

Feasting Menus





Middle Eastern Style Feasting Sharing Mains

Slow Cooked Lamb Shoulder, Pomegranate Molasses Dipping Juices
Harissa, Garlic, Herb & Preserved Lemon Roasted Chicken Thighs (gf)
Spiced Chickpea and Carrot Tagine (Vegan)
And / Or
Roasted Cauliflower and Celeriac with Harissa,
Date Syrup and Dukkah (Vegan) (n) (gf)
Roasted Aubergine with Tahini, Garlic, Lemon and Chermoula

Served with Loaded Vegetable Herby Cous Cous and Flatbreads (gfo)

Pick Five of the Following Sides

Garlic Yoghurt with Feta, Roast Beetroot, Dill, Honey & Pistachios (v) (n) (gf)

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

Harissa and Honey Carrots, Labneh, Honey and Chilli, Dukkah (v) (gf)
Hummus with Rosemary Oil (Vegan) (gf)

Black Lime & Sesame Seed Focaccia with Baba Ganoush and Date Balsamic
Whipped Feta, Roasted Vegetables and Honey (v) (gf)
Sautéed Greens with Olive, Caper and Mint (Vegan)
Beetroot, Za'atar, Yoghurt, Honey and Dill (Vegan)

Suggested Desserts

Baked Ricotta Cheesecake, Orange Blossom, Honey & Fruit (v)

Loaded Pavlovas, Fresh Fruit, Rose Petals & Caramelised Pistachios (v) (n)

Chocolate, Orange and Cardamon Brownies (VeO)

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



Feasting Menu

Traditional Roast Dinner



Sharing Mains

Roast Beef / Lamb Leg / Rolled Pork Belly Joint / Roast Chicken with Rosemary, Garlic and Herby Marinade

Vegan Nut Roast Alternative

Served with Roast Potatoes and Gravy, Selection of Condiments

Pick Five of the following

Roast Carrots and Parsnips, Cumin, Herbs and Honey

Creamy Mashed Potatoes

Sauteed Buttery Greens and Cabbage

Braised Red Cabbage

Yorkshire Puddings

Herby Sausage Meat Stuffing

Cauliflower Cheese



Suggested Desserts

Sticky Toffee Pudding, Salted Caramel Sauce, Honeycomb and Ice Cream

Meringues, Fresh Fruit, Cream and Pimms Syrup

Seasonal Fruit Crumble and Custard

Feasting tables - Italian Inspired Sharing Mains



Porchetta Stuffed with Garlic & Herbs,
Italian Meatballs
Served on a Parmesan Polenta Sauce
and / or

Tuscan Bean Cassoulet with Courgettes, Chilli, Rosemary & Saffron,
Roast Cauliflower or Celery with Fig Syrup
(Vegan)

Then Pick Five of the following

- Tomato and Herby Crouton Panzanella Salad (Vegan)
- Nudja, Saffron & Parmesan Arancini / Sun Dried Tomato & Pesto Arancini (Vegan)
- Red Onion, Olive & Rosemary Focaccia, Balsamic & Olive Oil (Vegan)
- Pasta with Basil Oil, Roasted Peppers, Parmesan, Spinach & Toasted Sunflower Seeds (VeO) (gfo)
- Marinated Olives, Artichokes and Sundried Tomatoes (Vegan)
- Pan Fried Gnocchi with Herby Tomato, White Wine & Saffron Sauce (v)

Suggested Desserts

- Pistachio or Classic Tiramisu, Chambord Raspberries (v) (n)
- Grilled Peach, Smoked Orange, Amaretti Biscuit & Mascarpone (v) (gfo) (n)