

# Canapés

## PERFECT FOR...

...A 'BEFORE EATING' NIBBLE AS GUESTS ARRIVE,  
OR AN INFORMAL DRINKS RECEPTION

WE'D RECOMMEND 4-6 FOR PRE-MEAL NIBBLES,  
MORE IF NOT FOLLOWED BY A MEAL

CHOOSE A MIX OF HOT & COLD

4 FOR £8 PER PERSON | 6 FOR £11 PER PERSON | 8 FOR £15 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

### HOT

.....  
Chicken satay skewers with peanut dip <sub>n</sub>

Red pepper tart tatin topped with mozzarella <sub>g,v</sub>

Baby soup shots <sub>v,veo</sub>

Crispy pork belly bites with mustard cream dip

Baby new potatoes filled with crème fraiche  
& bacon

Cumberland sausage rolls <sub>g</sub>

Moroccan lamb skewers with roast tomato salsa

Vegetable spring rolls with sweet chilli dip <sub>g,v</sub>

Baby chipolatas with mustard mayo

Roast squash & crispy sage risotto <sub>v</sub>

### COLD

.....  
Mini prawn cocktails

Chicken Caesar salad topped with crispy bacon <sub>g</sub>

Fresh sushi rolls with pickled ginger wasabi  
(mix of fish, vegetarian & vegan)

Mascarpone, cherry tomato, & basil crostini <sub>g,v</sub>

Baby blue cheese & red onion marmalade tarts <sub>g,v</sub>

Slow roast duck, spring onion, & hoisin pancakes <sub>g</sub>

Potted smoked haddock & smoked salmon

Beef carpaccio with mustard & truffle oil

Salmon gravadlax skewers

# Sit-Down Celebrations

## PERFECT FOR...

...WEDDINGS, LARGE GROUPS, CELEBRATIONS  
& WORK EVENTS

CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS  
FOR YOUR GUESTS TO CHOOSE FROM  
(WE SUGGEST INCLUDING A MEAT, FISH, & VEG CHOICE)

£28 PER PERSON FOR 2 COURSES | £35 PER PERSON FOR 3 COURSES  
BASED ON A MINIMUM 25 PEOPLE. PRE-ORDER REQUIRED

## STARTERS

### Roast squash

chestnut, spinach & hazelnut salad n, ve

### Parsnip, fennel & apple soup

sourdough & crispy parsnips g, gfo, v, veo

### Blue cheese & chestnut mushroom tart

pesto & charred baby gem n, v

### Pink gin & dill cured salmon

celeriac remoulade & salsa verde

### King prawns

chilli & lime, spiced aubergine puree

### Torched mackerel

cucumber, capers & herb salsa

### Duck rillettes

sourdough, pickles, ginger g, gfo

### Pressed ham hock terrine

shallot chutney, honey mustard salad,  
ciabatta crostini g, gfo

### Fried Korean chicken

Gochujang sauce, sesame, spring onion,  
lime mayo

## MAINS

### Roast fillet of salmon

new potatoes, beans, fresh mussels,  
& tarragon cream

### Poached smoked haddock

crushed new potatoes, chives, & leeks

### Grilled seabass

roast Mediterranean veg, new potatoes,  
red pepper dressing

### Char-grilled sirloin steak

fries, watercress salad

### Chargrilled breast of chicken

garlic fondant potatoes, green beans,  
red wine sauce

### Braised feather blade of beef

horseradish mash, roast baby onions

### Chicory, walnut, & gorgonzola risotto

sherry vinegar dressing & crispy sage n, v

### Caramelised onion & wild mushroom ravioli

roast roots, lambs leaf lettuce, honey  
mustard dressing ve

### Potato & root vegetable Penang curry

coconut jasmine rice, crispy fried spring  
onion, coriander v

## DESSERTS

### Clementine polenta cake

orange thyme drizzle, ginger roast  
plums n, g, v

### Sticky pear & ginger sponge

toffee sauce & cream ve

### Hazelnut crème brûlée

peanut butter cookie n, v

### Kentish cheese

oatcakes, & chutney (£4 supp.) g, gfo

### Caramelised banana cheesecake

Kalua syrup, candied pecans n, g, v

### Baileys chocolate mousse

white chocolate crumble,  
almond brittle n, v

### Chocolate marquise

hazelnut brittle, gingerbread  
ice cream n, g, gfo, v

### Spiced orange bread & butter pudding

whisky marmalade sauce, stem ginger  
ice cream g, v

# Late-Night Food

## PERFECT FOR...

...THE EVENING GUESTS AT A WEDDING,  
LESS FORMAL LARGE GATHERINGS & WORK EVENTS

CHOOSE 3 DISHES - THESE WILL BE SERVED  
BUFFET-STYLE AT 3 DIFFERENT STATIONS

£18 PER PERSON BASED ON A MINIMUM 50 PEOPLE

## THE FUN STUFF

Pulled pork loaded fries

Thai chicken coconut soup  
& noodles g

Chip butties g, gfo, v

Bacon rolls g, gfo

Mini fish & chip cones g

Sausages & mash

Mini burgers g, gfo

Macaroni cheese pots g, gfo, v

Lamb hot pot  
with chunky bread g, gfo

Smoked haddock, leek  
& chive risotto

# Grazing Boards

## PERFECT FOR...

... A LIGHT MID-AFTERNOON MEAL, AS A STARTER OPTION  
BEFORE A MAIN BUFFET, OR JUST AS A GREAT FEED

SERVED AT THE CENTRE OF EACH TABLE FOR SHARING

£12.50 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

## FOR SHARING

Selection of charcuterie | British cheeses v | Fried nibbles g, gfo  
Homemade pâtés | Olives v | Dips | Bread g, gfo

# Finger & Fork Buffet

## PERFECT FOR...

...INFORMAL GET-TOGETHERS, CELEBRATIONS,  
WAKES, WORK MEETINGS.  
SERVED BUFFET-STYLE, IN AN AREA SET ASIDE FOR YOUR GROUP

WE RECOMMEND SANDWICHES & AT LEAST  
4 ITEMS FOR A MID-AFTERNOON EVENT, BUT MORE FOR A SUBSTANTIAL MEAL

SANDWICHES, PLUS...

4 ITEMS FOR £15 PER PERSON | 6 ITEMS FOR £20 PER PERSON | 8 ITEMS FOR £25 PER PERSON  
(WE RECOMMEND CHOOSING HALF HOT & HALF COLD)

BASED ON A MINIMUM OF 25 PEOPLE

## HOT

.....  
Crispy fish goujons & homemade tartare sauce g, gfo

Halloumi fries & chipotle mayo v

Winter mushroom & Twyman Grange  
cheese arancini g, gfo, v

Deep fried filo prawns with sweet chilli g

Confit duck & sweet potato croquettes g, gfo

Roast red pepper, mozzarella & pesto tart tatin g, v

Welsh rarebit toasts g, gfo, v

Smoked BBQ chicken wings

## COLD

.....  
Mini prawn cocktails with Bloody Mary mayo

Baby Kentish blue cheese & red onion  
marmalade quiche g, v

Gravlax salmon skewers

Home-made chicken & chorizo scotch eggs g, gfo

Giant sausage rolls with red onion chutney g

Potted smoked salmon & haddock rillettes with  
fresh dill, capers & lime

Poached chicken, bacon & tarragon terrine

Baby mozzarella & cherry tomato skewers v

## SWEET

.....  
Baby brownie bites with sticky toffee dip g, gfo, v

Fresh seasonal fruits v

Fresh cream & fruit Eton mess v