



Canapés

3 per person - £6.50 + VAT

Served on homemade toasted croutes
Tellicherry black pepper Goats cheese with caramelised red onion chutney
Smoked salmon with chive creme fraiche
Sun blushed tomato with black olive tapenade
Smoked mackerel pate, dill remoulade
Oak smoked cheddar and smoked pineapple
Aubergine pate, red pepper ketchup

3 per person - £13.50 + VAT

Mini Beef Burgers, baby gem lettuce, sweet onion marmalade
Mini Halloumi Burgers, baby gem lettuce, sweet onion marmalade
Mini Fish 'N' Chips, Tartar sauce
Chicken Tikka Sliders, served on a sourdough mini flat bread with salad and mint yogurt
Crunchy Nachos, topped with cheese, sour cream, guacamole and tomato salsa
Mini Chorizo bites with maple syrup glaze
Pork Belly bites, sticky honey and apple glaze

Family Sharing Option

Starter - £10.00 + VAT per person

Anti-pasti Board to include: Dried cured ham, salami Milano, copper, Blue stilton, oak smoked cheddar, Goats cheese, caramelised onion chutney, mixed olives, Focaccia

Main Course - £30.50 + VAT per person

Table sharing or buffet setup, presented on rustic wooden and pure white bowls. All prices are Inclusive of cutlery, crockery, staff and set up

2x meat (Plus Vegetarian/Vegan option)
3x salad/Sides

Sous vide compressed whole pork belly - BBQ charred
Sous vide whole English lamb shoulder - BBQ charred -
salsa verde
BBQ Oak smoked pulled pork - BBQ sauce
Home Brined 3 day salt beef - pickles - American mustard
Oak Smoked salmon
Poached salmon
Teriyaki salmon
BBQ chicken tikka
Texas style BBQ smoked ribs
Peri Peri BBQ Spatchcock chicken
Whole Baked Aubergine filled with Israeli couscous
Mushroom Wellington
Roasted butternut squash and sage risotto

Heritage tomato and basil salad
Hot roasted garlic and rosemary new potatoes
Home made slaw
Green goddess (mixed leafs)
Citrus and herb cous cous salad
Sweet roasted heritage carrot salad
Roasted cauliflower with a cumin and tahini dressing
Classic potato and chive salad
Mixed quinoa salad with mint and grilled peppers.
Artisan breads, sour dough, focaccia, rustic whites
Hummus with home made smoky paprika tortilla chips

Dessert: £6.00 + VAT per person (please choose one option)

Warm Double Chocolate brownies - Chocolate Sauce
Fruit scones Cornish clotted cream and jam
Waffles - Topped with chocolate and caramel sauce and
mixed berries
Vanilla Creme Brûlée
Compressed Fruit Platter
Dark Chocolate and tellicherry pepper tart

Street Food Style Menu - £32.50 plus VAT per person

Starters: Please choose one;

Pork Belly Bites, Maple Syrup Glaze
BBQ Chicken Tikka Sliders - Salad - Mint Yogurt
Garlic and Herb Chestnut Mushrooms on Toasted Sourdough
Chick Pea and Yellow Split Lentil Curry Sliders
Lemon Curry
Halloumi - Sweet Chili and Sticky Mango Dip
Tomato and Basil Soup

Roasted Cauliflower Soup

Main: Please choose one;

Neapolitan style Pizza

With a choice of 3 different topping of your choice. All my dough is freshly made by me, not frozen or brought in, we only use fresh mozzarella and the highest quality toppings.

E.g.

Classic Margherita

Pepperoni

Goats Cheese with Caramelised Red Onions, Wild Rocket, Balsamic Glaze

Cheesy Garlic Bread

Pesto Chicken and Chorizo

Chicken with a smoky BBQ sauce

Pork and fennel meat balls with yellow pepper ketchup

BBQ chicken tikka wraps:

Served in fresh flat breads served with salad, mint yoghurt or home-made hot sauce.

Veggie/Vegan option:

Chickpea and yellow split lentil curry

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Sous vide English lamb shoulder

BBQ charred served in a brioche bun with salsa verde crumbled goats' cheese and wild rocket.

Sous vide compressed whole pork belly

BBQ charred, served in a brioche bun with Cox's apple slaw

Lamb Rogan Josh

With pilau rice, Mint Yogurt, Onion and Coriander Salad

Butter Chicken

With pilau rice, Mint Yogurt, Onion and Coriander Salad

Salads: Please choose Two

Heritage tomato and basil salad
Hot roasted garlic and rosemary new potatoes
Home made slaw
Green goddess (mixed leafs)
Citrus and herb cous cous salad
Roasted cauliflower with a cumin and tahini dressing
Classic potato and chive salad
Mixed quinoa salad with mint and grilled peppers.
Artisan breads, sour dough, focaccia, rustic whites

Evening Street Food - £15.00 + VAT per person

Neapolitan style Pizza

With a choice of 3 different topping of your choice. All my dough is freshly made by me, not frozen or brought in, we only use fresh mozzarella and the highest quality toppings.

E.g.

Classic Margherita

Pepperoni

Goats Cheese with Caramelised Red Onions, Wild Rocket, Balsamic Glaze

Cheesy Garlic Bread

Pesto Chicken and Chorizo

Chicken with a smokey BBQ sauce

Pork and fennel meat balls with yellow pepper ketchup

BBQ chicken tikka wraps:

Served in fresh flat breads served with salad, mint yoghurt or home-made hot sauce.

Veggie option:

Chickpea and yellow split lentil curry

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Sous vide English lamb shoulder

BBQ charred served in a brioche bun with salsa verde crumbled goats' cheese and wild rocket.

Sous vide compressed whole pork belly

BBQ charred, served in a brioche bun with Cox's apple slaw

All disposable plates sauces i.e. ketchup mayo etc included plus all staff and full hire of our set up and travel.

3 Course sit down meal

Option A - £44.00 + VAT per person for 3 courses

Option B - £49.00 + VAT per person for 3 courses

Option C - £60.00 + VAT per person for 3 courses

Starters - Please choose one option

Carrot and Coriander soup

Pea and Mint soup

Tomato and basil soup

French ham and parsley terrine - home made pickles - sour dough

Smoked salmon and whipped goats cheese terrine

Heritage tomato and mozzarella basil salad - basil oil

Bubble and squeak croquette - Hollandaise sauce

Charcoal asparagus - Pink peppercorns - Hazelnut oil

Salmon Fish cake - Dill crème fraiche

Garlic and herb chestnut mushrooms - home made focaccia toast

Rosemary and garlic studded Mini Baked Camembert - home made focaccia dipper

Goats cheese wheel croute - caramelised red onion chutney, wild dressed rocket

Grilled courgettes, garlic, chili and mint dressing -

Burnt Lemon

Mains

Option A

Cotswold chicken supreme, Boulanger potato, Chantenay Carrots, Minted Green Beans, Wing sauce.

Sous Vide Pork Belly, Roasted Cox's Apple, Butter Milk Mash, Sticky Red Cabbage, Pomegranate Molasses Sauce.

Wild Salmon, Minted Peas and leaks, Crushed Heritage Potatoes Dill Velouté

Option B

Lamb shank, Sticky Red Cabbage, Buttermilk Mash, Roasted Root Vegetables

45 Day Aged Aubrey Allen Rump Cap, Roasted Mayan Gold Heritage Potato, Thyme and Garlic Portobello Mushroom, Green Beans, Pink Peppercorn Chantenay Carrots, Port Jus Baked Cod, Sour Dough Herb Crust, Fennel and Tomato Ragu

Option C

Lamb 3 ways - Rack, Rump, Pulled Shoulder Bomb Bomb
Cavolo Nero, Whole Baked Celeriac, Potato Gratin, Salsa Verde

Aubrey Allen Dry Aged Beef Fillet, Truffle Mash Potato, Maple Glazed Whole Heritage Carrot, Horseradish Mouse, Burgundy Red Wine Sauce

Filletts of Sea Bass, Jersey Royals, Whole Wild Langoustine, Green Asparagus, Beur Blanc Sauce

Vegetarian / Vegan Option

Wild Mushroom and Tarragon Wellington, Spinach, Green Beans

Roasted butternut squash and sage risotto, Crispy Kale Individual Ratatouille Tower, Roasted Red Pepper Sauce

Desserts - Please choose one

Warm Double Chocolate brownies - Chocolate Sauce

Fruit scones Cornish clotted cream and jam

Waffles - Topped with chocolate and caramel sauce and mixed berries

Vanilla Creme Brûlée

Compressed Fruit Platter

Dark Chocolate and tellicherry pepper tart

Children's Menu - £10.00 + VAT per person (11years and under)

Mains

Crunchy Fish Goujons, Home Made French Fries Tommy 'C' Sauce

Chicken Breast, Mash Potato, Peas and Gravy

Home Made Beef Patty Burger, Home Made French Fries Tommy 'C' Sauce

Penne Pasta, Herby Tomato Sauce

Pesto Pasta

Dessert

Vanilla Ice Cream Sunday

Waffles with Chocolate Sauce and Squirty Cream

Chocolate Milk Shake, Topped with a Home Made Cookie