

Buffet Boards (10 pieces per board)

Meat:

British beef sliders- British beef patty, pink onions, & iceberg in brioche bun £50

Pork Board- Seasonal scotch egg, pork crackling, pig in blanket, sausage roll, pickles & dips £55

Crispy rare breed pork belly bites with toffee apple sauce £45/£70 sml/lrg

Mini chicken pies- Free range chicken, mushroom & leek full pastry pies, gravy dip £48

Chicken thighs with grilled lemon, confit garlic & thyme £55

Roast Beef Yorkies- West Country beef, Yorkshire puddings, horseradish cream £32

Salt beef & cheddar croquettes with blue cheese dip £45

Fish:

Day boat fish pie- Cheddar cheese crust, charred lemon, dill £65

Day boat fishcakes- Lemon & dill mayo, pickled cucumber £48

Devon crab sliders- Garlic & samphire mayo, tomato salsa & brioche bun £70

Mackerel & chive pate- Melba toast, caper berries & heritage candy beetroot £35

Native Oysters- with lemon, tabasco, Mignonette £55

Oyster Rockefeller- Native oysters baked on a half shell with butter sauce, spinach and breadcrumbs £65

Coquilles St. Jacques- Native scallop gratin in creamy cheese sauce £85

Vegetarian:

Wild mushroom Arancini bites- with Nantwich Cheddar cheese & shaved truffle £25/£45 sml/lrg

Mac & cheese bites- with Wild mushroom jam £25/£40 sml/lrg

Whipped Goat's cheese curd tartlets- with sumac and candied walnuts £45

Vegan:

Plant Sliders- Plant patty, cheese, pink onions, pickles, iceberg in brioche bun £55

Beetroot houmous- Seasonal vegetable dip, Heritage tomato salsa, chicory, carrots, grilled flatbread £35

Tartlets- Baked beetroot & vegan feta puff pastry tarts, mixed seeds £25

 $\textbf{Fritters-} \ \textbf{Sprouting broccoli, shallot \& walnut fritters with mint \& harissa cream topping £32}$



Sandwiches:

Sandwich boards- selection of fillings on Campa grain bloomer. We can do 2 flavours per board on request, prices are for one whole board of 10 sandwiches

Chicken & avocado £55

Pulled ham & mustard mayo £45

Smoked salmon, dill & cream cheese £55

Mature Cheddar & tomato (V) £45

Heritage egg mayo & spring onion (V) £40

Houmous & roast seasonal vegetables (VG) £40

Sides (1 bowl for 5 people as an extra)

Hot sides

Triple-cooked chips or fries (vg) £18

Dauphinoise potatoes (v) £20

Hasselback potatoes (vg) £18

Salads

Beetroot, apple & chicory (vg) £20

Heritage tomato & rocket pesto (v) £22

Heritage tomato & picked herbs, citrus dressing (vg) £24

Caesar- Gem lettuce, croutons, Caesar dressing, anchovies, parmesan £25

Desserts (10 pieces per board)

Potted chocolate cream on almond shortbread (v) £25

Chocolate covered strawberries (v) £25

Lemon posset on thyme shortbread (vg) £20

Dark chocolate & walnut brownie bites (v) £22

Sticky toffee bites (v) £22

Seasonal fruit crumbles (vg) £25



Carvery (minimum 20 people, priced per person)

All served with roast potatoes, seasonal vegetables, Yorkshire puddings & delicious gravy

Lamb- Grass fed Oxfordshire lamb shoulder and rolled belly £25

Beef- West country beef rump £23

Chicken- Somerset Hubbard chicken £21

Pork- Cider braised Dingley Dell pork belly £21

Nut roast (vg)- Chestnut, walnut & prune nut roast £17

Sides (price per person)

Truffled cauliflower cheese £5

Pigs in blankets £7

Bacon & sage stuffing £6

Night-time feast boards (10 pieces per board)

Treacle cured bacon sandwiches £40

Cumberland sausage & apple sauce buns £40

Braised beef & BBQ sliders £60

Cheese & tomato turnovers (v) £35

Whiskey & chocolate truffles £30



Drinks Packages

Wine selection: (6x bottles on ice for arrival)

Summer Selection £195

2x Vialetto, Pino Grigio
Elegant-Clean-Floral, Italy
2x Eclat de soleil, Malbec Rosé
Red berries-Pink grapefruit-Floral, France
2x Tempio, Prosecco
Fresh-Pear-Cream, Italy

Summer Premium £240

2x Featherdrop Bay, Sauvignon Blanc Green pepper-Gooseberry-Passionfruit, New Zealand 2x Whispering Angel, Provence Rosé Delicate-Herbal-Stone Fruit, France 2x Izzaro, Méditerraneé sparkling Rosé Strawberry-Delicate-Refreshing, France

Summer Super Premium £325

2x Chablis Domaine Brocard

Flinty-White Peach-Grassy

2x château Minuty rosé et Or, Provence Rosé

Zesty-Stone Fruit-Jasmine, France

2x Nyetimber Classic cuvée

Elegant Intensity-Almond-Baked Apple, England

Magnums ~a Double sized bottle helps hold the flavour and looks great

Sparkling

Mezza di Mezzacorona £76.50 Fresh Fruits-Pear-White Peach, Italy

Nyetimber Classic cuvée £132 Elegant Intensity-Almond-Baked Apple, England **Rosé**



M de Minuty Côtes de Provence rosé £75 Summer fruits-Crisp-Refreshing, France Whispering Angel Côtes de Provence rosé £89.50 Delicate-Herbal-Stone Fruit, France

Château La Mascaronne, Côtes de Provence rosé £82

Fresh-Floral-Berries, France

White

Ca'Di Mezzo Gavi £69.50 Green Almond-Citrus-Crisp, Italy Chablis Domaine Brocard £89 Flinty-White Peach-Grassy, France

Red

The Chocolate Block £99

Complex-Dark Fruits-Savoury, South Africa

Malbec, Finca La Colonia £73.50

Jammy-Complex-Spicy, Argentina

Bubbles reception ~a glass of our finest bubbles, served for arrival

Nyetimber Classic cuvée £11pp
Elegant Intensity-Almond-Baked Apple, England
Pierre de Bry Champagne £8.60pp
Tree Fruit-Nutty-Citrus, France
Tempio Prosecco £6.10pp
Fresh-Pear-Cream, Italy
Bollinger Special Cuvée Champagne £15pp
Velvet Bubbles-Brioche-Fresh Walnut, France

Beer buckets ~12 bottles of your favourite beer/Cider, on ice ready for your arrival

Peroni Nastro Azzurro £65.40 Peroni Capri £65.40 Sol £63.60 Beavertown Gamma Ray £73.80

Cocktail trees ~6 Fresh made beautiful cocktails, makes a perfect table centre piece

Pornstar Martini £70 Margarita £60 Espresso Martini £60



Spirit & 10 mixers ~A bottle for the table with 10 Fever Tree mixers of your choice, *Must be drunk responsibly*

Grey Goose Vodka £154.50 Absolut Blue Vodka £132.50 Plymouth Gin £141.50 Malfy Arancia or Rosa Gin £146.50 Tanqueray Royale Gin £147.50