

Canapés

Hot Canapés

Mini beef Wellingtons wrapped in Parma ham and served with horseradish Hollandaise

Vegetarian spring rolls with sweet chilli dipping sauce (DF, V, Vg)

Chicken katsu lollipop with curry dipping sauce

Turmeric and carrot falafel with gooseberry and coriander chutney (DF, GF, V, Vg)

Curried lamb kofta with pinenuts and lemon yoghurt dip (GF)

Pork, apple and chorizo sausage rolls

Skewered chicken pieces with a satay dipping sauce (DF, GF)

Emmental, cranberry, caramelised onion and roquette croque-monsieur (V)

Cocktail boar chipolatas with honey mustard dip

Crispy paprika monkfish bites with lemon mayonnaise

Mini roast potatoes filled with Cheddar, sour cream and chives (GF, V)

Canapés

Chilled Canapés

Shredded duck in a sesame cone with hoi-sin, spring onion, cucumber (DF)

Goat's cheese rolled in poppy seeds with tomato chutney (GF, V)

Smoked salmon and asparagus blini with dill cream cheese

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Bocconcini, basil and cherry tomato skewer with nut-free pesto (DF, V)

Seared and diced fillet of beef with caper, red pepper, onion and tomato in a pastry cup

Feta and watermelon stack with basil cress (GF, V)

Harissa lamb lollipops with sumac yogurt dip (GF)

OGGS cured gravadlax salmon with Danish remoulade (DF, GF)

Antipasti skewers with artichoke, sun-blushed tomato and olive (DF, GF, V, Vg)

Sweet Canapés

Chocolate dipped strawberries (GF, V)

Mixed mini macarons mousse cups (V)

Tiramisu in a chocolate cup (V)

Starters

Scottish smoked salmon with dill, caper, red onion and gherkin cream cheese, lemon blinis and watercress salad

Salad of white crab meat, prawns, spring onion, tomato, cucumber and herbs bound with lemon mayonnaise (DF) (£1.50 + VAT supplement)

Pan-fried seabass niçoise with preserved lemon oil (DF, GF)

Twice-baked smoked haddock soufflé with a white wine and English mustard sauce

Chicken, pancetta, toasted focaccia and cos lettuce salad with Caesar dressing
(Available with avocado for vegetarians)

Asparagus wrapped in Parma ham with a warm poached egg and chervil Hollandaise (GF)
(Also available with grilled courgette as a vegetarian alternative)

Wafer thin bresaola with caramelised pear, roquette and shaved Parmesan salad, gremolata dressing (GF)

Wild mushroom, spinach and goat's cheese risotto (GF, V)

Italian style aubergine bake with mozzarella cream and cherry tomato sauce (GF, V)

Pumpkin and herb tortelloni with olive oil and sage crumb (DF, V, Vg)

Grilled Crottin de Chavignol with roasted figs and smoked chilli jam (GF, V)

Roasted feta and watermelon with chilli and spring onion salsa, basil cress (GF, V)

Main Course

Pan-fried farmed seabass on mashed potatoes with asparagus and saffron chive sauce (GF)

Roast fillet of cod with grilled courgettes,
boulangère potatoes and rich tomato basil sauce (DF, GF)

Harissa marinated salmon fillet with roasted sweet potato, aubergine and onion, coriander verde sauce (DF, GF)

Roast beef sirloin on a caramelised onion potato cake and chargrilled asparagus, with wild mushroom and Madeira jus (GF)
(Available as a fillet of beef for a £2 + VAT supplement)

Confit duck leg on herbed mashed potato with sautéed Savoy cabbage and a rich citrus Port jus (GF)

Roast free range chicken breast with roast cocotte potatoes, tenderstem broccoli, sage and onion stuffing and gravy

Guinea fowl breast filled with mushroom & mustard with fondant potato, peas and leeks and a pink peppercorn sauce (GF)

Roast rump of lamb served with dauphinoise potatoes, spinach, cherry tomato chutney and rosemary jus (GF) *(Available as a 3 bone rack of lamb for a £2 + VAT supplement)*

Slow roasted belly of pork with sautéed kale, garlic mash and red onion gravy (DF, GF)

Tandoori marinated paneer on spinach and Bombay potatoes with a creamy masala and coriander sauce (GF, V)

Cannellini bean, seed and mushroom pithivier with chunky glazed carrots, green beans and turmeric herb sauce (DF, V, Vg)

Char-grilled tofu steak with boulangerie potatoes, spinach, asparagus, tomato chutney and peppercorn sauce (DF, GF, V, Vg)

Dessert

Blueberry frangipane tart with peach caramel sauce (V)

Champagne and strawberry mousse

Baked vanilla cheesecake with elderflower marinated strawberries (V)

Normandy apple tart with vanilla cream sauce and rum soaked raisins (V)

Baked chocolate fondant served with morello cherry compôte and vanilla ice cream (V)

Lemon posset served with fresh raspberries, tart lemon curd and mini meringues (GF, V)

Chocolate crème caramel with Amaretti biscuits (V)

Light orange zest sponge with custard (V)

Custard chocolate pot with meringues and raspberries (DF, GF, V, Vg)

A selection of canapé desserts including chocolate dipped strawberries, lemon posset, macarons, cheesecake selection, tiramisu and fruit skewers. Served plated or from a buffet (£1.50 + VAT supplement)

A selection of British and European cheeses served with grapes, chutney, celery and crackers

Late Buffet Stations

£18.50 + VAT per person

Sushi Station

A selection of traditional fish and vegetarian sushi served with pickled ginger, wasabi, soy sauce and edamame beans.

Cheese Ploughman's Station

A variety of specially selected cheese, with crusty bread and crackers, chutney, grapes, celery and fruit. Served with a selection of quiches and scotch eggs with pickles.

Slider Station

Homemade beef burger with cheese

Crispy Cajan chicken burger

Haloumi, aubergine and mushroom burger (V)

Seasoned potato wedges (V, Vg, DF, GF)

Battered onion rings (V)

All served with American mustard, Heinz Ketchup and sliced gherkins.

'Wedding Breakfast' Breakfast

Grilled smoked bacon in a soft roll

Cumberland sausage in a soft roll

Herb omelette in a soft roll (V)

Ham and cheddar croissants

Vegetarian breakfast quiche with tomato, mushroom and cheese (V, GF)

All served with Heinz ketchup and HP sauce.

Pasta Station (additional staff charge of £73.50 + VAT)

Mushroom and black truffle tortelloni with garlic Parmesan sauce (V)

Chorizo tortelloni with spicy tomato sauce

Ricotta gnocchi with nut free pesto (V)

Garlic bread (V)

Rocket salad (V, Vg, GF, DF)

Parmesan and basil oil served with all pasta dishes

Children's Menu

£17.50 + VAT per child

Starters

Houmous with carrot and cucumber sticks (V, Vg, DF, GF)

Crispy chicken bites with BBQ dipping sauce

Mozzerella sticks with tomato salsa (V)

Melon balls (V, Vg, DF, GF)

Main Course

Fish goujons with chips, cherry tomatoes and mayonnaise

Homemade beef burger with cheese, sweet potato fries and ketchup

Creamy tortelloni with garlic bread (V)

Paneed chicken escalope served with spaghetti Bolognese

Shepherd's pie served with a side salad (vegetarian shepherd's pie available)

Tomato, basil and Parmesan calzone with mixed salad

Dessert

Chocolate ice cream sundae (V)

Fresh fruit salad (Vg, DF, GF)

Chocolate brownies with chocolate sauce and vanilla ice cream (V)

Waffles with maple syrup, bananas and cream (V)

Jelly and raspberries in a chocolate cup (GF)

Notes

