All butter shortbread/Fresh raspberries

Salted caramel & chocolate torte/Hazelnut praline/Dark  
chocolate drizzle

Trio of strawberries/Strawberry cheesecake/White chocolate  
dipped strawberries/Strawberry milkshake

Chocolate Martini/French macaron selection

Italian style profiteroles/ Chocolate sauce / Summer fruits

Cheese selection/Chutneys/Savoury biscuits

Coconut & lime cheesecake/Coconut tuile/Mango coulis

### Option 3

#### Starter (select 1)

Sesame Roasted duck/ Asian salad/ Honey & ginger dressing  
Trio of smoked fish/Sliced pickled heritage beetroot/Lemon & caper crème fraiche

Tempura battered prawns/Homemade aioli/Fresh lemon  
Individual Antipasto platter (Vegetarian option available)

Deep-fried camembert/Blood Orange & cranberry chutney  
Beef carpaccio/Rocket/Parmesan shavings/Lemon/Extra virgin olive oil

#### Main (select 1)

Individual Beef Wellington/Dauphinoise potatoes/Red wine jus  
Welsh Lamb rump/Pea puree/Rosemary roasted potatoes/Mint & red currant reduction

Duo of marinated fillet of pork & slow roasted pork  
shoulder/Spinach & potato rosti/Marsala sauce  
Pan fried seabass fillets/Homemade Potato & spring onion  
croquettes/Crab & tarragon butter

Pan seared Barbary Duck breast/Black cherry & brandy  
sauce/Fondant potato

Chicken parmigiana/San Daniele Prosciutto/Fontina  
cheese/Parmenter potatoes/Roasted vine tomato sauce

#### Dessert (select 1)

Triple chocolate brownie/White chocolate ice cream/Chocolate  
bark

Homemade individual mango raspberry & passionfruit  
pavlova/Chantilly scroll

Apple & Berry crumble/Fresh vanilla custard

Sticky toffee pudding/Toffee sauce/Caramel ice cream  
Zesty lemon posset/All butter shortbread/Fresh raspberries  
Salted caramel & chocolate torte/Hazelnut praline/Dark  
chocolate drizzle

Trio of strawberries/Strawberry cheesecake/White chocolate  
dipped strawberries/Strawberry milkshake

Chocolate Martini/French macaron selection

Italian style profiteroles/Chocolate sauce/Summer fruits

Cheese selection/Chutneys/Savoury biscuits

Coconut & lime cheesecake/Coconut tuile/Mango coulis

