

Canapés

PERFECT FOR...

...A 'BEFORE EATING' NIBBLE AS GUESTS ARRIVE,
OR AN INFORMAL DRINKS RECEPTION

WE'D RECOMMEND 4-6 FOR PRE-MEAL NIBBLES,
MORE IF NOT FOLLOWED BY A MEAL

CHOOSE A MIX OF HOT & COLD

4 FOR £8 PER PERSON | 6 FOR £11 PER PERSON | 8 FOR £15 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

HOT

Blue cheese scones, onion jam

Prawn toast

Chicken skewers, satay sauce n

Ham hock croquettes, mustard mayo gfo

Roast beef & horseradish

Hot honey halloumi skewers gfo, v

Korean pork belly bites gf

Tempura mussels, curry mayo gf

Sesame & soy tofu gf, ve

Beetroot arancini gfo

COLD

Olive tapenade, crostini

Smoked salmon roularde, salmon caviar gf

Devilled eggs gf

Whipped goats curd blinis, blackberries v

Dressed crab, baby gem, lime gf

Smoked duck, fennel slaw gf

Beetroot carpaccio, horseradish, parmesan gf, v

Tomato & basil tarts v

Gazpachio shots, parma ham gf, veo

Stilton pate, walnuts n, gf, v



Sit-Down Celebrations

PERFECT FOR...

...WEDDINGS, LARGE GROUPS, CELEBRATIONS
& WORK EVENTS

CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
FOR YOUR GUESTS TO CHOOSE FROM
(WE SUGGEST INCLUDING A MEAT, FISH, & VEG CHOICE)

£28 PER PERSON FOR 2 COURSES | £35 PER PERSON FOR 3 COURSES
BASED ON A MINIMUM 25 PEOPLE. PRE-ORDER REQUIRED

STARTERS

Poached pear, stilton & walnut salad^{gf, v}
balsamic dressing, sourdough crostini

Roasted butternut squash & sage soup^{gfo, veo}
garlic croutons

Crispy breaded camembert^{gfo, v}
toasted sourdough, sweet chilli jam

Panfried breast of pigeon^{gf}
celeriac puree, crispy pancetta,
dressed apple

Ham hock, leek & pistachio terrine^{n, gfo}
piccalilli, toast

Korean BBQ fried chicken tenders^{gfo}
spring onions, pickled cucumber,
sesame seeds

King prawn, crayfish & apple cocktail^{gf}
shredded baby gem, cucumber
& smoked paprika

Smoked salmon pate^{gfo}
fennel salad, capers, garlic crostini

Thai-style mussel & lemon grass broth^{gf}
prawn crackers

MAINS

Breast of chicken^{gf}
potato fondant, green beans,
wild mushroom sauce

Smoked haddock fishcake^{gf}
chive beurre blanc, mixed greens,
salmon caviar

Featherblade of beef^{gf}
baby onions, pancetta, braised red
cabbage, horseradish mash

Chargrilled sirloin steak^{gf}
watercress salad, triple cooked chips,
peppercorn sauce

Pan fried seabass fillet^{gf}
curried mussel sauce, courgette ribbons,
new potatoes

Butternut squash
& pearl barley wellington^{v, veo}
creamed spinach, tender stem broccoli

Thai green vegetable curry^{gf, v, veo}
sticky rice, spring onions & chilli

Beetroot & goats curd risotto^{gf, v, veo}
rocket & pine nut salad

Grilled salmon^{gf}
charred broccoli, sautéed new potatoes,
salsa verde

DESSERTS

Vanilla creme brulée^{n, gfo}
pecan & pistachio granola

Sticky date pear cake^{gf, veo}
toffee sauce, vanilla ice cream

Chocolate delice^{gf}
chocolate crumb, raspberry jam,
honeycomb

Vanilla cheesecake
rhubarb & custard ice cream,
almond brittle

Chocolate fondant
raspberry sorbet

Baileys chocolate mousse^{gfo}
shortbread biscuit
white chocolate sauce

Kentish cheese board (supp £4)^{gfo}

Tonka bean panna cotta^{gf}
honeycomb, chocolate crumb

Caramelised apple cake
creme anglaise



Late-Night Food

PERFECT FOR...

...THE EVENING GUESTS AT A WEDDING,
LESS FORMAL LARGE GATHERINGS & WORK EVENTS

CHOOSE 3 DISHES - THESE WILL BE SERVED
BUFFET-STYLE AT 3 DIFFERENT STATIONS

£18 PER PERSON BASED ON A MINIMUM 50 PEOPLE

THE FUN STUFF

Mini fish & chips gfo

Selection of fajitas
& wraps

Selection of homemade pies
with gravy
& triple cooked chips

Korean chicken

Loaded fries
with pulled pork

Chinese takeaway: n
spring rolls, ribs, noodles,
satay, prawn toast

Selection of scotch eggs
& sausage rolls

Grazing Boards

PERFECT FOR...

... A LIGHT MID-AFTERNOON MEAL, AS A STARTER OPTION
BEFORE A MAIN BUFFET, OR JUST AS A GREAT FEED

SERVED AT THE CENTRE OF EACH TABLE FOR SHARING

£12.50 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

FOR SHARING

Selection of charcuterie | British cheeses | Fried nibbles
Homemade pâtés | Olives | Dips | Bread gfo





Finger & Fork Buffet

PERFECT FOR...

...INFORMAL GET-TOGETHERS, CELEBRATIONS,
WAKES, WORK MEETINGS.
SERVED BUFFET-STYLE, IN AN AREA SET ASIDE FOR YOUR GROUP

WE RECOMMEND SANDWICHES & AT LEAST
4 ITEMS FOR A MID-AFTERNOON EVENT, BUT MORE FOR A SUBSTANTIAL MEAL

SANDWICHES, PLUS...
4 ITEMS FOR £15 PER PERSON | 6 ITEMS FOR £20 PER PERSON | 8 ITEMS FOR £25 PER PERSON
(WE RECOMMEND CHOOSING HALF HOT & HALF COLD)

BASED ON A MINIMUM OF 25 PEOPLE

HOT

Hot dogs

Sliders gfo

Sausage rolls

Vegetable spring rolls

Jacket potatoes gf, v
with selection of fillings

Hot honey halloumi kebabs gfo, v

Butternut squash & sage arancini gfo, v

Smoked haddock scotch eggs, curry mayo gfo

COLD

Mini prawn cocktails gf

Blue cheese quiche

Smoked duck, fennel salad gf

Caprese salad gf, v

Smoked salmon & chive roulade gf

Ham hock terrine, piccalilli gf

Chicken Caesar pasta salad

Goats cheese bruschetta gfo, v

SWEET

Triple chocolate brownie gf, v

Mini Eton mess gf, v

Fresh fruit salad gf, v