



CANAPÉS

Festive menu available from 26th November - 30th December 2018

Tray Service

Savoury

Salmon Tartare, Preserved Lemon, Crème Fraîche, Rice Cracker
Raw Galloway Beef, Dripping Toast, Watercress & Lovage Mayonnaise
Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber
Kohlrabi "Taco", Delica Pumpkin, Seed Pistou

Sweet

Chocolate Crémeux, Orange Curd & Zest

Three for £10 (choice of three)
Four for £12 (choice of four)
Five for £15 (choice of five)

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

Festive menu available from 26th November - 30th December 2018

Tray Service

Chicken, Paris Brown Mushroom & Tarragon Pie
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 Canapé

Tray Service

Chocolate Crèmeux, Orange Curd & Zest £3

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



FEASTING MENU

Festive menu available from 26th November - 30th December 2018

Courses are served on sharing platters

Bread, Butter

Pick One Board & One Salad or Two Salads

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, main course, sides and a pudding

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

Clementine, Chestnut & Rum 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