



SAMPLE MENUS

CANAPES

BUTTERNUT SQUASH ARANCINI (V)
PORK BELLY WITH CELERIAC, APPLE & CRISPY ONION
ROAST GARLIC HUMMUS, PARMA HAM & OLIVE CROSTINI
BEETROOT & GOATS CHEESE CROSTINI (V)
SMOKED CHICKEN, CHORIZO & RED PEPPER SKEWERS
MOCK DUCK & HOISIN HAND ROLL (VG)
PICKLED CARROT & GINGER MAKI ROLL WITH SESAME MAYO (VG)
SMOKED MACKEREL NIGIRI
SMOKED RED PEPPER NIGIRI (VG)
HALLOUMI FRIES (VG)
TANDOORI CHICKEN SKEWERS WITH CUCUMBER & MINT RAITA
MUSHROOM & TRUFFLE TARTLET (V)
TEMPURA KING PRAWN WITH SWEET CHILI

STARTERS

CHICKEN & CHORIZO TERRINE, SAFFRON MAYO WITH
FOCACCIA, CHERRY TOMATO CHUTNEY
BROAD BEAN & PARMESAN BRUSCHETTA (V OR VG)
BEETROOT CARPACCIO, GOATS CURD, WALNUT (V OR VG)
SWEETCORN CHOWDER, SPRING ONION PAKORA (V OR VG)
CURED FILLET OF MACKEREL, WATERCRESS SAUCE, KALE CRISPS
BUFFALO CAULIFLOWER WINGS, BLUE CHEESE & CELERY (V OR VG)
DUCK LIVER PARFAIT, BRIOCHE WITH
GINGERBREAD & HAZELNUT CRUMB, PLUM CHUTNEY
SATAY CHICKEN SKEWERS WITH
CUCUMBER, SPRING ONION & CORIANDER SALAD
TEMPURA KING PRAWNS, SWEET CHILLI
BUTTERNUT SQUASH ARANCINI WITH ARRABBIATA (V OR VG)
SMOKED CHICKEN & CHORIZO OR SWEET POTATO & CHICKPEA
EMPANADAS WITH SMOKED RED PEPPER SAUCE (M OR VG)
FALAFEL & PLANT CREAM CHEESE SCOTCH EGG
WITH SMOKED RED PEPPER & CHORIZO SAUCE (M OR VG)



SAMPLE MENUS

MAIN COURSE

BEEF CHEEK & GUINNESS PIE WITH FILET MIGNON, CONFIT GARLIC MASH PURPLE SPROUTING BROCCOLI, RICH BEEF & PORT GRAVY

VENISON SHOULDER & JUNIPER PIE WITH PAN ROASTED FILLET OF VENISON, CARROT AND SWEDE MASH, PURPLE SPROUTING BROCCOLI RED CURRANT GRAVY

BRAISED LAMB SHOULDER PIE WITH RUMP OF LAMB, CONFIT GARLIC MASH, PURPLE SPROUTING BROCCOLI, MINT AND ROSEMARY GRAVY

MUSHROOM & PUY LENTIL PIE WITH CAULIFLOWER CASHEW CRUMB & TRUFFLE POLENTA STEAK, PURPLE SPROUTING BROCCOLI PORCINI GRAVY (V OR VG)

GUINNESS & MALBEC SLOW BRAISED OX CHEEK DAUPHINOISE POTATOES, BRAISED RED CABBAGE

CORN-FED CHICKEN SUPREME, SUNDRIED TOMATO ARANCINI COURGETTE, CHICKEN JUS

SEA TROUT, GNOCCHI, RATATOUILLE, HERB OIL

GUINEA FOWL BREAST, CHESTNUT PUREE, FONDANT POTATO KOFFMANN CABBAGE

HAUNCH OF VENISON, ROAST CELERIAC PUREE FONDANT POTATO, FIG JAM

ROLLED SHOULDER OF LAMB, DUCHESS POTATOES TURNIPS & CARROTS

MUSHROOM SUET PUDDING, JERUSALEM ARTICHOKE, WILD MUSHROOMS PURPLE BROCCOLI, RED CABBAGE (VG)

BAVETTE STEAK OR WALNUT, SMOKED GARLIC & SPINACH PORTOBELLO, CHIMICHURRI VERDE CORN ESQUITES, POLENTA CHIPS (M/VG)

FILET MIGNON, OSSOBUCO SUET PUDDING DAUPHINOISE POTATOES, CHARRED TENDERSTEN, BEEF & TOMATO JUS

TRUFFLE POLENTA STEAK WITH CAULIFLOWER MACADAMIA CRUMB RATATOUILLE SUET PUDDING DAUPHINOISE POTATOES, CHARRED TENDERSTEM, TOMATO JUS (VG)



SAMPLE MENUS

PUDDING

VANILLA PANNA COTTA, BLOOD ORANGE

PEACH FRANGIPANE TART, MADAGASCAN VANILLA ICE CREAM

HOT CHOCOLATE FONDANT, SOUR CHERRY COMPOTE
PRALINE MASCARPONE

PRUNE & DATE CRANACHAN, SHORTBREAD (V OR VG)

APPLE & BLACKBERRY CRUMBLE TART, MADAGASCAN VANILLA CUSTARD

ALFAJORES DE DULCE DE LECHE

STICKY TOFFEE PUDDING, MADAGASCAN VANILLA ICE CREAM (V OR VG)

TEACLE TART, MADAGASCAN VANILLA ICE CREAM

PEAR & SULTANA PUDDING, ROASTED NUTS & MASCARPON

PASSIONFRUIT CHEESECAKE, MANGO SORBET

MULLED WINE POACHED PEAR, TEMPURA RICE PUDDING (V OR VG)

SHARING BOARD

DULCE DE LECHE PROFITEROLE (V OR VG)

DARK CHOCOLATE BROWNIE (V OR VG)

BLOOD ORANGE TART (V OR VG)

THESE MENUS ARE A SAMPLE OF THE DISHES WE
LOVE TO COOK.

WE WOULD ALSO BE DELIGHTED TO CREATE A
BESPOKE MENU JUST FOR YOUR EVENT.