

S E A S O N A L S I T D O W N

S T A R T E R

Carpaccio of beef fillet, rocket, herb dressing, toasted pinenuts
Fresh cornish crab, cucumber salad, parsley gel, brioche
House smoked salmon, pickled cucumber, horseradish sour cream
Candid beetroot, whipped goats curd, toasted hazelnuts
Gazpacho soup, sourdough, salted butter

M A I N C O U R S E

Slow roasted Wensleydale lamb, herb crust, roasted carrots, pomme anna
Pasture raised beef fillet, charred onions, broccolini, fondant potato, salsa verde
Chicken ballotine, parma ham, tomato, pistachio, pomme puree, fine beans
Pan fried cod loin, buttered baby potatoes, samphire, capers, lemon butter
Summer peas, potato gnocchi, spinach, basil pesto, toasted pine nuts

D E S S E R T

Mini pavlova, summer fruits, vanilla cream
White chocolate parfait, poached cherries, orange nougat
Sticky date pudding, toffee sauce, vanilla ice cream
Creme brulee tart, honey, fig
Vanilla custard, poached rhubarb, elderflower

C H E E S E

Additional Course

English cheese selection, fruit paste, local honey, sourdough crackers

T H E M A I N E V E N T

Our share plate menu is set to make your guests feel like one big extended family, encouraging conversation as a variety of delicious dishes are passed around to be enjoyed together.

L A N D

Slow roasted lamb shoulder, moroccan spices, flaked almonds, fresh mint

Chargrilled fillet of beef, black garlic butter, salsa verde

Free range porchetta, braised fennel, Apple

House smoked beef brisket, molasses, bbq sauce

Free range chicken ballotine, semi dried tomatoes, spinach , pistachio

S E A

Paella, saffron rice, fresh seasonal seafood

Baked sides of salmon, samphire, fennel, blackened lemon

Grilled Langoustines, fresh crab, tiger prawns, smoked salmon, cucumber salad

Roasted market fish, bean cassoulet, stem broccoli

S O I L

Whole roast cauliflower, almond tahini, mint, pomegranate

Harissa roasted chickpeas, peppers, air dried tomatoes, spinach, grilled halloumi

Charred cabbage wedges, eggplant steak, lemon dressing, house dukkah

Puttanesca baked Gnocchi, tomatoes, capers, mozzarella, basil

T H E M A I N E V E N T

S I D E S

Crispy roast potatoes, rosemary, thyme salt

Honey roast heirloom carrots, rosemary

Buttered baby potatoes, fresh herbs, rock salt

Fine beans, stem broccoli, spinach, lemon butter

Charred Kumara, fresh herbs, preserved lemon, seaweed butter

S A L A D S

Gem lettuce, radicchio, fresh herbs, citrus vinegar

Red and golden beetroots, heritage carrots, pickled red onions

Summer slaw, cabbage, apple, fennel, kale, yogurt dressing

Panzanella, salted plum tomatoes, garlic croutons, shallots, basil

Moroccan inspired couscous, fresh mint, pomegranate

Zucchini, fresh lemon, chilli, garlic, red pepper

Heirloom tomatoes, capers, basil, burrata

Cos wedges, sourdough croutons, crispy shallots, buttermilk dressing

Kalamata olives, baby plum tomatoes, red onions, lebanese cucumber

D E S S E R T S

Apple tarte tatin, butterscotch sauce

Summer fruits pavlova, vanilla cream

Chocolate delice, salted caramel, peanut brittle

Mango, passion fruit and coconut parfait

Sticky date pudding, toffee sauce, vanilla ice cream

Zuppa Inglese (Grandmas Trifle)

C H E E S E

English cheese selection, fruit paste, local honey, sourdough cracker

C A N A P E M E N U

Caprese skewers, semi dried tomato, mozerella, basil
Beetroot cured salmon, dill, capers, toast
Slow roasted lamb, yogurt, fresh mint, pinwheel
Tiger prawn, avocado, fresh lime, cucumber
Thai fishcakes, lemongrass, spring onion
Caramalised onion, tunworh soft, sourdough toast
Peking duck, hoisin, shallot, cucumber
Wild mushroom arancini, red pepper, herbs
Rare dexter beef, yorkshire pudding, horseradish cream
Grilled Halloumi, lime, chilli, honey
Whipped goats curd, beetroot, pickled red onion, toast
Parmesan cups, ceasar salad, crispy pancetta
Spiced sweet potato falafel, yogurt, mint
Catalan toast, avocado, basil
Lincolnshire Sausage, honey, mustard
Smoked Salmon blini, creme friache, chives
Harissa spiced chicken skewer, yogurt dip
Sherry soaked fig, mascarpone, prossuitto,
Gazpacho shots, basil
Soft boiled quial eggs, celery, salt
Fresh crab, dill, capers, cucumber, brioche

T H E C L A S S I C M E N U

Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

T H E C L A S S I C

Honey glazed ham, english mustard
Rare roast Dexter beef, horseradish cream
Homemade miniature tartlets
Sausage Rolls with sweet red onions
Spinach, ricotta, fresh mint rolls
Buttered New Potatoes, fresh herbs
Fresh Green Salad
Classic Niçoises Salad
Artisan bread platter, salted Butter

T H E G R A N D

Baked sides of Salmon, salsa verde, fresh lemon
Honey glazed Ham, english mustard
Rare roast Dexter beef, horseradish cream
Heirloom tomatoes, buratta, basil
Buttered baby potatoes, fresh herbs
Classic Niçoise salad, free range egg
Seasonal beetroot, pickled shallots, heritage carrots
Fresh green salad, fresh herbs, citrus vinegar
Artisan Bread platter, salted butter

T H E C L A S S I C M E N U

Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

T H E V I C T O R Y

Heirloom tomatoes, burrata, fresh basil

Spinach, ricotta, fresh mint rolls

Harissa roasted chickpeas, peppers, air dried tomatoes, spinach, grilled halloumi

Panzanella, salted plum tomatoes, garlic croutons, shallots, basil

Homemade miniature tartlets

Seasonal beetroot, pickled shallots, heritage carrots

Cos wedges, sourdough croutons, crispy shallots, buttermilk dressing

Buttered baby potatoes, fresh herbs

Artisan Bread, olives, salted butter

T H E S I G N A T U R E

Showcasing the best of British Cheeses

Long Clawson Stilton

Lincolnshire Poacher

Rutland Red

Tunworth Soft

Rosary Goats

Accompanied with Figs, Celery, Grapes, fruit paste,
Chutney, Artisan Bread, English Butter & sourdough
crackers

Charcuterie platters (additional)

L I V E S T A T I O N S

Our live food stations provide an interactive way for your guests to enjoy a casual, exciting approach to dining. Street food style.

T A C O S

Mexican spiced slow roasted beef
Chipotle tinga chicken
Cod, marinated with lime and chilli
Green herbed salad, coriander, lime
Pickled red onions
Corn slaw, red cabbage
Lime spritzed avocado
Sour cream, salsa
Soft Flour Tortillas

B B Q

Dexter beef burgers, cheese, gherkin, burger sauce
Lincolnshire style Sausage, caramelised onions
Paprika chicken kebab, fresh lime
Harissa roasted peppers, zucchini, halloumi
Summer slaw, cabbage, apple, fennel, kale, yogurt dressing
Herbed Potato Salad
Charred Corn with rock salt
Fresh salad
Soft Bread Rolls, butter

S E A F O O D B B Q

King Prawns, garlic, chilli, lemon
Salmon steak, lemon, dill, capers
Portuguese style seafood skewer
Fresh white crab, cucumber, dill
Samphire, fennel salad
buttered baby potatoes, fresh herbs
Fresh green salad
Artisan bread, salted butter

L I V E S T A T I O N S

Our live food stations provide an interactive way for your guests to enjoy a casual, exciting approach to dining. Street food style

S L I D E R S

Battered fish, Seaweed tartare, iceberg
Grilled lemon grass chicken, pickled vegetables, coriander
House smoked BBQ beef brisket, crispy onions
Slow roasted pork shoulder, seasonal slaw, apple sauce
Wensleydale lamb baby Spinach, mint yogurt
Spiced falafel babaganoush, rocket, tomato
Grilled halloumi, roasted pepper, rocket, pesto
Served in slider buns with skinny fries

S O U R D O U G H P I Z Z A

Classic, tomato sauce, mozzarella, basil
Signature, goats cheese, caramelised onions, beetroot
Grand, tomato sauce, buratta, prosciutto, rocket, parmesan
Blue, creamy stilton, pear, honey
Feast, salami, nduja, tomato, mozzarella, herbs
Victory, spinach, zucchini, air dried tomato, lemon, ricotta
Hawaiian, tomato sauce, fresh pineapple, ham, mozzarella

L O A D E D P I E S

Steak, ale and potato
Chicken, leek and mustard
Steak, stilton and mushroom
Lamb, rosemary and garlic
Ham hock, thyme and leek
Squash, leek, spinach and cheddar
served with creamy mash potato, mashed peas, ultimate gravy

L I V E S T A T I O N S

Our live food stations provide an interactive way for your guests to enjoy a casual, exciting approach to dining. Street food style

S L O W R O A S T M A I N S

Slow roasted pork shoulder, crispy crackling, stuffing, apple sauce

House smoked beef brisket, molasses, bbq sauce

Slow roasted lamb shoulder, moroccan spices, flaked almonds, fresh mint

Free range chicken ballotine, semi dried tomatoes, spinach , pistachio

Harissa roasted peppers, zucchini, halloumi

Artisan Bread rolls, butter

S I D E S

Crispy Roast Potatoes, rosemary, thyme salt

Charred Kumara, fresh herbs, preserved lemon,

Buttered potatoes, fresh herbs, rock salt

Honey roast heirloom carrots, rosemary

Charred corn, salted butter

Sourdough baguette, garlic butter

S A L A D S

Gem lettuce, radicchio, fresh herbs, citrus vinegar

Red and golden beetroots, heritage carrots, pickled red onions

Summer slaw, cabbage, apple, fennel, kale, yogurt dressing

Panzanella, salted plum tomatoes, garlic croutons, shallots, basil

Moroccan inspired couscous, fresh mint, pomegranate

Zucchini, fresh lemon, chilli, garlic, red pepper

Heirloom tomatoes, capers, basil, burrata

Cos wedges, sourdough croutons, crispy shallots, buttermilk dressing

Kalamata olives, baby plum tomatoes, red onions, lebanese cucumber

D E S S E R T S

Our delicious collection is handmade and designed to excite your guests.

I N D I V I D U A L D E S S E R T S

Lemon Tart, fresh raspberries
Mango, passionfruit pannacotta, roasted coconut
Almond, Berry Frangiapani tarts
Creme brulee tart, honey, fig
Vanilla custard, poached rhubarb, elderflower
Mini pavlova, summer fruits, vanilla cream
flourless chocolate Brownie
Vanilla cheesecake, kirsch, cherries

S H A R I N G P U D S

Sticky Date Pudding, toffee sauce
Summer fruits pavlova, vanilla cream
Apple tarte tatin, butterscotch sauce
Chocolate delice, salted caramel, peanut brittle
Key Lime Pie, vanilla cream,
Mango, passion fruit and coconut parfait
Zuppa Inglese (Grandmas Trifle)

T R A D I T I O N A L C A K E S

Carrot cake
Victoria sponge
lemon curd cake
Flourless orange and almond
Baked cheese cake
Bakewell tart
Chocolate sponge

C H E E S E C A K E S

We offer a selection of artisan cheeses that can be stacked and decorated for any special occasion or they make a great centrepiece for a wedding. If you require something more bespoke we offer a service which we can advise on flavour combinations and pairings so that your personalised cake reflects your individual taste. All of our cakes are accompanied with seasonal dried fruits, home made chutney and crackers

The classic stack feeds 40 - 60 £250.00

Blacksticks blue

Somerset Brie

Cornish Yarg

Coverdale

Godminster heart

The grand stack feeds 60 - 80 £295.00

Rutland Red

Montagnolo Affine

Garlic Yarg

Sharpham Rustic

Godminster heart

The Signature stack feed 80 - 100 £345.00

Cornish yarg

Long Clawson stilton

Dambuster

Baby Manchego

Pont Leveque

Neuf Chatel Heart

C L A S S I C T E A

Sweet and savoury options designed to be enjoyed throughout the day

M O R N I N G T E A

Bagels and breakfast sliders

English bacon, egg

Avocado, spinach, tomato

Smoked salmon, cream cheese, chives

Lincolnshire sausage, field mushroom

Banana bread

Seasonal fruit platter

Mini pastry Selection

Breakfast crumble, yogurt, seasonal compote

A F T E R N O O N T E A

Finger Sandwiches

Smoked salmon, cream cheese

Cornish crab, dill, cucumber

Free range egg, mustard cress

Honey roast ham, mustard, tomato

Cream cheese with Cucumber

Coronation Chicken

Homemade scones

Strawberry conserve

Clotted cream

Summer berries

Home Baked Cakes

Dark chocolate brownie

Lemon curd sponge

Almond, berry frangipani

Carrot Cake

S A L A D C O L L E C T I O N

A great accompaniment to any menu

S A L A D S

Buttered new potatoes, fresh herbs

Gem lettuce, radicchio, fresh herbs, citrus vinegar

Red and golden beetroots, heritage carrots, pickled red onions

Summer slaw, cabbage, apple, fennel, kale, yogurt dressing

Panzanella, salted plum tomatoes, garlic croutons, shallots, basil

Moroccan inspired couscous, fresh mint, pomegranate

Zucchini, fresh lemon, chilli, garlic, red pepper

Heirloom tomatoes, capers, basil, burrata

Cos wedges, sourdough croutons, crispy shallots, buttermilk dressing

Kalamata olives, baby plum tomatoes, red onions, lebanese cucumber

Papaya, carrot, chilli, peanut

Roasted new potatoes, mustard, dill

Heritage carrots, rosemary, thyme

Charred kumara, fresh herbs, preserved lemon

Tabouleh, fresh herbs, feta cheese

Spinach quinoa, air dried tomatoes, pistachio

Tumeric roasted cauliflower, spinach, crispy kale

Indonesian style egg noodles, pack choi, spring onion

Roasted summer squash, green lentils, baby spinach

Asian style cucumbers, sesame, chilli

Orzo, red pesto, spinach, air dried tomatoes

Waldorf, celery, apple, walnuts

Poached pear, blue cheese, honey