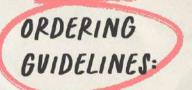


CANAPÉS AND BOWL FOODS

MEAT AND FISH CANAPÉS - £3.75 PER UNIT VEGETARIAN & VEGAN CANAPÉS - £3.25 A UNIT MEAT AND FISH BOWLS - £8.95 PER UNIT VEGETARIAN & VEGAN BOWLS £9.96 PER UNIT



LIGHT FEED: 5-6 CANAPÉS PER PERSON OR 3-4 CANAPÉS AND I BOWL FOOD PER PERSON MEDIUM FEED: 9-8 CANAPÉS PER PERSON OR 5-6 CANAPÉS AND I BOWL FOOD PER PERSON FILLING FEED: 9-8 CANAPÉS AND 2 BOWL FOODS PER PERSON

MINIMUM ORDER OF ANY OPTION IS X30 OR NUMBER OF GUESTS ATTENDING THE EVENT, WHICHEVER IS HIGHER.

MAKE SURE YOU CHOOSE A RANGE OF CANAPÉS AND BOWL FOODS TO MEET YOUR GUESTS' DIETARY REQUIREMENTS AND OUR TEAM WILL WORK WITH YOU TO GET THE RIGHT FOOD TO THE RIGHT PEOPLE.

V = VEGETARIAN \\ VE = VEGAN \\ GF = GLUTEN FREE \\ DF = DAIRY FREE \\ NF= NVT FREE

CANAPÉS

PIGS IN BLANKETS AND CRANBERRY (DF, NF) SAGE AND APRICOT SAVSAGE ROLL (DF, NF) CURRIED CHICKEN BITES (GF, DF, NF) HAM HOCK, PEAS & CIDER JELLY CROSTINI (DF,NF) (GF ON REQUEST) BEEF CARPACCIO, BLACKBERRIES & BALSAMIC (GF, DF, NF) PROSCIVITO WRAPPED ASPARAGUS (GF, DF, NF) SMOKED SALMON, CHIVES & SOUR CREAM BELLINI (NF) SPICED AVBERGINE CROUSTADES (V, NF) (GF ON REQUEST) SPINACH, ARTICHOKE & FETA CROUSTADES (V, NF) (GF ON REQUEST) ROAST PUMPKIN & SPINACH CROSTINI (VE, DF, NF) (GF ON REQUEST)

MINCE PIES (MAY CONTAIN TRACES OF NUTS) BLUEBERRY WINTER CHEESECAKE WAFFLE CONE (VE, GF, DF, NF) CHOCOLATE ORANGE BROWNIES (NF)

BOWL FOODS

ROAST BREAST OF STUFFED NOFOLK TURKEY (GF, NF) PIGS IN BLANKETS & GRAVY, RED CABBAGE & BRUSSEL SPROUTS ROAST SALMON (GF, DF, NF) WITH CELERIAC PUREE & PEA DRESSING BURRATA, BLOOD ORANGE, FENNEL & PUMPKIN SEEDS (V, GF, NF) FRENCH ONION MAC N CHEESE (V, NF) SPICED WINTER VEGETABLE & AVINOA WELLINGTON GRAVY (VE, DF, NF) WILD MUSHROOM AND TRUFFLE RISOTTO (VE, GF, DF, NF) *

PRIVATE DINING

£40 - 3 COURSES 11 £35 - 2 COURSES

- F

STARTERS

PICK 1 OPTIONS TO BE SERVED AS SHARING PLATTERS

HAM HOCK (GF, DF, NF) WINTER PEAS & CIDER JELLY

BEEF CARPAGGIO (GF, DF, NF) BLACKBERRIES, CHICORY & BALSAMIC

BURRATA (V. GF. NF) BLOOD ORANGE, FENNEL & PUMPKIN SEEDS

DILL CURED SALMON (NF) BEETROOTS & CRÈME FRAICHE & RYE

ROAST PUMPKIN, KALE & VEGAN FETA SALAD TOASTED SEEDS & CRANBERRIES (VE. GF. DF. NF)

MAINS

PICK 2 OPTIONS TO BE SERVED AS SHARING PLATTERS

ROAST NORFOLK TVRKEY PIGS IN BLANKETS (NF)

DRY AGED COTE DE BOEUF (LIO SUPPLEMENT) SAFFRON AND SHALLOT BUTTER (GF)

REDEFINE FLANK STEAK (\$5 SUPPLEMENT) (VE, DF, NF)

SPICED WINTER VEGETABLE WELLINGTON AVINOA (VE, DF, NF)

SALMON AND SPINACH WELLINGTON & GREEN PEA VELOUTÉ (DF, NF)

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ALL THE DISHES EXCEPT FOR THE PUDDINGS ARE SERVED ON SHARING PLATTERS. THE WHOLE GROUP MUST EAT THE SAME CHOICES UNLESS INDIVIDUALS HAVE SPECIFIC DIETARY REQUIREMENTS. DIETARY REQUIREMENTS CAN BE CHOSEN FROM THE OPTIONS BELOW BUT SHOULD ONLY BE ORDERED SEPARATELY IF NOT COVERED BY THE CHOICES MADE FOR THE GROUP—AND EACH DISH'S "ON REQUEST" DIETARY POSSIBILITIES.

DESSERTS

PICK I OPTION TO BE SERVED TO THE WHOLE GROUP

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CHOCOLATE ORANGE BROWNIE WHITE CHOCOLATE ICE CREAM (V. NF)

BLVEBERRY WINTER CHEESECAKE (VE, GF, DF, NF)

WARM MINCE PIES (V) (MAY CONTAIN TRACES OF NUTS)

ALL MAINS SERVED WITH: HERB ROASTED TATTIES (VE. GF. DF. NF), RED WINE BRAISED CABBAGE (VE. GF. DF. NF), MAPLE ROAST PARSNIPS (VE. GF. DF. NF), BUTTERED BRUSSEL SPROUTS (VE. GF. DF. NF), PORK, SAGE & ONION STUFFING (NF) GRAVY (GF. DF. NF)