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 $£ 45 / £ 70 \mathrm{sml} / \mathrm{lrg}$
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 $£ 25 / £ 45 \mathrm{sml} / \mathrm{lrg}$
Mac \& cheese bites- with Wild mushroom jam $£ 25 / £ 40 \mathrm{sml} / \mathrm{lrg}$
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 $£ 25$
Fritters- 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: ( $6 x$ bottles on ice for arrival)<br>Summer Selection $£ 195$<br>$2 x$ Vialetto, Pino Grigio<br>Elegant-Clean-Floral, Italy<br>2x Eclat de soleil, Malbec Rosé<br>Red berries-Pink grapefruit-Floral, France<br>2x Tempio, Prosecco<br>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
$2 x$ 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 $£ 11$ pp
Elegant Intensity-Almond-Baked Apple, England
Pierre de Bry Champagne $£ 8.60$ pp
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 $\sim 12$ 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 $£ 147.50$

