

EVENTS MENU

2024

CANAPES

6 per person £25 / 4 per person £19 /

Mushroom croquettes, truffle mayo V

Iberico Ham croquettes, truffle mayo

Tomato & basil bruschetta VG

Mini Yorkshire puddings, pulled beef,
gravy, horseradish cream

Vietnamese chicken skewers, sweet
chilli, coriander, crispy shallots GF

Chermoula marinated prawn skewers,
harissa aioli GF

Pumpkin, sage & mozzarella arancini,
black garlic aioli V

Hummus, pickled beetroot, za'atar &
tahini crostini VG

BOWL FOOD

£8 per bowl - min. 20 bowl

Wild mushroom risotto,

black truffle, mascarpone V GF

Cocktail sausages, creamy mash, gravy

Fish & chips, tartar sauce

Cheeseburger & chips

Charred Hispi cabbage, romesco,
pangritata, garlic aioli VG GF (option)

Chicken Milanese, nduja cream, charred
broccoli, rocket, pecorino

Black Truffle & burrata tortelloni,
alfredo sauce V

SET MENU

3 Courses £32 per head

Beef carpaccio, pickled beetroot, hazelnuts, parmesan crisp, black garlic aioli

Vegan ceviche, tigers' milk, lotus root, avocado, golden beetroot, artichoke hearts, coriander
Treacle cured gravadlax, blinis, crème fraiche, pickled samphire

Burrata & Truffle Tortelloni, alfredo sauce, black truffle V

Bavette Steak, peppercorn sauce, watercress, chips, charred broccoli

Seabass, potato terrine, bouillabaisse sauce, rouille, pickled cucumber

Eggnog brulee, shortbread

Sticky Toffee, salted caramel, vanilla gelato V

Chocolate fondant, vanilla gelato V