



WEDDINGS • BIRTHDAYS • ANNIVERSARIES • BUSINESS LUNCHESES • FAMILY OCCASIONS

Starters & Sharing Boards

£6.95 vat inc per person

Presented to the tables on wooden boards for guests to help themselves.
All starters to share are served with a selection of breads to suit your board.

PLEASE CHOOSE FROM ONE OF THE FOLLOWING:

Mezza: Feta with Cherry Tomatoes & dressing, Lamb koftas, Tzatziki, Marinated Olives, Hummus and mixed salads.

Tapas: Honey Chorizo Skewers, Garlic & Chilli Prawns, Aioli, Tapenade, Manchego Cheese, Roasted Peppers, mixed salad and dressing.

Cured Meats: Parma Ham, Bresola, Air-dried Coppa, Chorizo, Mixed Olives, Paprika butter, and mixed salad.

Full English: Ham Hock Terrine, Scotch eggs, Piccalilli Chutney, English Cheddar, Pickled Onions, Coleslaw.

- We are happy to customise any of our sharing boards, slates and starters -

Table Sharing Main Courses

The hardest job is probably organizing the seating plan, Ensuring everyone feels at ease and has a great time is your priority. To get the conversation flowing why not choose a sharing main course. Served on large wooden boards and slates they look amazing and taste even better.

Main Course Sharing Platters

£24.95 vat inc

(Served with a selection of breads, Paprika salted butter, & Garlic salted butter)

PLEASE CHOOSE 1 MAIN COURSE AND 3 SIDE DISHES

Seasoned Topside of Beef served with rich gravy, and a Yorkshire pudding.

Roasted Pork with Crackling and Stuffing, served with Cider gravy.

Roasted Sirloin of Beef, served with Mushrooms, Roast Tomatoes & Red wine & Stilton sauce.

Roasted Honey & Garlic leg of Lamb, served with Roasted Carrots & redcurrant & mint gravy.

Sides

Chunky Chips with Maldon Salt

Rosemary, Thyme or Sea Salt & Black Pepper Roasted Potatoes

Vegetable Medley

Dauphinoise Potatoes

Pan Fried Savoy Cabbage with Salt & Pepper

Minted Crushed New Potatoes

Creamy Buttered Mash

Minted Green Vegetables

Medley of Roasted Vegetables

If you would like any other sides not listed please advise

What's included in the price?

A team of talented chefs and kitchen assistants to prepare and cook your menu. The correct number of waiting staff to deliver food and serve wine at the table. Setting the table with White plates, Classic Cutlery & Napkins.

What's not included?

Table Linens, or Linen Napkins • Glassware for your drinks • Service of Wine & Champagne not at the table

We can also do a Buffet style service, BBQ style service,
please advise if you have any special requirements, we can cater to any of your needs.

2021 - 2022