

PLATED STARTERS

Choice of 2 & 1 veggie option.

Starting from: £30pp

(Veggie) -

- *Chargrilled Mediterranean veg, rocket pesto & pecorino tart, leaves & lemon oregano dressing.*
- *Stuffed vine tomato & broad bean, pea & asparagus mousse, watercress mayo & basil oil.*
- *Smoked cheddar & leek tart, leaves and herb oil.*
- *Butternut, lime & chili risotto with rocket.*

(Fish) -

- *Salmon, avocado mayo.*
- *Salmon & spinach leaves fish cakes, lemon mayo & dill salad.*
- *Prawn cocktail with baby granary loaf & spiced bloody Mary shot.*
- *Cured salmon, pickled cucumber, radish & dill/ mustard sauce.*

(Meat) -

- *Chicken liver parfait, red currant jelly, chutney & baby leaves.*
- *Cauliflower cheese, smoked pancetta, rocket tart with leaves & honey/ mustard dressing.*
- *Ham hock, caramelised apple and pickled onion terrine.*

PLATED MAINS

Choice of 2 & 1 veggie option

(Poultry) -

- *Breast of chicken wrapped in parma ham stuffed with chorizo & tarragon mousse, dauphinoise potatoes, garden veg, carrot puree & madeira jus.*
- *Honey & soy roasted duck breast, five spice mash, confit peppers, chili ginger, sauté pak choi & aromatic jus.*
- *Buttered puree, tarragon dauphinoise potato and roast carrots.*

(Meat) -

- *Slow roasted pork belly glazed with blossom honey, sage mash, butternut puree, roasted apple, seasonal veg & cider jus.*
- *Slow cooked feather-blade steak, pepper cream chargrilled veg, roasted potato & vine tomato puree.*
- *Roasted pork loin, crispy pancetta, sweet potato galette, glazed baby carrots & sage jus.*
- *Lock pork bangers, champ potatoes, crispy onions, crushed pea salsa * ale gravy.*

(Fish) -

- *Roast fillet of cod, chorizo and butterbean cassoulet,
Green beans and parsley pesto.*
- *Fillet of salmon with basil & parmesan crust, saffron fondant
potato, petit ratatouille finished with white wine velouté.*
- *Seared sea bass fillet with saffron and crab potato cake,
Sauce verge and green beans*
- *Thai spiced roasted fillet of monkfish on a bed of coconut and lime
lentils, sauté pak choi, tempura king prawn and lightly spiced mango
puree.*

(Veggie) -

- *Sauteed gnocchi, chargrilled vegetables, bocconcini, and basil oil.*
- *Portobello mushroom stuffed with leeks and smoked cheddar cream
with a herb crust, root vegetable galette, baby vegetables and a rich
tarragon butter sauce.*
- *Cauliflower and spinach curry topped with mint yogurt, spiced
aubergine, ginger and spring onion salsa, mixed onion and cumin
bhaji served with homemade garlic naan.*
- *Celeriac steak, red wine lentils, porcini mushrooms, fine green beans,
walnut and pepper sauce.*
- *Wild mushroom rice topped with portobello mushroom, pickled enoki
garden salsa and herb oil.*

PLATED DESSERTS

- *Traditional tiramisu*
- *Spiced apple and raisin crumble with whiskey cream and custard.*
- *Sticky toffee pudding with toffee sauce and salted caramel ice-cream.*
(Posh Nosh) -
- *A selection of 3 mini desserts served plated to each individual guest.*
(Taste of Chocolate) -
- *Salted brownie, white chocolate and Cointreau tiramisu, milk chocolate and caramel ice-cream.*
(Taste of Summer) -
- *Deconstructed eton mess, lemon posset with minted raspberries and strawberry yogurt ice-cream.*
(Taste of Winter) -
- *Spiced apple and raisin crumble, whiskey cream and custard.*
(Taste of Christmas) -
- *Mulled spiced apple pie with red wine jelly, bread and butter pudding and Christmas pudding ice-cream.*