



LIGHT BITES

Starting from £8per
person based on 6 per
head

Vegetarian

- ❖ Wild mushroom and truffle on parmesan shortbread
- ❖ Grilled veg and basil wafer
- ❖ Artichoke and smoked ricotta tartlet
- ❖ Roast golden beetroot, infused sour cream and almond
- ❖ Purple potato with ricotta and truffle
- ❖ Marinated halloumi, fired pepper and oregano
- ❖ Oreo olive biscuit with sun dried baby tomato & goats cheese

Fish & Seafood

- ❖ Cured salmon tartar with soda bread crisp
- ❖ Salt cod brandade with smoked paprika mayo
- ❖ River Farm smoked salmon blini, crème fraiche and avruga caviar
- ❖ Crab and apple on sourdough toast
- ❖ Dill crab on cucumber cylinder
- ❖ Spiced king prawn



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Meat

- ❖ Pork belly with apricot chutney
- ❖ Smoked chicken in crispy pastry with avocado and chili jam
- ❖ Lamb shoulder lollipops with redcurrant jelly
- ❖ Venison carpaccio on pecorino crisp with wild sorrel
- ❖ Grilled beef filet with a ginger & lime dipping sauce
- ❖ Ham hock terrine sandwich with spicy avocado

Sweet

- ❖ Chili chocolate lollipops
- ❖ Raspberry panna cotta on macaroon
- ❖ Salted caramel and pecan chocolate fudge squares
- ❖ Meringue pie
- ❖ Chocolate surprise
- ❖ Rainbow macarons

BOWL FOOD MENU

Starting from £12per head. We recommend 3 bowls per person

MEAT

- BBQ chicken, sweetcorn and chilli
- Pork sausage, creamy mash, caramelised onion and thyme jus
- Roasted beef, hot mustard mash
- Little gem chicken Caesar salad with bacon
- Chilli con carne with guacamole and sour cream
- Roasted chicken, sweet potato and corn salad

SEAFOOD

- Fish and chips with tartar sauce
- Poached salmon, watercress, new potato and creme fraiche
- Hot smoked trout, fennel, cucumber, chilli lemon zest
- Smoked English mackerel, apple, fennel and cucumber, horseradish creme fraiche
- Seared seabass with ginger & lemongrass rice noodle salad
- Classic prawn cocktail, baby gem lettuce, avocado, lime

VEGETARIAN & SALAD

- Wild mushroom risotto, parmesan and toasted nuts
- Artichokes, rocket and goats cheese
- Macaroni and cheese, mature cheddar
- Sweet potato and caramelised puy lentils curry
- Green aubergine curry with coconut rice
- Macaroni with fresh tomato sauce, black olives and mozzarella
- Aged Greek feta, sweet potato, chilli and garlic dressing
- Quinoa salad with heritage beets and toasted hazelnuts





WORKING LUNCH

STANDARD

£7.50

Choose any three, based on 1.5 round per person

- ❖ Ham, cheddar, mustard mayo
- ❖ Turkey, red chilli jam, crispy lettuce
- ❖ Tuna mayo and pomegranate
- ❖ Free range egg and peppery cress (V)
- ❖ Salted cucumber, wasabi cream cheese (V)
- ❖ Cheddar, wild rocket and apple chutney (V)

Fresh fruit platter, soft drink selection

GOURMET

£10.50

Choose any three, based on 1.5 round per person

- Parma ham with mozzarella and peppery rocket roll
- Chargrilled chicken roll with smoked chilli mayo
- Smoked salmon bagel with cream cheese and caper
- Roasted veg. & smoked paprika hummus flat bread
- Grilled halloumi, veg, and harissa mayo wrap

Choose one salad

- Mix leaf salad with lemon dressing (VG)
- Classic Caesar salad with crispy bacon and croutons
- Healthy superfood salad with quinoa, broccoli cherry tomato, fresh herbs and roasted seeds (V)

Fresh fruit platter, still and sparkling water, elderflower pressé