



CANAPÉS

Tray Service

Savoury

Chicken Rillettes, Lentil Cracker, Mojo Verde

Salmon Tartare, Preserved Lemon, Crème Fraîche, Rice Cracker

Raw Galloway Beef, Dripping Toast, Watercress & Lovage Mayonnaise

Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika

Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber

Kohlrabi "Taco", Delica Pumpkin, Seed Pistou

Wild Mushroom & Pine Nut Tart

Sweet

Chocolate Crémeux, Orange Curd & Zest

Blueberry Crumble Tart

Three for £10 (choice of three)

Four for £12 (choice of four)

Five for £15 (choice of five)

Six for £18 (choice of six)

Minimum order: twenty per canapé

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



BOWL FOOD

Tray Service

Beetroot Ravioli, Sage Butter

Chicken, Paris Brown Mushroom & Tarragon Pie

Beef & Bone Marrow Meatball, Smashed Olive Oil Potatoes, Gremolata

Roast Fennel Salad, Ancient Grains, Botija Olive, Ticklemore

Baked Scallop, Nduja & Wild Garlic Butter, Rye Crumb

Slow Roast Lamb Shoulder, White Beans, Mojo Verde

Two for £18 (choice of two)
Three for £25.5 (choice of three)
Four for £32 (choice of four)

Minimum order: twenty per bowl

Sweet Canapés

Tray Service

Chocolate Crémeux, Orange Curd & Zest £3

Blueberry Crumble Tart £3

Minimum order: twenty per canapé

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FEASTING MENU

Courses are served on sharing platters

Bread, Butter

Pick One Board & One Salad

Boards

Prosciutto, Bresaola, Fennel Salami, Mortadella, Olive, Cornichon, Caperberry
Cured Salmon, Smoked Trout, Smoked Mackerel, Sour Cream, Red Onion, Caper

Salads

Heritage Beetroot, Goat Curd, Pistachio Dukkah, Puntarelle
Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Pick One Main

Prices below include bread, a starter (board & salad), main course, sides and a pudding

Roast Poussin, Wild Mushroom, Tarragon Miso £45

Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce £50

Rare Roast Sirloin of Beef, Horseradish £65

Sides

Olive Oil & Herb Dressed Cornish Potato & Roast Carrot
Pound Farm Leaves

Pick One Pudding

Sherry Trifle

Chocolate Pot, Boozy Prune, Cultured Cream, Almond (served individually)

Cheese

Wookey Hole Cheddar, Helford Blue, Lord of London,
Chutney, Seed Cracker £6

All guests, apart from guests with allergies or dietary requirements, shall be served the same meal
Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



NIBBLES

Reception

Prices per bowl

Olives £3.5

Crisps £3.5

Spiced Nuts £3.5

Minimum order: four per bowl

Boards

Prices per board

Charcuterie £30

Prosciutto, Bresaola, Fennel Salami, Mortadella, Olive, Cornichon, Capers, Seed Cracker

Cheese £30

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker

Minimum order: four per board

One board serves five people

Late Night

Prices per item

Welsh Rarebit & Pickled Walnut Muffin £6

Tamworth Bacon Roll £7

Minimum order: twenty per item

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Prices include 20% VAT and are subject to a 12.5% service charge