



CELEBRATION OF LIFE

FINGER BUFFET

£29.00 per pax-2 choices of each. Minimum of 12 people



SANDWICHES

Confit peppers, falafel houmous, beetroot tortillas (VG)

Chicken Caesar, tortillas wrap

Flaked tuna, spring onion cream cheese, artisan sourdough

Horseradish pastrami, onion jam bruschetta

HOT

Rosemary & brie croquettes, cranberry mayo (v)

Bocconcini & cherry tomato tartlet (v)

Halloumi, red onion, bell pepper skewers, chimichurri harissa (v)

Beetroot bonbons, curried cashew dip (vg)

Mini peppered steak pie

Tandoori chicken skewers, mint raita

Lemon sole goujons, caper mayonnaise

Lightly dusted calamari, sweet chilli aioli

SWEET

Mixed berries cream pot (v)

Chocolate fudge brownie (v)

Caramelised custard tart (v)

Mango & passion fruit dacquoise (v)

Exotic fruit skewers (vg)



CELEBRATION OF LIFE

FORK BUFFET

£45 per pax-Minimum of 30 people

Please select 2 cold, 3 hot, 2 sides & 2 sweet option

COLD

Award winning smoked salmon roulade, wasabi crème fraîche, caperberries, rye bread
Caramelised goats' cheese, layered pear crisp, walnut, spinach salad, balsamic treacle (v)

Avocado cheesecake, curd, beetroot, hazelnut, orange emulsion (v)

Butternut squash & sage vichyssoise soup with rosemary croutons (v)

Pressed Terrine of Ham Hock, piccalilli, apple ketchup, crusty bread

HOT

Slow cooked Moroccan spiced lamb and apricot tagine

Chipotle spiced chicken thighs and coriander yoghurt

Twenty-four-hour braised beef feather blade with red wine jus

Slow cooked beef with red wine and chestnut mushrooms

Mexican spiced chicken breast with coriander and sour cream

Chilli and lemon grass roasted chalk trout

Ras el hanout slow roasted mushrooms with halloumi and parsley (v)

Roasted butternut squash quinoa with rocket and salsa verde (vg)

Butterbean & vegetable tagine (vg)

SIDE

Tikka roasted cauliflower with mint and toasted almonds (vg) or Panache of season vegetables

Seasoned new potatoes, Herb potato mash or sweet potato mash (vg)

Macaroni cheese or Steamed basmati rice

SWEETS

Mini chocolate Dacquoise

Summer fruit trifle

Framboisier with wild berry compote