



FEASTING MENU

Minimum 15 people

BUILD YOUR OWN BUFFET

MAIN PLATES

Maple & rosemary roast rump of beef served pink (gf)(df)
Whole roast cauliflower, celery and sumac rub, white sauce & truffled panko (gf)(vg)
Orange, dill & gin cured salmon, pickled fennel, cream cheese (gf)
Lamb & apricot sausage roll wreath, sun dried tomato relish
Sage salt & malt crispy chicken wings, ranch (gf)
Rhubarb glaze ham, chive & onion slaw (gf)(df)
Heritage beetroot and red onion tart tatin (vg)

SIDES

Crispy new potato, whole garlic, lemon thyme & bay (gf)(vg)
Triple cooked chips(gf)(vg)
Sea salt & rosemary skin on fries(gf)(vg)
Veg fritters, lime salsa (gf)(vg)
Charred spring green veg, herb cream cheese dressing(gf)(v)
Buttered leeks, thyme pangrattato (gf)
Honey & mustard roasted heritage root veg (gf)(vg)

AMBIENT

Watercress, avocado, spring onion, cherry tomato, lemon dressing (gf)(vg)
Green apple, cashew & sesame slaw (gf)(vg)
Greek salad, tomato, cucumber, mint, feta, black olive (gf)(v)
Crudites, butter bean dip with smoky dukka (gf)(vg)
Pea & mint hummus, crostini (vg)
Paul Rhodes buttered brioche (vg)
Artisan bread & whipped butter
Marinated colossal green olives (gf)(vg)

Mix & Match your selection:

- £15.95 pp : 1 item x Main plates + 4 items x Sides and/or Ambient
- £19.95 pp: 2 items x Main plates + 5 items x Sides and/or Ambient
- £24.95 pp : 3 items x Main plates + 6 items x Sides and/or Ambient
- £29.95 pp : 4 items x Main plates + 8 items x Sides and/or Ambient

GF Gluten free / V Vegetarian / VG Vegan / DF Dairy free
Please do inform us of any dietary requirements or allergies when placing the order



DRINKS PACKAGES

CHAMPAGNE & SPARKLING WINES

Tempio Prosecco £33.75
Izzaro Sparkling Provence Rose £39
Nyetimber Rose £74.50
Nyetimber Blanc de Blancs £79.50
Veuve Clicquot Brut Yellow label Champagne £88.50
Steinbock Alcohol-free Sparkling £32

OUR MAGNUMS - Sparkling

Nyetimber Classic Cuvee £129
Mezza di Mezzacorona £71.50

OUR MAGNUMS - Red, White and Rose

The Chocolate Block £96
Bodega Norton Finca La Colonia Colección Malbec £70

Ca'Di Mezzo Gavi £66.50
Chablis Domaine Brocard £86

M de Minuty Cotes de Provence Rose £72
Whispering Angel Cotes de Provence £88

BUCKET OF BEER / CIDER: (6 BOTTLES)

- Peroni bottles for £30.60
- Beavertown Neck Oil IPA £34.80
- Daura Damm £30.30
- Aspall Draugh cyder £37.50
- Rekordeling (Wild Berries, Strawberries & Lime, Passionfruit, Blood orange) £38.10
- Beaver Lazer crush 0% £27.60
- Peroni Nastro Azzuro 0% £26.10

SPRITZ

Collect 4-6 glasses bursting with ice, pour your chosen summer blend and let the laughter flow.

Chandon Garden Spritz £40
Bottle of Chandon Sparkling Wine, Orange Peel Liqueur, Over Ice

Provence Rosé Spritz £42.50
Bottle of M de Minuty Rosé, Raspberry, Orange Blossom, Soda, Over Ice

Mojito Spritz £36.25
Havana Club 3 Años Rum, Mexican Lime, Soda, Over Ice

**Full wine list
available on
demand**