

FUNCTION MENUS 2025

Hot Buffets

Main course sized portion – Priced per person. Minimum 10 portions per selection.

5% Discount for 25+ portions of single variety

- Cassoulet & Mixed Salad £24
- Vegan Mushroom Cassoulet & Mixed Salad £22
- Chicken Chasseur & Mashed Potato £22
- Pea & Shallot Tortelloni with Lovage Pesto & Spinach (Vegan) £22
- Salmon Fillet, Lemon, Caper, Parsley Olive Oil & Green Beans & Potatoes £24

Dessert Platters

Designed for sharing between 8-10 people

- Crème Brulee £35
- Fresh Fruit Selection £45

Deli Platters

Designed for sharing between 8-10 people

- Charcuterie Selection £65
 - Sliced Cep Salami & Coppa, Farmhouse Pork Pate, Duck Rillettes and Serrano Ham, served with Gherkins, Bread & Butter
- French Cheese Selection £65
 - 12-month Comte, Brie de Meaux, Goat Cheese & Fourme d'Ambert, served with Bread & Butter, Crackers, Celery, and Quince
- Fish & Seafood Selection £75
 - Smoked Salmon with Blinis, dill and cucumber crème fraiche and King Prawn Cocktail with Marie Rose Sauce
- Crudites Selection £45
 - Carrot, Celery, Cauliflower, Peppers, Radish, Cucumber, Green Beans, Served with Houmous Dip with Crispy Chickpeas

CANAPES MENU

Minimum 10 portions per selection. 5% Discount for 100+ portions of single variety.

As an aperitif / reception: 2-3 per person | As a canapé only party: 8-12 per person

Savoury Canapes

- Toulouse Sausage “Pig in Blanket” £2
- Vegetarian Quiche £2
- Goat Cheese on toast with Red onion Jam £2
- Houmous in a Crispy Shell with Fried Chickpeas & Olive Oil £2
- Salt Cod Croquette with Aioli £2
- Iberico Ham Croquette with Aioli £2
- Tempura Prawn with Citrus Mayo £2
- Steak Tartare on Toast with Horseradish Shavings £3
- Tuna Tartare on Toast with Avocado & Pickled Radish £4
- Foie Gras Terrine on Brioche with Prune Jam £5

Sweet Canapes

- Filled Macarons £2
- Chocolate Brownie Bites £2
- Fresh Fruit Tart – Crème brulée filling with fresh berries £3

SKEWERS

Minimum 10 portions per selection. 5% Discount for 50+ portions of single variety.

- Cajun Chicken with Dijonnaise (Mustard Mayonnaise) £4
- Marinated Beef with Béarnaise Sauce £5
- King Prawn with Garlic Aioli £5
- Garlic & Basil Vegetable Skewer (Courgette, Tomato, Pepper & Aubergine) £4

FINGER FOOD

Minimum 10 portions per selection. 5% Discount for 50+ portions of single variety.

- Confit Duck Sliders - with red onion jam in Brioche Bun £7
- Brisket Pastrami with Horseradish Cream served on Baguette £5
- Smoked Salmon on Blinis with Tartare Sauce and Dill on Blinis £6
- Houmous with Smoky Sun-blushed Tomato & Roquette in a Crispy Cone £5

MINI BOWLS

Minimum 10 portions per selection. 5% Discount for 50+ portions of single variety.

- Toulouse Sausage & Mash with Red Onion & Red Wine Sauce £7
- Guinea Fowl & Mash with Mushroom Cream Sauce £7
- Seabream & Ratatouille with Balsamic & Olive Oil £7