



Sesame prawn balls

Lemon whipped goat's cheese and butternut squash crostini (V)

Smoked salmon, chive and cream cheese roulade

Courgette and halloumi fritter, mint pesto (VE)

Ham hock and lemon arancini, gherkin ketchup

CANAPE MENU

£15.00 per person

(Minimum of 15 people)



Nocellara olives £5.00 per bowl

Red pepper hummus, music paper £5.50 per portion

Homemade bread, truffle and honey butter, olive oil and aged balsamic £6.00 per portion

Triple cooked chips £6.00 per portion

Scotch eggs (half portion) £3.00 each

Sausage roll £2.50 each

Cheese board (5 x cheese, chutney, crackers, grapes) £22 – enough for 2 people per portion

Antipasti board (Charcuterie, olives, sun-blushed tomatoes, artichokes, houmous, homemade bread) £22 – enough for 2 people per portion

Selection of finger sandwiches – £9.95 per person

Coconut and sesame tempura prawns, soy and honey dip £8

Tempura gherkins, sweet chilli mayonnaise £6

Buffet / Evening food



STARTERS

Duck liver parfait, bitter orange chutney, duck fat brioche GF

Broccoli & Stilton soup, pickled walnut and blue cheese croquette V/VO/DF

Torched mackerel, cucumber, sourdough croutons, radish, lemon and herb dressing GF/DF

Chargrilled courgettes, feta, lemon, mint, bruschetta, chilli oil V

MAIN COURSE

Lamb shoulder, crushed new potatoes, asparagus, green olive gremolata, jus GF/DF

Chicken supreme, gnocchi, Parmesan, pea and broad bean à la française

Sea trout, cannellini beans, chorizo, tomato, sea herbs, watercress velouté GF

Asparagus, peas, broad beans, pickled radish, orzo V/VO/DF/GF

DESSERTS

White chocolate panna cotta, Champagne and raspberry coulis, shortbread GF

St Clements tart, crème fraiche ice cream

Pineapple tarte tatin, yoghurt sorbet

Rhubarb parfait, ginger meringue, honeycomb GF

v-vegetarian, v/o - vegan option available

df -dairy free option available, gf – gluten free option available

Vegan, and dairy free desserts available on request

CELEBRATIONS MENU

April - July 2026

£45.00 per person 3 Courses

Please let the team know of any allergies or intolerances you have. We cannot guarantee that all our dishes are free from traces of nuts.

A discretionary 12.5% service charge will be added to your bill.