

Canapés & Bowl Food Menu

Please choose 5 canapés from the selection below:

Served warm

Fish

Pork and prawn dumplings, coconut, coriander and chilli dip
Tempura prawns with chilli, kaffir lime and sake dip
Pan seared queen scallops with curried cauliflower purée (gf)

Meat

Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce (gf)
Honey and mustard glazed pork & leek Oxford sausages
Sesame glazed pork belly
Mini beef sliders
Roasted chorizo, sun dried tomato and sweet potato tian

Vegetarian/Vegan

Candy beetroot and toasted hazelnut risotto, tarragon mascarpone (v/gf)
Leek and gruyere tartlet, crème fraîche, crispy leeks (v)
Spiced chickpea falafel with tahini yoghurt (v)
Sundried tomato and feta cheese arancini (v)
Carrot and onion bhaji, almond raita (ve/gf)
Green herb and edamame bean risotto, rice crackling (ve/gf)

Served cold

Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad (gf)
Smoked mackerel pâté on a granary croute
Smoked salmon blinis with lemon cream
Miniature sesame cones of salmon tartare with horseradish and lemon cream
Seared tuna and sesame lollipop with wasabi cream (gf)
Treacle cured salmon on rye with horseradish cream

Meat

Chicken and wild mushroom mousse, carrot and vanilla purée, baby cress
Thai marinated beef with cucumber noodles
Crispy duck and hoisin pancakes
Ham hock and parsley terrine, apple and ginger chutney, English mustard croute

Vegetarian/Vegan

Shot selection: chilled pea and mint & gazpacho and herb oil (ve/gf)
Quails egg, roasted tomato and tapenade crostini (v)
Parmesan and rosemary shortbread with plum tomato confit and feta (v)



V = Vegetarian

Ve = Vegan

GF = Gluten Free

Bowl Food Menu

Please choose 4 savoury and 1 sweet dish from the menu below

Served Hot

Meat

Beef Cobbler
Horseradish mash and cheese scone

Chilli Con Carne (gf)
Rice, guacamole and sour cream

Braised Beef (gf)
Bubble and squeak

BBQ Pulled Pork Slider
Red cabbage slaw and sour cream

Pork and Leek Sausages
Mustard and herb mash, sticky onion jus

Crispy Belly of Pork (gf)
Red cabbage, apple and celeriac mash

Thai Green Chicken Curry (gf)
Jasmine rice

Smokey Chicken Gumbo
Sweet potato mash with tomato, spring onion and parsley salad

Chicken Fricassée (gf)
Pilaf rice

Chorizo and Chicken Paella

Confit Duck (gf)
Creamy mash and savoy cabbage

Slow Roasted Shoulder of Lamb (gf)
Creamy mash, braised baby onions

Lamb Korma (gf)
Pilaf rice

Moroccan Lamb Tagine
Minted cous cous, preserved lemon

Vegetarian

Mac 'N' Cheese (v)

Roast Cauliflower (ve/gf)
Spiced lentils, sweet and sour purée

Green Herb and Edamame Bean Risotto (ve/gf)
Rice crackling

Red Pumpkin Curry (v/gf)
Jasmine rice, Thai basil

Aubergine Parmigiana (ve/gf)

Spiced Chickpea, Feta and Provençal Vegetable Ragu (v/gf)

Fish

Hot Smoked Salmon (gf)
Lemon crushed potatoes, pea vinaigrette

Confit Mojito Salmon (gf)
Fennel and radish slaw

Black Crusted Cod
Cashew pilaf, spiced yoghurt

Creamy Fish Pie

Korean Crab Cakes
Sticky rice and Korean dressing

Served Cold

Meat

Carpaccio of Beef (gf)
Rocket, parmesan, truffle oil

Sundried Marinated Sirloin of Beef
Panzanella salad

Chicken Caesar Salad (gf)
Parmesan, anchovies

Fish

Vietnamese Prawn and Rice Noodle Salad (gf)

Vegetarian

Vietnamese Mushroom and Rice Noodle Salad (v/gf)

Beetroot, Butternut and Goat's Cheese Salad (v/gf)

Quinoa, Edamame, Courgette and Lemon Salad (v/gf)

Greek Salad (v/gf)
Feta cheese, Kalamata olives

Panzanella Salad (v)
Croutons, tomatoes, basil and olive oil

Pear, Walnut, Gorgonzola Salad (v/gf)
Lemon vinaigrette

Desserts

Tiramisu
Lemon posset with biscotti
Profiteroles filled with whipped cream
Rhubarb crumble sundae shots
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brûlée shots
Mini apple tart
Lemon meringue cups
Eton mess shots
Chocolate pot
Sherry trifle
Banoffee pie

