

CORPORATE CATERING



THE DUCKHOUSE PANTRY BESPOKE CATERING

HELLO@THEDUCKHOUSEPANTRY.CO.UK

01661-829111

OUR MENU

At The Duckhouse Pantry Bespoke Catering we understand that the success of any corporate event lies not only in the agenda but also in the quality and experience of the catering service provided. With our unwavering commitment to excellence, we offer a comprehensive range of catering solutions tailored specifically to meet the unique needs of your corporate gathering.

Why Choose us?

1. **Exceptional Culinary Experience:** Our team of talented chefs' crafts delectable menus featuring a fusion of flavours and culinary expertise that will delight even the most discerning palates.
2. **Customised Menus:** We believe that every event is unique, which is why we work closely with you to create customised menus that perfectly align with your event theme, dietary preferences, and budget.
3. **Impeccable Service:** From the initial consultation to the final clean-up, our dedicated staff ensures a seamless and stress-free catering experience, allowing you to focus on what matters most – your event.
4. **Flexibility and Reliability:** Whether you're hosting a board meeting, corporate gala, or conference, we provide flexible catering solutions designed to accommodate events of any size and scale, all while maintaining the highest standards of quality and professionalism.
5. **Attention to Detail:** We understand that success lies in the details. That's why we pay meticulous attention to every aspect of your event, from presentation and professionalism to timing and execution, to ensure a flawless catering experience from start to finish.

Our Services:

Breakfast, Brunch and Lunch Buffets

Plated Dinners and Banquets

Cocktail Receptions and Networking Events

Office Meetings and Corporate Training Sessions

Product Launches and Grand Openings

Let's Elevate Your Corporate Event!

Whether you're planning an intimate board luncheon or a large-scale corporate extravaganza, The Duckhouse Pantry is here to exceed your expectations and elevate your event to new heights. Contact us today to schedule a consultation and discover how we can make your next corporate gathering an unforgettable culinary experience!

All prices listed ex VAT. VAT is charged at 20%

BREAKFAST

Freshly Baked Pastries Minimum 10

Croissant with Jam Preserve // Pain au Chocolat // Almond Croissant £2

Danish Pastry Selection; *Vanilla Custard Crown, Raspberry and Strawberry Crown, Cinnamon Swirl and Maple Pecan Plaits* £2.50

Granola Muffin // Blueberry Muffin // Chocolate Chip Muffin // Banana Chip Muffin // Banana and Toffee Muffin // White Chocolate and Raspberry Muffin // Lemon and Poppy Seed Muffin // Cinnamon Cruffin £2.50

Ham and Cheese Croissant £2.80

Spiced Tomato, Smoked Cheese, and Bacon Puff £2.80

Continental Breakfast Minimum 6

British Cheese and Meat Platter £5.50 per

Avocado, Chilli and Feta Sour Dough Toast £3.95

Exotic Fruit Pot with Flavoured Yogurt £3

Smoked Salmon and Cream Cheese Bagel £3.50

Tomato, Cucumber, Avocado and Emmental Bagel (v) £2.85

Bacon, Tomato and Egg Muffin £2.85

Tomato, Basil and Egg Muffin (v) £2.85

English Crumpet with Ham and Charred Tomato £3

BREAKFAST *Continued*

Cooked Breakfast Kitchen Facility Required

Full English Breakfast *Cumberland Sausage, Bacon, Mushroom, Eggs your way, Baked Beans, Black Pudding and Toast* £15.95

Eggs Benedict *Poached Eggs, Butchers Ham, Hollandaise Sauce on a toasted English Muffin* £11.95

Eggs Royale *Poached Eggs, Scottish Smoked Salmon, Hollandaise Sauce on a toasted English Muffin* £12.95

Eggs Florentine *Poached Eggs, Spinach, Hollandaise Sauce on a toasted English Muffin* £10.95

Scrambled Eggs with Scottish Smoked Salmon £12.95

Avocado, Poached Eggs, Toasted Seeds, and Pomegranate Molasses £8.95

Potato, Broccoli, and Bacon Frittata (serves 8) £18.95

Huevos Rancheros *Vegetarian Alternative Available* £10.95

Breakfast Sandwiches £4.50 per Sandwich Mobile Oven or Hot Box Delivery

Home Cured Bacon

Cumberland Sausage

Free Range Fried Egg

Vegetarian Sausage // Vegan Bacon

Served on a Floured Bap or Stottie

Drinks

Mobile Espresso Coffee Machine *Serving Bruce and Luke's Espresso Coffee Bean* £7.50 per person

Lattes, Flat Whites, Cappuccinos, Americano (Staff Required, Unlimited Coffee)

Action Airpot Coffee Flask // Ringtons Herbal Tea Selection £3.25 per person / £4.50 with Biscuit

Fresh Bottled Juices // Flavoured Water // Bottled Water // Smoothies POA

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Lunches

Sandwiches *Minimum 4 People*

Classic Sandwich Selection *One Round of White and Brown Sliced Bread Sandwiches per person with a daily selection of fillings. £5.95 per person*

Sandwich Deli Assortment *One and a Half Rounds Assortment Wraps, Mini Rolls and Sliced Bread served with a daily selection of fillings. £7.50 per person*

Classic Savoury Snack Tray *One and a half rounds of Sandwiches with a daily selection of fillings. Served with a Crisps, Savoury item and Sweet Treat. £9.95 per person*

Hot Roast Stottie *Hot Roast Stottie served with roast potatoes and gravy. £11.95 per person*

Pork, Beef, Turkey, Vegetarian/Vegan

Savoury Platters *Minimum 10*

Apple and Sage Sausage Roll £3 each

Black Pudding, Apple, and Sage Sausage Roll £3.50 each

Runny Pork Scotch Egg £3.50 each

Pork Pies £3 each

Mini Pies *Chicken and Mushroom // Steak and Ale // Sweet Potato, Spinach and Chickpea (ve)*

Bacon, Smoked Cheese, and Spiced Tomato Puff Pastry £3 each

Quiche Selection *Bacon and Gruyere Cheese // Tomato, Basil and Olive // Goats Cheese and Red Onion Marmalade // Spinach, Feta and Mushroom £2.50 each*

Charcuterie and Cheese Platter *Selection of British Meats and Cheeses sourced from around the UK served with Artisan Crackers and Breads. £7 per person*

Lunches *Continued*

The Pantry Finger Buffet Menu *Minimum 6 People*

Finger Buffet 1 £13.25 per person

One and a Half Rounds of Finger Sandwiches *Daily Filling Selection*

Sundried Tomato, Gruyere and Olive Tartlet

Farmhouse Pate with Caramelised Onion Marmalade on Toasted Sour Dough

Wild Mushroom Pate on Toasted Sour Dough

Chicken Tikka Skewer with Minted Yogurt

Mini Vegetable Samosas with Mango Chutney

Crudities with Hummus and Guacamole

Tart Au Citron with Raspberry // Chocolate Dipped Strawberries

Finger Buffet 2 £18.25 per person

Two and a Half Round of Sandwiches, Wraps and Mini Rolls *Premium Daily Fillings*

Mini Apple and Sage Sausage Roll // Pate De Campagne with Onion Marmalade and Fresh Fig
// Mini Yorkshire Pudding with Seared Beef and Horseradish Cream // Coriander and Mango
Marinated Chicken Skewer

Roasted Balsamic Tomato Palmier with Basil Pesto (v) // Tomato and Olive Tapenade with
Crushed Tomatoes (v) // Whipped Feta, Beetroot and Walnut Crostini (v) // Mini Tomato and
Mozzarella Pizza

Smoked Salmon Mousse with Dill and Lemon Blini // Tempura Prawn with Sweet Chilli Jam

Crudities with Hummus and Guacamole (ve)

Tart Au Citron with Raspberry // Chocolate Dipped Strawberries // Triple Chocolate Brownie

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Lunches *Continued*

Finger Buffet 3 £23.50 per person

Two and a Half Rounds of Sandwiches, Wraps and Mini Rolls *Premium Daily Fillings*

Asian Bao Bun *Korean Chicken // Teriyaki // Pulled Jackfruit*

Steak and Bearnaise Profiterole // Apple and Sage Sausage Roll // Prosciutto, Feta, Olive and Rocket Crostini // Duck Gyoza with Chilli Soy Dipping Sauce // Spiced Aromatic Chicken Kebab // Coronation Chicken Mini Nan with Mango Chutney and Coriander

Roasted Balsamic Tomato Palmier with Basil Pesto (v) // Tomato and Olive Tapenade with Crushed Tomatoes (v) // Whipped feta, Beetroot and Walnut Crostini (v)

Smoked Salmon Mousse with Dill and Lemon Blini // Garlic Chilli Prawn Skewer

Crudities with Hummus and Guacamole (ve)

Profiterole with Pistachio Cream and White Chocolate Ganache // Mini Raspberry Bakewell Tarts // Churros with Melted Chocolate Pot

Soup and Sandwich Combo £9.50 per person - Minimum 10 People

Seasonal Soup with Freshly Prepared Sandwich

Seasonal Soup with Freshly Prepared Roll and Savoury Item

Seasonal Soup with Freshly Prepared Sandwiches, Savoury Item and Sweet Dessert

Daily Sandwich Fillings

Classic Fillings *Ham and Coleslaw // Egg Mayonnaise and Cress // Cheese Savoury // Ham and Pease Pudding // Chicken Salad, Falafel, Rose Harissa, and Hummus // Coronation Chickpea // Caprese // Beetroot and Cream Cheese*

Premium Fillings *Coronation Chicken // Beef, Fig Jam and Rocket // Smoked Salmon and Cream Cheese // Prawn Marie Rose // Duck and Hoisin Sauce // Bacon, Lettuce and Tomato // Mushroom, Emmental and Dijon // Brie and Cranberry*

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Lunches

Poke Salad and Flatbread Boxes

Chicken Katsu, Sticky Rice, Pickled Ginger, Asian Salad £9.95

Satay Pork Vermicelli Rice Noodle Salad £9.95

Tandoori Chicken Skewer, Roasted Vegetable Tabouleh Salad, Mint Yogurt Dip £9.95

Salmon Fillet, Quinoa, Rocket, Dill and Lemon Salad £11.95

Olive and Tomato Marinated Chicken Breast, Greek Salad £9.95

Bocconcini, Basil, Olive and Sun-Dried Tomato Pasta Salad with Spinach (v) £8.95

Roast Sweet Potato, Beetroot and Red Onion Salad with Miso Dressing (ve) £8.95

Beetroot, Feta and Toasted Seed Salad (v) £8.95

Quinoa, feta, pea and mint salad with lemon and chilli (ve) £8.95

Tandoori Chicken Flatbread, Hummus, Chickpeas, Pickled Red Onion, Rocket £9.95

Prosciutto and Fig Flatbread, Balsamic glaze and feta crumb, Rocket £9.95

Feta, Cherry Tomato, Lemon Tahini Flatbread (v) £8.95

Falafel, Cucumber and Tomato Salsa, Tahini, Pomegranate Molasses and Rocket (ve) £8.95

Grazing Board

Geordie Ploughman's Picnic – *Apple and Sage Sausage Roll, Pork Pie, 2 Local Cheeses, Artisan Crackers, Chutney, Grapes, Cooked Ham and Pickle Roll* £12.95

Fish Platter *Smoked Salmon, Prawn Marie Rose, Smoked Kipper Pate, Pickled Cucumber, Green Salad, Avocado and Sour Dough Bread with Dill Butter* £14.95

Vegetarian Platter *Tomato Salsa Bruschetta with Torn Mozzarella, Falafel balls with sweet tomato chutney, Olives, Mixed Grilled Vegetables, Hummus selection and Pitta Breads* £11.95

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Hot Fork Buffet Lunches

Hot Fork Buffet

2 Meat Mains and 1 Vegetarian, 3 Salads, 2 Desserts £24.95 per person

3 Meat Mains and 1 Vegetarian, 4 Salads, 3 Desserts £29.95 per person

Meat Dishes

Stuffed Chicken Breast wrapped in Prosciutto, Olive Tapenade and Buffalo Mozzarella

Chicken Shawarma with Nan Wrap

Marbella Chicken with Dates, Capers and Olives

Creamy Honey Mustard Chicken

Coriander, Lime and Mango Chutney Skewer with Nan Wrap

Braised Lamb Boulangère

Spiced Rose Harissa Leg of Lamb with Roasted Potatoes (£2.50 supplement)

Moroccan Lamb Tagine with Almonds and Pomegranates

Seasoned Rump of Lamb with Salsa Verde (£2.50 supplement)

Lamb Koftas with Mint Yogurt and Onion Salsa

French Daube of Beef

Grilled Asian Beef Sesame Skewer

Beef Bourguignon

Beef Cheek and Bean Ragu

Beef and Mushroom Stroganoff

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Hot Fork Buffet Lunches *Continued*

Fish Dishes

Teriyaki Salmon with Pak Choi and Rice Noodles

Bacon wrapped Monk fish (£3 Supplement)

Ultimate Fish Pie (£2.50 supplement)

Red Thai Prawn Coconut Curry

Spanish Garlic, Chilli and Coriander Prawn Skewer

Beer Battered Fish Tacos, Mango and Coriander Salsa and Chipotle Mayonnaise

Cod with Tomato and Chorizo Sauce

Posh Fish and Chips with Malt Vinegar Salt Seasoning

Prawn and Scallop Burger (£3 supplement)

Moroccan Tuna Kebab with Mixed Grains (£3 supplement)

Halibut with caper beurre blanc and crushed jersey royals (£3.50 supplement)

Hot Fork Buffet Lunches *Continued*

Vegetarian

Stuffed Courgette with preserved lemons, pine nuts and feta

Stuffed Butternut Squash with Quinoa, Tomatoes and Olives

Asian Vegetable Thai Green Curry

Lentil, Beetroot and Butternut Squash Wellington, Kale Pesto

Onion flower with Tarka Dahl

Confit Tomato and Smoked Aubergine Tart

Sweet Potato and Chickpea Curry

Moroccan Chickpea and Apricot Tagine

Pea and Halloumi Fritter

Roasted Aubergine with Spiced Couscous and Chilli Tomato Salsa, Lemon Yogurt Drizzle

Wild Mushroom Stroganoff with Parsley infused Wild Rice

DIY Vegetarian Taco (Mix of Bowls)

Vegetarian Pad Thai

French Onion Gruyere Jacket Potato

Hot Fork Buffet Lunches *Continued*

Salads

Confit Heirloom Tomatoes with Lemon Basil Oil

Seared Asparagus spears, balsamic and aged parmesan

Spiced Roasted Broccoli and Courgettes with Lemon Goats Cheese Drizzle

Lemon, Parsley, and Cashew Nut Cauliflower Rice

Pan Roasted New Potatoes with Mint and Spring Onions (Option with Chorizo)

Roasted Tender stem broccoli with stilton and almonds

Roasted Peppers and Pomegranate Molasses

Baked Rice with Pomegranates and Olive Salsa

Mixed Leaf Lettuce, Grated Apple, and Spiced Beetroot with Feta Cheese

Truffled Infused Hasselback Potatoes with Rosemary and Garlic

Roasted Aubergine with black garlic, almonds, and dill

Asian Slaw

Ultimate Coleslaw with Apple and Radicchios

French Style New Potato Salad

Cold Fork Buffet Lunches

Cold Fork

2 Meat Mains and 1 Vegetarian, 3 Salads, 2 Desserts £24.95 per person

3 Meat Mains and 1 Vegetarian, 4 Salads, 3 Desserts £29.95 per person

Meat Dishes

Clove and Honey Infused Roast Ham Joint

Bone in Wiltshire Ham Joint, Orange Marmalade and Cloves

Charcuterie Board of British Meats

Coronation Chicken Breast with Rocket

Chicken Breast stuffed with Mozzarella, Spiced Tomato and Basil

Hariyali Green Chicken Skewer

Harissa Chicken Noodle Lettuce Cup

Roast Sirloin of Beef with Rosemary and Garlic (£2.50 Supplement)

Fillet of Beef, Whipped Horseradish Cream Fraiche (£4 supplement)

Rare Beef Skewer with Chimichurri

Thai Crispy beef Salad Bao Bun

Carpaccio of Beef, Rocket and Parmesan (£4 supplement)

Peking duck salad cup, hoi-sin dressing

Pork Pie with Piccalilli Chutney

Cold Fork Buffet Lunches *Continued*

Fish Dishes

Salmon En Croute, Mustard Dill Sauce (£3 Supplement)

Roasted Salmon Fillet with Pecorino & Pesto Crust

Whole Dressed Poached Salmon with Watercress and Chive Mayonnaise (£3 supplement)

Asian Cured Salmon with Pickled Cucumber (£3 Supplement)

Vodka, Dill and Beetroot Gravadlax (£3 Supplement)

Thai Prawn Skewer with Crispy Noodles

Seared Sesame Tuna Steak with Dark Soy Sauce and Chilli Dip (£3 Supplement)

Mixed Seafood Platter (MARKET PRICE)

Lobster Thermador (MARKET PRICE)

Smoked Haddock and Watercress Quiche

Vegetarian Dishes

Slow Roasted Tomato and Smoked Aubergine Tart

Stilton and Leek Tart

Fig and Goats Cheese Tart

Broadbean Scotch Egg

Stuffed Pepper with Wild Rice, Fresh Herbs and Confit Tomato

Roasted Vegetable Tortilla

Courgette, Chickpea and Herb Pancakes

Potato Slab Pie with Salsa Verde

Smoked Aubergine & Yoghurt Vol-au-Vent

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Cold Fork Buffet Lunches *Continued*

Salads

Smacked Cucumber Salad with Sumac Onions and Radishes

Roast Potatoes with Green Sauce and Tahini

Grilled Hispi Cabbage with Coriander, Garlic, Chilli and Lime Oil

Roasted Cauliflower and Burnt Aubergine with Tomato Salsa

Tomato, Rhubarb and Elderflower Salad

Roasted Aubergine with Curried Yogurt and Pomegranate

Roast Sweet Potato with Pickled Red Onion, Coriander and Goats Cheese

Lime and Poppy Seed Slaw with Curry Leaf Oil

Heirloom Tomato Salad, Basil, Torn Burrata and Olives

Spiced Chickpea Salad with Pickled Orange and Halloumi

Asian Slaw with Peanuts

Couscous with Grilled Cherry Tomatoes and Fresh Herbs

Tomato and Pomegranate Salad

Butternut Squash with Ginger Tomatoes and Lime Yoghurt

Roasted Butternut Squash and Red Onion with Tahini and Za'atar

Cold and Hot Fork Buffet Desserts

Desserts *Served with Double Cream*

Salted Caramel Chocolate Tart

Tart Au Citron with Raspberries

New York Baked Cheesecake

Pommes Tart Tatin

Boozy Profiteroles with Dark Chocolate Ganache and Honeycomb

Bread and Butter Pudding

Raspberry and Pistachio Tart

Triple Chocolate Brownie with Salted Caramel

Tiramisu

Boozy Fruit Jelly Trifle

Strawberry Crème Patisserie Tart

Crème Brulee with Shortbread Biscuit

Apple and Blackberry Pie

Apple and Mixed Berry Crumble

Pavlova with White Chocolate Cream and Berries

Paris-Brest

Continental Cheeseboard with Artisan Crackers and Homemade Chutneys (£6.50 Supplement p/p)

Afternoon Tea

Mad Hatters Afternoon Tea £25 per person

Smoked Salmon and Cream Cheese with Dill Sauce, Creamy Coronation Chicken, Egg and
Cress (v), Cheese Savoury (v)

Apple and Sage Sausage Roll, Cheese and Chive Scones, Quiche Lorraine

Fruit Scone with Clotted Cream and Preserved Jam

Chocolate and Hazelnut Cake, Raspberry and Pistachio Bakewell Galette

Lemon and Raspberry Posset with Shortbread Biscuit

Macaroon

Hats Off Afternoon Tea £17.50 per person

Smoked Salmon and Cream Cheese with Dill Sauce, Creamy Coronation Chicken, Egg and
Cress (v), Cheese Savoury (v)

Apple and Sage Sausage Roll

Quiche Lorraine

Strawberry Tart with Crème Patisserie, Raspberry Trifle

Victoria Sponge Tower with Strawberry Jam and Cream

Plain Buttermilk Scone with Clotted Cream and Preserved Jam

Afternoon Tea

Classic Afternoon Tea £14 per head

Creamy Coronation Chicken, Egg and Cress (v), Cheese Savoury (v)

Quiche Lorraine

Strawberry Tart with Crème Patisserie

Victoria Sponge Tower with Strawberry Jam and Cream

Plain Buttermilk Scone with Clotted Cream and Preserved Jam

Afternoon Tea

A Taste of British Afternoon Tea £42.50 per head

Amuse Bouche

Old English Summer Soup

Savoury

Apple, Sage Pork Sausage Roll

Cheshire Cheese and English Garden Herb Quiche

Goats Cheese Cheesecake with Red Onion Marmalade

Rosemary, Parsnip and Parmesan Loaf Cake, Pesto Cream

Sandwich

Coronation Chicken, Raisin, and Nigella

Severn and Wye Smoked Salmon, Nori and Lemon Cream Cheese

Wiltshire Cured Ham and Celeriac Remoulade

Cacklebean Egg Mayonnaise and Cress

Scones and Cakes

Plain and Fruit Buttermilk Scone

Raspberry Jam Preserve and Cornish Clotted Cream

Mokatines

Pastries

Strawberries and Cream

Blood Orange and Chocolate Tart

Pistachio Macaron

A La Carte Sample Menus

Elevate your corporate events with our meticulously crafted selection of dishes, designed to impress even the most discerning palates. With our flexible and customisable options, you have the freedom to curate a dining experience that perfectly suits your event, whether it's a board meeting, conference luncheon, or corporate gala. From exquisite appetisers to indulgent main courses and delightful desserts, each item on our sample menu is expertly prepared using the finest locally sourced ingredients, promising a culinary journey that delights the senses. Discover the art of bespoke fine dining with our Corporate A La Carte Menu, where every dish tells a story of sophistication and culinary excellence.

Example Gala Dinner Menu

Artisan Basket of Freshly Baked Breads

Trio of Butter – Bacon, Chive and Truffle

Starter

Salad of Autumn Vegetables with Goats Curd and Cobnut (v)

Caramelised Jerusalem Artichoke Soup with Burnt Pear and Walnut (v)

Venison Carpaccio

Chicken Caesar Croquette with Watercress Puree and Parmesan

Salad of Duck Breast with Orange with Pine Kernels and Dandelion

Crab salad with Grapefruit and Ginger

Main Course

Sous Vide Venison Loin with Juniper, Potato rosti and Charred Clementine

Saddle of Lamb Belle Epoque

Sous Vide of Beef, Beef Cheek Croquette, Pressed Potato, Heritage Carrot and Mushroom Puree

Roast Beef Silverside, Barbecue Suet Pie, Watercress and Charred Cabbage

Fillet of Sea bass with Coriander and Vanilla Sauce

Butternut Squash, Lentil and Beetroot Wellington, Pressed Potato, Heritage Carrot and Crispy Kale (ve)

Dessert

Champagne-Poached Peach, Champagne Cheesecake

Tonka Ganache

Chilled Chocolate Fondant with Salted Butter Caramel Sauce

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Canapes and Bowl Food

Our Corporate Canapé and Bowl Food Menu, where innovation meets elegance to elevate your corporate gatherings to new heights. Impress your guests with a tantalising array of bite-sized delights and flavourful bowl food creations, meticulously crafted by our skilled culinary team. Perfect for networking events, cocktail receptions, or office celebrations, our menu offers a diverse selection of gourmet canapés and hearty bowl dishes, each bursting with bold flavours and artistic presentation. Whether you're hosting a small meeting or a grand-scale conference, our flexible catering options ensure that every guest experience's culinary excellence.

Canapes Priced per canape.

Sea

Smoked Salmon Mousse with Dill and Lemon £3

Salmon Tartare with Dill, Lemon and Capers £3.50

Tempura Cod Taco, Mango Salsa, Chipotle Mayonnaise £3

Seared Tuna with Wasabi and Pickled Ginger £3.50

Scallop with English Cured Salami and Balsamic Strawberries £4

Thai Fish Cake with Coriander and Sweet Chilli Dip £3

Smoked Haddock Fish Cake £3

Tempura Prawn with Chilli Dip £3

Gambas al Pil Pil Skewer £3.25

Crayfish and Crab Brioche Bite £3.25

Crab Meat with Rouille £3.50

Crab, lemon. Tarragon mayo tartlet £3.50

Fillet of Beef, Lobster Tail and Garlic Parsley Butter £5.50

Canapes and Bowl Food *Continued*

Land

Glazed Belly Pork, Apple, Vanilla Puree, Pickled Carrots, Cucumber and Toasted Hazelnut £3

Crispy Peking Duck slice, plum sauce £3

Sticky Teriyaki Chicken, Spring Onion, Coriander Chilli Salsa £2.85

Lamb Belly Fritter with Sauce Paloise £3.25

Filo Straw Coronation Chicken, Mango Chutney £3

Pate de Campagne with Fig and Onion Marmalade £2.85

Harissa Lamb Kofta Bites with Chipotle Mayonnaise £2.85

Beef Cheek Croquette with Smoked Sauce £3

Mini Yorkshire Pudding with Fillet Beef, Horseradish and Fig Jam £2.85

Fillet beef, fondant potato, bearnaise sauce £4.50

Nduja Bon Bon, Spiced Tomato Salsa £3.50

Venison Bolognese Croquette with Spiced Tomato Chutney £3.50

Mini Steak and Ale Pies, Creamed Potato £3

Mini Chicken and Mushroom Pie, Creamed Potato £3

Mini Cottage Pie £2.85

Lemongrass and Tamarind Chicken Roll £3

Lamb Cutlet with chimichurri £4.50

Iberico Ham, Whipped Goats Cheese, Melon, Parmesan Tuile £3.50

Steak and Frites, Bearnaise Sauce £4.50

Canapes and Bowl Food *Continued*

Garden

Whipped Goats Cheese and Parmesan Basket, Fig Jam (v) £2.50

Mini Red Onion Marmalade Tarts with Blue Cheese, Pickled Walnut and Pear (v) £2.50

Arancini with Crispy Sage and Spiced Tomato Chutney (V) £3

Crushed Tomato and Olive Tapenade Crostini (ve) £2.50

Crispy Shallot in tempura batter, mango chutney and coriander salsa (ve) £2.85

Peas, broad beans, vegan feta, spicy seed salad on a garlic croute (ve) £2.50

Asparagus Fritters with Aioli (v) £2.50

Tempura Aubergine, Honey, Thyme Salt £3

Pea and Watercress Vol-au-vent (v) £2.25

Olive Tapenade Palmier with Balsamic Confit Tomato (v) £2.25

Le gruyere and sun-dried tomato beignet with spiced tomato chutney £3

Crispy Root Vegetable Peelings with Curried Salt (v) £2.25

Tajin Cauliflower Bites (ve) £2.25

Mozzarella Panko Sticks with Spicy Tomato Dip (v) £2.25

Tempura Halloumi with Nori Tartare and Minted Peas £3

Canapes and Bowl Food *Continued*

Sweet

Tart au Citron with Raspberry £2.50

Triple Chocolate Brownie with Salted Caramel £.50

Dipped Strawberry £2.25

Pistachio and Raspberry Tart £2.50

White Chocolate Ganache Profiterole with Crushed Honeycomb £2.50

Mini Fruit Macaroon £2.50

Crème Patisserie Cup with Berries £2.50

Mini Banoffee Bailey Tarts £2.50

Snickers Choc Tops (Frozen Ice Cream Cone) £3

Crème Brulee Shortcrust Cup £3

Meringue with Mixed Berries and Cream £2.25

Chocolate Coated Marshmallow £2

Millionaire Shortbread £2.25

Canapes and Bowl Food *Continued*

Cold Bowl Food *£11 per bowl (**Supplementary Charge)*

Land

Thai Beef – Fillet Beef, Asian Slaw, Crispy Rice Noodles, Asian Dipping Sauce **

Duck Bao Bun – Hoisin, Green Onions

Korean Chicken Bao Bun – Sticky Gochujang Sauce, Green Onions

Lakes Beef Carpaccio – Wild Garlic Salsa Verde, Old Winchester Shaving, Rocket, Aged Balsamic **

Peri-Peri Chicken – Spiced Slaw, Mediterranean Potatoes, Rocket

Iberico Ham – Manchego Cheese, Rocket, Lemon Olive Oil

Venison Tartare – Red Cabbage and Maple Slaw, Hazelnuts, Juniper Salt **

Chicken Caesar Croquette - Pancetta, Watercress Salad, Parmigiano Reggiano Dressing

Smoked Duck Salad - Pickled Blackberries, Goats Curd, Pecans, Mizuna

Sea

Hot Smoked Salmon – Soft Herbs, Shaved Fennel, Confit Potatoes, Apple Vinaigrette

Crab and Lobster Cocktail - Bloody Mary Espuma, Gem Lettuce, Dill **

Crab - Heritage Tomatoes, Aged Parmesan and Baby Basil

Seared Tuna Niçoise – Jersey Royals, French Beans, Tapenade, Quail Egg, Confit Vinaigrette **

Beetroot & Gin Cured Salmon – Pickled Beetroot, Caviar Crème Fraiche, Sour Dough Crisp

Scallop Ceviche – Granny Smith Apple & Celeriac Remoulade, Watercress, Fennel and Pork Crackling **

Sea Trout Ceviche – Truffle Mayo, Pickled Cucumber, BBQ Sweetcorn, Coriander

Siracha King Prawns – Mango Salsa, Coriander, Pomegranate

Canapes and Bowl Food *Continued*

Garden

Garden Salad – Charred Asparagus, Pea Shoots, Broad Beans, Soft Poached Quail Egg, Chipotle Hollandaise

Smoked Burrata – Grilled Peach, Basil, Heritage Tomato, White Balsamic

Baba Ghanoush – Chickpea & Spelt Tabbouleh, Minted Labneh, Grilled Flatbread

Beetroot & Goat's Curd Terrine - Savoury Granola, Rocket Pesto, Pickled Red Onions

Wild Mushroom Parfait - Pickled Chanterelles, Toasted Brioche, Quince Jelly

Grilled & Marinated Courgettes – Smoked Goats Curd, Burnt Tomatoes, Puffed Cumin Quinoa

Shitake Bao Bun – *Spiced Cucumber, Crispy Shallots*

Goats Cheese – *Candied Beetroot, Goats Cheese, Shallot Tart, Rocket, Aged Balsamic*

Cauliflower Textures – *Cumin Spiced Cauliflower, Pomegranate, Parsley, Pickled Red Onions, Burnt Feta*

Roasted Butternut Squash – *Ancient Grains, Pomegranate, Halloumi, Parsley*

Grilled Halloumi – *Burnt Orange, Fig, Watercress, Blackberry Dressing*

Canapes and Bowl Food *Continued*

Hot Bowl Food £11 per bowl (**Supplementary Charge)

Land

Teriyaki Beef – *Beef Skewer, Sesame Rice Salad*

Chicken Curry – *Chicken Tikka, Coriander Rice (gf)*

Hereford Price Rib Burger – *Smoked Bacon, Aged Comte, Duckhouse Relish (gf)*

Pulled Pork Slider – *Barbeque sauce, slaw (gf)*

Grilled Lamb Kebab – *Toasted Cumin Yogurt, cumin red onion (gf)*

Chilli Con Carne – *Wild Rice, Guacamole, Tomato Salsa, Coriander*

Beef Stroganoff – *Wild Rice, Parsley*

Lamb Cutlet – *Chimichurri, French New Potato Salad*

Crispy Chicken Burger – *Slaw, Smoked Applewood Cheese, Barbeque Sauce*

Duck Breast – *Cider Jus, Prunes, Creamed Potato, Green Beans*

Steak Pie – *Steak & Wild Mushroom Pie, Creamed Potato, Green Beans*

Chicken Pie – *Chicken, Tarragon & Wild Mushroom Pie, Creamed Potato, Green Beans*

Shawarma – *Chicken/Beef/Belly Pork, Fermented Chilli's, Toum, Lettuce*

Bao Bun - *Duck/Korean Chicken/Pork Belly, Asian Slaw, Wasabi Mayonnaise*

Canapes and Bowl Food *Continued*

Sea

Pollock & Chips – *Tartar sauce, Garlic Samphire (gf)*

Salt & Pepper Chilli Squid – *Thai Dipping Sauce (gf)*

Teriyaki Glazed Salmon – *Pak Choi, Noodles, Coriander (gf)*

Scallop Burger – *Scallop & Prawn Burger, Lettuce Gem, Chilli Mayonnaise, Toasted Brioche (gf)***

Cod – *Olive, Capers, Spinach, Tomato Lentils, Toasted Hazelnuts (gf)*

Moroccan Tuna Kebab – *Spiced Tuna, Mixed Grains, Wild Rice (gf)***

Tempura Cod – *Katsu Sauce, Sticky Rice, Pickled Cucumber and Ginger Salsa (gf)*

Tempura Prawn Taco – *Chipotle Mayonnaise, Mango Lime Salsa, Lettuce Gem (gf)*

Ultimate Fish Pie – *Prawn, Smoked Haddock, Cod, Scallop (gf)***

Garden

Shitake Bao Bun – *Spiced Cucumber, Crispy Shallots, Asian Slaw (ve)*

Fried Paneer – *Courgette and Pepper Sambal Masala, Lime Coconut Yogurt (ve, gf)*

Sweet Potato Burger – *Aubergine, Sweet Potato, Guacamole Burger, Toasted Brioche (ve)*

Gnocchi – *Wild Garlic Pesto (seasonal), Green Beans (v)*

Ramen – *Gyoza, Shitake Mushroom, Chilli, Coriander (ve)*

Beignet – *Le Gruyere & Sun-dried Tomato beignet, Spiced Tomato and Roasted Vegetables*

Tempura Battered Halloumi – *Nori Tartar, Minted Peas, Triple Cooked Chips*

Mediterranean Vegetable Tart – *Garden Salad, Balsamic Glaze*

Spicy Tarka Dhal – *Honey Roasted Aubergine, Crispy Onions*

Risotto – *Wild Mushroom, Aged Parmesan, Rocket*

All prices listed ex VAT. VAT is charged at 20%

Canapes and Bowl Food *Continued*

Dessert

'Eton Mess' Brown Sugar Meringue – *Wild Strawberries, Vanilla & Honey Cream*

Hot Chocolate Fondant – *White Chocolate & Lime Parfait, Lime Sherbet*

Exotic Fruit Salad – *Brandy Snap Basket, Vanilla Bean Crème Fraiche*

Dark Chocolate Mousse – *Passionfruit Sorbet, Macadamia Praline*

Apple & Rhubarb Crumble – *Roasted Cinnamon Ice Cream*

Sticky Toffee Pudding – *Salted Caramel and Banana Ice Cream*

Chocolate Hazelnut Cone – *Dark Chocolate Ganache, Banana Crisp, Banana Custard*

The Flowerpot – *Honeycomb, White Chocolate Mousse, Raspberry Caviar*

Bourbon Nectarine – *Vanilla Bean Ice Cream, Pound Cake, Bourbon, Lemon*

Bread & Butter – *Brown Butter Bourbon Sauce, Vanilla Ice Cream*

Almond Cake – *Mascarpone, Limoncello Syrup, Raspberries*

Churros – *Cinnamon, Dark Chocolate Ganache, Dulce de Leche*

Additional Services

Branded Cupcakes - £3.50 per cupcake *Minimum 10*

Whole 3 Tier Cake – From £45

3 Bay Mobile Bar Hire - £300 // 6 Bay Mobile Bar Hire - £500

Magnetic Branded Mobile Bar Signage - £150 per 3 Bay Bar

Mobile Bar Fridge - £58 per Fridge

Ice 2kg Bag - £3 per Bag

Waiting Staff - £22 per hour (Minimum 4hrs)

Cocktail Bar Staff - £26 per hour (Minimum 4hrs)

Chef Hire - £30 per hour (Minimum 4hrs)

Event Coordinating Supervisor + Pre-Event Meetings *From £750*

Cutlery Set & Crockery Hire – From 30p per Item

Glassware Hire – From 30p per item

Cup, Saucer and Teaspoon – 50p per Item

Afternoon Tea Stand Hire - £6.50 per stand

Table Hire - £20 per Table / Linen Napkin Hire - £1.20 per Napkin

Tablecloth Hire - £15 per Tablecloth

Kitchen Hire for Mobile Events – POA

All prices listed ex VAT. VAT is charged at 20%