

# PRIVATE DINING MENUS



## HEALTHY LUNCH PACKAGE

£18.50 per person - Maximum 100 guests

Assorted Platters of Smoked and Cured Meats, Piccalilli and Cornichons  
Smoked Salmon Platter with Traditional Garnishes  
Mixed Baby Leaves  
Condiments and Dressings  
Plum Tomato and Buffalo Mozzarella Salad  
Green Lentil, Tomato, Red Onion and Coriander Salad  
Hummus, Guacamole, Red Pepper Dip and Olive Tapenade  
Assorted Freshly Baked Breads and Pita

Fresh Carrot and Celery Juice  
Freshly Sliced Tropical Fruits

### **Choice of the following served individually**

Homemade Shepherds Pie  
Seafood Hot Pot

## CLOSED SANDWICH LUNCHES

£14.50 per person - Maximum 100 guests

Assorted Loaves, Rolls and Wraps with Meat, Fish and Vegetarian Fillings  
Green Leaf Salad with appropriate dressing  
Tomato, Bocconcinni and Basil Salad  
Roasted Sweet Potato Salad with Feta Cheese, Olives and Coriander  
Assorted Grilled Vegetables, Olives, Marinated Tomatoes and Artichokes  
Platter of Smoked and Cured Meats  
Crisps

Served with Freshly Sliced Fruits, British and Continental Cheeses

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## WORKING LUNCH SNACK PACKAGE

£15.50 per person - Minimum 20 guests. Maximum 100 guests

Mixed Baby Leaves  
Plum Tomato and Buffalo Mozzarella Salad  
Green Lentil, Tomato, Red Onion and Coriander Salad  
Condiments and Dressings

### **Choice of 2 of the following**

Heidi Pie – Sweet Potato, Goats Cheese and Sweet Chilli (v)  
Moo Pie – Beef, Real Ale and Fresh Herbs  
Thai Chook Pie – Free Range Chicken and Green Thai Curry  
Mr Porky Pie – Free Range Pork, Smoked Bacon and Cider  
Forage Pie – Wild Mushroom and Asparagus (v)

All served with Crushed New Potatoes, Jus and Fresh Garden Peas

Assorted Mini Cup Cakes  
Fresh Fruit Basket

# PRIVATE DINING MENUS



## FINGER BUFFET

£19.00 per person - Minimum 30 guests. Maximum 100 guests

### To include the Following

Assorted Loaves, Rolls and Wraps with Meat, Fish and Vegetarian Fillings

### Choice of 1 Soup

#### Soups

Tomato and Basil Soup

Roasted Butternut Squash and Sage

Cream of Cauliflower

### Plus a Choice 6 of the following 14 savory items

Chinese BBQ Pork Parcels

Crab Dim Sums

Paella Croquettes (v)

Mini Salmon En Croute

Goats Cheese and Red Onion Envelopes (v)

Mini Chicken and Beef Pies

Tomato and Feta Tartlet's (v)

Vegetable Spring Rolls (v)

Mini Vegetable Pizzas (v)

Prawn and Lemongrass Skewers

Mini BBQ Chicken Wings

Vegetable Kebabs (v)

Broccoli and Blue Cheese Quiche (v)

Chicken Yakitori Skewers

### Choice of 1 of the following

Assorted Cakes and Pastries

Mini Cup Cakes

Mini Sweet Loaf Cakes

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## FORK BUFFET SELECTOR

**29.50** per person - Minimum 100 guests

Please select from the items below to create your own Fork Buffet

### Salads

Mixed Leaves

Condiments and Dressings

### Plus a Choice of 4 of the Following

Sautéed Tiger Prawns, Rocket, Cherry Tomatoes and Lemon Dressing

Roasted Sweet Potato Salad with Feta Cheese, Olives and Coriander (v)

Vine Tomato, Green Beans and Red Onion Salad (v)

Puy Lentils, Red Onion, Semi Dried Tomato Salad (v)

Roasted Salmon, Five Spice, Fennel and Lemon Dressing

Marinated Chicken Breast, Avocado and Piquillo Peppers

Marinated Chickpea, Tomatoes and Roasted Aubergine (v)

Celeriac Remoulade, Smoked Duck and Chives

Salad of Roasted Vegetables, Rocket and a Chardonnay Dressing (v)

Plum Tomatoes, Bocconcinni, Basil and Extra Virgin Olive Oil

### Terrines, Pate and Charcuterie

#### Choice of 2 of the Following

Terrine of Vegetables (v)

Platter of Wiltshire Smoked Ham, Salami, Piccalilli and Cornichons

Platter of Smoked Salmon and Halibut, Lemon Mayonnaise

Terrine of Goose Rilette

Platter of Spanish Cured Meats to include, Serrano Ham, Chorizo and Lomo

Terrine of Rabbit, Cornichons and Mixed Pickles

Pâté de Campagne

Chicken Liver and Wild Mushroom Pate

Antipasti to include:

(Mixed Marinated Olives, Grilled Artichokes, Balsamic Onions, Piquillo Peppers)

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## FORK BUFFET SELECTOR

**29.50** per person - Minimum 100 guests

### **Soup**

#### **Choice of 1 of the Following**

- Cream of Butternut Squash and Sage
- Tomato and Basil
- Sweet Potato and Ginger
- Potato and Leek
- Cream of Cauliflower
- Celeriac and Horseradish

### **Main Course**

#### **Choice of 3 of the Following**

- Pan Fried Snapper Nicoise Style
- Orecchiette Pasta, Roasted Vegetables and Basil Pesto (v)
- Chicken, Mushroom and Leek Ragout with a White Wine Cream
- Pennette Pasta, Tomato and Basil Sauce (v)
- Lamb, Button Onion, Mushroom and Rosemary Ragout
- Smoked Haddock and Chive Fishcakes, Sweet Chilli Dip
- Salmon Fillet, Parsley Potatoes and Lemon Dressing
- Beef Bourgogne
- Vegetarian Lasagne (v)
- Garlic Roasted New Potatoes
- Pumpkin Cannelloni, Sauce Gribiche (v)
- Steamed Basmati Rice
- Salmon and Cod Pie
- Beef Rendang
- Yellow Malaysian Chicken Curry
- Panache of Seasonal Vegetables

### **Desserts**

- Fresh Sliced Fruit Plates
- Continental Cheese Board

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## FORK BUFFET SELECTOR

**29.50** per person - Minimum 100 guests

**Plus a Choice of 2 of the Following**

- Crisp Wafer filled with Sweet Ricotta
- Mango Pavè
- Chocolate Cups with White Chocolate Mousse
- Mini Lemon Tarts
- Strawberry Pavè
- Mini Chocolate Éclairs
- Mini Chocolate Brownies
- Berry Bavarios
- Apple Cheesecake
- Fresh Raspberry Tarts
- Chocolate and Orange Pavè
- Raspberry and White Chocolate Pavlova

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## CANAPÉS

**4 of each Hot and Cold £11.50 pp for 1 hour**

**6 of each Hot and Cold £15.50 pp for 1 hour**

### Cold Selection

Mini Tomato Mozzarella Skewers **£1.55**

Cream Cheese and Chive on Toasted Brioche **£1.45**

Smoked Salmon Blini with Dill and Keta Caviar **£1.85**

Bayonne Ham Roulade, Pumpernickel Bread **£1.55**

Mini Caesar Salad Leaf **£1.45**

Pickled Herring and Beetroot and Toasted Brioche **£1.85**

Prawn and Mint Rice Paper Wraps **£1.95**

Bloody Mary Shots **£1.75**

Vegetable Sushi Rolls, Soy and Mirin Dip **£1.45**

### Hot Selection

Mini Chicken Wing Tulips, Maple and Mustard Glaze **£1.85**

Mini Tomato and Olive Pizza **£1.45**

Duck and Mango Spring Rolls, Plum Dipping Sauce **£1.65**

Tomato and Feta Pie **£1.85**

Breaded Sole Goujons, Lemon Mayonnaise **£1.35**

Prawn in Filo, Sweet Chilli Dip **£1.75**

Monkfish and Rosemary Skewers **£1.85**

Chicken Satays, Peanut Dip **£1.55**

Marinated Lamb Kebab, Tomato Fondue **£1.95**

Mushroom Tartlets **£1.65**

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## PLATE SELECTOR

### Starters

Tian of Smoked Haddock and Dill, Quail Egg Sabayon and Toasted Brioche **£8.50**

Carpaccio of Smoked Duck, Celeriac Remoulade and Baby Cress **£9.25**

Glazed Crottin, Roasted Beetroot and Beluga Lentil Dressing (v) **£7.50**

Salad of Scottish Lobster, Spiced Peach Salsa and Chardonnay Jelly **£12.50**

Crayfish Cocktail, Spiced Avocado, Piquillo Pepper Rouille and Baby Cress **£10.50**

Roasted Baby Vegetables, Pickled Beetroot, Poached Egg and Chardonnay Dressing **£7.50**

Roasted Tomato and Basil Soup **£5.50**

Poached Salmon Fillet, Potato Salad, Cucumber Carpaccio and Horseradish Cream **£9.00**

Crushed Cauliflower, Green Bean and Wild Mushroom Tian, Truffle Dressing (v) **£6.50**

Pickled Beetroot Carpaccio, Rosary Ash Goats Cheese and Baby Leaves (v) **£8.00**

Antipasti Plate to include - Serrano Ham, Milano Salami, Chorizo, Air Dried Beef, Marinated Tomatoes,  
Mixed Olives Bocconcinni and Grilled Artichokes **£9.50**

Trio of Tomato - Tart Tatin of Cherry Tomato, Roasted Tomato Soup and White Tomato Mousse **£7.50**

Grilled Asparagus, Tomato and Red Onion Salsa, Poached Duck Egg **£7.50**

Traditional Caesar Salad with Brioche Crouton **£6.50**

Tuna Ceviche "Nicoise Style" **£8.50**

**Specific Dietary's available upon request**

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## PLATE SELECTOR

### Main Course

- Roast Fillet of Aberdeen Angus, Globe Artichoke, Wild Mushrooms and Truffle Jus **£31.50**
- Black Leg Chicken, Carrot Purée, Savoy Cabbage and Armagnac Jus **£26.50**
- Wild Sea Bass, Duo of Artichoke and Morels, Truffle Foam **£29.50**
- Globe Artichoke, Savoy Cabbage and Carrot Colcannon (v) **£19.50**
- Roasted Cannon of Lamb, Shepherds' Pie, Green Beans and Red Wine Jus **£26.50**
- Saltimbocca of Cod, Carrot Puree, Savoy Cabbage and Balsamic **£26.50**
- Gressingham Duck Breast, Turnip Gratin, Red Cabbage and Port Jus **£27.50**
- Spiced Halibut, Chorizo Crushed Potato, Tomato Salsa and Olive Oil **£26.50**
- Ravioli of Porcini Mushrooms, Mushroom Ragout and Tarragon Cream (v) **£18.50**
- Risotto of Baby Peas, Baby Vegetables and Mint Oil (v) **£18.50**
- Roasted Loin of Venison, Game Pie, Carrot Purée, Savoy Cabbage and Armagnac Jus **£32.50**
- Veal Cutlet, Potato and Bacon Hash, Green Beans and Port Jus **£28.50**
- Lamb Noisettes, Shallot Confit, Red Cabbage and Redcurrant Jus **£26.50**
- Potato Terrine, Globe Artichoke, Wild Mushrooms and Beluga Lentils (v) **£18.50**
- Corn Fed Chicken Breast, Spring Onion Colcannon, Savoy Cabbage and Baby Fennel **£24.50**

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## PLATE SELECTOR

### Dessert

“Raspberry Bavarois” **£6.50**

Chocolate Financier, Almond Ice cream and Vanilla Jelly **£7.50**

Espresso Praline, Mascarpone and Kahlua Milkshake **£7.50**

Gateau St Honore **£7.50**

Pistachio and Strawberry Macaroon **£7.50**

Crisp Lemon Tart, Vanilla Mascarpone and Raspberry Coulis **£6.50**

Double Chocolate Tart, Strawberry Jelly **£8.00**

Black Forest Gateau, Dark Cherry Compote **£7.50**

Apricot and Almond Tart, Almond Creme Fraiche and Chocolate Jelly **£8.50**

Strawberry and Vanilla Terrine, Strawberry Milkshake **£7.50**

Pear Crumble Tart, Clotted Cream and Pear Salsa **£8.50**

White Chocolate Crème Brulee, Caramelised Pears and Whipped Chocolate **£8.50**

Bread and Butter Pudding, Vanilla Cream and Orange Syrup **£7.50**

British and Continental Cheese Plate, Raisin Bread and Grapes **£8.50**

Fresh Sliced Fruit Plate, Raspberry Coulis **£7.50**

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