

Feasting Tables

A sit down meal but not as formal.

Placed down the centre of the table on platters and mismatched crockery, designed to be shared and passed around.

Served as part of a three course meal, starter and dessert of choice.

Option One - Middle Eastern Style

Slow Cooked Lamb Shoulder

Pomegranate Molasses Dipping Juices

Harissa, Garlic, Herb & Lemon Roasted Chicken Thighs (gf)
and/or

Slow Roasted Celeriac or Cauliflower Head
with Harissa & Honey Rub (v) (gf)

Squash & Chickpea Tagine with Preserved Lemon, Black lime & Pomegranate
(Vegan) (gf)

- Coriander & Garlic Flatbreads (Vegan) -

- Loaded Vegetable Cous Cous or Quinoa (Vegan) (gfo) -

Pick Four Of The Following

Sautéed Greens, Black Olive & Caper Dressing & Mint (Vegan) (gf)

Beetroot & Dill Borani, Feta & Pistachio (n)

Rosemary Hummus with Grilled Aubergines (Vegan) (gf)

Whipped Feta, Roasted Veg & Honey (v) (gf)

Fennel, Cauliflower, Orange and Salad, Homemade Labneh,
Honey, Saffron & Orange Blossom Dressing, Golden Raisins & Pistachios
(VeO) (gf)

(n) Contains Nuts (v) Vegetarian (VeO) Vegan Option Available
(gf) Gluten Free (gfo) Gluten Free Option Available



Feasting tables

Option 2 - BBQ

Slow Cooked BBQ Pork Belly Bits, Ribs & Beef Brisket, Cola Glaze
Pork Jus, Beef Dripping Gravy (gFo)

And / Or

Slow Roasted Celeriac, Whole Squash or Cauliflower Head, with Chipotle and
Smoked Paprika Rub
(Vegan) (gf)

Served On Cheesy Polenta Grits (gf) (VeO)

Then Pick Four of the following

Charred Vegetable And Sweet Potato Salad,
Honey & Sriracha Dressing (VeO) (gf)

Iceberg Lettuce Wedges, Blue Cheese & Walnut Dressing (gf)

Three Cheese Mac & Cheese, Crunchy Onions, Tomatoes & Chipotle Dressing
(VeO)

Banging Smoky BBQ Baked Beans, Cornbread (gFo)

Purple Cabbage & Apple Coleslaw (VeO) (gf)

Charred Corn on The Cob with Jaelpeno and Biquinho Pepper Salsa (Vegan) (gf)

Cajun Spiced Wedges, Sour Cream, Spring Onion & Onion Seeds (VeO) (gf)



Plated Meals

Fish & Meat Examples

Starters

- Ham Hock Terrine, Picalilli, Treacle Bread (gfo)
Sticky BBQ & Honey Pulled Pork Bao Bun, Salsa
Spanish Ham Croquettes with Pico De Gallo Salsa
Gin Cured Salmon, Cucumber & Orange Salad, Horseradish Cream (gf)
Smoked Mackerel Pate, Cucumber & Dill, Pickled Fennel, Lemon Creme Friache, Bread (gfo)
Thai Style Fishcakes, Asian Salad, Coconut & Sweet Chilli Dressing, Lime Leaf Salsa
Asian Style Duck Croquettes, Cucumber Salad, Hoisin Dip
Filled Arancini, Red Pepper Sauce, Balsamic & Pine Nuts
Lamb Polpette with Five Spice & Dukkah, Red Pepper Sauce, Feta & Mint (n) (gfo)

Mains

- Pan Fried Seabass with Thai Style Lemongrass, Coconut Milk and Lime Leaf Sauce,
Prawns, Vegetables and Rice Noodles (gf)
Or
Beurre Blanc Sauce, Gnocchi, Tempura Samphire, Salsa Verde, Pine Nuts
Pan Fried Cod, Mixed Seafood, Saffron, Chilli, White Wine and Fennel Bouillabaise,
Cavlo Nero, Crusty Bread (gfo)
Spinach and Prawn Tortellini, Tomato Bisque Sauce, Seafood and Samphire
Slow Braised Blade of Beef or *Lamb Shank with Pancetta, Mushroom & Red Wine Sauce,
Dauphinoise Potatoes & Sauteed Vegetables (gf)
Pulled Lamb Shoulder Bon Bon, Tagine Sauce, Lamb Fat Bombay Potatoes,
Fig Syrup, Dukkah & Pomegranates
Slow Cooked Pork Belly with Confit Tomatoes, Potatoes Bravas.
Red Pepper Sauce, Chorizo Jam & Salsa (gf)
Or With
Dauphinoise Potatoes, Celeriac Puree, Pulled Pork & Apple Bon Bon,
Cider Sauce & Crackling (gf)
Confit Duck Leg, Sticky Braised Shallots, Red Wine Sauce, Celeriac & Apple Gratin (gf)
Duck Breast, Duck leg Croquettes, Celeriac Dauphinoise, Fig & Raspberry Puree,
Duck Sauce, Hazelnuts

(n) Contains Nuts (gf) Gluten Free (gfo) Gluten Free Option Available

For Desserts See Sweet Things Menu



Plated Meals

Vegetarian / Vegan Examples



Starters

Goats Cheese Mousse, Heritage Beetroot, Orange & Honey Dressing, Walnut Bread (gFo)

Feta & Sundried Tomato Terrine, Rosemary Focaccia Bread, Greek Salad (gFo)

Salt Baked Beets, Beetroot Hummus, Avocado & Lime Leaf Salsa (Vegan) (gf)

Spanakopita, Herby Greek Salad and Honey Dressing (VeO)

Spanish Cheese Croquettes, Pico De Gallo Salsa

Artichoke Thai Style Fish-less Cakes, Asian Salad, Coconut & Sweet Chilli Dressing,
Lime Leaf Salsa (Vegan)

Mains

Thai Style Vegetable Curry with Lemongrass, Coconut Milk and Lime Leaf Sauce,
Vegetables and Rice Noodles (Vegan) (gf)

Sundried Tomato Arancini, Red Pepper Sauce, Pesto & Pine Nuts (Vegan)
Or with Wild Mushroom Cream Sauce & Walnuts (VeO)

Spinach and Mushroom Tortellini, Basil & Hazelnut Pesto, White Wine & Shallots, Oyster
Mushroom and Purple Sprouting Broccoli (Vegan)

Pan Fried Potato Gnocchi or Beetroot Gnocchi with
Beurre Blanc Sauce, Sautéed Greens, Salsa Verde, Pine Nuts

or

Butternut Squash, Goats Cheese, Spinach, Rosemary & Walnuts (n)

Apple & Lentil Nut Roast with Dauphinoise, Pickled Fennel,
Butternut Squash Puree, Cider Sauce

Beetroot Wellington, Mushroom & Chestnut Puree, Dauphinoise, Honey Roast Veg

Moroccan Spiced Butternut Squash & Chickpea Tagine, Preserved Lemon, Feta & Almonds,
Cous Cous and Flatbreads (Vegan) (gFo)

Patak Tofu with Sweet & Spicy Cashews (Vegan) (n)

Aubergine & Lentil Moussaka with Almond Milk Bachelard,
Sautéed Greens & Focaccia (Vegan) (n)

Oyster Mushroom Ramen, Loaded Veggies, Chilli Oil and Tea Stained Egg (Vegan) (gf)

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