



CATERING SAMPLE MENU

BOWL FOOD & SMALL PLATES

PORK, APPLE & HERB SCOTCH EGG, PICCALILI & WATERCRESS

FALAFEL & CREAM CHEESE "SCOTCH EGG", OLIVE & TOMATO TAPENADE (VG)

CRAB CAKES, SWEET CHILI & GINGER JAM

CHICKEN & CHORIZO TERRINE, TOASTED FOCACCIA, CONFIT GARLIC AIOLI

BUTTERNUT SQUASH & BOCCONCINI MOZZARELLA ARANCINI
ARRABIATA SAUCE (V OR VG)

HAM HOCK SPRING ROLLS, CELERIAC REMOULADE

PICKLED CARROT, STICKY GINGER BEAN SPROUT SPRING ROLL
SESAME MAYO (V OR VG)

LAMB KOFTA, FLATBREAD & TZATZIKI

SMOKED MACKEREL PATE, DILL PICKLED CUCUMBER, TOASTED FOCACCIA

BEEF CHEEK & TRUFFLE MASH

ORZO & DUCK RAGU

CURED FILLET MACKEREL, SUSHI RICE, DASHI BROTH & PICKLED DAIKON

VEGAN SUSHI - CARROT & GINGER MAKI AND
MOCK DUCK CALIFORNIA ROLL AND SMOKED RED PEPPER NIGIRI (VG)

PORK OR POTATO & SPRING ONION MASSAMAN, JASMINE STICKY RICE (VG)

RATATOUILLE & GOATS CHEESE PUMPKIN SEED CRUMBLE (V)

CRUSHED NEW POTATO, FILLET OF HAKE, SAUCE GRIBICHE

THAI GREEN NOODLES (CHICKEN/VEGETABLE/PRAWN)

PINE NUT PESTO LINGUINE WITH ROAST RED PEPPERS (VG)

PORK OR VEGAN SAUSAGE, MASH & ONION GRAVY (VG)

BREADED PLAICE GOUJONS FISH OR BREADED BANANA BLOSSOM WITH
TRIPLE COOKED CHIPS, TARTARE SAUCE (VG)