



Canapes

£15 for a selection of 6 canapes per person

MEAT

Hoi sin crispy duck pancake, cucumber and spring onion
Chicken Caesar, parmesan shortbread
"Bacon and egg on toast" bacon jam
Malaysian chicken skewers, roasted peanut sauce, diced cucumber
Cajun chicken slider, crispy lettuce and mayonnaise
Coronation chicken, mini popadom, kachumber

FISH

Thai prawn balls, chilli jam, pickled cucumber
Salmon sushi roll, wasabi, pickled ginger and soy
Buckwheat blinis, smoked salmon, Avurga, creme fraiche
Hot smoked salmon, avocado mousse, fennel crisp, tartlet

VEGETARIAN

Aubergine roll mop, pickled shallots, dill creme fraiche
Coronation chickpea, mini popadom, kachumber
Falafel, hummus, chilli sauce, pickled cabbage, cucumber on pitta bread
"Faux Gras" – mushroom, walnut, lentil pate - croute
Tomato, buffalo mozzarella and basil pesto bruschetta
Parmesan arancini, tomato jam
Glazed goat's cheese and fig chutney - croute



3 course Dinner menu

Please two choices including a vegetarian option for both starters and Mains and one dessert.

Up to 50 Guests £52.50 +vat, 51- 100 Guests £48.50+ vat Over 101 guests £46.50+ Vat

Starters

MEAT STARTERS

Hoi sin duck pancake, spring onion and cucumber

Smoked duck salad, toasted hazelnut and orange

Crispy pork belly fingers, 5 spiced apple, chilli and shallot caramel

Ham hock terrine, piccalilli garnish, lambs lettuce and warm baguette

Chicken Caesar croquette, cos lettuce, anchovy, parmesan and croutons

Ras El hanout chicken, hummus, spiced chick pea, prunes, molasses, dukkha and warm flat bread

FISH STARTERS

Classic prawn cocktail, crevette, Mary Rose sauce, avocado mousse with sour dough

Gin cured salmon, pickled vegetables, mint and lime emulsion with sour dough

Hot smoked salmon, pickled quail egg, fried capers and pickles, potato salad with warm mustard dressing

Smoked haddock croquette, lightly pickled shallot and samphire with pea puree

VEGETARIAN STARTERS

Aubergine roll mops, lightly pickled carrot with dill creme fraiche dressing

Goats cheese Caesar croquette, cos lettuce, samphire, parmesan and croutons

Steamed asparagus/ purple sprouting broccoli, poached egg with hollandaise sauce

Crispy halloumi, pomegranate seeds and molasses and cucumber ribbons

Breaded Somerset Capricorn goats cheese, grape and walnut salad with raspberry vinaigrette

Hummus, feta cheese, spiced chick pea, prunes, molasses and warm flat bread

Seasonal soup

Antipasto sharing boards

Selection cured meats, Manchego, anchovy, olives, papa dew peppers, caper berries with warm focaccia

Grilled Mediterranean vegetables, artichoke, buffalo mozzarella, olives, papa dew peppers, caper berries with warm focaccia



Main Course

MEAT

Suffolk chicken breast filled with wild mushroom mousse, fine beans, young carrot, potato rosti with chicken veloute

Suffolk chicken breast, confit leg croquette, charred leek, glazed carrot, onion puree, fondant potato with light chicken jus

Sesame crusted duck breast, confit duck and spring onion wonton, pak choy, Asian pear, honey, soy reduction, crispy noodle

Porchetta, wild mushroom fricassee, wilted spinach, blistered vine tomatoes, roasted baby potatoes and pea shoots

Confit pork belly, smashed butter beans and chorizo, cavolo nero with new season olive oil mash

FISH

Sea bass, samphire, crushed new potatoes, tomato and spring onion salsa

Pan roasted salmon, tender stem broccoli, carrot puree, roasted baby potatoes, sorrel and pine nut pesto

Baked hake, confit tomato, chorizo, sauté potato, rocket with balsamic reduction

Roasted Cod, blistered tomato, charred courgette olive oil mash with gremolata

VEGETARIAN

Seasonal risotto

Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, labneh, sorrel and warm flat breads

Butternut squash, kale, puy lentil and chestnut mushroom wellington, seasonal greens, creamed potatoes, gravy

Pan roasted Portobello steak mushroom with oyster mushrooms, blistered cherry vine tomatoes, fine beans, salsa Verde and Pont neuf chips

Roasted cauliflower steak, , butter bean puree, tenderstem broccoli, , confit cherry tomatoes with chimichurri

Beetroot and red onion tatin, goats cheese curd, frizzé salad, garlic and rosemary roasted baby new potatoes with balsamic glaze



DESSERTS

Cambridge burnt cream with shortbread

Lemon tart, mojito cream with fresh raspberries

Eton mess, berries with crunchy meringue

Warm chocolate brownie with hazelnut brittle cream

Seasonal cheese cake

Chocolate and hazelnut torte with Chantilly cream

Lemon posset, berry compote with shortbread

Sticky toffee pudding with caramel cream

Peach melba, "Pinkster" boozy berries, freeze dried and fresh raspberries

Chocolate fondant, seasonal berries with whipped cream

Treacle tart, Cornish clotted cream and raspberry puree

Seasonal crumble with cream or custard

Chocolate ganache velvet torte, with olive oil and chocolate mousse (vegan, GF)

(All of the above can be served individually, duo, trio or as a sharing board option)