

Canapes

- Bourbon Glazed Pork Belly, Roasted Apple Crisp.
- Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce.
- Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini Walnut Crumb.
- (ve) Pea & Mint Smash, Lemon Sorrel, Toasted Croute
- (ve)(gf) Whipped Tofu, Sticky Soy Glaze, Dried Shallot, Chili, Pidy Cup.
- (ve)Eggplant Rolls, Smoked Aubergine & Olive Tapenade, Pomegranate, Micro Mint.

Mains

- Seared Chicken Breast, Fondant Potato, Root Vegetables, Cured Bacon Shard, Gravy.
- 14hr Slow Cooked Beef, Fondant Potato, Root Vegetables, Red Cabbage Red Wine Jus.
- (ve)(gf) Vegan Sweet Potato & Kale, Served with Mash Potato, Seasonal Vegetables Gravy Red Amaranth Garnis.

Dessert

- Trio of desserts; mini brownie slice the white chocolate drizzle and fresh strawberry. mini lemon tart with raspberry coulis and fresh raspberry. mini Cheesecake Bites.
- (ve)(gf) Chocolate Brownie, Maple Syrup, Vanilla Ice Cream, Salted Caramel Popcorn, Fresh Strawberry, Mint Leaf, Edible Flower Garnish.

