



CANAPÉS

Tray Service

Savoury

Chicken Rillettes, Linseed Cracker, Mojo Verde

Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed 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

Asparagus, Walnut, Kohlrabi "Taco"

Sweet

Chocolate Crémeux, Orange Curd & Zest

Blueberry Crumble Tart

Three for £9 (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

Chicken, Asparagus & Tarragon Pie

Pea & Mint Ravioli, Rachel Velouté, Pistachio, Pea Shoots

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

BBQ'd Salmon, Sea Vegetables, Sorrel Sauce

Two for £16 (choice of two)
Three for £24 (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 sharing style

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, Little Gem, Burford Brown Egg
Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Pick One Main

Two & three course prices below include bread & all sides
Two course prices include a main course & a pudding
Three course prices include a starter (board & salad), a main course & a pudding

Roast Poussin, Wild Mushroom, Tarragon Miso
Two Course £32 / Three Course £45

Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce
Two Course £37 / Three Course £50

Rare Roast Sirloin of Beef, Horseradish
Two Course £52 / Three Course £65

Sides

Cornish Potatoes
Roast Carrots
Pound Farm Leaves

Pick One Pudding

Rhubarb & Ginger Mess

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 £4

Crisps £4

Spiced Nuts £4

Minimum order: four per bowl

Boards

Prices per board

Each board serves 5 people

Charcuterie £30

Prosciutto, Bresaola, Fennel Salami, Mortadella, Olive, Cornichon, Caperberry, Sourdough

Cheese £30

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

Vegan £30

Baba Ganoush, Crudités, Flat Bread

Minimum order: four per board

One board serves five people

Late Night

Prices per item

Welsh Rarebit & Pickled Walnut Muffin £5

Tamworth Bacon Roll £6

Pissalardière (Onion, Anchovy, Olive) (French puff pastry tart) £4

Minimum order: twenty per item

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