

---

**Simplicity Menu @ £39.00 per person not available Friday,  
Saturday and Sundays May - September**

---

**The Price includes:-**

- 3 course sit-down meal plus coffee and luxury chocolates
- Dietary/Allergen menu option (eg; gluten free, dairy free, Lactose intolerance, nut free)
- Children's Menu Option at a reduced rate, children under 5 eat for free
- Cutlery
- Crockery
- Ovens, Fat Fryers & Urns
- Event Manager
- Waiting Staff Team
- Beverage Service Staff for your Reception drinks and through the meal up to speeches
- Full Kitchen Team (Head Chef, 2nds and Porters)
- Full laying up of the room/marquee including putting on the tables your name cards, candles, petals, cameras, etc
- This pricing structure is based on a minimum of 40 adult day guests. Please ask for a bespoke quotation for numbers below.
- A free full menu tasting. We are delighted to arrange a free pre event tasting on your chosen menu at our catering studio in Hastingwood, Essex; this gives you an opportunity to be involved in the planning from the early stages to create an original event. You get the opportunity to see and eat the full menu in its entirety and to confirm presentation, portion size, taste, ingredients and equipment that will be used on your event. The tasting is complimentary for the bride and groom (extra guests are charged at £30.00 plus VAT per person) for weddings over 60 guests – If booking a tasting the deposit is due 2 weeks after the tasting date and in the event of you not confirming your booking with us after the tasting we would charge £35.00 per person plus VAT

**All prices within the brochure are subject to VAT at the current rate**

**Allergens:-**

For Information on if any of our dishes contain the following allergens, please do not hesitate to contact us:

Celery, Cereals Containing Gluten, Crustaceans, Eggs, Nuts, Peanuts, Fish, Lupin, Milk, Molluscs, Mustard, Sesame Seeds, Soya, Sulphur Dioxide.

## **Canape Selection:-**

**3 x Canapes @ £4.75**

**4 x Canapes @ £6.30**

**5 x Canapes @ £7.95**

### **Cold Canapés**

Aperol Infused Watermelon Skewer with Cucumber & Mint Gremolata (vegan) (gf) (df)

Beetroot & Whipped Goats Cheese Blini with Chives (v)

Smoked Salmon on Wholemeal with Lemon, Chive, Pepper, Soft Cheese & Dill

Chorizo, Feta & Olive Skewer with Fresh Herbs (gf)

Avocado Chimichurri & Chilli Bruschetta (vegan) (df)

Tomato, Red Onion, Basil, Mozzarella in Balsamic & Olive Oil on Bruschetta (v)

Salmon Kebab in Parsley & Chives with a Fresh Herb Remoulade (gf) (df)

Mini Falafel topped with Houmous & Sumac (gf) (df) (vegan)

Kicking Chicken Skewer with Chilli Jam Mayo Dip (gf)

Greek Lemon Chicken Skewer with Tzatziki Dip (gf)

### **Hot Canapés**

Mini Pork Sausage with a Honey & Sesame Glaze

Caramelised Mushroom Tartlet (vegan) (df)

Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)

Avocado Stuffed Mini Jacket with Basil Oil (vegan) (gf) (df)

Piri Piri Chicken Skewer with Piri Piri Mayo Dip (gf)

Chicken Satay Skewer with Peanut Dip & Black Sesame Seeds (gf) (df)

Panko Prawn with a Lemon Mayo Dip & Hoi Sin Drizzle

Mini Mushroom Risotto finished with Chives & Parmesan (v) (gf)

Mini Mac & Cheese Pot with Crispy Onions (v)

Mini Roast Beef & Yorkshire Pudding with a Horseradish Rémoulade

Mini Cone of Cocktail Fish & Salted Chips with Lemon Mayo Dip

## **To Start**

Mozzarella, Vine Tomato, Red Onion & Basil Bruschetta, Basil Oil & Balsamic Glaze (v)  
Avocado, Roasted Aubergine, Tomato Stack, Micro Basil, Basil Oil & Balsamic (vegan) (gf) (df)  
Cantaloupe Carpaccio with Watermelon in a Lime & Mint Gremolata (vegan) (gf) (df)  
Tomato Soup with Basil Oil (Vegan) (gf) (df)  
Sweet Potato Soup, Coconut Milk & Herb Puree (vegan) (gf) (df)  
Marinated Chicken Skewers with Chermoula on Rocket Salad (gf)  
Mushroom Risotto, Shaved Parmesan, Truffle Oil & Fresh Herbs (v) (gf)  
Haloumi Slate with Chermoula & Pomegranate (v) (gf)  
Chicken Liver, Madeira & Thyme Pâté with Red Onion Confit, Pea shoots & Toasted Brioche  
Goats Cheese & Caramelised Red Onion Tart, Dressed Mixed Leaves & Balsamic Reduction (v)

*All the Hors d'oeuvre come with Fresh Breads & Butter*

## **Main Meals**

Chicken Supreme, Thyme Roasted New Potatoes, Seasoned Fine Beans and a Cream and Madeira Jus

Creamy Chicken Filo Pie, Thyme & Garlic Roast Potatoes with dishes of Carrots and Peas on the side

Pesto Chicken on Butter Mash, Roasted Vegetables and a Madeira and Balsamic Reduction

Roast Turkey, Stuffing, Sausage & Bacon Roll, Roast Potatoes and a Sauvignon & Sage Gravy served with dishes of Cauliflower Cheese and Honey Roast Carrots

Loin of Pork Stack, Stuffing, Apple, Crackling, Mustard Mash, Tender Stem Broccoli & Thyme & Cider Jus

Old Style Butchers Sausages, Chive Mash, Green Beans, Caramelised Red Onion & Craft Beer Gravy

Slow Roast Pork Belly, Apple Mash, Salted Crackling, Tenderstem Broccoli & Pressed Apple Jus

Gourmet Cheese Burger in a Brioche Bun with Pickle, Lettuce, Tomato & Onion, Basket of Chips and 'Slaw

Slow cooked Beef in Rioja, Horseradish Mash, Chimichurri & Baby Carrots

Lamb Tagine, Harissa Cous Cous, Chermoula, Minted Yoghurt & Sumac

Salmon Fillet, Herb Gremolata, Mash & Tender Stem Broccoli with a Prosecco & Dill Cream Sauce

Panko Fish Goujon's, Basket of Chunky Chips and Minted Pea Puree

Vegetable Crumble with Fine Herbs & Cheddar & Italian Cheese Crisp (v)

Stuffed Pepper, Basmati Rice, Feta, Sun-Blush Tomato, Herb & Tomato Coulis (v) (gf)

## **Dessert**

Trio of Desserts - Deconstructed Lemon Cheesecake, Berry Cream Pavlova, Chocolate Brownie & Chocolate Sauce  
Chocolate and Oreo Cheesecake, Crumbled Oreo & Popcorn

Profiteroles filled with Cream, Drizzled with a Warmed Dark Chocolate Sauce

Soft Fruit & Topsy Madeira Cake Trifle

Vanilla Pavlova, Thick Cream, Soft Fruit & Berries Cooked in Cassis (gf)

Burnt Cambridge Cream & British Summertime Berries (gf)

Tidy Eton Mess with Edible Flower (gf)

Lemon Possett with a Matcha & Hazelnut Biscotti (gf)

Apple & Cinnamon Crumble with Cinnamon Chantilly Cream

Sticky Toffee Pudding with Butterscotch Sauce

Dietary Option - Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (vegan) (gf) (df) (Egg Free)

## **Coffee, Tea, Infusions with Chocolates**

---

## Evening Food Menu Options

---

**A) Simple Finger Buffet @ £5.10 per person Includes logs, wooden boards, slates, china, cutlery & a member of staff for tending/clearing**

Selection of Freshly Prepared Mixed Sandwiches on White & Brown Bread & Mixed Wraps  
(vegan, gf & df on request)  
Sausage Rolls  
Baby Cumberland Sausages with a Dijon Mustard Dip

**B) Cheese & Pâté Counter @ £6.10 p/p Includes logs, wooden boards, slates, china, cutlery & a member of staff for tending/clearing**

Mixed Cheeses British Blue, Brie, Aged Cheddar, Fruit Cheese, Garlic Cheese, etc  
Farmhouse Pâté  
Houmous (vegan) (gf) (df)  
Fresh Figs  
Celery  
Red & White Grapes  
Savoury Crackers (Including gluten free)  
Rustic Breads  
Butter  
Onion Chutney & Branston Pickle

**C) Fish and Chips @ £6.10 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Cones of Panko Fish Goujons & Chips  
Ketchup, Tartar Sauce & Vinegar

**D) Slider Menu @ £6.10 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce  
Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)  
Midi Cones of Salted Chunky Chips (vegan) (gf) (df)

**E) Walking Munchies @ £6.10 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Crisp Back Bacon in Buttered Rolls  
Triangles of Cheese Toasties (v) (vegan, gf & df option on request)  
Midi Cones of Chunky Chips (v)  
Ketchup & Brown Sauce

**F) Bagel Station @ £7.50 per person includes staff to fill the bagels to order and collect plates/napkins**

Smoked Salmon  
Salt beef (salt beef served hot from a chaffing tin)  
Egg Mayo  
Cheddar Cheese  
American Mustard & Dill Pickles as sides  
Cones of Chunky Chips

**G) Extended Slider Menu @ £8.25 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce  
Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)  
Pulled Pork Sliders & 'Slaw  
Midi Cones of Salted Fries (vegan) (gf) (df)

**H) Turkish Street Food £9.80 p/p (Includes all food platters, napkins, Chef and Waiting Staff to serve the food)**

Lamb Shish Kebab (gf)  
Chicken Shish Kebab  
Falafel (v) (vegan) (df) (gf)  
Your choice of Chilli Sauce and a mix of shredded Iceberg, Red Cabbage and Red Onion. Served wrapped in a Tortilla with parchment and a napkin (Gluten free bread available on request)

**I) Indian Street Food @ £12.00 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Bowls of Chicken Tikka Masala & Basmati Rice (gf)  
Mushroom Bhaji (vegan) (df) (gf)  
Mini Vegetable Samosas with Tomato Chutney (vegan) (df)  
Cocktail Onion Bhajis with Mango Chutney (vegan) (gf) (df)

**J) Asian Street Food @ £12.00 p/p (Includes platters, napkins Chef and Waiting Staff to walk the food around)**

Chicken Pad Thai  
Aromatic Duck Pancakes with Hoi-Sin Sauce, Spring Onion & Cucumber  
Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)  
Chicken Satay Served on Small Wooden Paddle Skewer with Spicy Peanut Sauce (gf) (df)  
Panko Prawn with a Thai Chilli Dipping Sauce

**K) BBQ @ £14.25 per person (Includes platters, plates, cutlery, napkins Chef and Waiting Staff)**

Old Style Butchers Sausage (Including some vegan)  
4oz Beef Burger including vegetarian (gf) (df)  
Cheddar Cheese Slices (gf)  
Piri Piri Chicken & Vegetable Kebab (gf) (df)  
Piri Piri Vegetable Kebab (vegan) (gf) (df)  
Belly of Pork (gf) (df)  
Salted Cracking Shards (gf) (df)  
Apple Sauce (vegan)  
Stuffing (v)  
Fried Onions (v) (gf) (df)  
French Bread and Rolls (Gluten free bread on request)  
Butter (gf)  
Mixed Salad (vegan) (gf) (df)  
Coleslaw (gf)  
Selection of Sauces

**L) GRAZING TABLE @ £15.00 p/person plus VAT. This includes staff, boards, crates, slates, cutlery & plates plus all foliage and full garnish**

Prosciutto  
Chorizo  
Salami  
Olives  
Rustic breads  
Butter  
Cheeses: brie, camembert, cheddar and Garlic  
Chutney  
Mixed Crackers  
Mini Cheddar & Onion Tarts  
Mini Pork Pies  
Sausage Rolls  
Salted pretzels  
Small gherkins  
Breadsticks  
Houmous  
Taramasalata  
Pate  
Red Grapes  
White Grapes  
Rosemary  
Figs  
Eucalyptus