



Example Menu 1

To Start

Smoked salmon and potato croquette, red wine tartar sauce, fennel and orange salad

Or

White onion and truffle soup, toasted seeds, warm garlic and rosemary focaccia (V)

To Follow

Corn fed chicken supreme, chorizo potatoes, asparagus, creamed pancetta sauce

Or

Vietnamese style spring rolls, glazed Pak choi, aged soya and ginger dip (V)

To Finish

Rice pudding crème brûlée, poached strawberries and honey comb

Or

Individual Pavlova, Chantilly cream, macerated strawberries, strawberry syrup

Example quote 1

Based on 100 guests £65.00 Inc. vat pp

3 Course meal @ £41.95 + vat

To include all table ware:

Cutlery

Crockery

Glass ware for the table (upgrades available)

Water jugs

Table Linen (upgrades available)

Linen napkin (upgrades available)

Coffee

Bread & butter

Staff: Head Chef & Kitchen Staff,

Front of House Manager

Service Staff

Example Menu 2

To Start

Tikka style potted salmon, ginger crème fraîche, watercress salad

Or

Feta and thyme arancini, tomato and chilli chutney, ripped basil, dried feta crumb (V)

To Follow

12 hour braised and rolled blade of beef, goose fat potato, rosemary and orange braised carrot, bay leaf sauce

Or

Cauliflower cheese steak, sweet potato puree, citrus & mustard dressing

To Finish

Dark chocolate delice, milk chocolate sauce, brandy snap crunch

Or

Passion fruit and lemon syllabub, coconut shortbread and caramelised pineapple

Example quote 2

Based on 100 guests £77.00 Inc. vat pp

3 Canapés @ £1.30 + vat each

3 Course meal @ £41.95 + vat

Evening food @ £6.00 + vat

To include all table ware:

Cutlery

Crockery

Glass ware for the table (upgrades available)

Water jugs

Linen (upgrades available)

Linen napkin (upgrades available)

Coffee

Bread & butter

Staff: Head Chef & Kitchen Staff

Front of House Manager

Service Staff