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 roulade, 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 gffo, v
balsamic dressing, sourdough crostini

Roasted butternut squash & sage soup gffo, veo
garlic croutons

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 (supp £8)

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

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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
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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

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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

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