



BUFFET MENU

£25 per person

A shared selection of all the below - minimum order 10 people

Antipasti – prosciutto, salami, bresaola,
mozzarella, artichokes, olives

Warm salad of pearl barley, cauliflower, squash, herbs,
pomegranate, vegan yoghurt dressing (vg)

Slow cooked corn fed chicken, button onions, white wine and
tarragon

Pilaff rice (vg)

Watercress and green leaf salad (vg)

Cheese and biscuits (v)

Seasonal fruit salad (vg)

Available to pre-order 1 week in advance



CANAPES MENU

£20 per board – 10 bites* of the same item.

Beef sliders, cheese, gherkins

Mini fish and chips, tartare sauce

Mushroom and parmesan arancini, sundried tomato mayo(v)

House made sausage rolls

Vegan slider, avocado salsa (vg)

Ham hock and cheddar croquettes

Pigs in blankets corn dogs, ranch sauce* (20 bites)

Carrot hummus, mint, dukkah and pitta bread (vg)

Smoked salmon and cream cheese crisp breads

Cherry tomato and pesto bruschetta (vg)

Available to pre-order 1 week in advance



SET MENU

2-course £24 - 3-course £30

Prosciutto, fig, mozzarella, rocket

Smoked salmon, fennel and celeriac

Mixed mushroom, truffle and herb risotto (vg)

Half roast corn fed chicken, watercress, aioli, fries

Fillet of cod, sautéed potatoes, grain mustard sauce

Roast aubergines, artichokes and smoked peppers, olive dressing

Roast bavette steak, garlic butter, fat chips and watercress

Vegan chocolate mousse, honeycomb, pistachios (vg)

Sticky toffee sundae, berries, caramel sauce (v)

Westcombe Cheddar cheese, chutney, biscuits (v)

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