

£8.50pp+VAT (no dessert & no salads)
£14.50pp+VAT (with salads & no dessert)
£17.00+VAT (with salads & dessert)
£20.00+VAT (with 3 salads/sides, 2 desserts, proper plates & cutlery, linen napkins, & table linen)
 Traditional buffet style or Family Sharing style of service optional.
 🍌 Indicates vegetarian 🌱 Indicates Vegan

Whole Spit Roasted Pig

Served with a homemade apple sauce, cider gravy, pork & sage stuffing, crackling and soft flour rolls

For Vegetarians/Vegans (choose one option)

Smokey Mexican Black Beans with Sweet Potato & Paprika 🌱
 Lentil Bolognese Stew with Chickpeas & Kale 🌱
 Sweet Potato, Lentil & Coconut Curry 🌱

Salads/Sides

Salads

Caesar Salad with Croutons & Parmesan Shavings
 Greek Salad with Basil olive Oil Dressing
 Chick Peas Infused with Roasted Bells Peppers 🌱
 Celery, Apple, Grape & Walnut Salad
 New Potatoes with, Sour Cream & Chives
 Herbed Quinoa Carrot Salad 🌱
 Spicy Bean Salad with a fresh Chilli Dressing 🌱
 Mixed Vegetable Saffron Rice 🌱
 Cucumber & Mint Pasta Salad
 Lemon, Coriander & Minted Couscous 🌱
 Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil 🌱
 Pesto & Rocket Pasta Salad
 Buckwheat with Roasted Med Vegetables 🌱
 Mixed Leaf Green Salad with Oil & Balsamic 🌱
 Chunky Coleslaw

Hot Sides

Cumin Roasted Carrots & Red Onions
 Garden Peas with Fennel & Thyme
 Seasonal Market Vegetables & Fresh Mint
 Oven Roasted Root Vegetables 🌱
 Roasted Mediterranean Vegetables 🌱
 Braised Red Cabbage with Apple
 Three Green Vegetables (Sugar snap peas, Fine Green Beans & Fresh Garden Peas.)
 Buttery New Potatoes with Fresh Herbs
 Roasted Thyme & Garlic Baby Potatoes 🌱
 Creamy Mashed Potato

Dessert

* Indicates served warm & requirement to access to oven facility

Glazed Lemon Tart
 Banoffee Pie
 Black Forest Gateau
 Dark Choc Truffle & Salted Caramel Torte
 Mixed Red Berry Cheesecake
 Eton Mess (🌱 opt)
 Lemon Posset
 American Double Chocolate Brownie (nut free)
 Dark Chocolate Fondant*
 Sticky Toffee Pudding*
 Lemon infused Treacle Tart* with Clotted Cream

White Chocolate & Madagascan Vanilla Mousse
 Vanilla Panacotta Red Berry Pudding
 St Clements Cheesecake
 Exotic Fresh Fruit Salad 🌱
 Strawberry Fool Stack with Shortbread Biscuit
 Chocolate (& avocado) Mousse w' Raspberries & Pistachio 🌱
 Vanilla Crème Brulee
 Gluten Free Brownie
 Baileys Milk Chocolate Mousse
 Individual Passion Fruit Pavlova



Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie
(£2.00 supp)

Sharing platter – Selection of our favourite & best miniature desserts; ideal for sharing.
(£2.00 supp)

Selection of English & Continental Cheese & Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Add a cold plated appetiser - £4.00pp+VAT

Prosciutto Ham served with a baked fig compote & red amaranth

Caprese Salad; Buffalo Mozzarella, beef tomato & basil 🍷 or 🌱

Chicken Liver Parfait served with caramelised red onion marmalade

Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive) 🍷 or 🌱

Classic Chicken Caesar Salad topped with parmesan shavings

Minimum order of 80 people. Lamb roasts are also available, prices available on request.

This price includes supply of spit roast machine, uniformed chef, 3x3m gazebo in case of rain, presentation dishes, disposable napkins, disposable plates, disposable cutlery, buffet table & buffet table linen.

China Crockery & Stainless Steel Cutlery are available to hire for £1 pp.

Linen napkins are available to hire for £1pp & linen cloths at £10.00 each.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

Uniformed staff are available at £12.50 per hour, per staff member.

