



PRIVATE EVENTS

CANAPÉS

(choose 6)

spanish gordal olives

bruschetta

cherry tomatoes, garlic, onions, evoo mozzarella pearls, cherry tomatoes, fresh basil

smoked salmon & cream cheese blini

mini yorkshire pudding with roast beef & horseradish

roasted chipotles wholegrain mustard, honey gem lettuce, tuna mayonnaise

& spring onion hummus crisp bread goats cheese & honey roasted

walnut crisp bread mini sliders relish & crisp lettuce

HOT DISHES

beef bourguignon

lamb hotpot

curries

madras, korma, tikka masala, balti, jalfrezi

vegetarian sweet potato curry

COLD SHARING STARTER BOARDS

with salad garnish & fresh breads

charcuterie

serrano milano, chorizo with jalapeños, roasted red pepper, chorizo paste, gordal olives

cheese

blue cheese, cheddar, brie, olives, chutney balsamic onions, artisan cheese biscuits

british

wiltshire ham, pork pie, sausage roll, applebee's cheshire, black bomber, onion chutney, cheese biscuits.


HOT SHARING STARTER BOARD

with fresh chunky breads, potato salad, coleslaw, mint yogurt

crispy fried chilli chicken bites, iberico ham croquettes

hummus, gordal olives,

MADE WITH LOVE... tailored for you!

 vegan, allergy/intolerance friendly, special requests.



BBQ OPTIONS

all meats will be sliced & served on boards for sharing
(choose 3 meats for BBQ)

prime ribeye steak free range
charcoal chicken fillets
chargrilled pork chops chicken
kebabs


VEGETARIAN BBQ OPTIONS

vegetarian kebabs moving mountain
burgers roasted peppers filled with
couscous

BBQ SIDES

coleslaw
potato salad with chives & dijon mustard
mediterranean salad
fresh breads

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