



BOXED EVENTS
CREATIVE CATERING

DINNER MENU

SUGGESTIONS

CANAPÉ SELECTION

WARM SELECTION

MEAT

Croque Monsieur
Chorizo, black olive tapanade, crostini
Ham croquettes
Mini Yorkshire, rare beef and horseradish
Steak and bearnaise, mini rosti, rare beef
Hoi sin crispy duck pancake
Crispy pork belly, spiced apple puree
Malaysian chicken skewers, roasted peanut sauce
Lamb kofta, tomato, chilli coriander salsa
Pulled pork sliders, apple, fennel slaw
Beef burger sliders, pickles, tomato salsa
Quail egg, black pudding scotch egg
Sheppard's pie fritters

FISH

Thai prawn balls, chilli jam
Thai fish cakes, pickled cucumber, chilli dip
Salmon and dill fish cakes, tartar sauce
Buckwheat blinis, smoked salmon, Avurga, creme fraiche
"Fish and Chips" Tartar sauce
Arnold Bennet tartlet

VEGETARIAN

Caramelised onion gorgere
Falafel, hummus, pitta
Parmesan arancini
Wild mushroom and garlic Kiev
Crispy parsnip, Romesco dressing

COLD SELECTION

MEAT

Ham hock, red onion chutney, croute
Ceasar chicken, parmesan shortbread
Carpaccio of beef, rocket, parmesan, truffle oil, croute
Coronation chicken, mini popadom
Serrano ham, pea puree, mint, spoon
Chicken liver parfait, onion jam, toasted brioche

FISH

Sea bass ceviche, cucumber, pickled ginger
Lemon grass prawn, som tom, rice cracker
Salmon sushi roll, wasabi, soy
Prawn cocktail, baby gem
Creamed mackerel, horseradish, biscuit wafer
Smoked fish tartare, caper, shallots, melba toast

VEGETARIAN

Aubergine roll mop, pickled shallots, dill creme fraiche
Creamed goat's cheese, red pepper puree
Coronation chickpea, mini popadom
Bloody Mary shots, crisp celery
Greek salad skewers
"Faux Gras" en croute
Tomato, buffalo mozzarella and basil bruschetta
Chilled gazpachio with Jimernez vinegar

SWEET CANAPÉS

Mini doughnuts, salted caramel • Macaroons
Mini eclairs • Strawberry tarts, creme patisserie
Lemon meringue tarts
Lemon posset, berry compote
Chocolate brownie squares, salted caramel



DINNER MENU

SUGGESTIONS

Please find a collection of some of our more popular dishes. If you'd like something different, then our dedicated team of Chefs are more than happy to prepare dishes of your choice.

STARTERS

SOUP

Green pea, mint, creme fraiche
Butternut squash, Thai spices, coconut milk
Vine tomato, basil, pine nut drizzle
Leek and potato with rosemary
French onion, parmesan en crouete
Cream of wild mushroom, tarragon creme fraiche
Tom yam (chicken/prawn/vegetable)

FISH STARTERS

Cromer Crab, som tom salad
Classic prawn cocktail, crevette
Vodka, beetroot cured salmon, dill pickled cucumber, rye bread croutes
Loch Durat Salmon en papillote, gathered sea vegetables, sauce béarnaise
Cornish Scallops, aloo gobi, crispy bhaji, sambals

MEAT STARTERS

Hoi sin duck salad, spring onion, cucumber
Smoked duck salad, hazelnut and orange
Pork belly, 5 spiced apple, chilli, shallot caramel
Chicken liver parfait, red onion marmalade, toasted brioche
Jambon Persialle, sauce gribiche, warm baguette
Ras El hanout lamb, hummus, molasses, prunes, flat bread

VEGETARIAN STARTERS

Aubergine Roll mops with creme fraiche dressing
Steamed asparagus/ purple sprouting broccoli, poached egg, hollandaise sauce
Crispy halloumi, pomegranate salad
Breaded Capricorn goats cheese, grape and walnut salad, raspberry vinaigrette
Smoked aubergine baba ganoush, feta, olives, pita bread

MEAT SELECTION

Chicken breast filled with wild mushroom mousse, fine beans, chantenay carrot, potato rosti, cafe au lait sauce
Chicken breast filled with wild garlic mousse, peas and broad beans, light chicken jus
Rolled rump of beef, bourguignon garnish, curly kale and dauphinoise potato
Lamb two ways, Roasted rump, confit shoulder croquette, crushed peas, heritage carrot, rosemary pomme anna
Roast lamb rump, summer greens, saute potato, salsa verde
Sesame crusted duck breast, confit duck and spring onion wonton, pak choy, honey, soy reduction, crispy noodle
Belly of pork, smashed butter beans and chorizo, cavolo nero, new season olive oil mash
Game when in season
Local pheasant, brussels, bacon, chestnuts, chantenay carrot, rosti potato (when in season)

FISH SELECTION

Sea bass, samphire or spinach, crushed new potatoes, tomato and spring onion salsa
Steamed Plaice fillets, peas, broad beans, baby carrot, potato, cream veloute and shoots
Smoked haddock, wilted spinach, creamed potato, poached egg, whole grain mustard sauce
Blackened Salmon, pak choy, steamed rice, lime and coriander dressing
Baked Cod, roasted tomato, courgette, olive oil mash, gromolata

VEGETARIAN SELECTION

Seasonal risotto - Pea, broad beans, mint - Three way butternut squash - Wild mushroom, truffle oil
Twice baked cheese soufflé, rocket, parmesan, balsamic glaze salad
New season's garlic, saffron and tomato tartlet, crisp baby leaf salad
Baked Aubergine, pesto crust, warm potato and spring onion salad
Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, labnah, sorrel and flat breads
Cannelloni, spinach and ricotta, parmesan cream, rocket



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DESSERTS

Cambridge burnt cream, shortbread biscuit
Lemon tart, mojito cream, fresh raspberries
Eton mess, berries, crunchy meringue
Warm chocolate brownie, hazelnut brittle, vanilla pod ice cream
Seasonal cheese cake - *suggestion: Stem ginger and rhubarb compote - berry compote*
Chocolate and hazelnut torte, chantilly cream (GF)
Lemon posset, berry compote
Sticky toffee pudding, caramel sauce, vanilla pod ice cream
Peach melba, "Pinkster" boozy berries, freeze dried and fresh raspberries

(All of the above can be served individually, duo, trio or as a sharing board option)

SHARING BOARD OPTIONS

Chocolate heaven – chocolate brownie, chocolate mousse, chocolate sauce, chocolate meringue swirls, cream
Fairground attraction – doughnuts, toffee apples, candy floss, fudge, popping candy as a sharing board option)