



DRINKS RECEPTION MENU

NIBBLES

Hand Cut Vegetable Crisps (vg)(gf) 3.50

Salted Peanuts (v) 3.50

Halkidiki Green Olives (vg)(gf) 4.00

SHARING BOARDS

Each board serves 4-6 guests

Meat Platter (df)(gf option)

Coppa, Parma ham, salami Milano, pork rillettes, spiced apple chutney, cornichons 30.00

Fish Platter (df/gf option)

London Porter smoked salmon, eel, smoked mackerel rillettes, creamed horseradish, pickles 30.00

Vegetable Platter (vg/df)

Roasted peppers, confit violet artichokes, olives, houmous, crudités 20.00

Cheese Platter (v)(gf option)

A selection of British & Irish cheeses, oatcakes, fruit & nut break, chutney 36.00

SLIDER PLATTERS

15 sliders per platter

Beef Burger Sliders 40.00

Pulled Pork Buns 40.00

Vegetarian Sliders (v)(vg option) 40.00

Hot Dog Sliders 40.00

BAR SNACKS

Minimum order of 5 per item

Bacon Sandwich 5.00

Sausage Baguette 5.00

Fish & Chip Cone, tartare sauce 6.00

Chargrilled Vegetable & Goat's Curd Panini (v) 5.00

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free



BOWL FOOD

6.00 per bowl

Minimum of 5 per item

COLD

Cold Poached Trout (gf)

courgette, remoulade, basil, shaved radish

Roasted Baby Beetroots (v)(vg/gf option)

hazelnuts, blue Monday croquette, Dijon dressing

Shredded Corn-Fed Chicken (gf)

red quinoa, rocket pesto

Mini Rueben's Pastrami

Cornish yarg, gherkin, pickled red cabbage, Colemans

Crab Salad (df)(gf option)

bulgar wheat, avocado, compressed apple, grapefruit gel

HOT

Lancashire Mutton Hot Pot (gf)(df option)

rosemary jus

Smoked Pulled Brisket (gf) (df option)

chilli, scallion, sour cream,

Pissaladière

anchovy, thyme, olive, sorrel

Gnocchi (v)

truffle, Snowdonia black, toasted almonds

Oxtail Pie (gf/df option)

turnip, chestnut mushroom, braising juices

Baked Pollack (gf) (df)

crayfish risotto, chorizo, spinach, candied lemon

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BOWL FOOD

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Minimum of 5 per item

VEGAN/GLUTEN FREE

Ravioli

Salt baked turnip, wild mushroom ravioli, toasted hazelnut, dill oil

Salad

Charred baby artichoke, radicchio, chicory, candied walnuts, pickled shitake mushrooms, pomegranate dressing

Mixed Bean Fricassee

Wild mushrooms, charred purple broccoli, courgette, truffle, toasted almonds

Pasta

Seasonal vegetable made pasta, heritage tomato, chipotle, basil oil

Spiced Lentil & Butternut Squash Medley

Confit purple carrots, parsley, pesto

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CANAPÉS

3 items for 12.00pp

5 for 17.50pp

8 for 24.00pp

Minimum of 10 per item – whole group must order same choices

COLD

Duck Liver Bon Bon

hazelnut sable, black cherry

Loin of Tuna (df) (gf option)

marinated in soy and mirin, wasabi mayo, keta caviar

Melon (vg) (gf)

cucumber, daikon terrine, elderflower

Scallop Ceviche (df) (gf)

radish, grapefruit, scallion

Jersey Royal Espuma (v)

split pea's, mint, Cornish yarg crisp

Charred Red Pepper Goats Cheese (v option)

squid ink biscuit

HOT

Spiced Pork Shoulder Gougere

gooseberry puree

Wild Mushroom Quiche (v)

spinach, sorrel

Steak Frites (gf) (df)

sauce tartar

Venison Scotch Egg (df)

poached rhubarb

Lamb Pencil Fillet (gf/df option)

caper and rosemary crumb, Colemans

Panko King Prawns (df)

chilli, apricot, thai basil

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VEGAN

Vegan Chocolate Brownies (vg)(gf)

Miniature bites

Fruit Kebabs (vg) (gf)

Seasonal fruits

Pecan Pie (vg)

Pastry Base, pecan filling

DESSERT

Red Velvet Truffles (v)

Chocolate shell, sponge filling

Mini Millionaire Shortbread (v)

Shortbread, caramel, chocolate

Opera Cake (v)

Almond sponge, ganache, chocolate glaze

Mini Jaffa Slice

Sponge, orange jam, chocolate coating

Lemon Slice (v)

Sponge, lemon icing

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