

Canapés

Hot

Masala chicken on a poppadum with pomegranate (L)

Mini Cumberland sausage in honey & wholegrain mustard (G,Mu,D)

Pistachio and lamb kofta with a harissa yoghurt (L,N)

Devils on horseback with chestnut, prune and pancetta (SD,N)

Spinach, ginger & water chestnut deep-fried wontons with chilli dip (V)(G,E,L,S,SD)

Wild mushroom arancini with truffle oil (V)(G,L,E)

Thai spring rolls with sweet chilli dip (V)(G,SD)

Pea and mint beignet with mint salsa (V)(G,L,E)

Cold

Sri-Lankan salmon on a poppadum with raita & mango chutney (L,F)

Lemon roast chicken and tarragon on a parmesan sable (G,E,L)

Beef skewers marinated in soy and ginger with pickled cucumber (S,SD)

Chargrilled tuna with wasabi & avocado (Se,SD,F)

Duck breast with cranberry 5 spice on toasted brioche (G,L,SD)

Vietnamese marinated pork with ginger, lemongrass & fresh herbs in lettuce leaf (SD)

Roast pepperonata and mozzarella on a crostini & basil oil (V)(G,L)

Marinated feta, spiced aubergine and mint on crunchy flat bread (V)(G,L,SD)

Canapés

Morning

Morning boost smoothie shots / Fresh orange juice (V) (May contain SD,L,N)

Blueberry, dates & mixed berry power smoothie

Super green juice

Strawberry & Banana with cinnamon and honey

Toasted Brioche with avocado, chilly & lime (V) (L,G)

Italian Bruschetta selection (Gluten free bread available)

Pomodoro & Italian mozzarella (V) (L,G)

Wild mushroom & truffle (V) (G)

Prosciutto, rocket & sundried tomato (SD,G)

Mini French toast with Canadian maple bacon & Pecan Nuts (G,E,L,N)

Smoked Salmon & scramble egg blini (G,E,L)

Florentine tartine with spinach & soft boiled quails' egg (V) (G,E,L)

Sausage / Vegetarian Sausage (V) (G,SD,Mu)

With mushroom & cherry tomato skewers

Bircher muesli mini-pot (V) (SD,L,N)

Granola, yogurt & fruit compote (V) (SD,L,N)

Seasonal fruit skewers (V)

Starters

Beetroot cured salmon fresh leaves, fennel, orange segments & dill (F)

Sesame crusted seared tuna, carrot & mouli salad dressed in soy & ginger (F,So)

Chicken liver pate , melba toast, apple chutney, radish & mixed leaves (G)

Roasted beetroots, baby watercress, British goats cheese, walnuts and dill (V,L)

Buffalo Mozzarella & borlotti bean salad, slow roasted tomatoes & thyme (V,L)

Crispy duck & watermelon salad (SD)

Chargrilled halloumi with asparagus arancini (v) (L,G,E)



Mains

Roasted fillet of Cornish seabass
with crushed new potatoes, salsa verde, green beans & vine tomatoes (F)

Slow roasted Berkshire pork belly with apple & quince jelly,
white bean, lemon zest, red pepper & spinach

Asian marinated duck leg with hoisin sauce
jasmine Rice, stir fried vegetables (G,So)

Breast of guinea fowl or corn-fed chicken, slow cooked red onion, raisin & balsamic jus with
roast root vegetables & green beans

British fillet of beef (£5 supplement)

Herby bashed potato, tarragon mayonnaise & seasonal vegetables (Spring/Summer) (L)

Fondant potato, wild mushroom sauce & seasonal vegetables (Autumn/Winter) (L)

Rump of British lamb, pea puree, heritage carrots & crushed new potatoes (Spring/Summer)

Celeriac & potato gratin with sprouting broccoli (Autumn/Winter)

Soy & ginger marinated salmon with black rice & Asian steamed vegetables (G,So)

Wild mushroom wellington with baby spinach & red pepper salsa (V) (G)

Melanzane parmigiana, roast aubergines, tomato, basil & taleggio cheese (V) (L)



Dessert

Lemon and berry posset (L)

Dark chocolate torte with crème fraiche (L,E)

Honey and pistachio panna cotta (L,N)

Sticky toffee pudding (G,L)

Orange & almond cake with roast seasonal fruit and vanilla mascarpone cream (G,L)

Eton mess (L,E)

Marinated pineapple carpaccio with berries, orange and polenta biscuit

British Cheese Board

A selection of cheeses
with grapes, celery and homemade chutney
Served with a selection of crackers (L, G)



Evening food

Croque Monsieur (G)

Selection of sliders (G)

Hot dogs & onion relish (G)

Pulled pork buns (G)

Scotch eggs with black pudding (G)

Halloumi & pepper skewers (L)

Kedgeree with mango chutney (F)

Homemade pizzas (G,L)

Tomato, aubergine, onion & taleggio

Mozzarella, tomato & olives

Prosciutto, courgette, potato & rocket

Tomato, spicy sausage and fennel

British Cheese Board

A selection of cheeses with grapes, celery & homemade chutney
Served with a selection of crackers

Kids menu

Mains

- Meatballs or Bolognese with tomato penne (G)
- Grilled salmon with a lemon wedge (F)
- Cod or chicken goujons with mayo and ketchup (G, F, E, SD)
- Chargrilled chicken breast
- Cumberland chipolatas with creamy mashed potato (L)

Vegetarian mains

- Penne with broccoli and parmesan or parmesan and butter (G, L)
- Halloumi and Vegetable kebabs (L)
- Mushroom risotto cakes (G)
- Penne with a homemade tomato sauce (G)

Desserts

Where appropriate the dessert can be the same as the adult's menu

- Meringue with fruit salad (E, L)
- Vanilla Ice cream with chocolate sauce (L)