

Introduction to our menus

Our menus change regularly and are varied to suit all palates and occasions. Here we have provided you with just a taste of what we can offer - please contact us for our full menu collection or to arrange for our executive Chef to create a menu for your event.

Menu pricing

Seasonal banqueting menus from £49.50 per person

Buffets and bowl food menus from £19.80 per person

Canapés from £21.50 per person

Wine selections from £15.35 per person

All menu and wine prices **include** china, cutlery, white linen, glasses, management and service staff

Prices exclude VAT

The luxury canapé collection

Served cold

Smoked duck on rye with honey and orange glaze

Smoked salmon, leek and quail egg tartlets

Filo cup of lobster and mango salad with Thai dressing

Crisp polenta topped with artichoke, sun dried tomato and basil

Seared beef carpaccio with mustard mint sauce and rocket

Sesame seared tuna with sweet soy and chilli dressing

Served hot

Slithers of char grilled fillet steak with béarnaise sauce

Roasted duck breast with fondant potatoes and Seville orange chutney

Jacketed lamb fillet with rosemary glaze

Chinese spoons of Queen scallops with saffron beurre blanc

Welsh rarebit on crispy baguettes

Cardoon poached peaches with mascarpone and hazelnuts in demi tasses

Cape gooseberries dipped in caramel

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Bowl food and mini desserts

Served cold

Mozzarella, Parma ham on rocket and basil, honey mustard dressing

Crab and spinach soba noodles salad

Bocconcini on a rosemary croûte, sun dried tomato and caper berry salad

Served hot

Oriental chicken and cashews in yellow bean sauce on Thai fragrant rice

Fisherman's pie - Salmon, cod and prawns, cream sauce, topped with cheese mash

Ratatouille Provençale with olive mash

Mini desserts – the ultimate dessert treat!

Pina colada brûlée

Dark chocolate and pistachio foam shots

Mini rum and raisin cheesecake with blueberry compote

Gateau opera

Hazelnut and chocolate mousse domes

Summer berry salad of blueberries, raspberries, strawberries & blackberries with clotted cream & biscotti

Reception canapés

Skewers of Mediterranean vegetables and minted halloumi and sweet black olives

Filo tarts filled with spicy prawns, coriander and red pepper salad

Wild mushrooms on crostini with mascarpone and sherry vinegar

Rare roast peppered beef with strawberries on granary bread

Chicken liver parfait and chervil on crostini

Buckwheat blinis with smoked salmon and sour cream

Formal dinner

Tian of Cornish crab with celeriac rémoulade and toasted brioche

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Baskets of home made country breads and unsalted butter

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Roast fillet of beef with caramelised shallot mash,
sauté Savoy cabbage parcel, roast vine tomatoes and Madeira sauce

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Selection of English farmhouse cheeses with celery and oatcakes

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Layers of summer fruit compote, chilled mascarpone sabayon,
all topped with pistachio crumble

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Costa Rica coffee and truffles