



MENUS

BREAKFAST MENUS

A great variety of breakfasts to suit every type of morning.

START WITH A CHOICE OF THESE COLD BUFFETS:

BASIC

Tea, Coffee, Orange Juice, Water, Croissants, Muffins, Pastries, Fruit.

CONTINENTAL

Tea & Coffee, Juice, Toast, Cereal, Meusli,

Ham & Cheese, Croissant, Fruit & Yoghurt

ADD TO THE ABOVE WITH ANY OF THE FOLLOWING OPTIONS:

HOT BUFFET

Bacon, Sausage, Mushrooms, Tomato, Beans, Scrambled/Fried Egg

OR

Omelette station

HOT PLATED

Toasted Artisan Bread, Crispy Pancetta, Grilled Cherry Tomatoes, Asparagus and Poached Egg

OR

Eggs Benedict/Florentine/Royale

MAKE IT SPECIAL WITH ONE OF THESE CHEEKY NUMBERS

Free-flowing Cava

Bloody Mary Station

CANAPES MENU

Bite size nibbles, ideal for open stand up events or simply to welcome your guests with.

Mini Lamb Kofta with Yoghurt dipping sauce
Vietnamese Pork Fillet skewer
Fillet of Beef with Hollandaise Sauce
Thai Mince in baby Lettuce cups
Jamon Serrano with Pear, Rocket and Blue Cheese Cream
Cajun Chicken Stick with Lime Ali-Oli
Mini Scotch Egg
Classic Caesar Salad on its own Crouton
Thai Prawn with Sweet Chilli dipping Sauce
Mini Potato Cake with Smoked Salmon and a Lime & Horseradish Cream
Ceviche Spoon
Traditional Prawn Cocktail
Camembert and Cranberry Puffs
Dried Apricot with Blue Cream Cheese, Walnut and Honey drizzle
Onion Bhaji with Riata
Sweet Potato Crisp with Guacamole
Fresh Summer Rolls with Peanut Dipping Sauce
Watermelon Gazpacho Shots
Twice baked mini Potato Skins with Sour Cream

DESSERT CANAPES

Create a selection of desserts for any kind of party.

Very Cherry Bakewell
Squidgy Chocolate Brownie
White Chocolate and Raspberry Cheesecake
Salted Caramel Brownie
Chocolate Soup Spoon with Croissant Crouton and Orange Zest
Traditional Apple and Cinnamon Tart

BAMBOO BOWLS

*Middle ground between Canapes and Buffets.
Great for corporate or social stand up events.*

Pad Thai Noodle
Chilli con Carne with Nachos
Chinese Beef and Broccoli with Fried Rice
Caeser Salad
Estofado with Cheese Bread Triangles
Curry with Rice and Naan
Citric Quinoa Salad
Creamy Cajun Prawns with Fresh Pasta
Chick Pea and Spinach Curry
Salmon Poke Bowl
Mango and Prawn Noodle Salad
Seabass and Salmon Ceviche

TRADITIONAL SPANISH PAELLA AND TAPAS

*A really good option for groups of 15 or more.
Why not add a Sangria bar for that extra Spanish feel?*

Russian Salad
Ham and Cheese Platter
Chicken or Mushroom Croquetas
Bread Selection
*
Choice of Paella:
Chicken and Chorizo
Seafood and Shellfish
Mixed
Vegetarian/Vegan

OPTIONS TO ADD CAVA & CANAPES TO BEGIN AND/OR DESSERTS TO FINISH

SUCCULENT HOG ROAST

*Always a crowd pleaser, this menu is for groups of 30 or more.
The accompaniments are served buffet style, with the
main attraction being carved straight from the spit.*

Slow spit roast Pork with Crackling

Apple Sauce & Mustards

Sage and Onion Stuffing

Baked Potatoes

Mixed Salad

Pasta Salad

Coleslaw

Bread Selection

TANTALIZING TAPAS MENU

*A fantastic sharing option for lunchtime or evening.
A brilliant way to get to experience more taste sensations.*

Includes Bread Selection, Ali-Oli and Green Salad

Homemade Meatballs In Tangy Tomato Sauce

Russian Salad

Traditional Estofado (Beef Stew)

Spanish Ham and Cheese platter

Seafood Salad

Prawn Pinchitos

Croquettas

Balsamic Garlic Mushrooms

Tomato Garlic Salad

Pincho Moruno

Patatas Bravas

Revuelto (Scrambled Egg) with Mushroom Asparagus and Prawn

BUFFETS

*A great choice for relaxed events & parties.
Delicious served hot or cold.*

Whole side of dressed Salmon
Salt and Pepper Pork Fillet
Herb Crusted Beef Sirloin
Shellfish Platter
Honey Glazed Gammon Joint
Pesto Roasted Chicken Breast
Smoked Salmon with Capers and Lime Horseradish Cream
Creamy Coronation Chicken
Classic Crudites and Dips
Red Onion, Spinach and Feta Tart
Spanish Potato and Onion Tortilla
Pasta Salad with Dry roasted Tomatoes and Minted Pesto
Buttered New Potatoes
Mexican Rice and Bean Salad
Greek Salad
Creamy Potato Salad
Asian Dressed Avocado and Quinoa Salad
Salad of Fresh Garden Greens
Filled Potato Skins
Homemade Coleslaw

BBQ SELECTION

*Fantastic for any kind of event,
so long as the sun is shining and the drinks are flowing.*

Homemade Beef Burgers - Fresh Tomato Salsa
Juicy Pork Ribs cooked in our own BBQ sauce
Greek Marinated Lamb Skewers - Tzatziki
Whole Seabream with Lemongrass, Galangal and Lime Leaves
Boned Cajun Chicken Thigh - Raita
Natural Pork Fillet - Pepper Sauce
Herby Beef Sirloin - Hollandaise
Trout Fillet - Lemon and Herb Butter
Chorizo, Morcilla and Lincolnshire Sausages
Tuna Steak - Lime and Caper Sauce
Garlic and Parsley Turkey Thigh - AliOli
Asian Spiced Langostine Pincho - Sweet Chilli
Vegetable and Halloumi Skewer
Kidney Bean Burger - Tomato Salsa
Balsamic, Soy & Garlic Mushroom Brocheta
Corn on the Cob
Baked Potatoes / Buttered New Potatoes
Mixed Salad
Mexican Bean Salad
Creamy Potato Salad
Fresh Homemade Coleslaw

DESSERT OPTIONS

Add desserts to any of our menus to satisfy your guest's sweet tooth.

White Chocolate and Raspberry Cheesecake
Classic Profiteroles with Hot Chocolate Sauce
Squidgy Chocolate Brownie
Lemon Posset
Eton Mess
Espresso Mud Cake
Apple and Cinnamon Tart
Salted Caramel Brownie
Sticky Coconut Rice with Fresh Mango and Toasted Mung Beans
Chocolate Soup with Croissant Croutons and Orange Zest
Very Cherry Bakewell Tart
Mango and Passion Fruit Fool

AFTERNOON TEA

Feel spoiled and treat your friends to this lovely decadent spread.

Selection of Teas
Mixed Finger Sandwiches
Homemade Scones with Jam and Cream
Macaroons
Assorted Fancies
Free-flowing Cava or Champagne

FOOD STATIONS

Fabulous for larger events with lots of space. These food stations give your guests the opportunity to try foods from around the world.

Live Sushi Station

Asian Street Food

Burger Bar

Flaming BBQ

Traditional Paella

Hog Roast

Italian Pasta Station

TEAM FOOD

Team building weekends, photo-shoots, corporate events or mates nights.

If your team need feeding these options will give you the answer.

Creamy Cajun Prawn Tagliatelle, Garlic Bread, Green Salad

Chicken or Vegetable Curry, Naan Bread, Poppadums, Rice, Onion Bahji

Beef Estofado, Cheese Bread, Potatoes and Fresh Vegetables

Chinese Beef and Broccoli, Fried Rice or Noodles, Spring Roll, Prawn Crackers

Chilli con Carne, Sour Cream, Guacamole, Rice, Tortilla Chips

Homemade Beef Lasagne, Garlic Bread, Mixed Salad

Chick Pea & Spinach Curry, Chapati Bread, Brown Rice, Lime Creme Fraiche

DIY Burger bar, all the topping and Sauces, Sweet Potato Fries

CELEBRATION MENUS

For the extra special occasions, served plated to your seated guests these menus will bring refinement and sophistication to your event

MENU 1

STARTERS

Burrata with Fresh Tomato and Pesto
Lamb Salad with Mint and Pomegranate
King Prawns with Mango, Chilli and Lime
Fresh Salmon and Avocado Tartare
Classic Caesar Salad

MAIN COURSES

Chicken Breast wrapped in Jamon Serrano on a bed of Leeks with wild Mushroom Sauce and Herby Roast Potatoes
Crispy Skin Cod with a Chorizo, white Bean and Pepper Stew and wilted Spinach
Succulent Pork Cheeks braised in a Pedro Jimenez Sauce, on Mashed Potato with Roasted Carrots
Sirloin of Beef with Bearnaise Sauce, Long stem Broccoli and Scalloped Potatoes
Cannon of Lamb, Celeriac Potato Cake, Rich Jus and a mix of Seasonal Vegetables.
Crispy Quinoa Cake, Chunky Roast Vegetable Salsa and Coriander Oil.

DESSERT

Trio of....Refreshing Lemon Posset,
Squidgy Chocolate Brownie,
Boozy Fruit Salad

MENU 2

STARTERS

Green Gazpacho with Burrata & Prosciutto
Sesame coated Tuna Tataki with Wasabi droplets and a Ginger, Lime and Soy dressing
Smoked Duck with Rocket, Parmesan shavings, Walnuts and Raspberries
Lobster Salad with a Pea Puree and Coriander Dressing
Warm Asian Venison Salad

MAIN COURSES

Charred Duck with Pickled Shitake, Soy Spring Onions, Udon Noodles, Bok Choy and a Hoisin Gravy
Fillet of Sole Duglere with Griddled Asparagus and Crushed New Potatoes
Beef Fillet on Dauphinoise Potatoes, Mange Tout and a Red Wine Jus
Navarin of Lamb Shank with Creamed Potatoes, Baby Carrots and French Green Beans
Fillet of Pork stuffed with Spinach and Mushroom, a Truffled Wine Sauce, Fondant Potato and Spring Cabbage
Mushroom Wellington, Tarragon Cream Sauce, Garlic Smashed Potatoes and Spinach

DESSERT

Trio of....Mango & Passion Fruit Fool,
Salted Caramel Brownie,
Very Cherry Bakewell Square

OR choose a Dessert from our list