

Events Food Menu

CANAPÉS

Oriental vegetable spring rolls with yuzu and sweet chilli & soy dipping sauce	VG	£4
Beetroot cakes with houmous and pumpkin purée	VG GF	£4
Sweetcorn & kimchi rice cake with sweet chilli dipping sauce	VG GF	£4
Pigs in blankets rolled in honey & mustard 2 p/p	GF	£4
Soy and miso brushed chicken skewer with green yoghurt chutney	GF	£4
Rare beef fillet with roasted crushed new potatoes and creamed horseradish	GF	£4
Seared marinated tuna loin with Russian salad and micro herbs		£4.5
Hot smoked salmon rilette vol-au-vent with caviar, dill and crème fraîche		£4.5
Crispy duck tartlet with pickled carrot and sweet teriyaki sauce		£4.5
Prawn tempura with lime, chilli, mirin & honey sauce 2 p/p		£5
Cheeseburger with gherkin, lettuce, tomato and burger sauce		£7
Carrot, beetroot & sweet potato burger with onion chutney	VG	£7

BOWLS

11-hour pot roast beef brisket with mashed potatoes, parsnip crisps, watercress and jus	GF	£11
Thai green vegetable curry with sticky rice and shoots	VG GF	£10
'Popcorn' beer-battered fish and chips with crushed peas and chives		£10
Katsu chicken curry with sticky rice, pak choi and shoots.		£10

PUDDINGS

Chocolate fudge brownie	VG GF	£4.5
Sticky toffee pudding with salted caramel sauce	V	£4.5
Lemon tart with torched Italian meringue	V	£4.5

V Vegetarian VG Vegan GF Gluten-free

PLEASE NOTE: ALL PRICES INCLUDE VAT. A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL FOOD. YOUR COMPLETE ORDER IS REQUIRED 30 DAYS PRIOR TO YOUR EVENT. MENU CONTENT AND PRICES ARE LIABLE TO CHANGE. FOOD ALLERGEN INFORMATION FOR ALL DISHES IS AVAILABLE UPON REQUEST.