

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

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

HOT

Blue cheese scones, onion jam

Prawn toast

Chicken skewers, satay sauce n

Ham hock croquettes, mustard mayo gffo

Roast beef & horseradish

Hot honey halloumi skewers gffo, v

Korean pork belly bites gff

Tempura mussels, curry mayo gff

Sesame & soy tofu gff, ve

Beetroot arancini gffo

COLD

Olive tapenade, crostini

Smoked salmon roularde, salmon caviar gff

Devilled eggs gff

Whipped goats curd blinis, blackberries v

Dressed crab, baby gem, lime gff

Smoked duck, fennel slaw gff

Beetroot carpaccio, horseradish, parmesan gff, v

Tomato & basil tarts v

Gazpachio shots, parma ham gff, veo

Stilton pate, walnuts n, gff, v

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

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

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

STARTERS

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

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

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

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

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

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

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

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

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

MAINS

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

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

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

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

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

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

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

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

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

DESSERTS

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

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

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

Vanilla cheesecake
rhubarb & custard ice cream,
almond brittle

Chocolate fondant
raspberry sorbet

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

Kentish cheese board (supp £4) ^{gffo}

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

Caramelised apple cake
creme anglaise

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

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
OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

THE FUN STUFF

Mini fish & chips gffo

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 gffo

Homemade pâtés | Olives | Dips | Bread gffo

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.



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
OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

HOT

Hot dogs

Sliders gffo

Sausage rolls

Vegetable spring rolls

Jacket potatoes gff, v
with selection of fillings

Hot honey halloumi kebabs gffo, v

Butternut squash & sage arancini gffo, v

Smoked haddock scotch eggs, curry mayo gffo

COLD

Mini prawn cocktails gff

Blue cheese quiche

Smoked duck, fennel salad gff

Caprese salad gff, v

Smoked salmon & chive roulade gff

Ham hock terrine, piccalilli gff

Chicken Caesar pasta salad

Goats cheese bruschetta gffo, v

SWEET

Triple chocolate brownie gff, v

Mini Eton mess gff, v

Fresh fruit salad gff, v

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

