

NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal.
Pre-order from the options below to complement your menu.

£3.00 PER GUEST

Spiced Gordal Olives (VG)
With chilli, coriander and lemon
Rosemary Glazed Almonds (V)

CANAPÉS

£3.50 EACH

Halloumi Fritters (V)
Red pepper tapenade
Smoked Haddock and Salmon Fishcake
Potato Hash Puffs
Sesame and teriyaki inspired glaze, avocado and coriander sauce
Spicy Avocado and Red Pepper Cornet (VG)
Truffle Arancini (V)
Crispy Duck
Hoisin, ginger and chilli
Robata Grilled Chicken Skewers
Bang bang peanut sauce, sesame, coconut, lime
Yorkshire Pudding Shepherd's Pie
With rosemary and cheese

£4.00 EACH

Grilled Sirloin Skewers
With truffle mayonnaise
Smoked Salmon and Chive Cream Cheese
On rye bread

SAVOURY BOWLS

We recommend 6 bowl food options per person for a drinks party.

£7.00 PER BOWL

Whipped Feta, Fig and Candied Pecan Salad (V)

Red chicory, truffle vinaigrette, picked herbs

Twice-baked Cheese Soufflé (V)

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Tossed Asian Salad (VG)

With pak choi, watermelon, broccoli and Hoisin sauce

Sweet Potato and Spinach Curry (VG)

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

£8.00 PER BOWL

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

Classic Shepherd's Pie

Slow-braised lamb and beef, Cheddar mash, rosemary and red wine sauce

Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Massaman Duck Curry

Sweet potato, spinach, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

SWEET MINI DISHES

£7.00 PER BOWL

Flambéed Crème Brûlée (V)

Vanilla custard and a golden caramelised sugar crust

Chocolate Profiteroles (V)

Vanilla ice cream, dark chocolate sauce and gold flakes

Sticky Toffee Pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes