Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

THE SIGNATURE CHEESEBOARD

Serving the best of British Cheeses including:

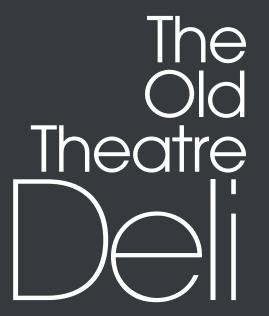
Long Clawson Stilton Rutland Red Lincolnshire Poacher Tunworth Soft Cornish Yarg

Accompanied with Fresh Figs, Marinated Olives, Celery, Grapes, Homemade Chutney,

Seasonal Dried Fruits Artisan Bread, English Butter & Crackers

THE CLASSIC

Honey Glazed Ham, English mustard Rare Roast Beef, Horseradish cream Homemade Miniature Tartlets Sausage Rolls with sweet red onions Spinach and ricotta rolls Buttered New Potatoes Fresh Green Salad Classic Niçoises Salad Artisan Bread, English Butter





Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

THE GRAND

Baked sides of Salmon, salsa verde, fresh lemon Honey Glazed Ham, English Mustard Rare Roast Beef, Horseradish Cream Spinach quinoa, air dried tomatos, pistachios Roasted New potatoes, dill, mustard Classic Niçoise Salad, free range egg Seasonal beetroot, pickled shallots Fresh green salad Artisan Bread, English Butter

THE VICTORY

(Served Vegan or Vegetarian)
Spinach and Ricotta pastry Rolls
Deli Cheese Scotch eggs
Tabbouleh with feta cheese
Roasted Cauliflower, scented yogurt
Maple roasted heritage carrots
Spiced lentils and tomato salad
Roasted new potatoes, mustard, dill
Seasonal beetroot, pickled shallots
Artisan Bread, Selection of Dips





Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

THE SLOW ROAST

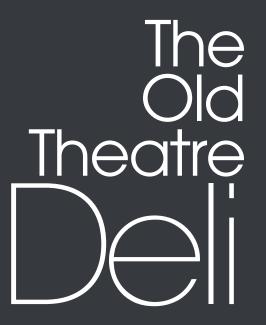
Please choose 2 Meats, 2 Salads, 2 Hot Sides

MEATS
Slow BBQ Beef Brisket
Moroccan Spiced Lamb Shoulder,
Slow Roasted Pork, crispy crackling
Lemongrass Chicken

All meats are served with accompanying sauces, Artisan Bread & English Butter.

HOT SIDES

Crispy Roast Potatoes, rosemary, garlic Heritage Carrots, thyme & honey Charred Tenderstem, lemon, feta Seasonal Greens, garlic, prosciutto Sweet Potato, harissa yogurt Braised Leeks, peas & spinach Moroccan Style Couscous Buttered Baby Potatoes, mint Grilled Zucchini, capsicum & garlic Crispy Onions





Served buffet style, our bespoke displays bring people together and make for a visually impressive creation.

SALADS

Spinach quinoa, Air dried tomatoes, pistachios

Papaya, carrot, chilli, peanut

Classic Niçoise Salad, free range egg

Moroccan Style Couscous, pomegranate

Roquette, Parmesan, Toasted Pine Nuts

Roasted cauliflower, scented yogurt

Maple Roasted Heritage Carrots

Indonesian style noodles

Herbed Baby Potatoes

Greek Style, Olives, feta

Spiced Lentils, cherry tomatoes

Seasonal Slaw, fresh herbs

Caesar Style, croutons, egg

Roasted new potatoes, mustard, dill

Seasonal Beetroot, pickled shallots, pears

Kimchee Slaw

Green Lentils, baby spinach, autumn squash

Asian Style Raw Slaw

Roasted Sweet Potato, basil pesto

Tabbouleh

Classic Green

Heritage Tomatoes, Fresh Basil

