

FINGER FOODS

Also available individually as add-ons for any order at £2.95 per person

- Sweet potato falafels served with beetroot hummus
Allergens: Sesame, Soya
- Harissa marinated halloumi kebabs
Allergens: Milk, Soya
- Buffalo cauliflower wings with garlic and chive dip
Allergens: Soya, Gluten, Sesame, Sulphites
- Homemade spinach, feta and balsamic red onion tart
Allergens: Milk, Soya, Celery, Gluten, Egg, Mustard
- Tandoori chicken skewer with mint yoghurt
Allergens: Mustard, Milk, Soya, Sulphites, Sesame



- Tiger prawns with sweet chilli dip
Allergens: Crustaceans, Sesame, Celery, Gluten, Milk, Soya, Gl
- Homemade sausage roll with caramelised onion chutney
Allergens: Gluten, Egg, Milk, Soya, Mustard.
- Lamb koftas with tahini yoghurt
Allergens: Sesame, Soya
- Homemade onion bhaji with raita
Allergens: Sesame, Soya, Gluten, Milk, Sulphites, Mustard
- Pulled pork croquettes with chipotle mayo
Allergens: Milk, Egg, Gluten, Mustard, Sulphites
- Chicken karaage with chilli and lime soy
Allergens: Gluten, Soya
- Smoked salmon and cream cheese
Allergens: Gluten, Milk, Soya, Fish

LUNCHTIME ENHANCEMENTS

Antipasti sharing platter (minimum 6 people) £4.00 per person

A selection of cooked and cured continental meats, garlic and rosemary marinated mozzarella pearls, sun blushed tomatoes, olives and artichokes, served with artisan breads

Cheeseboard (minimum 6 people)..... £4.50 per person

A selection of British cheeses and local artisan breads, celery, grapes, cheese biscuits and chutneys

HOT FORK BUFFET *All prices are per person*

Select one main dish, one vegetarian, 3 sides / salads and 2 desserts £29.50

Extra Main £9.95

Extra Side / Salad..... £2.50

Extra Dessert..... £2.50

MAINS

- Shin of beef bourguignon & Yorkshire pudding
- Barbecued sumac lamb rump & chermoula
- Crispy belly pork, caramelized apple & cider jus
- Chicken cacciatore
- Miso charred salmon, ponzu & wasabi
- Herb crusted cod, tomato fondue & basil oil
- Indonesian monkfish & prawn curry
- Lemongrass coconut & aubergine curry
- Spinach & ricotta cannelloni
- Sweet potato tagine, chermoula, apricots, pomegranate & pickled walnut

SALADS /SIDES

- Fondant potatoes
- Hasselback potatoes
- Wholegrain mustard mash
- Jewelled harissa giant cous cous
- Pilau rice
- Macho peas
- Maple roasted roots
- Burnt & wilted greens with toasted pumpkin seeds
- Caesar salad
- Caprese salad
- Rainbow slaw
- Greek salad
- Tzatziki

DESSERTS

- Glazed lemon tart, chantilly cream & berries
- Gingernut, goats cheese & rhubarb cheesecake
- Dark chocolate & clementine torte
- Sticky toffee pudding, whiskey smoked salted caramel sauce
- Passionfruit crème brulé, apricot & pistachio biscotti