

Traditional Menu – Premium

select up to three choices per course to offer your guests for pre-order

Starters

Roasted Butternut Squash & Harissa Soup (v/vg/gf/df)
with toasted pumpkin seeds & chilli oil

Heritage Tomato, Burrata & Basil Salad (v/gf) (nuts)
served with a home-made pesto dressing & toasted pine nuts

Trio of Salmon (gf)
smoked salmon, flaked hot smoked salmon, salmon & chive mousse

Warm Asian Style Duck Fillet Salad (gf/df)
served on mixed leaves with fresh mint, pomegranate seeds & a Thai dressing

Oven baked King Prawns (gf)
served with garlic & chilli roasted cherry tomatoes, feta & fresh coriander

Ham Hock Terrine (gf/df)
served with chunky piccalilli

Bruschetta (v/vg/df) (gf on request)
with fresh tomatoes & herbs

Rainbow Beetroot Salad (v/gf/df) (vg on req)
served with whipped goat's cheese, pomegranate seeds & pea shoots

Home-made Vegetable Pakoras* (v/vg/gf/df)
served with spiced pineapple chutney

Baskets of home-made bread with butter (gf bread on request)

Main Courses

Five-hour slow cooked Ox Cheek (gf) (df on req)
served with creamy mash, roasted parsnips, carrots & a red wine jus

Slow roasted Pork Belly (gf) (df on req)
served with buttered savoy cabbage, sweet potato mash & a white wine jus

Sundried Tomato & Mozzarella stuffed Chicken Breast (gf) (df on req)
wrapped in Serrano ham served on crushed new potatoes with roasted Mediterranean vegetables

Slow roasted Shoulder of Lamb (gf) (df on req)
served on Boulangere potatoes with Mediterranean vegetables in a light tomato & rosemary jus

Oven baked Cod with a Parmesan & Chorizo Crust (gf on req)
with a lemon butter sauce, served on crushed new potatoes with summer greens

Filo Pastry Basket (v) (vg/df on req)

filled with a wild mushroom & spinach ragout, served with a root vegetable mash

Cauliflower Three Ways (v/gf) (vg/df on req)

roasted spiced cauliflower steak, creamy cauliflower puree & toasted cauliflower couscous

Charred Hispi Cabbage (v) (vg/df or gf on req) (contains nuts)

served with herby polenta cake with a hazelnut Romesco sauce

Desserts

Summer Berry Pavlova (v/gf)

Rich Chocolate & Kahlua Tart (v)

Lemon & Ginger Cheesecake (v)

Salted Caramel Pecan Pie (v)

Lemongrass Crème Brûlée with homemade Shortbread (v) (gf on req)

Biscoff Cheesecake (v) (vg/df on req)

Trio of Desserts - choose three from

brandy snap basket with lemon cream & exotic fruits (v)

strawberry pavlova (v/gf)

banoffee pie (v)

tarte citron(v)

warm treacle sponge (v/df)

rich chocolate brownie (v/gf) (nuts)

*(please select this as **one option for all** - adaptations will of course be made for those with dietaries)*

Tea & Coffee is included in this menu

Traditional (Premium)	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	✗	✗	✗	✗	✗	✗	✓	✓	£43.50	£52.20
Gold Package	✓	✓	✓	✓	✗	✗	✓	✓	£52.50	£63.00
Platinum Package	✓	✓	✓	✓	✓	✓	✓	✓	£57.00	£68.40

**delivery charge from hire company applies

*fryer required – can be hired in if suitable at your venue

Please ask if you need further information on allergens