

Family Style Menu

Sharing Mezze Starter – served to the tables on wooden boards and slates

(Choose 1)

Ham, smoked salmon, Westcombe Cheddar, artisan breads, tomato and ginger chutney, balsamic onions, pate, English mustard and coleslaw

Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

Meze Platter served to each table for guests to share

Flatbreads, Falafels, Lamb Koftas, Hummus, Tzatziki, Baba Ganoush

Main Courses

(Choose 2)

BBQ Pulled Pork
Chive sour cream

Cumberland Sausages
Sticky wholegrain mustard onions and garlic mayonnaise

Legs of Lamb (supplement £1.00 + VAT per person)
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef (supplement £1.50 + VAT per person)
With a creamed horseradish

Salmon Skewers
With lemon and red peppers

Sticky BBQ Ribs

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Piri Piri Butterflied Legs of Pork
Hot and spicy

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Harissa and Parsley BBQ Sardines

Chinese Five Spice Pork and Pepper Kebabs
Diced pork marinated for 24 hours

Honey and Lime Skewered Prawns
With a tomato salsa

Barbecued Devilled Beef
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Seafood and Chorizo Gumbo

Moroccan Lamb Tagine
Minted cous cous, preserved lemon

Lamb Shawarma

Jambalaya

Thai Green Curry
Jasmine rice

Vegetarian

(Choose 1)

Grilled Field Mushroom (v)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)
Served with a choice of fresh floured bakers buns and homemade relishes

Accompaniments

(Choose 3)

Bacon, onion and garlic potato bake
French beans, mangetout with hazelnut and orange
Hot baby new potatoes
Chinese soy and chilli greens
Roasted fennel and radish salad
Traditional potato salad
Garlic and sesame roasted red onion and butternut squash
French fries
Sage, parsley and lemon gnocchi
Pesto penne pasta with sun-blushed tomatoes
Chargrilled radicchio with orange and tahini dressing
German potato salad with gherkins and onions
Quinoa salad with edamame, courgette and lemon
Broad bean, radish and red onion salad
Hot and sour marinated vegetable noodles
Cauliflower cheese
Artichoke, sundried tomato & olive salad
Mixed tomato salad with cracked black pepper and olive oil
Minted cous cous with roasted vegetables
Roasted butternut, beetroot and goats cheese salad
Curly endive and watercress with herb crouton
Baby leaf and herb salad with a sweet French dressing

A selection of miniature desserts served to the tables for guests to help themselves

(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu shots
Chocolate mousse shots
Lemon posset shots
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brûlée shots
Mini apple tart
Lemon meringue shots
Eton mess shots
Chocolate ganache slices
Macarons