

# Sample Function Menu 1

*minimum of 12 guests*

## Starters

Roasted tomato soup with basil oil (VV) (GF)

Chicken liver parfait & red onion jam on toast (GF)

Salad of goats cheese, pickled beetroot and candied walnuts (V) (GF)

## Mains

Pork fillet, parma ham, mustard mash, pickled red cabbage and black pudding bon bon (GF)

Salmon fillet, crushed potatoes, fennel salad and tomato vinegarette (GF)

Pasta Arrabiata with garlic & basil sauce, chillies and spinach (VV) (GF)

## Desserts

Chocolate brownie served with ice cream and toffee sauce (V) (GF)

Crème brûlée (V) (GF)

Strawberry Eton Mess (V) (GF)

Avocado chocolate mousse, candied walnuts & pistachios (VV) (GF)

*An additional course of tea or coffee and petits fours is available*

# Sample Function Menu 2

*minimum of 12 guests*

## Starters

Carrot, coriander & chilli soup with carrot crisps (VV) (GF)

Pressed ham, homemade piccalilli and sourdough (GF)

Salad of salmon, new potatoes, fine beans and pickled shallots (GF)

## Mains

Roasted chicken breast, parmentier potatoes, caramelised onion and pea purée (GF)

Fillet of cod with smoked bacon cassoulet and shallots (GF)

Spiced Moroccan pearl cous cous with peas & mint (VV) (GF)

## Desserts

Sticky toffee pud, toffee sauce and ice cream (V)

Set lemon mousse with mint and raspberries (V) (GF)

A selection of cheeses served with crackers, chutney and grapes (GF)

Coconut panna cotta with pineapple & pistachios (VV) (GF)

*An additional course of tea or coffee and petits fours is available*

# Sample Function Menu 3 *minimum of 12 guests*

## Starters

Smoked haddock chowder, toasted sourdough (GF)

Beef carpaccio, rocket, parmesan and pickled mushrooms (GF)

Pickled beetroot carpaccio, vegan feta, fennel, candied walnuts (VV) (GF)

## Mains

Fillet steak, homemade chips, field mushroom, herb dried tomato and garlic butter (GF)

Roasted monkfish, parma ham, ratte potatoes, bitter onion and mushrooms (GF)

Truffled risotto with fried rocket (VV) (GF)

## Desserts

Panna cotta with homemade granola and candied nuts (V)

Espresso Martini cheesecake, dark chocolate and Kahlúa (V)

Cheeseboards for the table, celery, chutney, grapes and crackers (GF)

Avocado and strawberry ices (VV) (GF)

*An additional course of tea or coffee and petits fours is available*

# Sample Grazing Table Menu

*minimum of 20 guests*

*Tasty, informal, Instagrammable and effective.*

*A grazing table is perfect for a work function, party or networking event. And the best part is...  
that you can go back for seconds (or thirds!)*

**Selection of breads** (*VV & GF bread available*)

**Olives** (*VV*) (*GF*)

**Selection of cured meats** (*GF*)

**Honey roast ham** (*GF*)

**Selection of nuts** (*VV*) (*GF*)

**Chicken liver parfait** (*GF*)

**Vegetable crisps** (*VV*) (*GF*)

**Houmous & dips** (*VV*) (*GF*)

**Cheese selection** (*vegan feta available*) (*GF*)

**Crackers & biscuits** (*VV*) (*GF*)

**Vegetable crudité's** (*VV*) (*GF*)

**Pork pies**

**Fruit** (*VV*) (*GF*)

**Chocolate brownie bites** (*GF*)

**Marshmallows**

*If any guests have dietary requirements, we must be informed in advance to ensure we lay out the grazing table accordingly.*

*Many thanks*