

## Mini Bowls – Spring Collection

£5.00 per bowl

### Meat

Pan Seared Duck Glazed with Hoi Sin & Coconut Rice  
Thai Spiced Beef with Coriander and Spring Onion Noodles  
Lamb Chump, Pumpkin & Kale  
Chicken Korma with Homemade Naan  
Minted Braised Lamb & Root Vegetables

### Fish

Soy cooked Salmon with Crispy Noodle Salad  
Pea & Mint Soup with Scallop Garnish & Truffle Oil  
Brazilian Fish Stew served with fresh Spices and Coconut Milk  
Crayfish Ravioli with Lobster Cream & Vanilla Foam  
Marinated Seafood Salad

### Vegetarian

Thyme Roasted Root Vegetables with Beetroot Humous  
Shitake Mushroom & Udon Noodles with a Chilli & Ginger Broth  
Beer & Emmental Soup with Sour Dough

### Risottos

Basil & Slow Roast Tomato & Mozzarella (v)  
Clam & Mussel  
Chilli & Crab Risotto with Coriander

### Salads

Greek Salad with Grilled Marinated Feta & Glazed Red Onions (v)  
Pickled Baby Vegetable Salad with Char Grilled Sour Dough (v)

### Sweets

Tiramisu  
Pannacotta, Passion Fruit & Rosewater Jelly (seasonal)  
Espresso Brûlée with Marshmallow Froth

*All prices are subject to VAT*



## Canapé - Spring Collection

### Meat

- Asian Duck - Seared Duck with Honey, Soy, Chilli & Ginger (h) (d) £2.65
- Confit Duck Leg Croquette & Truffle Hollandaise Dip (h) £3.25
- Pink Peppercorn Beef Carpaccio & Salsa Verde (g, d) £2.40
- Beef Yakitori Spoons (d) £2.65
- Spicy Beef Salad Waffle Cones (n) £3.15
- Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Chilli Cress £3.15
- Crisp Chicken Skin & Chicken Liver Parfait on Sour Dough Crostini £2.75
- Sherry Marinated Chicken & Sherry Cream Foam Shots (h) £2.30
- Deconstructed Minted Lamb Pie Spoons (h) £2.30
- Slow Cooked Lamb with Chilli & Pomegranate (h) (g, d) £2.65
- Serrano Ham & Cantaloupe Melon Caviar Spoons (g, d) £2.65
- Pork Belly, Crackling and Celeriac Puree Spoons (h) (g) £2.65
- Mini Chorizo Sliders (h) £3.15

### Fish

- Sea Bass Ceviche Spoon & Skin Crisp (g, d) £2.75
- Sake Marinated Salmon with Soy, Ginger & Chilli Dip (d) £2.30
- Jersey Scallops with Warm Lobster Cream (h) (g) £2.65
- Deep Fried Tempura Oyster (h) (d) £3.35

### Vegetarian

- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v) £2.65
- Char Grilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g) £2.20
- Quail Eggs with Smoked & Spiced Maldon Salt (v, g, d) £2.10
- Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v) £2.30
- Savoury Sage Shortbread with Aubergine & Shallot Puree topped with a Deep Fried Sage Leaf (v) £2.30

### Something Sweet

- Mascarpone & Glacé Fruit Cannoli (v) £2.65
- Cherry Picker (v, n) £3.10
- PX I Love you.... (v, n) £3.85
- Selection of Homemade Macaron de Paris (v, n) £2.65
- Rhubarb Ice Cream Cones (v, n) £3.05
- Salted Caramel & Chocolate Tartlet (v) £2.65

*All prices are subject to VAT*



## Afternoon Tea Set Menu

£23.50 per person

A Selection of Dainty Finger & Sandwiches on Artisan Breads

*Fillings to include:*

Gin Cured Gravdax with Dill Marinated Cucumber

Ham with Grain Mustard

Cream Cheese & Cucumber Poached Lemon Salmon

Beef with Horseradish & Watercress

Egg Mayonnaise & Cress

A Selection of Mini Vegetarian Tartlets

Glazed Fruit Tartlets Filled with Crème Patissiere

Parisian Macaroons

Homemade Marshmallow

Mini Clotted Cream & Jam Scones

A lovely optional extra...

Ayala Brut Majeur £29.50

Homemade Lemonade £5.10 per litre

Elderflower Pressé £3.45 per litre (*June - Sept*)

Ginger & Lemongrass Pressé £3.45 per litre (*Oct-May*)

*All prices are subject to VAT*



## Sharing Boards

### A Luxury Slate of Continental Cheese & Artisan Breads

*£6.85 per head (minimum of 8 guests)*

Homemade Lebeh marinated in Lemon & Thyme

Channel Island Brie

Colston Bassett Stilton

West Country 12 month Goats Milk Cheddar

Cornish Yarg

*Served with Poached Pear, Apple & Honeyed Walnuts*

### Cured Meat Board

*£8.40 per head (minimum of 8 guests)*

Speck, Mortadella, Milano Salami, Parma Ham, Sliced Chorizo

*Served with Artisan Bread, Olive Oil & Balsamic*

### Open Sandwich

*£9.25 per head (minimum of 8 guests)*

A selection of delicate open sandwiches on Artisan bread Crostini

*Poached Salmon, Dill & Crème Fraiche with Fresh Lemon*

*Rare Beef & Wild Mushroom with Tarragon & Horseradish*

*Beetroot Gravadlax*

*Sliced Egg Mayonnaise & Micro Watercress*

### Sushi Board

*£10.50 per head (minimum of 8 guests)*

A Selection of Handmade Maki, California Rolls & Sashimi

### Home Cured & Smoked Fish Board

*£10.00 per head (minimum of 8 guests)*

Hot smoked Maple Salmon, Gin & Lime Gravadlax, Beetroot Pickled, Traditional Cold Smoked Salmon

& Sea Bass Ceviche with Fresh Lime, Capers & Micro Watercress

### Ploughman's Board

*£9.95 per head (minimum of 8 guests)*

Traditional York Home Baked Ham, Homemade Pork Pie, Isle of Mull Cheddar served with Dill Pickled Gherkin, Baby Pickled Onion & Root Vegetable Pickle. Served with Crusty Artisan Sourdough Baguette

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## Sharing Boards

### Anti pasta board

*£8.40 per head (minimum of 8 guests)*

Marinated Bocconcini, Olives & Sunblush Tomato, served with Prosciutto, Home Baked Grissini, Roast Peppers, dressed with Marinated Anchovy & Focaccia Romana Garlic Croutons

### Handmade quintessential British snack board

*£14.70 per head (minimum of 8 guests)*

A Robust Platter of Homemade Caramelised Onion & Thyme Sausage Roll, Black Pudding, Quail Scotch Egg, Chorizo Quail Scotch Egg, Homemade Pork Pie & Salted Confit Crispy Chicken Wing served with Truffled Mayonnaise & Pear Chutney

### A Selection of Artisan Homemade Cakes

*£5.25 per head (minimum of 5 guests)*

Beetroot Macaroon with Chocolate Ganache, Carrot Cake, Glazed Raspberry Tartlet, Fondant Fancy & Salted Caramel Chocolate Tartlet

*All prices are subject to VAT*



# Mediterranean Feast

£42.00 per person

## Sharing Starter

*(Choice of 1 Sharing Board or Mezze)*

### Sharing Boards

Sharing Slate of Italian Cured Meats, Grana Padano with Balsamic Syrup, Char Grilled Vegetables, Marinated Bocconcini, Sunblush & Olives, Fresh Figs with Dolce latté & Homemade Grissini

### Mezze Platters

Cacik Dip, Humus & Baba Ganoush served with a Selection of Artisan Flat Breads

Mini Kofte with Tomato Salsa, Traditional Borek, Calamari with Black Pepper & Lemon,

Char Grilled Halloumi & Roasted Vegetable Skewers & Falafel (v)

## Sharing Main Courses

*(Choice of 3)*

Slow Cooked Lamb Shoulder Shawarma

Charcoal Grilled Lamb Kebab, Smoked Aubergine Puree & Chick Pea Salad with Braised Rice

Chilli Marinated King Prawns with a Tomato, Thyme & Garlic Sauce & Citrus Scented Rice

Slow Roasted Pork with Butternut Squash Purée

Rump of Lamb Niçoise

Pan Fried Sea Bass, Braised Baby Fennel & Broad Bean Risotto

Wild Mushroom & Gorgonzola Tortellini with Pea Foam (v)

## Desserts

*(Choice of 2)*

Lemon Tart

Dark Chilli Chocolate Torte

Tiramisu

Exotic Fruit Pavlova

*All prices are subject to VAT*



# British Feast

£37.00 per person

## Beginning

Sharing Boards of:

Retro Prawn Cocktail, Quail Scotch Eggs, Home Cured Beetroot Gravadlax, Thyme & Red Onion Marmalade Sausage Rolls

## Middle

Lemon & Thyme Whole Butter Roast Chicken with Roasted Roots

Roast Sirloin of Beef

Goat Cheese & Wild Woodland Mushroom Tart

All served with Yorkshire Puddings, Roast Potatoes & Baby Roast Root Vegetables

## End

(Choice of 2)

Sticky Toffee Pudding with Caramel Sauce

Banana Glazed Brioche & Butter Pudding with Homemade Custard

Apricot & Frangipane Tart with Toasted Flaked Almonds

*All prices are subject to VAT*

