

Canapés

£4 per canape or choose 5 for £20 per person / 7 for £25.50 per person - (Minimum 20 people)

Meat

Tandoori Chicken Crisp

Confit Shredded Pork with Brioche Toast

Beef Slider with Club Relish

Turkey and Cranberry with Stuffing Crumb on Rye Toast

Truffled Beef Carpaccio

Buttermilk Chicken Slider with Ranch Dressing

Roasted Bacon and Sprout Skewer

Fish

Fish and Chips

Barbecue Shrimp Taco

Mulled Wine Cured Salmon, Blood Orange Shot

Salmon Fish Cake with Sweet Chilli

Tuna Tartare Spoon

Lemon Marinated King Prawn, Cocktail Sauce

Salmon Blinis with Smoked Caviar

Vegetarian

Southern Fried Mushroom Slider

Chilli Mango Crisp

Rarebit Toast

Cucumber and Ginger Maki

Spiced Carrot 99

Goats Cheese and Red Onion Tart

Mushroom Brioche Box

Pudding

Chocolate Truffle

Chocolate Dipped Strawberry

Mango and Lime Cheesecake

Chocolate Brownie Bites

Lemon Meringue Pie

Espresso Cups

Mini Fruit Pavlova

Private Dining

2 Courses £47 per person / 3 Courses £57 per person

The above options require all guests to dine from the same option for each course. Should you want your guests to choose from two dishes per course, a surcharge of £10 per head will be added.

Starters

Sweet Potato and Chilli Soup, Vegetable Crisps (vg)

Hot Smoked Salmon, Cucumber and Dill Salad, Smoked Caviar, Soda Bread Crumb

Wild Mushroom Cassoulet, Slow Cooked Duck Egg

Chicken Liver Parfait, Drunken Cherries, Ginger Bread

Mains

Globe Artichoke, Braised Winter Lentils (vg)

Roasted Pollock, Leeks, Sautéed Potatoes.

Braised Beef Short Rib, Stilton Scone, Glazed Shallots and Carrots

Confit Pork Belly, Carrot and Cumin Puree, Spinach

Desserts

Flourless Black Forest Gateau (gf)

Rum Spiked Brulee, Walnut Shortbread

Chestnut and Maple Roasted Pear Tart (vg)

Selection of British Cheese
(£5 Supplement)

To Finish

Coffee & Petit Fours
(£6.50 Per Person)

We have a full allergy breakdown of each dish. Please confirm all dietary requirements in advance.