

REFRESHMENTS

Beverages

A selection of refreshments and snacks which are available throughout the day

A selection of teas, herbal infusions and filter coffee £2.30

A selection of teas, herbal infusions and filter coffee with an assortment of biscuits £2.95

Orange or cranberry juice, 1 litre. Other juices are available on request £3.00

Still or sparkling water, 1 litre £2.00

Soft drinks £1.95

Accompaniments

Muffins (one per person) (lemon & poppy seed / raspberry & peach / honey & bran) £1.70

Slice of cake/home made scone with preserves £1.20

Freshly baked cookies (2 cookies) £1.50

Crudités and dips £2.50

Nuts and crisps per large bowl £3.00

Selection of olives £2.00

Fruit bowl £2.00

Afternoon tea. Assorted finger sandwiches, a selection of cakes and scones with clotted cream and jam.
£10.00

BREAKFAST

Hot and cold dishes to start the day. Available as a self service buffet until 10:00
Tea, coffee, fruit juice and water are available. Please see the refreshments menu
Prices are per dish per person.

Smoked bacon in floured baps or English breakfast muffins £1.80

Cumberland sausage in floured baps or English breakfast muffins £1.80

Large field mushroom and mustard in floured baps or English breakfast muffins £2.50

Ham & cheese or cheese & tomato croissant £1.20

Warm croissants with fruit preserves £3.00

Mini Danish pastries (2 per person) £3.00

Mini fruit pastries (2 per person) £3.00

Pain au chocolat or pain aux raisins (2 per person) £2.00

Yoghurts with fruit compote / dried fruit / muesli / granola £2.50

Whole or cut fresh fruit £2.00

Orange & grapefruit segments £1.80

Breakfast smoothies £2.00

WORKING LUNCH

The working lunch is ideal for meetings. The minimum spend is £10.95 per person. These menus are not available for less than 6 guests. In this case a bespoke menu will be created. We recommend that you select one main dish, two side dishes and one dessert for your party.

Main dishes £4.95

Assorted wraps and sandwiches with crisps (each serving is equivalent to 1.5 rounds per person)

Antipasti platter (a platter of mozzarella, sun dried tomatoes, marinated peppers, artichokes, salami, mortadella, olives, minted green beans and focaccia)

Greek mezze (a platter of olives, roasted peppers, feta cheese, hummus, sun dried tomatoes, stuffed chicken, pitta bread, taramasalata and tzatziki)

British Ploughman's Platter (a platter consisting of British cheeses, hand carved meats, pork pie, Scotch eggs and a selection of homemade breads, chutneys and pickles)

Cold side dishes £2.00

Pumpkin, spinach and feta tartlet

Red pepper, sundried tomato and smoked chicken filo basket

Goat's cheese and mushroom herb croute

Smoked salmon and cream cheese on crisp bread

Thai sweet glazed king prawn skewer

Pesto dressed Mediterranean vegetable stack

Hot side dishes £2.00

Chicken satay with a spicy peanut sauce

Chinese vegetable spring rolls with a plum glaze

Tempura battered sea bass with chilli lime and coriander dipping sauce

Vegetable samosa with mango yoghurt

Tandoori chicken skewer with a cucumber and mint raita

Tempura battered tiger prawns and sweet chilli dip

Desserts £2.00

Lemon meringue tartlet

Pear & almond frangipane tartlet

Fresh fruit salad, Chantilly cream and fruit coulis

Apple & blackberry crumble tarts

FORK BUFFET

Standing fork buffet available throughout the day for 20 people and over.

Price per person for lunch £19.95

Choose 3 main dishes, 2 side dishes and 1 dessert per person

A selection of bread will be served with the items below

Main dishes

Lamb tagine

Moroccan Ras-El-Hanout spiced lamb with vegetables and plump apricots and sultanas. Served with cous cous

Mediterranean chicken

Garlic, herb and sun-dried tomato marinated chicken breast in a rich tomato and basil sauce. Served with tossed penne pasta

Salmon Niçoise

Freshly cooked salmon fillet with crunchy green beans, olives, egg and sun-dried tomatoes and finished with a light lemon dressing. Served with buttered new potatoes

Beef Stroganoff

Prime fillet tail, cooked in paprika, white wine and cream, garnished with a julienne of gherkins and soured cream. Served with rice

Beef Bourguignon

Slow cooked beef stew with Burgundy wine, pearl onion, chestnut mushrooms and streaky bacon. Served with a choice of rice or potatoes

Greek style lamb

Hand carved slices of roasted lamb shoulder with a basil, feta and tomato salad. Served with herb roasted new potatoes

Vegetable goulash

Mediterranean vegetables, lightly cooked in a rich tomato and paprika sauce, finished with freshly cooked potato gnocchi

Orange Thai sweet potato curry

Lightly spiced orange Thai curry, scented with coconut, saffron and turmeric. Served with rice

Wild mushroom risotto

Freshly cooked risotto cooked with fresh herbs, Chardonnay wine & finished with roasted butternut squash, garden peas & parmesan shavings

Goat's cheese & roasted vegetable pasta

Italian pasta tossed in a rich tomato ragout, with Mediterranean vegetables & crumbled goats cheese

Brie & baby plum tomato tart

Lightly baked tart with Brie de Meaux, dried balsamic baby plum tomatoes & basil pesto dressed curly endive

Fork buffet (contd)

Side dishes

Roast vegetables

Green beans

Fresh leaf salad

Greek salad

Italian mixed bean salad

Coleslaw

Desserts

Lemon tart

Delicately cooked, French style lemon tart, finished with candied lemon zest and fresh raspberries

Chocolate tart

Dark chocolate mousse tart in a light pastry case

Cheese cake

Home-made Madagascan vanilla cheesecake served with fresh fruit compote

Sticky toffee pudding

Delicate toffee sponge with dates and a rich butterscotch sauce

Treacle sponge

Traditional treacle sponge pudding

Spotted dick served with warm custard

Lightly spiced, steamed sponge pudding with plump raisins

Chocolate fondant

Perfectly cooked rich chocolate dessert with a delicious liquid chocolate centre

CANAPES

A selection of canapés to accompany drinks receptions

Choose 8 pieces at £19.50 per person

When followed by a seated meal you may choose 4 pieces per person at £8.00

Spicy naan with smoked chicken mousse, coriander and mango

Baguette with parfait de canard and confit d'orange

Grilled gammon with pineapple and curly endive on ficelle

Honeyed fresh salmon with avocado and lemon on French bread

King prawn with fish mousseline in a filo basket

Smoked salmon with salmon mousse and lemon zest on brown bread

Fresh asparagus on petit-pain with sun-dried tomato and black olive

Mixed roasted peppers with red pepper pesto on ficelle

Stilton mousse with pecan nut, fig chutney and roquette on blinis

Parma ham rose with mixed peppers and fresh roquette on feuillette

Cointreau marinated chicken with kumquat sauce on crostini

Glazed cut duck parfait on French brioche with seared fig

Mini bagel with cream cheese and smoked salmon tartare

Classic smoked salmon with Philadelphia, dill and keta on a potato cake

Rolled omelette with ocean trout and keta

Roasted vine tomato with pesto and shallot salsa on grilled zucchini

Watermelon with feta, black olive, mint and basil brochette

Vegetable frittata with houmous and black olives

Roquefort tartlet

Mini chocolate opera

Mini fruit tartlet

Shot of rhubarb fool

Mini lemon tart

LUNCH and DINNER

Seated lunch or dinner menus to add to the occasion. These are available for 8 guests and over. All dishes are plated and served to your guests by our highly trained waiting staff. Coffee and petit fours are included within the menu. Price per person is £35.00

Starters

Pan-fried sea bass, triple cooked chips and garden pea puree

Honey roast ham hock terrine with a fresh garden pea salsa

Carpaccio of British beef fillet with a fresh herb and shallot dressing

Diver caught scallop and seared red mullet on bouillabaisse consommé
(£3.00 per person supplement)

Smoked fillet of trout with samphire and potato cakes

Pan-fried mackerel, beetroot and horseradish salad

Chicken liver parfait with pancetta crisp and pear & saffron chutney

Char-grilled vegetable antipasti with basil pesto dressing

Carpaccio of beetroot and apple salad with a blue cheese mousse

Main Course

Poached duck breast, duck crackling, cauliflower puree, baby vegetables and duck and red wine glaze

Tasting plate of pork with pommes fondant, braised cabbage, pancetta and red wine reduction

Assiette of English lamb with baby garden vegetables, braised shallots, onion puree and pommes fondant

Confit of British beef fillet with baby beetroot on pommes Anna, beetroot Madeira jus
(£5.00 per person supplement)

Slow braised ossobuco with garden pea risotto, edamame, veal jus and pea shoots

Loch Duart salmon with chorizo hollandaise and seasonal vegetables

Seared sea bream, fresh morels, asparagus with a vin blanc

Arancini of pumpkin and goat's cheese risotto, pea shoots salad and red pepper reduction

Tarte tatin of balsamic baby plum tomatoes and freshly shaved Parmigiano reggiano

Tempura battered haloumi and crisp vegetables with a sweet lime, ginger and soy dressing

Dessert

Raspberry frangipane tart with pistachio ice cream

Strawberry textures with clotted cream ice cream

Chocolate tart with banana ice cream and honeycomb

Baked pineapple, ginger bread served with rum and raisin ice cream

Blood orange tarte tatin, dark chocolate ice cream with a Cointreau reduction

Rose water panna cotta, lavender short bread and balsamic strawberry sorbet

Poached rhubarb jelly, lemon posset and sable

Bitter chocolate delice with salted caramel and malted barley ice cream