

Feasting Menus



Feasting / family Sharing Middle Eastern



Starters

Selection of Canapes

or

Plated Starter of Choice

or

Sharing Starter of Barbari Breads,
Hummus, Baba Ganoush, Dips, Falafels (v)

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

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 Black 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 / Family Sharing Traditional Roast Dinner

Starter

Grazing Canapes
or
Plated Starter of Choice
or
Sharing Starter “Mini Ploughmans”
Bread, Cheese, Ham Hock, Chutney & Pickles



Sharing Mains

Roast Beef / Lamb Leg / Rolled Pork Belly Joint / Roast Chicken with
Rosemary, Garlic and Herby Marinade
or
Veggie Wellington / 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
Sautéed 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 / Family Sharing Mediterranean Inspired

Starters

Selection of Canapes

Or

Plated Starter of Choice

Or

Focaccia, Cured Meats, Olives, Pickles and Cheese

Antipasti Grazing Boards

Sharing Mains

Porchetta Stuffed with Garlic & Herbs

Italian Meatballs in Tomato Sauce

Served on Parmesan Polenta Sauce

or

Lamb Kleftiko and Marinated Chicken Thighs or Skewers

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, Mozzarella, Basil Herby Crouton Caprese Salad

Feta and Watermelon Greek Salad

Nudja, Saffron & Parmesan Arancini / Sun Dried Tomato & Pesto Arancini (Vegan)

Red Onion, Olive & Rosemary Focaccia, Hummus, Balsamic & Olive Oil (Vegan)

Pasta with Basil Oil, Roasted Peppers, Parmesan,
Spinach & Toasted Sunflower Seeds (VeO) (gfo)

Croquette Selection

Iberico Ham & Chorizo / Mozzarella / Blue Cheese & Stilton / Squid Ink

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)

