

Prosecco & Canapes Reception

£19 per person

Why not start your event in style!

Enjoy a glass of Prosecco and mingle with your guests whilst a selection of canapes are circling.



Drinks Packages

Save time and money with our party bundles:

Bronze - £155

2 Bottles of Prosecco
2 Bottles of House Wine
10 Bottles of Beer

Silver - £255

2 Bottles of Prosecco
4 Bottles of House Wine
20 Bottles of Beer

Gold - £395

3 Bottles of Prosecco
6 Bottles of House Wine
30 Bottles of Beer

Set Menu

2 Courses for £32

3 Courses for £36

Pre - orders are required one week prior to event date

Starter

Beetroot Tartare, mango yolk, avocado & buttermilk sauce (veg, gf)
Soup of the day (veg, gf)

Salmon gravlax carpaccio, cream Fresh, capers, cucumber & onions

Beef carpaccio, mizuna, Roquefort, cream fraiche, capers & katsuo bushi

Portobello mushrooms marinara sauce (vg, gf)

Mains

Roast Halibut, truffle creamed potato, morels, asparagus,
and Champagne cream sauce

Garlic-herb-crusteD roast rack lamb

Served with parmesan potatoes and green beans in Madeira sauce

Heritage beef fillet, wasabi mash, asparagus, oyster mushroom, red wine jus
Supplement £7

Flat iron corn fed chicken, saltimbocca all-Romana- wrapped with serge and

Parma ham served with crushed potato and roasted seasoned vegetable
in a white wine butter sauce

Roasted Celeriac steak, wasabi mash, asparagus, oyster mushroom & gravy
(vg, gf)

Dessert

La dolce vita Tiramisu

Brownie

Lemon delight

Chocolate & Coconut tart

Please make your events planner / server aware of any food intolerances or allergies your guests may have. Items can be adapted to suit dietary requirements.

Feasting Menu

Finger buffet for groups of 15 or more

Minimum order: 15 portions

4 items at £20pp - 6 items at £24pp - 8 items at £28pp

*This menu is available on a pre - ordered basis only
Orders are required one week prior to event date*

Mini Beef sliders, Swiss cheese, lettuce & burger sauce

Mini plant base slides, Swiss cheese, lettuce & burger sauce (vg)

Manchego croquets, salsa Verde (vg)

San Marzano tomato, chilli mozzarella flatbread (vg)

Polenta with olive tapenade and sundry tomato (veg, gf)

Chicken satay, Thai peanut dipping sauce

Heirloom tomatoes caprese cups (vg)

Shrimp guacamole bites cup

Crispy baked ravioli on marinara sauce

Smoke salmon & cream fraiche cup, dill

Lamb kofta lollipop, cucumber garlic yogurt

Padron peppers

Please be aware that pricing is based on portions per person

Please make your events planner / server aware of any food intolerances or allergies your guests may have. Items can be adapted to suit dietary requirements.

FEASTING CANAPÉ MENU A

€15 PER PERSON
(MINIMUM 12 PEOPLE)

CANAPÉS

SPICY CHICKEN WINGS
CORNISH FISH GOWJONS
with homemade tartare sauce
MINI SUPER SALADS (V)
CRAB ON TOAST
SPINACH & RICOTTA TARTLETS (V)
MINI CALZONE (V)
ARANCINI (V)
PESTO BRUSCHETTA (V)

PADDLE PIZZA

16 slices of artisan pizza served on a paddle board

PROSCIUTTO

Tomato, mozzarella, prosciutto, rocket and
hand cut Parmesan cheese

PORTOBELLO

Portobello mushroom, Dolce Latte cheese,
truffle oil and pine nuts (V)

HOMEMADE BREADS AND CROSTINI (V)

SWEETS

CHOCOLATE & PEANUT BUTTER BROWNIE
PASSION FRUIT POSSET

FEASTING CANAPÉ MENU B

€20 PER PERSON
(MINIMUM 12 PEOPLE)

CANAPÉS

CORNISH FISH GOWJONS
with homemade tartare sauce
SALT MARSH LAMB LOLLIPOPS
w/salsa verde
CHOPPED STEAK SLIDERS
SMOKED SALMON BLINIS
CRAB ON TOAST
SPINACH & RICOTTA TARTLETS (V)
MINI CALZONE (V)
ARANCINI (V)
PESTO BRUSCHETTA (V)

PADDLE PIZZA

16 slices of artisan pizza served on a paddle board

PROSCIUTTO

Tomato, mozzarella, prosciutto, rocket and
hand cut Parmesan cheese

PORTOBELLO

Portobello mushroom, Dolce Latte cheese,
truffle oil and pine nuts (V)

HOMEMADE BREADS AND CROSTINI (V)

SWEETS

CHOCOLATE & PEANUT BUTTER BROWNIE
PASSION FRUIT POSSET

DRINKS PACKAGES

BRONZE PACKAGE | £195

24 Bottles of Beer
4 Bottles of House Red/White

SILVER PACKAGE | £295

36 Bottles of Beer
6 Bottles of House Red/White
2 Bottles of Prosecco

GOLD PACKAGE | £395

48 Bottles of Beer
6 Bottles of La Trubador Carignan Grenache or
Operetto Pinot Grigio
3 Bottles of Prosecco



CHRISTMAS FEASTING MENU

£20 PER PERSON
(MINIMUM 12 PEOPLE)

A GLASS OF MULLED WINE PER PERSON

CANAPÉS

CHORIZO SAUSAGES & STUFFING
with mustard gravy
PESTO BRUSCHETTA (V)
CORNISH FISH GOUJONS
with homemade tartare sauce
BRONZE LABEL TURKEY SLIDERS
& CRANBERRY SAUCE
SPINACH & RICOTTA TARTLETS (V)
CHIPS WITH ROSEMARY SALT (V)
PORK SCRATCHINGS & APPLE SAUCE

PADDLE PIZZA

16 slices of artisan pizza served on a paddle board

PROSCIUTTO
Tomato, mozzarella, prosciutto, rocket and
hand cut Parmesan cheese

PORTOBELLO
Portobello mushroom, Dolce Latte cheese,
truffle oil and pine nuts (V)

HOMEMADE BREADS AND CROSTINI (V)

SWEETS

CHRISTMAS PUDDING
with shot glass of Brandy sauce
CHOCOLATE & PEANUT BUTTER BROWNIE

