



FEASTING MENU

MAIN - HOT

BBQ Mackerel Fillet, Pickled Beetroot & Salsa Verde

Herb Crusted Cod, Green Olive & Tomato Sauce, Gremolata

Soy Glazed Roasted Salmon Fillet, Piquillo Pepper, Red Onion & Fennel

5 Spice Confit Duck Leg, Hot Honey Glaze, Pak Choi

Roast Corn Fed Chicken, Puttanesca Sauce

Corn Fed Chicken Thighs, Katsu Sauce, Crispy Panko, Pink Pickled Onions

V&S Thai Green Curry, Free Range Chicken Breast

Roast Dry Aged Scotch Beef Rump, Melting Onions

Free Range Porchetta, Fennel & Apple

Thai Style Bavette Steak, Green Papaya Salad, Toasted Peanuts

Beef Shin Bourguignon, Pancetta & Button Mushrooms

Moroccan Spiced Lamb Shoulder, Tagine Sauce

15 Hour Roast Pork Shoulder, Mustard Apple Sauce

Smoked Ham & Chicken Terrine, Spicy Honey Grainy Mustard, Pickles

Baked Feta, Cherry Tomatoes, Basil & Orange Blossom Honey

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

Grilled Tofu, Katsu Sauce, Crispy Panko, Pink Pickled Onions ✓

Whole Roasted Spiced Cauliflower & Romesco Dressing ✓


Roasted Beetroot Bourguignon, Button Mushrooms ✓

Wild Mushroom, Miso & Lentil Tagliatelle, Herby Dressing ✓

Stuffed Portobello Mushroom, Spiced Tofu & Roasted Chickpeas ✓

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements





SALADS & SIDES

Summer Green Salad, Courgette, Peas, Broad Beans, Lemon Dressing, Feta & Pumpkin Seeds

'Hold The Cabbage' Carrot, Fennel & Radish, Ponzu & Sesame Dressing ✓

Classic Caesar Salad, Baby Gem, Garlic Croutons, Aged Parmesan, Anchovy

Heritage Tomato Salad, Mozzarella, Red Onion, Super Green Pesto

Bashed Cucumbers, Chilli Crisp, Sesame Oil, Coriander ✓

Quinoa Tabbouleh, Broad Beans & Lemon ✓

BBQ Sweetcorn, Cherry Tomato, Red Onion, Tomato Tapenade ✓

Steamed Jasmine Rice ✓

Stracciatella Salad, Grilled Peaches, Tomato, Rocket & Apple Balsamic

Beetroot, Baby Spinach, Walnut & Carrot Salad, Zhoug Dressing ✓

Red Cabbage Slaw, Buttermilk, Peanuts & Apple

Harissa Spiced Couscous ✓

Roasted Garlic, Creamed Mash Potato

Truffle Mashed Potato

Orzo Pasta Salad, Grilled Mediterranean Vegetables & Red Pesto ✓

Lentil Salad, Kale, Cherry Tomatoes, Chili & Lemon Dressing


Charred Baby Gem Salad with Pancetta & Avocado

Steamed Jasmine Rice, Togarashi ✓

Kentish New Potatoes, Crispy Garlic & Capers, Shallots & Mint ✓

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FEASTING MENU

PUDDINGS & CHEESE

Giant Seasonal Fruit Eton Mess, Raspberry Meringue,
Elderflower Curd & Mint

Burnt Basque Cheesecake, Roasted White Chocolate & Cherries
Cappuccino Chocolate Pots, Amaretto Cream

Kentish Berry Pavlova, Passion Fruit & Lemon Cream

Sticky Toffee Pudding, Salted Butterscotch & Clotted Cream

Key Lime Pie, Torched Meringue

Rhubarb & Custard Tart

Chocolate Cremeux, Salted Caramel Popcorn

Chocolate Mi Cuit, Lime Crème Fraiche

All The Citrus Posset, Sweet Wine Jelly

Three Types of English Artisan Cheeses,

Grapes, Pickles, Chutney, Celery, Bread

Petit Fours

Salted Caramel Chocolate Bon Bons

White Chocolate Fudge

Lemon Meringue Pies

Blackcurrant Jellies

Served Buffet Style For Your Guests to Help Themselves

Please Choose

3 Items from Main & 3 Salads/Sides

Add Pudding/Cheese

Includes All Plates, Serving Dishes, Cutlery & Linen Napkins

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