

# 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 roulade, 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
- Gazpacho 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  
gfo, 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 brûlée  
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  
gf  
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 gf

Selection of fajitas  
& wraps

Selection of homemade pies  
with gravy  
& triple cooked chips

Korean chicken

Loaded fries  
with pulled pork

Chinese takeaway:  
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

gf

# 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