

# FOOD & DRINK

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# OUR ETHOS

*Quality is at the heart of everything we do.  
Our chefs concentrate on sourcing only the very best for our customers wherever we may find it.*



We use only the freshest ingredients to put together, seasonal menus which draw on current eating trends.

Under our Green & Lean initiative, we promise that as well sourcing ethically and making as much as possible in-house, we also commit to providing a selection of nutritionally balanced meals.

To ensure both clients and delegates are impressed with the choice on offer, you'll notice that our chefs have included dishes to cater to a number of allergies and dietary requirements.

Please look out for the symbols below.

V - vegetarian  
GF - gluten free  
VG - vegan  
LC - low carb

## **CORNEYSIDE FARM, MATFEN BEEF & LAMB**

Corneyside Farm is situated near Matfen in Northumberland. All the animals are born on the farm, hand reared by Ian and Lynne Scott, and grass fed on naturally fertilised land which is woven with clover and herbs.

The animals receive no growth hormones or steroids, they grow at their own pace until the animals are ready to be slaughtered. After slaughter the meat is then hung on the bone in Kings Place's hanging room. The beef and lamb is then cut by our own in house butcher who has over 10 years experience of butchery.

## **SWAINSON HOUSE FARM, GOOSNARGH CHICKEN, TURKEY & DUCK**

Our chickens, turkeys and ducks come from an independent farm near Preston in Lancashire Reggie Johnson farms his poultry without the need for any antibiotics or bulk produced feed. The birds have room to roam in barns 50% larger than government regulations.

## **CHAPMANS SOUTH COAST CAUGHT FISH**

Chapmans of Sevenoaks is an independent wholesale fishmonger based in Kent supplying fresh, locally caught fish. Chapmans vans end their delivery runs at the coast where they collect local fish catches to be used for the next day's delivery.

Your delegates will be eating the freshest fish available, usually only a day since being caught.

## **PAUL RHODES BAKERY**

Having achieved three Michelin stars with Nico Ladenis, Paul Rhodes opened his bakery in 2003 emphasising on quality, using only the finest flours, salt and the best ingredients available. The bread is all hand crafted, hand decorated and baked directly on the stone base of the ovens.

# BREAKFAST

## **HEALTHY ENERGY BREAKFAST £14.50**

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and:

### **PORRIDGE / BIRCHER BAR**

Almond milk porridge, honey, maple syrup, selection of fruits, nuts and seeds / Traditional bircher muesli / Gluten free/vegan rice flake and prune 'bircher', rice milk

### **GRANOLA / MUESLI BAR**

Selection of: Strawberry muesli / Cherry and blueberry granola / Date, cacao and goji granola / American pecan crunch

### **JUICE BAR**

Freshly squeezed orange / Pink grapefruit / Cloudy apple and mint / Blood orange and pomegranate / Raspberry, kiwi and hibiscus

### **POWER SHOTS**

Carrot, spinach, apple and beetroot / Orange, apple, watermelon and lemon / Mango, cucumber and ginger

### **FRUIT SALADS**

Four melon, pineapple, toasted coconut / Orange, grapefruit, passionfruit, lime / Kiwi, grapes, English apple, pear

### **CONTINENTAL MEAT AND CHEESE BAR**

Selection of cold meats, English pickles, fresh breads / Grated and shaved seasonal vegetables, citrus dressing, dukkah crumble / English cheeses, dried fruits, selection of crackers and breads / Vegan sausage rolls with pea, mint and broad bean

## **KING'S CONTINENTAL £10.00**

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and:

Mini gourmandise selection / Mini tulip muffin selection / Fruit bowls

## **HOT BREAKFAST SANDWICHES £10.50**

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of the following breakfast sandwiches, catering for 2 rounds per person:

Smoked back bacon focaccia bap, red or brown sauce / Butcher's breakfast sausage in a torpedo roll, red or brown sauce / Smoked Scottish salmon, Gruyère cheese Croque-monsieur / Gluten free vintage Cheddar cheese toasties, muscatel mustard

### **ADDITIONS**

Cinnamon French toast fingers, maple syrup, vanilla cream £3.95  
Smoked haddock kedgeree balls £3.50  
Bresaola, black cherry, rocket on ficelle bread £3.50

### **REFRESHMENT BREAKS**

Add to your event any time of the day:

Traditional, herbal and fruit teas, coffee and a selection of cakes £5.00  
Traditional, herbal and fruit teas, coffee and biscuit barrel of twin packed Borders biscuits £4.25

## **TRADITIONAL ENGLISH BREAKFAST £19.50**

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Butcher's free range Suffolk pork sausage / Smoked streaky and back bacon / Baby Bury black pudding / Roasted portobello mushrooms / Scrambled free range eggs / Grilled vine plum tomatoes / Hash brown / Ham hock baked beans / Toasted English muffins and breads

## **SAINTS & SINNERS BREAKFAST £12.50**

Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice along with the following selection:

Mini back bacon focaccia rolls, red or brown sauce / Gluten free grilled wrap with smoked halibut, crème fraîche, micro watercress / Mini coconut bircher shots, zesty and sweet spiced oats, fresh mango / Chunky fresh fruit skewers, banana jam and vanilla yoghurt / Mini gourmandise selection / mini tulip muffin selection / Lively berry juice shots / Spirulina, banana, London honey smoothies / Breakfast mini sundried tomato frittata, spinach, feta



# WORKING LUNCH

*Our working lunches are easy to eat and filling, making them perfect for meetings when you need to work through lunch.*

## **CHEF'S WORKING LUNCH £24.50**

*Chef's sandwich bar of featured giant breads to cut and share, carved meats and open sandwiches:*

### **CARVING STATION**

Oak-smoked Corneyside Farm beef, piquillo peppers, fiery tomato salsa, rocket leaves, olive ciabatta / Tomato, oregano and preserved lemon marinated slow-braised Texel lamb, carrot slaw, paprika mayo, Mediterranean flatbread

### **ARTISAN SANDWICH SELECTION**

Tikka Goosnargh chicken, crunchy lettuce, raita sauce, spinach tortilla wrap / Open bagel, smoked Scottish salmon, pea shoots, capers, horseradish crème fraîche / Mexican spiced blackened corn and beans, guacamole, pepper salsa, charred bread / Grilled courgette, aubergine relish, rock chives, toasted sourdough

### **SALADS**

Green bean, toasted hazelnuts, radicchio, orange segments, muscatel mustard dressing / Farro salad, toasted seeds, mint, cucumber, parsley, preserved lemon

### **Served with:**

Lightly salted Burt's crisps / Sliced fruit platter and whole fruit display / Traditional, herbal and fruit teas and coffee

## **WORKING LUNCH £21.00**

Chef's selection of our handmade artisan sandwiches along with:

Smoked paprika Goosnargh chicken skewers, Romanesco sauce / Cheesy sweet potato and courgette bites, chimichurri / Whole fruit display, sliced seasonal and exotic fruit platter / Lightly salted Burt's crisps / Traditional, herbal and fruit teas and coffee

## **AFTERNOON TEA £18.50**

Chef's selection of finger sandwiches from the following:

Medium rare roasted Corneyside Farm beef, horseradish cream, watercress / Honey glazed ham, Dijon mustard, baby gem lettuce / Scottish smoked salmon, cream cheese, lemon, cracked black pepper / Dorset crab, crème fraîche, chive, chilli / Cucumber, cream cheese, mustard cress / Vintage Cheddar, onion chutney, shredded lettuce

### **Served with:**

Selection of plain, fruit and cheese scones made by our in-house baker, Longman butter, Cornish clotted cream, fruit preserves / Selection of sweet treat bites / Seasonal fruit tartlets, crème diplomat / Traditional, herbal and fruit teas and coffee

## **ADD SOMETHING HOT**

South Asian style fishcake, nam jim dressing  
£4.50

Rendang spiced shredded Corneyside Farm lamb croquette, hot and sour dressing  
£4.50

Sundried tomato beef sausage, caramelised onions, brioche roll  
£3.95

Pea, broad bean, goat's cheese and mint sausage roll  
£3.95

Mini salmon, spinach and Gruyère cheese wellington  
£3.95

Broccoli and blue cheese tart (GF)  
£3.95

## **ADD A SALAD**

Quinoa superfood salad, cherry tomato, roasted cauliflower, chilli, peas, edamame (GF) (V)  
£4.50

Pan-fried halloumi, green beans, toasted hazelnuts, pomegranate seeds (GF)  
£4.50

Roasted butternut squash, beluga lentils, goat's cheese, red and white chicory (GF)  
£3.50

Shaved heritage carrots, broccoli, toasted seeds, orange, wholegrain mustard dressing (GF) (V)  
£3.50



# DAY DELEGATE RATE & CATERING PACKAGES

## CLASSIC DDR PACKAGE £85.00\*

Our all-encompassing DDR package not only includes the hire of Hall One or Hall Two but it also covers a large amount of AV and staffing as well as catering and a dedicated catering area to feed your delegates.

**Arrival** - Selection of mini pastries and muffins / Fruit bowl / Teas and coffee

**Mid Morning** - Biscuit barrel of twin packed Borders biscuits / Teas and coffee

**Lunch** - Food stall menu of your choice with pudding station - please select from menu A, B, C or D

**Afternoon** - Biscuit barrel of twin packed Borders biscuits / Teas and coffee

## INDIVIDUAL ITEM UPGRADES

### Arrival

Gluten-free smoked salmon, spinach and cream cheese tart

£3.50

Back bacon baps / Butcher's sausage baps, red or brown sauce

£3.50

Chunky fruit skewers, pomegranate yoghurt

£2.50

### Mid-Morning

Cinnamon French toast soldiers, maple syrup, whipped cream

£4.00

Whole and sliced seasonal fruit, yoghurt, nuts and seeds

£3.00

Selection of giant cookies made by our in-house baker

£2.75

### Afternoon

Selection of handcrafted macarons

£4.00

Seasonal fruit tartlets, crème diplomat

£4.00

Selection of plain, fruit and cheese scones made by our

in-house baker, Cornish clotted cream, fruit preserves

£3.50

## CATERING PACKAGES

Our catering packages are available for events in the Battlebridge, Gallery Room, St Pancras, Limehouse, Wenlock and Horsfall rooms with delegate numbers between 10 and 100.

### DAYTIME CATERING PACKAGE £39.50

**Arrival** - Selection of mini pastries and muffins / Fruit / Teas and coffee

**Mid morning** - Biscuit barrel of twin packed Borders biscuits / Teas and coffee

**Lunch** - Chef's working lunch

**Afternoon** - Biscuit barrel of twin packed Borders biscuits / Teas and coffee

### EXECUTIVE CATERING PACKAGE £49.50

**Arrival** - Hot breakfast sandwiches / Pastries / Fruit / Teas and coffee

**Mid morning** - Biscuit barrel of twin packed Borders biscuits / Teas and coffee

**Lunch** - Chef's working lunch, served with an additional salad and hot item

**Afternoon** - Selection of afternoon cakes / Teas and coffee

### UPGRADE PACKAGE - £5.00

*Extra per person*

The below items are in addition to the DDR inclusions:

**Arrival** - Fresh orange juice

**Mid-Morning** - Chunky fruit skewers, pomegranate yoghurt

**Afternoon** - Selection of cakes made by our in-house baker

### UPGRADE PACKAGE - £10.00

*Extra per person*

**Arrival** - Gluten-free smoked salmon, spinach and cream cheese tart / chunky fruit skewers, pomegranate yoghurt

**Mid-Morning** - Cinnamon French toast soldiers, maple syrup, whipped cream / Selection of fruit smoothies, power shots

**Afternoon** - Selection of plain, fruit and cheese scones made by our in-house baker, Longman butter, Cornish clotted cream, fruit preserves / Selection of handcrafted macarons

*\*Minimum numbers apply - 150 for Hall Two and 250 for Hall One*

*Please note all prices exclude VAT*



# FOOD STALLS

Enjoy any one of our food stall menus as part of your DDR package. A pudding station comes in addition to all food stalls and features a selection of the items listed.

All menus are served with water, a selection of traditional, herbal and fruit teas and coffee.

## MENU A

Teriyaki style Corneyside Farm beef, Asian vegetables, sushi inspired rice, pickled cucumber (GF) / South Coast fish braised in tomato, South American spices and beans on soft corn tacos, guacamole, sour cream (GF) / Vegetarian sausages with caramelised onions pretzel buns & carrot and Chinese cabbage slaw (VG)

## MENU B

Puttanesca chicken, olives, capers and courgette noodle salad (LC) / Salmon fishcakes, lemon herb aioli, baby gem salad, croutons (GF) / Kadai paneer curry aromatic rice, poppadoms, pickles (GF) (VG)

## MENU C

Persian style braised Texel lamb, prunes, almonds, root vegetables, farro salad / Crispy salt & pepper South Coast fish, fried egg noodles, dipping sauces / Vegetarian chilli con carne, spicy brown rice, tortilla crisps, sour cream, salsa (GF) (VG)

## MENU D

Slow-cooked smoked Corneyside Farm beef brisket, peppers, onions, chipotle sauce, brioche bun, gem leaf, blackened corn, blue cheese dressing / Tandoori spiced South Coast fish, spiced vegetables, naan bread, mint yoghurt / Soy glazed tofu, Asian vegetables, sticky rice (GF) (VG)

## PUDDING

Chunky fruit skewers, pomegranate yoghurt / Assorted macarons / Mini rhubarb and custard tartlets / White chocolate and Oreo cheesecake bites

## SALAD STALL UPGRADES

Spanish smoked paprika chicken and chorizo salad, chickpeas, olives, seasonal leaves £5.00  
Korean spiced king prawns, soba noodles, chilli, heritage carrots, soya bean £5.00  
Quinoa, goat's cheese, heritage beetroot, carrot £5.00  
Roasted cauliflower, rocket, pistachio, mint, pomegranate, faro £4.50  
Seasonal leaves, croutons, sun-dried cherry tomato, shaved red onion, Nocellara olives, sherry dressing £4.50

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## LIVE CHEF ACTION STATION UPGRADES\*

Why not add a bit of theatre to your event with one of our chef station upgrades. These action stalls showcase some of our favourite food, perfect for conference catering and manned by one of our chefs.

### Corneyside Farm station:

Beef and lamb from our farm in Northumberland, hung and butchered onsite, cooked in various styles and served in a wrap with salad and sauces  
£9.50

### Green & Fortune poké station:

Spicy shoyu marinated raw South Coast fish, brown rice with toppings including, pickled vegetables, toasted seeds, chilli, spring onion and seaweed (GF)  
£8.50

### South Coast fish station:

Homemade gravadlax, smoked and pickled fish, dips, traditional salads (GF)  
£8.50

### 'Green & Lean' station, (our healthier option):

Selection of salads, protein, nuts and seeds (GF) (V)  
£7.50

\*Minimum numbers of 150, prices are additional per person



# CANAPES

Please choose a minimum of six canapés from the list below.  
Our recommendation would be two meat, two fish and two vegetarian options.  
For receptions over an hour in length, we suggest you choose more than six canapés.

## MEAT

### HOT

- Rosemary and honey marinated Texel lamb loin with Parmentier potatoes £4.00
- Roast free range Suffolk pork, apple and sage sauce, sage stuffing, crispy potato £4.00
- Braised short rib of beef burger, chipotle sauce, red cabbage slaw, brioche bun £3.50
- South American spiced confit free range Suffolk pork belly, turtle bean salsa on crispy taco £3.50
- Crispy buttermilk soaked chicken lollipop, gochujang mayo £3.00

### FISH

### HOT

- Crispy salt and pepper squid, kimchi mayo £4.00
- Mini fish dog, chilli lime mayo, crunchy gem leaves, brioche roll £4.00
- Pan fried Cajun fish, tomato salsa, polenta crisp £3.50
- South Coast day boat caught fish bon bon, zesty lemon mayo £3.00

### COLD

- Lobster & bloody mary mayo, mini brioche dog £4.00
- Beetroot and orange cured salmon, orange gel, pickled beetroot (GF) £3.50
- Miso baked South Coast fish, black rice crisp, miso sauce (GF) £3.50
- Teriyaki mackerel sushi roll, cucumber salsa (GF) £3.00

## MEAT

### COLD

- Sliced coppa, mascarpone, black cherry, brioche toast £4.00
- Confit duck, cucumber, shiso leaves rice paper roll, Korean dipping sauce (GF) £3.50
- Orange glazed chicken, coriander, blacken corn salsa, corn crisp (GF) £3.50
- Open mini Corneyside Farm steak sandwich, ciabatta toast, rocket, horseradish crème fraîche £3.50

## VEGETARIAN

### HOT

- Shitake mushroom, choy sum and ginger gyoza, ponzu dip £4.00
- Cherry tomato tarte tatin, thyme, honey goat's cheese £3.50
- Mini spanakopita, zaatar dip £3.50
- Cheesy chive beignet, tomato, chilli and ginger relish £3.00

### COLD

- Red pepper macaron, burnt Manchego cheese £4.00
- Sweet potato and tea soaked raisin 'biscuit', curried cauliflower and tofu (GF) (VG) £3.50
- Courgette roll, pea, broad bean and mint (GF) (VG) £3.50
- Stilton and rosemary shortbread, onion jam £3.00

## STANDING RECEPTION PACKAGE £35.00

Chef's choice of 3 canapés, 2 savoury bowl foods and 1 pudding bowl food.

## DESSERT CANAPES - ALL £4 EACH

- Mini lemon meringue pie
- Coconut bavarois bite, mango, toasted coconut (GF) (VG)
- Raspberry marshmallow bites
- Cardamom and cashew cookies with cacao fudge frosting (V) (GF)
- White chocolate mousse, Florentine crumb (GF)
- Layered strawberry jelly, buttermilk cream (GF)
- Mini dark chocolate and orange cheesecake
- Blueberry crème pâtissière filled buns, blueberry icing



# FINGER FOOD BUFFET

*Our finger food buffet menus offer a more substantial offering for an evening reception.  
Please select a minimum of six items.*

## MEAT

### HOT

Pulled chicken burger, melted Swiss cheese, avocado, tomato salsa, brioche bun £4.50

Plum and sesame Texel lamb, crispy vegetable spring roll £4.50

Smoked ham and Gruyère cheese croquette, tomato dip £4.00

Miso-glazed Corneyside Farm beef fillet skewer, miso mayo £4.00

Mexican-spiced free range shoulder of pork, black bean salsa, corn taco (GF) £4.00

### COLD

Smoked Corneyside Farm beef brisket, green tomato relish, rocket, crisp charcoal bread £4.50

Shredded free range chicken leg, bang bang salad rice paper roll, satay sauce (GF) £4.50

Crispy duck sandwich, mooli remoulade, beetroot relish £4.00

## FISH

### HOT

Mini salmon wellington £4.50

Haddock and pea tart £4.50

Korean BBQ spiced tempura king prawns, coriander, lime and chilli dip £4.50

Lime-buttered salmon skewer (GF) £4.00

South Coast fish and prawn gyoza, soy ginger and spring onion dip £4.00

## FISH

### COLD

Sliced coppa, mascarpone, black cherry, brioche toast £4.00

Prawn 'po boy', brioche roll, Cajun mayo, crispy lettuce £4.50

Teriyaki mackerel, cucumber, chive California roll (GF) £4.50

Poached sea trout tortilla wrap, herb crème fraîche, potato salad (GF) £4.00

## VEGETARIAN

### HOT

Chipotle mushroom, Fontina cheese and pinto bean empanadas, coriander and spring onion relish £4.50

Sundried tomato and chickpea burger, alfalfa, zesty relish (GF, V) £4.50

Spinach, ricotta and pine nut panzerotti, tomato ragout £4.50

Bean, pea, mint and feta quesadillas (GF) £4.00

Tempura cauliflower bites, hot and sour sauce £4.00

### COLD

Rose harissa butternut squash, coriander leaf salad, grilled flat bread £4.50

Shredded roasted halloumi, edamame bean, mint, pomegranate and aubergine roll (GF) £4.50

Heritage tomato, rocket, charred ciabatta £4.00

## PUDDINGS - ALL £4.50 EACH

White chocolate and cherry blondie

Chocolate torte, Jersey cream (GF)

Classic lemon tartlet, toasted meringue, crushed almonds

Vanilla custard slice

Roasted pineapple kebab, chilli and rum glaze, honey Greek yoghurt

Cardamom and plum cake, cardamom cream

Seasonal fruit skewer, orange blossom yoghurt

Orange and polenta cake bites, burnt orange, orange cream



# BOWL FOOD

Choose a minimum of three bowls for your standing reception. We recommend a choice of two savoury and one pudding bowl. For standing receptions longer than an hour we advise adding further bowls.

## MEAT

### COLD

Prime sliced Corneyside Farm beef, potato salad, watercress horseradish crème fraîche (GF) £11.50

Poached shredded chicken, coriander, crispy kale, Chinese cabbage salad, fried shallots, nam jim dressing £9.50

### HOT

Corneyside Farm select steak cut, triple cooked chips, roasted cherry tomatoes, wild mushroom, smoked béarnaise (GF) £13.00

Smoked Texel lamb rump, heritage carrot and courgette salad, golden raisin and pine-nut harissa aioli (GF) £11.50

Confit duck leg gyoza, rich broth, vermicelli noodles £11.50

Miso-glazed Corneyside Farm beef, buckwheat noodles, soya bean (GF) £9.50

Roast free range Suffolk pork belly, creamy mash, apple compote, sautéed spinach, crunchy crackling (GF) £9.50

Pan-roasted chicken, Charlotte potato gratin, baby choy, king oyster mushrooms (GF) £9.50

## FISH

### COLD

Tarragon poached lobster and tiger prawn salad, wild rice, avocado, radish, tomato, mustard leaves, lobster bisque mayo (GF) £13.00

Fried prawn banh mi, mooli, carrot, coriander, hot chilli sauce, brioche roll £11.50

## FISH

### HOT

Blackened South Coast fish, Cajun dressing, mango and avocado salsa, blue corn tortillas £11.50

Tempura South Coast fish, pea puree, triple cooked chips, sriracha mayo £11.50

Brixham crab bon bon, red pepper rémoulade, courgette spaghetti £11.50

Baked honey and mustard salmon, Lyonnaise potatoes, crunchy mustard cress (GF) £9.50

South Coast fish, squid ink risotto, poached cherry tomatoes (GF) £9.50

## VEGETARIAN

### COLD

Lebanese pumpkin hummus, grilled pitta, tabbouleh salad, toasted pistachio, dried figs (V) (GF) £11.50

Ribbon vegetable salad, crumbed goat's cheese, pumpkin seeds, muscatel dressing (GF) 9.50

### HOT

Goat's curd, aubergine, sundried tomato and green olives, feuille de brick, rocket, baby leaf spinach, balsamic dressing £11.50

Paneer and potato curry, aromatic rice, lime pickle (GF) (VG) £9.50

Homemade spinach and ricotta gnocchi, cherry tomato sauce £11.50

Sweet potato, aubergine and courgette tagine, cumin spiced butterbeans, coriander chermoula, kesra bread (GF) (VG) £9.50

Sweet potato gratin, tempura cauliflower, spicy tomato ketchup (VG) £9.50

## STANDING RECEPTION PACKAGE £35.00

Chef's choice of 3 canapés, 2 savoury bowl foods and 1 pudding bowl food.

## PUDDING

Chocolate pavé, toasted hazelnuts, nut crème £8.50

Mango and ginger cheesecake (V) £7.95

Peanut butter and amaretto parfait, bitter chocolate sauce, peanut butter brittle £7.95

Mini doughnuts, dark chocolate (V) £7.95

Chilli syrup burnt pineapple, coconut mousse, lime foam (GF) (VG) £7.95

Union Coffee espresso meringue roulade £7.95

Cinnamon poached plums, labneh, crushed pistachio (GF) £7.50

White chocolate panna cotta, raspberry, toasted almonds (GF) £7.00



# DINNER

## BATTLEBRIDGE ROOM

*Sitting on the edge of the Regent's Canal, with floor to ceiling windows overlooking the water, our Battlebridge Room is a stunning setting for a dinner with numbers starting at 100*

### **DINING PACKAGE £79.50**

*Our Battlebridge Room dining package includes room hire from 18:30-23:00hrs, a selection of artisan breads, half a bottle of water and half a bottle of wine per person, as well as tea and coffee. Please select one choice for each course.*

#### **STARTERS**

Home-cured salmon, yuzu gel, roasted baby heritage beets, micro watercress (GF)

South Coast fish ceviche, pickled pepper salsa, coriander, lime, avocado purée (GF)

Rillettes of duck, cornichons, pickled onions, brioche toast

Roast free range chicken and truffle terrine, celeriac remoulade, focaccia crisp

Compressed melon salad, heritage tomato, toasted Marcona almonds, salad leaves (GF) (V)

Persian-style aubergine, labneh yoghurt, pistachio, pomegranate (GF)

#### **MAIN COURSES**

Upon request we can create a bespoke beef or lamb main course, including seasonal ingredients and butcher's choice beef and lamb sourced from our own farm in Northumberland.

Parma ham rolled Goosnargh free range chicken breast, stuffed with spinach and pine nuts, pumpkin purée, French beans, tomato and olive ragout (GF)

Roasted duck breast, beetroot skordalia, wilted seasonal greens, duck jus (GF)

Pan-fried South Coast sea bass, Charlotte Lyonnaise potato, charred baby leeks, wilted baby spinach, caviar butter sauce (GF)

Roast salmon fillet, harissa carrot purée, roasted heritage carrot, tenderstem broccoli, herb hollandaise sauce (GF)

Harissa roasted squash, borlotti bean cassoulet, tenderstem broccoli, spiced labneh yoghurt sauce (GF) (V)

Beetroot and ricotta ravioli, heritage beetroot salad, toasted seeds, piquillo pepper salsa (V)

*\*Minimum numbers of 100*

#### **PUDDINGS**

Rhubarb and yoghurt terrine, rhubarb syrup

Classic lemon tart, mascarpone cheese, crisp lemon, verbena gel

Chocolate pavé, toasted hazelnuts, chocolate glaze, nut crème (GF)

Blackberry bavarois, vanilla cheesecake crème, caramelised white chocolate (GF)

#### **ADDITIONAL**

Artisan Cheeseboard £12.95

Hand selected hard, wash rind, blue, goat's and soft cheeses. Served with grapes, celery and apple, pear chutney, breads, Peter's Yard crisp bread.



# RECEPTION SNACKS

*Planning a drinks reception? Make sure your guests have something to nibble on with our range of reception snacks. Recommended for receptions of 30 minutes or less.*

## **CLASSIC BITES £7.95**

A selection of:

Chilli rice crackers / Burt's lightly salted crisps / Salted and roasted peanuts / Wasabi peas / Spicy broad beans / Spanish bar mix olives / Andalou mix

## **LUXURY BITES £10.00**

A selection of:

Smoked cashews and almonds / Sweet garlic with chilli / Mini poppadoms and dips / Selection of savoury popcorns / Root vegetable crisps / Zesty maroc olives / Crispbread and pesto

## **SWEET TREAT BITES £10.00**

A selection of:

Chocolate and yoghurt coated raisins / Rocky road mix / White chocolate, orange and pistachio brownie bites / Salted caramel and Brazil nut tartlets / Chocolate honeycomb bites / Jelly beans / Lemon drizzle lollipop, pink grapefruit icing

## **ICE CREAM AND SORBET STATION £5.00**

A selection of Jude's ice cream, frozen yoghurt and sorbet pots:

Vanilla / Strawberry / Mint choc chip / Ginger spice / Double chocolate / Salted caramel / Mango sorbet / Mango and passionfruit frozen yoghurt

Toppings:

Seasonal fruit / Mini marshmallows / Chocolate shavings / Honeycomb / Cookie crumble / Toasted nuts and sauces

## **RECEPTION PACKAGES**

### *Reception package*

30 minutes - £15.00  
Includes classic bites and 2 drinks per person

### *Canapé reception package*

1 hour - £30.00  
Includes 5 canapés and 3 drinks

### *Ultimate standing reception package*

1 hour and 30 minutes - £45.00  
3 canapés, 2 savoury bowl foods, 1 pudding bowl food and 3 drinks

*These packages are based on a selection of house wine, beer or soft drinks with our chef's selection of bites, canapés or bowl food.*



# WINE LIST & DRINKS

## CHAMPAGNE

|                              |         |
|------------------------------|---------|
| G.H. Mumm Cordon Rouge, NV   | £55.00  |
| Perrier-Jouët, France NV     | £75.00  |
| Bollinger Grande Année, 2007 | £95.00  |
| Dom Perignon, 2005           | £160.00 |

## SPARKLING

|                                      |        |
|--------------------------------------|--------|
| Prosecco Altane, Italy               | £30.00 |
| La Jara Organic Prosecco Brut, Italy | £39.00 |

## WHITE

|   |        |
|---|--------|
| Manzanos Verdejo, Spain                                       | £23.50 |
| Domaine Horgelus Sauvignon & Colombar, France                 | £27.50 |
| Chardonnay, Castillo de Eneriz, Spain                         | £29.50 |
| Soave, Corte del Sole, Italy                                  | £31.00 |
| Pinot Grigio La Jara, Organic, Italy                          | £33.00 |
| A.A Badenhorst Papegaii Chenin Blanc & Marsanne, South Africa | £35.00 |
| Madam Noly Saint Veran Brugandy, France                       | £55.00 |

## ROSE

|  |        |
|--|--------|
| Mon Rose De Montrose, Pays d'Oc, France 2012 | £31.50 |
|--|--------|

## RED

|   |        |
|---|--------|
| Calusari Pinot Noir, Romania                              | £23.50 |
| Crianza Castillo de Eneriz, Bodegas Manzanos, Spain       | £26.50 |
| Valcheta Malbec, Mendoza, Argentina                       | £31.00 |
| Saumur Champigny Maison Audebert & Fils Cab Franc, France | £34.00 |
| Secateurs Red, Syrah, Grenach, Cinsault, South Africa     | £36.00 |
| Smoking Loon Zinfandel, USA                               | £38.00 |
| Valpolicella Ripasso Montesanotocico Nicol Ferrari, Italy | £55.00 |

All wines and drinks listed are subject to change and availability

Please note all prices exclude VAT

## SPIRITS & BEERS

|                    |            |
|--------------------|------------|
| House spirits      | £4.00 25ml |
| Premium spirits    | £5.50 25ml |
| Bottled beers from | £4.50      |

## SOFT DRINKS

|                |       |
|----------------|-------|
| Mineral water  | £3.50 |
| Diet Coke      | £2.50 |
| Sprite         | £2.50 |
| Fanta          | £2.50 |
| San Pellegrino | £2.50 |

## DOUBLE DUTCH

|   |       |
|---|-------|
| Pomegranate & Basil, Cranberry,<br>Cucumber & Watermelon, Ginger Beer | £2.50 |
|---|-------|

## NIX & KIX

|   |       |
|---|-------|
| Peach & Vanilla, Mango & Ginger,<br>Cucumber & Mint | £2.00 |
|---|-------|

## JUICE JUGS

|  |        |
|--|--------|
| Orange juice, Apple juice, Cranberry juice,<br>Mango juice | £10.00 |
| 1 Litre  |        |

## COCKTAILS FROM £9.00, SUCH AS

**La Reserva** - Martini reserve ambrato, Double Dutch ginger beer, fresh sage, pimms, lime

**Turning Japanese** - Umeshu sake, Plymouth sloe gin, cranberry, homemade raspberry jam syrup

**Rubino Rhubarbo** - Sparkling rhubarb, gin, Martini Reserva Rubino, thyme, fresh lemon

Our resident mixologists will be happy to create bespoke or classic cocktails for your event.

## NON-ALCOHOLIC COCKTAILS FROM £5.50

### Fruit Punch

**Pom Collins** - Pomegranate, fresh lemon, elderflower cordial

