THE TABLE FEAST

Sharing Feasting Style For The Table

STARTERS

BRITISH SUMMER TIME

Free Range Pork & Chorizo Quail Scotch Egg, Spiced Apple & Golden Raisin Chutney

Feuilles De Brick Sausage Roll Cigar, Chipotle Ketchup

Chicken Liver Parfait, Truffle Oil, Crispy Chicken Skin, Onion Confit

Crusty Sourdough Baguette

Whipped Marmite Butter & Salted Butter

For The Veggies (Alternatives For Dishes Containing Meat)

Feuilles De Brick 'No Sausage' Roll Cigar, Chipotle Ketchup

Mushroom Parfait, Truffle Oil, Onion Confit

Spiced Chickpea, Lentil & Pepper Quail Scotch Egg, Spiced Apple & Golden Raisin Chutney

MEDITERRANEAN

Heirloom Tomato, Red Onion & Sherry Vinegar Bruschetta

Coppa Tipo Parma Ham, Cornichons & Rocket

Nocellara Olives

Our Cold Fermented Garlic & Herb Focaccia

Apple Balsamic & Cold Pressed Rapeseed Oil

Quattro Formaggi Croqeutas, Sun Dried Tomato Tapenade

Piquillo Pepper & Pea Spanish Tortilla, Herby Aioli

For The Veggies (Alternatives For Dishes Containing Meat)

Stracciatella, Peach & Rocket

MIDDLE EASTERN

Baked Feta, Cherry Tomatoes, Basil & Orange Blossom Honey

BBQ Aubergine, Coriander & Pomegranate Dip

Our Wood Fired Garlic Flatbread

Spiced Chicken & Sesame Lollipops

Velvet Hummus, Rose Harissa & Roasted Chickpeas

Strained Greek Yoghurt (Labneh) Balls, Chilli & Olive Oil

For The Veggies (Alternatives For Dishes Containing Meat)

Spiced Halloumi & Sesame Lollipops

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements

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MAIN

Slow Cooked & Marinated Lamb Shoulder
Rosemary Honey, Pomegranate & Mint Sauce

Birria Braised Lamb Shank
BBQ Pineapple & Jalapeno Salsa

Lemon Pepper & Parmesan Chicken
Herby Crème Fraiche

Rose Harissa Chicken Thighs
Piquillo Peppers, Olives & Salsa Verde

Confit Free Range Pork Belly, Ultimate Crackling
Apple & Grainy Mustard Sauce

Scotch Beef Fillet
Roasted Carrot Puree, Truffle Sauce

Slow Cooked & Rolled Scotch Beef Shin
Pea Puree, Green Peppercorn Button Onion & Mushroom Sauce

Grilled Courgette, Asparagus, Pea & Sundried Tomato Tart Tatin,
Whipped Feta & Rocket

BBQ Miso & Sesame Aubergine
Sweet Pickled Carrot & Radish, Ponzu Dressing

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POTATO SIDES

Garlic, Thyme & Parmesan Dauphinoise

Crispy Potato & Onion Terrine, Chive Sour Cream

Our Ultimate Hash Browns, Black Garlic Aioli

Roasted Garlic, Creamed Mashed Potato

Truffle Mashed Potato

Smashed Crispy New Potatoes, Pink Pickled Onions, Ranch Dressing

Roasted New Potatoes, Crispy Garlic, Shallots & Mint

Jersey Royal Salad, Herby Dressing, Spring Onion & Radish

VEGETABLE SIDES

Tender Stem Broccoli, Romesco Sauce & Lemon

Grilled Asparagus, Green Bean & Peas, Gremolata

Garlic Creamed Cabbage, Carrot & Celeriac

BBQ Hispi Cabbage, Chilli & Lime Butter

Miso Roasted Carrots, Fennel & Sesame

Creamed Spinach, Crispy Garlic

Pak Choi, Peas & Broad Beans, Chimichurri

Roasted Broccoli, BBQ Sweetcorn & Red Onion

Summer Green Salad, Courgette, Peas, Broad Beans, Lemon Dressing, Feta

PUDDING TABLE

Choose 3 - Designated table with your chosen puddings, your guests can choose a little or a lot

Giant Seasonal Fruit Eton Mess, Raspberry Meringue & Elderflower Curd

Kentish Berry Pavlova, Passion Fruit & Lemon Cream

Whipped Cheesecake, Grilled Peach, Roasted White Chocolate

Sangria Jelly & Lemon Posset Shots

Rhubarb & Custard Tart

Hanging Strawberry & White Chocolate Cream Terrariums

Cappuccino Chocolate Pots, Amaretto Cream

Chocolate Mi Cuit, Lime Crème Fraiche

Chocolate Cremeux, Salted Caramel Popcorn

54% Chocolate Mousse, Cointreau Orange Compote

Key Lime Pie, Torched Meringue

Summer Berry & Pimm's Jelly

Please Choose

1 Starter Style + 1 Main Course & 3 Sides

Includes All Crockery, Serving Dishes, Cutlery,

Linen Napkins, Chef(s)

Waiting Staff Included for 20+ people

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