



EVENING MENU

Bacon and sausage rolls

Sausage rolls, scotch eggs

Mini fish and chips

Selection of sliders

Taco bar

Fajita bar

Pad Thai

Cheese grazing table,
fresh figs, chutneys

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



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 bread (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