



## MENU IDEAS

Our team of talented chefs use the very best that the season has to offer, dreaming up imaginative menus that fit the time of year and your event perfectly. This allows us to source locally, utilising the freshest ingredients from renowned suppliers and creating dishes that showcase them at their finest.

Here are some sample dishes perfect for 50 to 300 guests

### A SMALL RANGE OF DISHES

Mixed Sharing Platter: Cured Meats, Posh Crayfish Cocktails,  
Salmon Mousse, Breads, Oils, Dips, Olives  
Baked Camembert, Sourdough, Chutney  
Sticky Wings, Hot & Spicy Sausages, Baby Back Ribs, Dips,  
Breads

### STARTERS

Onion Bhaji, Mango Chutney, English Leaf  
Chef's Soup, Artisan Bread  
Goats Cheese Bon Bon, Pear,  
Caramelised Onion Stuffed Mushroom, Parmesan, Herb Crust,  
Tomato Chutney  
Courgette & Feta Fritter, Mint Yoghurt  
Fishcake, Herb Leaf, Lime Aoili  
Duo of Salmon, Dill Dressing  
Mackerel Pate, Melba Toast, Horseradish Cream  
"Ultimate Prawn Cocktail", Pickled Cucumber, Baby Gem  
Salmon & Cod Terrine, Lemon Balm,  
Toast Poached Salmon, Quail Egg, Herb Salad, Dill Oil  
Crispy Duck Salad, Stilton, Pear, Onion  
Ham Hock & Smoked Chicken Ballontine, Piccalli  
Slow Cooked Pork Belly, Apple Puree  
Pork & Black Pudding Scotch Egg,  
Piccalli Pulled Duck Croquette, Plum Chutney  
Chicken Liver Pate, Pickled Shallot, Red Onion, Toast

## **MAIN COURSE**

Cauliflower Steak, Chimichurri, Confit Tomato,  
Rocket & Parmesan Salad  
Sweet Potato & Cauliflower Satay Curry,  
Basmati Rice, Nann  
Stuffed Aubergine, Roasted Vegetables, Giant Cous Cous  
Halloumi & Butterbean Stew, Seasonal Greens  
Pan Fried Salmon, Herb Crushed Potato,  
Dill Hollandaise Hake, Tomato & Butter Bean Stew.  
Cauliflower Florets, Cod Fillet,  
Rice Noodles, Passionfruit Sauce  
Whole Bass,  
Crushed Potatoes, Chimichurri,  
Seasonal Greens Chargrilled Tuna,  
Nicoise Salad, King Prawn Caesar Salad  
Beef Blade, Mash Potato, Red Cabbage, Jus  
Lamb Shank, Mint Mash, Roasted Roots, Jus  
Chicken Supreme, Pomme Anna, Wild Mushroom Sauce,  
Tenderstem  
Slow Cooked Lamb Shoulder, Fondant Potato, Salsa Verde  
Beef Short Rib, Lyonnaise Potato, Baby Onion & Red Wine Jus, Greens  
36 Hour Cooked Pork Belly, Roast Apple, Apricot & Honey Stuffing, Mustard Mash  
Individual Beef Wellington,  
Dauphinoise Potato, Green Bean Bundle, Red Wine Jus

## **PUDDINGS**

Famous Sticky Toffee Pudding, Caramel Sauce  
Chef's Cheesecake  
Fruit Compote  
Vegan Chocolate Brownie  
Lemon Posset  
Shortbread  
Chef's Pannacotta  
Hazelnut Tuille  
Eton Mess  
Lemon Tart  
Crème Fraiche  
Tiramisu