



CANAPES

From the Earth

Spinach & ricotta filo rolls with sage foam
Vegetarian spring rolls with sweet chilli jam
Parmesan baskets with goat's cheese mousse & confit cherry vine tomato (gf)
Asparagus tempura with hollandaise sauce (can be gf)
Four cheese croquettes with tomato ragu
Gruyère gougères with smoked paprika

From the Sea

Langoustine spring rolls with wasabi mayo
Tuna & avocado sushi rolls with siracha mayo (gf)
Cured Scottish salmon spoons with chives & citrus air (gf) (spoon)
King prawn tempura with sweet chilli mayo (gf)
Textures of smoked mackerel (can be gf)
Crab aranchini with crab bisque (spoon)

From the Land

Crispy pork belly spoons with apple sauce
Chorizo croquettes with smoked paprika sauce (spoon)
Seared beef carpaccio & rosemary skewers with Madeira & cep foam
Chicken liver parfait with toasted brioche & red onion confit
Baby gem wraps with sesame chicken & mango
Confit duck & fig spring rolls with fig jam

Mini Plates *(require a fork)*

Carpaccio of beef with truffle mayo & rocket (gf)
Soft shell crab tempura with pac choy & retzu dressing
Malden rock oyster with salted cucumber, avruga caviar & citrus air (gf)
Scallop ceviche with coriander, garlic & ginger (gf)
Tian of crab & avocado with gazpacho sauce (gf)

BOWL FOOD

From the Earth

Cauliflower cheese with black truffle

Wild mushroom risotto with truffle espuma

Green Thai vegetable curry with jasmine rice (vegan)

Grilled miso aubergines with sticky rice & tofu (vegan)

Spinach & ricotta tortellini with sage foam

Aubergine parmigiana

From the Sea

Teriyaki salmon fillet with chilli & lemon & seasoned sushi rice

Spiced mini crab fish cakes with mashed potatoes & hollandaise sauce

Grilled octopus with red pepper coulis, toasted bread crumbs & spiced sweet potato

Grilled sea bass fillet with caramelised fennel, crushed new potatoes and orange jus

Grilled tuna loin with sticky rice, tender stem broccoli & soy & lime

Scottish salmon & prawn Kerala curry with basmati rice

From the Land

Chicken pad Thai

Steak & triple cooked chips with sauce moutarde

Slow cooked beef checks with herb dumplings & mashed potato

Slow cooked shoulder of lamb with pommes dauphinoise & caramelised carrots

Mini rose veal Milanese with penne & spiced tomato ragu

Lemon chicken with egg fried rice



PUDDINGS

Bite Sized

Chocolate brownies
Strawberries dipped in chocolate
Mini meringues with walnut & lime zest
Churros with warmed chocolate sauce
Mini fruit tarts

Mini Plates

(requires a fork / spoon)

Profiteroles with hot chocolate sauce
Sticky toffee pudding with salted caramel sauce
Carpaccio of pineapple, crème fraiche & raspberries
Popping candy chocolate cake with orange coulis
Mini lemon cheesecake with strawberry coulis
Mango & passion fruit Eton mess

Bowl / Buffet / Plated

(suitable also for BBQ)

Carpaccio of pineapple
Lemon cheese cake (baked)
Mango & passion fruit Eton mess
Popping candy chocolate cake
Strawberries & cream
Chocolate mousse



BBQ

Sides

Bread & butter / extra virgin olive oil / balsamic dressing / ketchup / mayo / mustard

Potatoes, Rice, Couscous & Quinoa

Triple cooked chips

New potato salad with toasted cumin, spring onion & parsley

Couscous salad with roasted Mediterranean vegetables, goat's cheese & hummus

Quinoa with grilled aubergine, artichoke hearts, green beans & toasted hazelnuts

Spice roasted sweet potatoes with goat's cheese & truffle honey

Mixed wild rice with shredded chicken and sesame oil

Salads

Chicken Caesar salad

Salad Niçoise with fresh seared tuna

Tomato, avocado & buffalo mozzarella salad with pesto dressing

Grilled asparagus, green bean & tender stem broccoli with toasted almonds & chilli

Piquillo pepper, roasted red onion, roasted artichoke hearts & fig salad

Poached pear, rocket & parmesan salad with balsamic dressing

Barbecue

Sirloin of beef with sauce moutarde

Courgette flowers filled with spinach & ricotta

Slow cooked beef ribs with homemade barbecue sauce

Roasted courgette, aubergine, mushroom & halloumi skewers

Chicken satay skewers with spiced satay sauce

Teriyaki Scottish salmon with chilli & lemon

Prawns piri piri



SLOW COOKED

First Course

Leek & potato soup with black truffle & croutons
Beetroot cured salmon gravadlax with beetroot salad & sweet dill sauce
Smoked mackerel pate with mackerel tartar, melba toast & herb salad
Wild boar, apricot & chestnut mushroom terrine with toasted sour dough & gooseberry & fennel
Baked camembert with cranberry & rosemary crumble, toasted sour dough
Prawn cocktail with baby gem, avocado & thousand island dressing
Seared beef carpaccio with truffle mayo, rocket & parmesan jam
Chicken liver parfait with homemade apricot & amaretto jam

Main Course

Wild mushroom green Thai curry with coconut rice
Scottish salmon & king prawn Kerala curry with jasmine rice
Slow braised octopus with chorizo, mixed beans, spiced tomato ragu & panko breadcrumbs
Chicken ballotine stuffed with fig, honey, balsamic & Parma ham, pommes dauphinoise & spinach
Slow braised beef check with herb dumplings, mashed potato & seasonal vegetables
Slow braised lamb shank with mashed potato, caramelised carrots & petit pois
Spinach & ricotta ravioli with sage foam & parmesan crisps
Confit duck leg with caramelised pineapple, rösti potato, green peppercorn sauce & pan-fried green beans

Puddings

Lemon meringue pie
Chocolate mousse with orange & basil salad
Apple & blackberry pudding with homemade vanilla custard
Grilled Victoria plums with whisky mascarpone, strawberry jelly & thyme breadcrumbs
Sticky toffee pudding with salted caramel sauce
Profiteroles with hot chocolate sauce



FINE DINING

First Course

Textures of chicken

Crab bisque with crab croquette

½ dozen rock oysters with buttered brown bread

Seared tuna carpaccio with citrus air, avocado & sweet soy dressing

Grilled goat's cheese tarte with piquillo peppers, truffle honey & herb salad

Grilled asparagus salad with soft boiled quail's egg & hollandaise sauce

Steak tartar with quail's egg & melba toast

Tian of crab with gazpacho

Main Course

Cep risotto with black truffle & cep espuma

Dover sole with lemon & butter sauce, mashed potato & baby spinach

Roasted turbot & mussels with champagne mariniere sauce, samphire & dill

Loin of lamb with crispy lamb spring rolls, rösti potatoes, confit shallots & garlic

Roasted Scottish salmon fillet with basil beurre blanc, new potatoes & green beans

Roasted fillet of Sussex beef with braised short ribs, pommes dauphinoise, pan fried tender stem

broccoli, green beans & wild mushroom jus

Côte du Bœuf, triple cooked chips, wild mushrooms, caramelised baby carrots, watercress & bearnaise

Courgette flowers stuffed with spinach & ricotta, crispy baby courgettes, roasted aubergines, courgettes

& sage foam (min 6 guests)

Pudding

Eton mess cones with strawberries, strawberry jelly & mint

Poached pear with lemon curd, crème fraiche & honeycomb

Popping candy chocolate cake with orange coulis, hot white chocolate sauce & mixed berries

Mixed fresh berries with vegan panacotta & chocolate shards

Raspberry cheesecake with lemon curd & lime sorbet

Lemon tart with strawberry coulis & berry compote

Selection of artisan cheeses & biscuits with grapes, dried figs & celery sticks

