



# Food Packages

## Three Course Options

### OPTION 1 £70 per person

#### Starters

Montgomery Cheddar, Gruyère & leek tart, bitter leaf salad, mustard dressing **v**

Chicken liver parfait, toasted sourdough, fig chutney, crispy chicken skin

Heritage tomato & black olive bruschetta, whipped vegan cream cheese, pesto **ve**

London dry gin cured salmon, cucumber & apple salad, pumpernickel bread

#### Mains

Sea bass fillet, roasted fennel, new potatoes, sauce vierge

Chicken breast, truffle, leeks, kale, potato fondant, wild mushroom sauce

Slow-cooked blade of beef, creamy mash, roasted carrots, Bourguignon sauce

Beetroot & pinenut Wellington, peas, leeks & savoy cabbage, mushroom gravy **ve**

#### Dessert

Raspberry cheesecake, coulis, fresh raspberries

Chocolate torte, citrus crème fraîche

Apple tarte tatin, clotted cream, salted caramel

### OPTION 2 £85 per person

#### Starters

Yellowfin tuna, avocado purée, rainbow radish, Aleppo chilli, yuzu dressing

Sprouting broccoli, courgette, lentil, fennel, Medjool date & herb salad

Smoked chicken & pistachio terrine, Parma ham, parsley & cornichon salad, chutney, sourdough.

Ragstone goat's cheese, beetroot, chicory, pear **v**

#### Mains

Roasted cod loin, courgette, mussel, crayfish & potato, lobster bisque

Rump of lamb, potato gratin, cavolo nero, red currant reduction, salsa verde

Chicken breast, girolles & tarragon sauce, mash, Swiss chard

Wild mushrooms, gnocchi, leek, roasted squash, salsa verde, spinach, madeira sauce **ve**

#### Dessert

Raspberry millefeuille

Chocolate fondant, vanilla ice cream, honeycomb

Tiramisu

## Canapés

### CANAPÉS £4 each

Yorkshire pudding, rare roast beef, horseradish

Chicken liver parfait, red onion jam, crostini

Prosciutto, tapenade, aged parmesan

Crab, chilli & coriander en croûte

Chive blini, oak-smoked Scottish salmon, crème fraîche, keta caviar

Slow-cooked Suffolk chicken wrapped in Parma ham, tarragon aioli

Braised beef mini bun, truffle mayo, hot relish

Sun-blushed tomato & goat's cheese mousse vol-au-vant

Native lobster roll, avocado cream, iceberg lettuce

Spinach & ricotta tartlet, Parmesan crisp **v**

Pork belly, bacon jam, crackling powder

Honey roasted vegetable tartlet

Yellowfin tuna tartare, spiced mango salsa, iceberg lettuce, corn taco

Pumpkin & sage arancini **ve**

Heritage beetroot tartare, capers, horseradish **ve**

Tomato tart, basil pesto **ve**

# Food Packages

## Buffet

PRICE PER PERSON

2 MAINS 3 SIDES  
£22.50

3 MAINS 3 SIDES  
£26.50

### Mains

Melanzane alla Parmigiana, aubergine, smoked Provola, Parmesan, tomato & basil sauce

Roasted vegetable curry, courgette, red pepper, sweet potato, chickpeas, curly kale, curry sauce **ve**

Chicken chasseur, chicken thighs, smoked pancetta, chestnut mushrooms, white wine & tomato sauce

Fish pie, smoked haddock, prawns, salmon, creamy shallots, parsley sauce, mashed potato, gratin

Beef Bourguignon, braised beef, mushroom, carrots, pancetta, red wine & tomato sauce

### Sides

Steamed long-grain rice

Mashed potatoes

Triple-cooked chips

Seasonal vegetables

Potato salad

Coleslaw

## Finger Food

PRICE PER PERSON

8 OPTIONS • £24

10 OPTIONS • £26

12 OPTIONS • £28

### Finger Food

Roasted red pepper hummus, flatbread **ve**

Smoked salmon, lemon crème fraîche & crispy caper on blini

Free-range curried chicken on mini naan bread with mango & coriander salsa

Tempura prawns, sweet chilli jam

BBQ pulled pork bao buns, sriracha mayo & slaw in a mini brioche bun

Bocconcini mozzarella & cherry tomato skewers with basil pesto

Wild mushroom arancini, truffle mayo **ve**

Butternut & sage arancini with vegan smoked applewood cheddar **ve**

Pork & apricot sausage rolls, topped with poppy seeds

Sweet potato and spinach "sausage roll" **ve**

Crispy halloumi fries, lemon mayo

Beef burger slider, burger sauce, Monterey Jack cheese

Korean fried chicken, sesame seeds, spring onion

Plant-based slider, smoked Applewood, French's mustard mayonnaise

## Salad Options

PRICE PER PERSON

AS A BUFFET OR FINGER  
BUFFET SIDE • £3

AS A BUFFET OR FINGER  
BUFFET MAIN • £6

### Served Cold

Roasted sweet potato, cavolo nero & roasted red pepper, balsamic & dijon mustard glaze

Roasted paprika cauliflower florets, chickpeas, pickled red onion, toasted hazelnuts, maple dressing, pomegranate

Heritage beetroot, rocket, orange, goat's cheese & toasted walnuts, sweet lemon dressing

Caeser salad, cos lettuce, ciabatta croutons, shaved Parmesan & Caeser dressing  
(Add chicken; £2 as a side or £4 as a main)

Caprese salad, heritage tomato, buffalo mozzarella, rocket, basil pesto

Tenderstem broccoli, grilled aubergine & courgette, mixed leaf, bulgar wheat & toasted flaked almonds with a shallot, garlic & chilli dressing

# Drink Packages

## All Day Package

PRICE PER PERSON

**GOLD • £27.00**  
**SILVER • £24.50**  
**BRONZE • £22.00**

GLASS OF PROSECCO  
OR BEER ON ARRIVAL

### GOLD

1/2 BOTTLE OF NEW  
ZEALAND SAUVIGNON  
BLANC OR ARGENTINE  
MALBEC

### SILVER

1/2 BOTTLE OF CHILEAN  
SAUVIGNON BLANC  
OR MERLOT

### BRONZE

1/2 BOTTLE OF HOUSE RED  
OR WHITE WINE

GLASS OF PROSECCO  
FOR TOAST

CHAMPAGNE UPGRADE  
**£4.95**

## Afternoon Affair

PRICE PER PERSON

**GOLD • £22.00**  
**SILVER • £19.50**  
**BRONZE • £17.00**

GLASS OF PROSECCO  
OR BEER ON ARRIVAL

### GOLD

1/2 BOTTLE OF NEW  
ZEALAND SAUVIGNON  
BLANC OR ARGENTINE  
MALBEC

### SILVER

1/2 BOTTLE OF CHILEAN  
SAUVIGNON BLANC  
OR MERLOT

### BRONZE

1/2 BOTTLE OF HOUSE RED  
OR WHITE WINE

CHAMPAGNE UPGRADE  
**£4.95**

## Party Package

PRICE PER PERSON

**GOLD • £17.00**  
**SILVER • £14.50**  
**BRONZE • £12.00**

GLASS OF PROSECCO  
OR BEER ON ARRIVAL

### GOLD

GLASS OF NEW ZEALAND  
SAUVIGNON BLANC OR  
ARGENTINE MALBEC

### SILVER

GLASS OF CHILEAN  
SAUVIGNON BLANC  
OR MERLOT

### BRONZE

GLASS OF HOUSE RED  
OR WHITE WINE

CHAMPAGNE UPGRADE  
**£4.95**

## Children's

PRICE PER PERSON

FRUIT PUNCH, SPARKLING  
APPLE JUICE, SQUASH,  
APPLE, OR ORANGE JUICE

SELECTION OF SOFT DRINKS

APPLE JUICE FOR TOASTING

**£8.00**

## Digestif Package

PRICE PER PERSON

**GOLD • £10.00**  
COURVOISIER COGNAC

**SILVER • £9.00**  
SIPSMITH SLOE GIN

**BRONZE • £8.00**  
GRAHAM'S LBV PORT

## Soft Drinks

PRICE PER PERSON

**GOLD • £15.00**  
LYRE'S SPRITZ FOR TOAST &  
SOFT DRINK SELECTION

**SILVER • £13.00**  
0% SPARKLING WINE FOR  
TOAST & SOFT DRINK  
SELECTION

**BRONZE • £11.00**  
SPARKLING APPLE JUICE  
FOR TOAST & SOFT DRINK  
SELECTION