

MENU

Prices exclusive of V.A.T

Beverages

Tea and coffee	£2.30
Tea, coffee and biscuits	£3.20
Water – per bottle	£3.50
Fresh squeezed juiced– per jug	£8.50
Fruit cooler (elderflower crush) – per jug	£9.50
Assorted beers – per bottle	£3.50

Danish pastries – 1 ½ per head £5.00

Cakes and pastries – 1 ½ per head £6.50

Breakfast buffet menu £9.50

Miniature croissants and Danish pastries
Homemade vanilla yogurt
Cranberry granola
Seasonal compotes
Seasonal sliced fruit

Full English £15.50

Gloucester old spot sausages
Suffolk sweet cure bacon
Clonakilty black pudding
Sautéed field mushrooms
Baked vine tomatoes
Scrambled or poached free range eggs - please select

Breakfast muffins £7.50

Ramsay streaky bacon and free range egg or
Premium Cumberland and free range egg muffins – please select

One plate breakfast cold £12.00

Homemade vanilla yoghurt, berry compote and granola pots,
Mango and passion fruit smoothie, miniature bagel with London smoked
Salmon and cream cheese, ham and gruyere croissant

Afternoon tea £25.00

Macaroons
Chocolate brownie
Honey & orange madeleine
Lemon meringue tart, passion fruit
Selection of finger sandwiches to include fish, meat and vegetarian option
Selection of teas

Sandwiches – Standard (1 ½ round per person)

£9.50

Please select from sandwich options below or leave to chef's selection

Brie de Meaux, red onion and basil baguette
Prawn and spicy leaf wrap, lemon mayonnaise
Goat's cheese, piquillo pepper and pesto wrap
Ricotta, chorizo and plum tomato wrap
Ham, Pommery mustard mayonnaise and baby spinach bagel
Lincolnshire poacher cheddar and York ham Sourdough
Tuna and sweet corn, romaine lettuce on campigrain loaf
Avocado, mozzarella and tomato, spinach wrap

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Kettle and vegetable crisps

**

Chocolate brownie
Lemon drizzle
Almond and cherry slice

**

Selection of seasonal fruit

Sandwiches – Premium (1 ½ round per person)

£13.00

Please select from sandwich options below or leave to chef's selection

Rosemary focaccia with goats cheese, red onion and fig
Roast Lake District beef, horseradish, rocket and parmesan on white bloomer
London smoked trout, fennel and pickled cucumber bagel
Crayfish, cocktail sauce, cucumber on rye
London smoked salmon, lemon cream cheese and chive
- on caramelised onion bread
Smoked chicken, avocado and rocket on malted bloomer
Pastrami on rye with baby spinach, mustard and pickles

**

Kettle and vegetable crisps

**

Chocolate brownie
Lemon drizzle
Almond and cherry slice

**

Selection of seasonal fruit

Cold buffet menu

£25.00

Main

Holly farm chicken, tomato and tarragon dressing
London smoked salmon, lemon crème fraiche

Anti Pasti

Sliced continental meats
Marinated olives
Stuffed pepadew peppers
**

Caramelised fig, goats cheese and red onion tart

**

Salads

Tomato salad, shallot and balsamic dressing
Beetroot, goats cheese, endive and truffle
Celeriac remoulade
Mixed baby leaves

Desserts

Lemon meringue tart
Passion fruit crème brûlée
**

Sliced seasonal fruit platter

**

Selection of artisan cheese from Neal's Yard Dairy

Hot buffet menu

£28.00

Main

Lemon and thyme roasted holly farm chicken
Seasonal vegetables
Roast new potatoes with shallot & herb

or

Loch duart salmon with lemongrass sauce
Seasonal Vegetables
Spiced cous cous

Vegetarian

Spinach and ricotta ravioli, parmesan, pine nut

Dessert

Pear & almond tart

Cheese

Selection of artisan cheese from Neal's Yard Dairy

Hot and cold fork buffet

£29.50

Main

Lemon and thyme roasted holly farm chicken
Seasonal vegetables
Roast new potatoes with shallot & herb

or

Loch duart salmon with lemongrass sauce
Seasonal vegetables
Spiced cous cous

Vegetarian

Spinach and ricotta ravioli, parmesan, pine nut

Cold

Sliced artisan cured meats with condiments
Smoked salmon with lemon crème fraiche
Caramelised fig, goats cheese and red onion tart

Salads

Sweet red pepper, niçoise olive, rocket and parmesan
Chickpea, carrot, orange and coriander salad
Tomato and buffalo mozzarella
Mixed baby leaves

Dessert

Prune and almond tart, vanilla cream

Cheese

Selection of artisan cheese from Neal's Yard Dairy

Working lunches - Ploughman's lunch

£12.50

Sliced charcoal ham, free range scotch egg, chicken liver parfait, Montgomery cheddar, pickled onions, spiced pear chutney and garden salad, English mustard, sliced sour dough

Working lunches – Risotto

£12.50

Pumpkin, burrata and rocket risotto, Secrett's Farm salad, artisan bread and passion fruit crème brûlée

Working lunches – Tapas

£19.00

Thinly sliced cuts of Joselito Pata Negra, red mullet and mackerel escabeche, white bean, violet artichoke and kalamta olive salad
Warm sliced Sourdough, artisan Spanish cheeses

Please select from options below or leave to chef's selection

Canapés selection – 8 items per person £25.00

Cold

Selection of cheese and tomato, cheese and onion gougères
 Wild mushroom and Parmesan tartlet
 Celery barquettes, stilton and caramel walnuts
 Trout rillette with prunes and almonds
 Mackerel escabèche
 Chicken liver and foie gras parfait, soy roasted nuts and seeds
 Pressed ham hock on toast with piccalilli flavours
 Smoked Ham and gruyere crepe with English mustard

Hot

Brixham crab cake with lime and coriander tartare
 Roast tiger prawn and sweet garlic brochette
 Sweet and sour chilli chicken 'lollipops'
 Mini chorizo and crisp potato
 Spiced duck pastille, plum jam
 Pumpkin and chestnut arancini
 Goats cheese and spinach croquettes

Dessert

Salted caramel fudge
 Pistachio macaron
 Chocolate brownie with orange mascarpone
 Lemon meringue tart
 Mango egg yolk with chocolate popping candy
 Rum and raisin madeleine

Finger food – 8 items per person £25.00

Cold

Spiced aubergine and hummus with char-grilled pitta bread
 Ricotta, basil and sun-dried tomato crêpe
 Serano ham with celeriac remoulade and mustard cress
 Chicken, leek and truffle sausage roll
 London smoked salmon croissants
 Gravdax on pumpernickel with dill & mustard sauce
 Spanish Chorizo puffs

Hot

Baby baked potato with sour cream and avruga
 Pumpkin and chestnut arancini
 Vegetable samosa with sticky soy
 Lemon sole goujons with tartare dip
 Smoked haddock fishcakes with aioli
 Curried coconut chicken sticks
 Charcoal roasted ham and gruyère croquettes
 Cumin scented lamb skewers with mint yoghurt

Bar nibbles £8.00

Mixed marinated olives
 Sesame lacquered cashew nuts
 Anchovy bread sticks
 Pork scratching puffs with smoked paprika

Dinner

£55.00

Starters

Mackerel

Smoked mackerel rilette yoghurt, celery, avruga caviar

Beetroot

Salad of Heritage beetroot, malt crumble, smoked egg yolk, chervil cream

Salmon

Poached ballotine of loch duart salmon, fresh herbs, pickled vegetables

Chicken

Terrine of cornfed chicken, woodland mushrooms, shallot, hazelnut & parsley salad

Mains

Bream

Sea bream, gnocchi, baby leeks, shellfish sauce

Beef

Daube of British beef, pommes puree, French beans, smoked shallot sauce

Chicken

Free range Holly farm chicken pot au feu, seasonal vegetables

Risotto

Smoked celeriac risotto, fresh goat's cheese, celery, grapes, wet walnuts

Dessert

Heritage crumble

Caramelised apple and hazelnut crumble, brown butter ice cream

Chocolate

Chocolate brownie, caramel ice cream

Pineapple

Marinated pineapple, coconut panna cotta, lime granite

Baba

Baba with spiced rum, vanilla cream

Cheese

Selection of French and British farmhouse cheeses (£5 supplement)



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Venues

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