

First Course

£4.50 per person

Homemade soup (any variety) with crusty bread
County pate with red onion chutney
Parma ham and melon
Small greek salad
Bruschetta mix

£4.95 per person

Basil , baby tomatoes and mozerella
Leek and comte tart with rocket salad
Beetroot and gruyere cheese tart with baby leaf salad
Potted shrimp with crusty bread
Bacon, black pudding and soft boiled egg salad with honey mustard dressing

£5.50 per person

Asparagus and brie tarts with baby leaf salad
Smoked salmon and lemon scones
Smoked salmon and crayfish with rocket salad
Mini crab cakes with baby leaf salad

£6.00 per person

Smoked chicken, mango and avocado salad
Portabella mushrooms stuffed with crab meat with lobster bisque sauce

Second course

£11.95 per person

Butternut squash risotto
Tomato and gorgonzola filo pastries
Vegetable Wellington
Mediterrane pesto vegetable tart

£14.95 per person

Gourmet Sauages and onion gravy
Chicken breast in a creamy marsala wine and wild mushroom sauce
Slow cooked pork belly with leek and cider
Roast pork with apple sauce

£16.95 per person

Chicken breast stuffed with mozzarella and wrapped in Parma ham
Tuscany 1/2 roasted spatchcock chicken with lemon and garlic
Oven roasted rosemary chicken
Coq au vin
Steak and ale pie with puff pastry
Steak and smoked oyster pie
Roast turkey with stuffing and bread sauce

£18.95 per person

Roast beef with yorkshire pudding
Beef burgundy
Fillet of pork with scented plum sauce
Roast lamb with mint sauce
Salmon loin with asparagus
Seared tuna with lime and chilli
Cod loin wrapped in bacon
Hake florentine
Classic Battered fish and Chips

£20.95 per person

Chilli and mint seared rack of lamb
Slow roasted honeyed duck
Roast partridge with wild mushrooms
Sole in marsala cream
Salmon en crouete
Rack of lamb with chilli and honey
Beef wellington
Bacon wrapped quail with muscat sauce
Venison with chestnuts and porcini mushrooms

Desserts

£4.50 per person, £5.95 for a trio of mini desserts

- Cherry fool
- Rhubarb fool
- Gooseberry fool
- Raspberry and rosewater fool
- Summer pudding
- Panacotta with strawberry sauce
- chocolate cheesecake
- Caramel cheesecake
- Lemon and ginger cheesecake
- Strawberry cheesecake
- Lemon and pineapple trifle
- Chocolate trifle
- Strawberry trifle
- Tiramisu
- Strawberry, blueberry, raspberry or peach Pavlova
- Fresh fruit salad
- Fresh slice tropical fruit salad (large slice to hold by hand)
- Strawberries and cream or chocolate sauce
- Mini Chocolate pots with fruit sauces
- Oh my god! Gluten free brownie
- Chocolate brownie and pears with hot chocolate sauce
- Knickerbocker glory
- Various ice cream sundaes
- Miliflori (panacotta with loads of crispy cinnamon sugar pastry)
- Crème caramel
- Various fruit crumbles (warm)
- Baked peach and strawberry French toast
- Pies and tarts:
- Plum and almond
- Cherry bakewell
- Bakewell
- Treacle tart
- Apple pie
- Cherry pie
- Pear and raspberry
- Toffee Apple granny pie
- Rhubarb crumb pie
- Apricot and custard tart
- Pecan tart
- Key lime pie
- Lemon meringue
- Banoffee pie
- Strawboffee pie (strawberries instead of bananas)

Cakes

Can be served as individual or slices. See wedding cakes for all the flavours