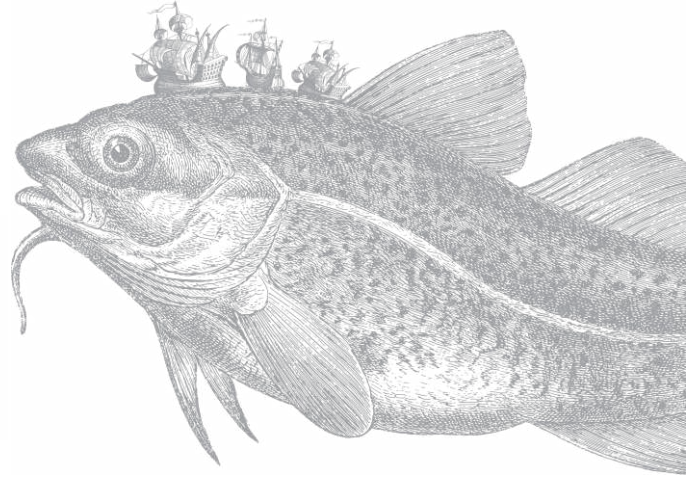




THE COD



Canapé Menu

Minimum order - 10 of each item

Cold Bites

Rare roast beef crostini, salsa Verde £4

Olives & Smoked almonds (vg) £2

Chicory, pickled celery & Barkham Blue (v) £2

Crab & dill tartlet £4

Goat cheese and chestnut truffle (v) £2

Smoked Salmon roulade £2

Spiced aubergine compote croustade (vg) £2.50

Turkey and apricot Sausage roll bite £4

Treacle cured trout blini, herb crème fraiche £4

Hot Bites

Tempura Prawns, lime sweet chilli £4

Celeriac & Mull cheddar (v) £2

Chickpea and coriander falafel (vg) £2.50

Mini Plaice Goujons & chips £4

Mini Burger Sliders £4

Ham hock crumpet, bloody Mary ketchup £2

Seared Scallop, smoked bacon £4

Quail's eggs tartlet, celery salt hollandaise (v) £4

Courgette Pakora (vg) £2.50

Scotch Egg £4

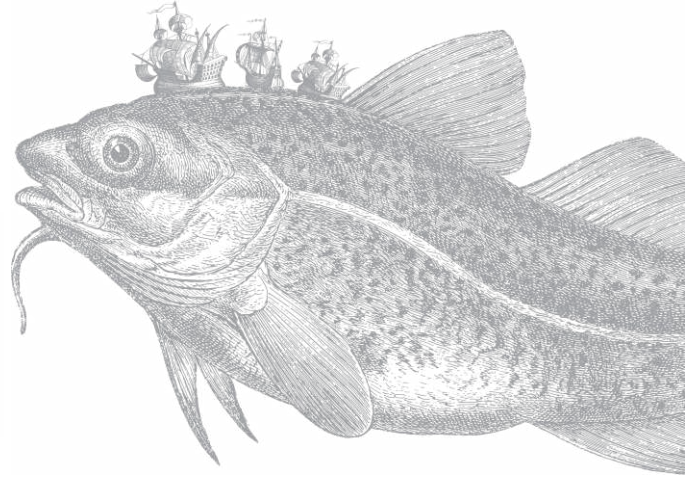
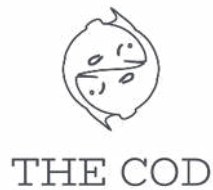
Brie Bonbon Cranberry Sauce (v) £2

Laverstoke halloumi fries, beetroot salsa (v) £2

Confit Duck bon bon, mango chutney £4

Roasted Pear and Stilton tart (v) £2

*If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.*



Bowl food

Minimum order - 10 of each item

£7.00 each

Cold

Confit tuna Niçoise

Parma ham, rocket and melon, parmesan , balsamic vinaigrette

Heritage tomato, cucumber, pickle red onions and feta salad (v) (vg option available)

Broads bean, burrata, mint and lemon dressing (v) (vg option available)

Beef tataki, Asian noodle salad, sesame and coriander

Chalk stream trout Caesar salad

Hot

Chicken with tarragon and cream sauce, dauphinoise potatoes

Lamb casserole, glazed spring vegetable

Winter Roots Shephard's pie (vg)

Smoked haddock and spinach gratin

Lentils and beans chilli, almond pilaf rice (vg)

Grilled vegetable lasagne with pine nuts (vg/n)

Grilled lamb kofta, Moroccan vegetable casserole

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