
Plated
Meals

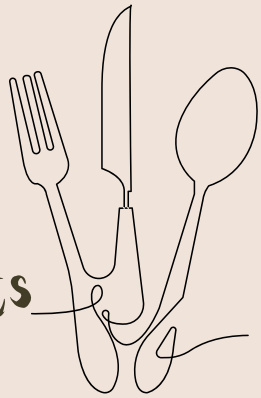
Plated Meals Menu

Our menus celebrate the finest British produce, sourced from local growers, farmers and artisan suppliers wherever possible. To help envision how your meal might come together, we have shared two sample plated collections below - one designed for smaller, intimate gatherings of uo to 40 guests, and a second built for larger events of up to 150.

Please view these options as a guide rather than a fixed list. Because we try to cook with the seasons, our dishes naturally evolve throughout the year and we are always delighted to tailor courses to suit your event and dietary preferences.

Local Suppliers Used
Lamb & Beef - Tori and Bens - Melbourne
Lamb - Croots Farm Shop - Duffield
Beef - Barry Fitch - Little Eaton
Grumpy Farmer Goats Cheese - Wirksworth
Hartington Blue Cheese - Hartington Dovedale
Seasonal Vegetables - Hannah Fields Community Garden - Littleover
Mickleover Honey
Free Range Eggs - Watergo Farm - Mickleover
Foraged Ingredients - Cherrypicklecatering and Peak Forager

Sample Plated Meals
For Intimate Gatherings up to 40 guests



Sample Starters (Max Choice of Three)

Wild Garlic Orzotto, Pickled Mushrooms, Ricotta and Burnt Honey Fritters (Veggie)

Asian Style Duck Leg Croquettes, Plum and Hoisin Sauce, Crispy Kale, Pickled Radish & Berries (gfo)

Cola Glazed Pressed Beef Shin & Bone Marrow, Parmesan Polenta, Smoked Mushroom Ketchup, Confit Tomatoes (gf)

Tuna or Seabream Ceviche, Mango, Avocado and Passionfruit Tigers Milk

Thai Style Fishcakes, Sesame Slaw Salad, Lime, Coriander and Peanut Dressing (Vegan version available)

Haggis Bon Bons, Root Veg Salad, Mustard Veloute, Marmalade (Vegan version available)

Sample Mains – (Max Choice of Two)

Pressed Lamb Shoulder, Lamb Fat Saffron Potatoes, Tagine Sauce, Braised Fennel
Fermented Wild Garlic & Coriander, Raisins (gf)

Classic Beef Wellington with Mushroom Duxelles, Spinach and Mustard in Puff Pastry Parcel,
Beetroot and Mushroom Puree,
Dauphinoise Potatoes, Seasonal Veg

Char Siu Pork Belly, Cauliflower and Miso Puree, Oyster Mushrooms, Pickled Shallots,
Hispi Cabbage with Crispy Pork Skin and Sesame Crumb
(Vegan Lions mane version available)

Charred Greens, White Bean & Preserved Lemon Spinach Agnolotti, Lemon Cream Sauce,
Cavolo Nero and Hazelnut Crumb (VeO)

Squid Ink Seafood Risotto, King Prawns, Seaweed Tapioca Crackers, Seasonal Greens (gf)

Seared Venison Haunch with Elderberry and Red Wine Sauce, Venison Ragu,
Celeriac Fondant, Chestnut Puree, Seasonal Greens (gf) ***(Sept - Jan)***

Sample Desserts (Max Choice of Three)

Elderflower & Lemon / Gooseberry 'Garden' Posset, Madeleines with Magnolia Syrup
Raspberry Sorbet, Chocolate Soil, Edible Flowers (VeO) (v) (gfo) ***(Spring / Summer)***

Tiramisu with Dandelion, Chocolate Mousse, Caramelised Hazelnuts (v) (n)

Creme Brûlée, Lavender Shortbread Biscuit (v) (gfo)

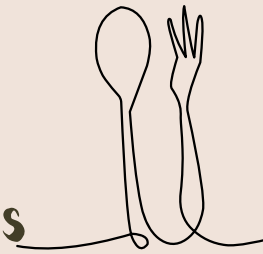
Rich Chocolate Fondant, Salted Caramel Sauce, Popcorn Ice Cream,
Chestnut and Hazelnut Nougat, Seasonal Berries (v)

Almond and White Chocolate Panna Cotta with Honeycomb, Amaretto Cherries and Bakewell Fudge (gf)

Baked Chocolate Ganache, Plum, Ginger and Chilli Syrup, Creme Fraiche and Spiced Seeds (v) (gf)

(gf) Gluten free (gfo) Gluten free option available (v) Vegetarian (VeO) Vegan option available (n) Nuts

Sample Plated Meals
For Grand Celebrations Up to 150 guests



Sample Starters (Max Choice of two)

Asian Style Duck Leg Croquettes, Plum and Hoisin Sauce,
Crispy Kale, Pickled Radish and Berries

Ham Hock Terrine, Wild Garlic Sauce, Pickles, Chutney, Rye & Honey Bread (gfo)

Haggis Bon Bons, Root Veg Salad, Mustard Veloute, Marmalade (Vegan Version available)

Gin Cured Trout, Horseradish Lemon Cream, Salad and Pickled Cucumber

Thai Style Fishcakes, Sesame Slaw Salad, Lime,
Coriander and Peanut Dressing (Vegan version available)

Whipped Brie, Root Veg, Rye Bread Croutons, Hot Honey (Veggie)

Sample Mains (Max Choice of two)

Slow Cooked Pork Belly, Pig cheek Bon Bon, Fondant Potato, Cider Sauce,
Caramelised Squash Puree, Apple Gel

Pressed Lamb Shoulder, Lamb Fat Saffron Potatoes, Tagine Sauce, Braised Fennel
Fermented Wild Garlic & Coriander, Raisins (gf)

Slow Cooked Derbyshire Braised Blade of Beef, Beetroot and Mushroom / Celeriac Puree
Dauphinoise Potato, Red Wine Gravy, Seasonal Veg

Marinated Chicken Supreme, Creamed Leeks, Savoury Brioche Pudding,
Wild Garlic, Root Veg and Chicken Sauce (gf)

Pan Fried Seabass, Gnocchi, White Wine Cream Sauce, Wild Garlic Oil,
Popcorn Cockles & Sauteed Greens

Saffron and Sun-dried Tomato Arancini, Confit Tomato Sauce, Sauteed Greens, Wild Garlic Oil (VeO)

Saag Aloo Shortcrust Pie, Lentil Dahl, Coconut Yoghurt, Raita & Pickles (Vegan)

Sample Desserts (Max choice of two)

Burnt Basque Cheesecake, Italian Meringue, Fruit Puree (v) (gfo)

Sticky Toffee Pudding, Salted Caramel Sauce, Ice Cream, Honeycomb (VeO)

Seasonal Fruit Clafoutis, Ice Cream, Amaretti Biscuit (v) (n)

Chocolate Torte, Raspberries, Chantilly Cream (v)

Tiramisu with Dandelion, Chocolate Mousse, Caramelised Hazelnuts (v) (n)

Mini Pavlova, Creme Patisserie and Sesaonal Fruit (v) (gfo)

(gf) Gluten free (gfo) Gluten free option available (v) Vegetarian (VeO) Vegan option available (n) Nuts