

# GRAZING AND EVENING FOOD MENU

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Bacon and sausage rolls - **£6.50**

Sausage rolls, scotch eggs - **£7.50**

Mini fish and chips - **£7.50**

Selection of sliders - **£7.50**

Taco bar - **£9.50**

Fajita bar - **£9.50**

Pad Thai - **£8.50**

Cheese grazing table,  
fresh figs, chutneys - **£14.50**

Hog roast, soft white rolls, apple and  
fennel slaw, crackling apple sauce  
(whole hog cooked in our specially  
designed glass fronted machine)  
- **£12.50**



**£26.50**

**Traditional**

Honey baked ham  
Aubergine rollmops  
Selection of artisan British cheese's, figs, grapes, celery and chutney  
Selection of Vegan cheese's figs, grapes, celery and chutney  
Mini quiche  
Scotch eggs  
Vegan sausage rolls  
Balsamic pickled onion  
Baby tomatoes with light summer dressing  
Sour dough  
Eton mess cones

**Middle Eastern**

Lamb kofta, chilli and coriander salsa  
Sabih, aubergine and chick pea stuffed flat plead (V)  
Hummus, baba ganoush, crudities, green harissa marinated olives and flat breads  
Falafel and pita bread (V)  
Feta, pomegranate, pumpkin seed, baby gem and molasses salad  
Almond, pistachio and orange blossom Briouat

**Mediterranean**

Milano salami, Serrano ham, chorizo, marinated anchovy, buffalo mozzarella, Manchego cheese  
Olives, caper berries, piquant peppers filled with cream cheese,  
Baby tomatoes with light summer dressing  
Potato tortilla  
ciabatta  
Limoncello posset pots and shortbread



### **Asian**

Chicken satay with peanut sauce  
Tofu satay with peanut sauce (V)  
Thai fish cake with som tom salad  
Pork laarb salad  
Veggie mince laarb salad (V)  
Beef Pho pots  
Vegetable Pho pots (V)

### **Dessert**

Lemon grass Kaffir lime Brulee with sticky rice squares

### **Smogasboard**

Open crisp breads – Smoked mackerel, crème fraiche, pickled rhubarb and water cress –  
Roast rare beef with horseradish cream, with quick pickled onions and cornichons –  
– Smoked beetroot, horseradish and chive with vegan cream cheese

Grilled prawns skewers with tarragon and tartare sauce  
Carpaccio of beetroot, horseradish, granny smith skewers(V)  
Charred courgettes marinated in olive oil, garlic, dill and capers

### **Dessert**

Skyr and mulled berry pots

**All prices are exclusive of VAT**