



Canapés

We have carefully chosen these handmade Canapés to enhance any pre-wedding breakfast or gala event. Here are just some of the Canapés we can offer, ask in the shop for our full list.

These Canapés are a great way to start a party or high-profile event. Of course, we can tailor-make to suit any needs and taste but we believe that you will find everything you will need to have a great event and make that perfect first impression.

We can supply staff to serve and clear up at an additional charge. We can either deliver or have everything available for collection on the day of your event.

Smaller Bites

Meat Canapés From £2.00

- Chicken liver parfait on toasted sourdough with red onion chutney
- Mini sweetcorn pancakes with BBQ pulled pork
- Rare Sirloin of beef with spiced beetroot and horseradish mayonnaise
- Watermelon with feta cheese and prosciutto ham
- Mini Yorkshire pudding with sirloin of beef and horseradish cream
- Mini chicken satay with peanut sauce
- Smoked chicken and mango samosa
- Confit of lamb with spiced plum sauce on potato cake
- Mini lamb kofta with tahini sauce
- Mini naan bread with chicken tikka and confit of cucumber
- Parma ham and goat's cheese pesto puff
- Honey glazed slow roasted belly of pork with chilli jam

Vegetarian Canapés From £2.00

- Baked fig with blue cheese and red amaranth
- Spiced vegetable fritter with Harissa and lime yoghurt
- Mushroom pate on sourdough with truffle dust
- Mini spinach and feta triangles with cumin and sesame
- Skewer of Bocconcini (mozzarella balls) with mini plum tomatoes and basil oil
- Goats cheese, tomato and basil bruschetta with a drizzle of balsamic
- Grape and Brie crostini

Vegan Canapés From £2.00

- Avocado and chargrilled corn on rye bread
- Sweet potato falafel with humous
- A shot of butternut squash and coconut cream soup
- Mushroom and truffle pastry puff
- Sweet potato, chilli and pomegranate cup
- Mushroom and avocado on sour dough
- Vegetable gyoza with sweet chilli and coriander sauce

Fish Canapés From £2.00

- Scallop and chorizo brochette
- Grilled red mullet on mini potato cake with spiced rouille
- Breaded butterfly king prawn with sweet chilli and coriander sauce
- Mini smoked haddock fish cake with tomato relish
- Oak smoked salmon in a blinis with cream cheese and dill
- Crab arancini with spicy mayonnaise

Having a canapé reception and want a larger bite? From £3.00 each. If choosing from our set menus, eg Cavendish plus or Biskra plus there will be an extra £1.00 charge per item.

Larger Bites

Larger Canapés From £3.00

- Beer battered fish and chips with caper mayonnaise
- Spiced lamb meatball in a shot glass with sour plum sauce
- Grilled steak and blue cheese on toasted sourdough with fried onions
- Sea bass with julienne of vegetables and rouille
- Beetroot cup of smoked salmon, egg, spinach and hollandaise sauce
- Smoked salmon and avocado on sweetcorn pancake
- Truffle and Parmesan arancini with truffle mayonnaise
- Parma ham, asparagus and blue cheese mini tart
- Mini sweet red onion and pork sausage roll with sesame seeds
- Crab fish cake with a coconut crumb, and mango salsa
- Teriyaki chicken skewer with a sticky sauce and cucumber salad

Canapés are charged at £2.00+ per canapé. We can also supply staff to serve and clear up at an additional charge. We can either deliver or have them available for collection on the day of your event. All prices are exclusive of VAT at the current rate.





Weddings/Functions

Cavendish £45.00 PP

2 courses with coffee

Cavendish Plus £50.00 PP

Canapés on arrival x3 each
2 courses with coffee

Biskra Beach £54.00 PP

3 courses with coffee

Biskra Beach Plus £59.00 PP

Canapés on arrival x3 each
3 courses with coffee

Additional Courses £7.50 PP

e.g. cheese or fish

Starters

- Prawn and crab cocktail with a crisp salad, seafood sauce and lemon
- Traditional chicken caesar salad
- Mozzarella and basil arancini with wilted spinach, roasted garlic mayonnaise and tomato coulis
- Grilled goats cheese and pear salad with maple glazed walnuts and house dressing
- Slow roasted Duck leg with watercress salad, plum sauce and mini pancakes
- Oak smoked salmon with micro pea shoots and pea and mint dressing
- Tian of avocado and plum tomato with pesto dressing
- Gravadlax with beetroot salad, rye bread and honey mustard sauce
- Wild mushrooms on toasted sourdough with spinach and a truffle dust
- Chilled melon rose with raspberry sorbet and seasonal berries
- Pastry puff of asparagus and hollandaise with poached salmon
- Italian wedding soup (a light minestrone soup with mini meatballs)
- Roasted tomato soup with goat cheese and basil oil

Main Courses

- Chicken supreme with chestnut mushroom cream sauce, crispy bacon and roast potatoes
- Pan-fried rump of lamb with dauphinois potatoes and a piquant sauce
- Roasted corn-fed chicken with hasselback potatoes, grilled asparagus and a light jus
- Slow roasted Ribeye of beef with truffle and Parmesan parmentier potatoes and port jus
- Herb crusted loin of pork with crispy crackling, lyonnaise potatoes and an apple and cider sauce
- Homemade steak and Ale pie with scallion mash and rich gravy
- Homemade chicken and leek pie with buttered mash and gravy
- Grilled salmon with Rosti potato, wilted spinach and champagne cream sauce
- Poached sea bass fillets with roasted vegetables, crushed potato, roasted pepper and coriander butter

*All main courses are served with seasonal vegetables

Vegetarian

- Pasty puff of wild mushrooms with spinach and baby leeks on crushed potato
- Tomato Tatin with melted goat's cheese and basil dressing
- Pea and asparagus risotto with shaved Parmesan and rocket
- Large stuffed field mushroom with duxelles, cheese and spinach
- Vegetable wellington with caper and lemon sauce

Vegan Starters

- Tomato and avocado stack with balsamic glaze and rocket salad
- Sweetcorn chowder
- Vegan cheese bruschetta
- Chilled melon with an orange and ginger compote

Vegan Main Course

- Indian red lentil Dahl with homemade naan bread and chutney
- Mixed 3 bean chili with corn bread and rice
- Mushroom and spinach stack with tomato coulis
- Spinach and chickpea curry and rice
- Stuffed butternut squash filled with spicy vegetable rice
- Vegan shepherd's pie
- Vegan noodles with curried coconut sauce

Numbers under 50 adults may incur a charge for staffing and equipment. If your venue doesn't have a kitchen that's required for the menu you are choosing a kitchen equipment charge will be added.

We can also supply at an extra cost:

- Linen table cloths, Linen napkins and glasses

All prices are plus VAT.





Desserts

Here you can select from our wide selection of various desserts.

Desserts

- Mango cheesecake with passion fruit and pineapple
- Lemon meringue pie
- Warm chocolate brownie with salted caramel ice cream
- Raspberry and amaretto sponge roulade
- Strawberry meringue with vanilla cream and ginger crumb
- Traditional sherry trifle
- Chocolate pot with Bischoff and orange compote
- Lemon tart with Creme fraiche and fresh raspberries
- Banoffee cup
- Glazed vanilla Creme brûlée with seasonal fruit and shortbread
- Lemon posset with blueberries and vanilla
- Pear to Franzipan tart with vanilla cream

Assiette Desserts

Assiette Desserts £3.00PP

A selection of 3 small desserts chosen from our dessert menu (some items work better than others, please ask).

Warm Desserts

Warm Desserts

- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- Raspberry clafoutis with vanilla ice cream and amaretti biscuit crumb
- Apple crumble with Creme Anglaise
- Steam treacle sponge pudding with Creme Anglaise

Vegan Desserts

Vegan Desserts

- Chocolate torte with orange compote
- Lotus biscuit cheesecake
- Fresh fruit salad
- Apple crumble and custard

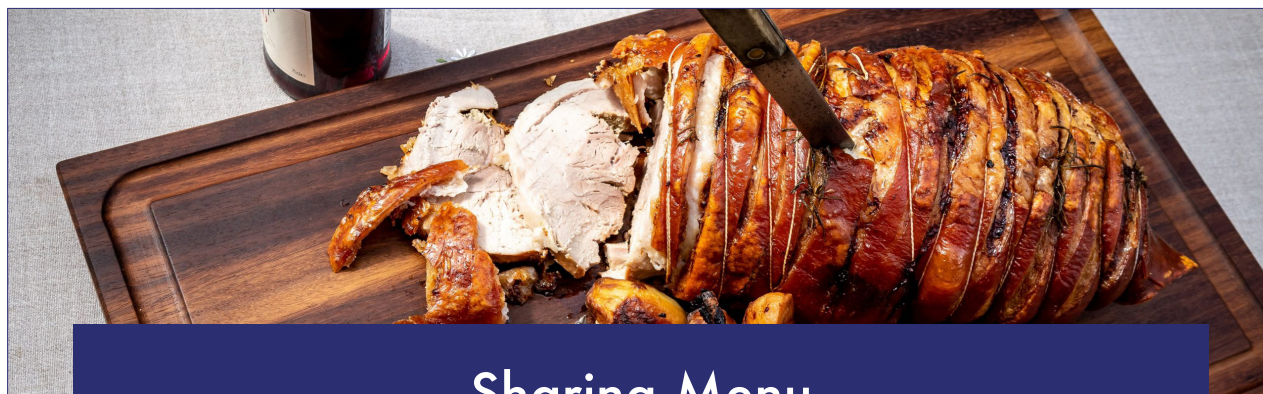
Mini Desserts

Ideal for sharing or sweet canapés.

Mini Desserts £3.50 each

- Chocolate torte with orange compote
- Lotus biscuit cheesecake
- Fresh fruit salad
- Apple crumble and custard





Sharing Menu

A fun way of serving traditional food with guest involvement. Please have a chat with us to get more information.

Sharing Platters - Starters

Fish Please ask

- Crab arancini, butterfly prawns, smoked salmon and cream cheese roulade

Vegetarian

- Mozzarella and tomato arancini, garlic flat mushrooms and avocado and baby plum tomatoes

Antipasti

- A selection of continental meats, mozzarella, marinated artichokes. Olives and sun blush tomatoes with breads and oils

Mezzo Platter

- Marinated lamb skewers, hummus, flatbreads baba ghanoush, and marinated chicken

Sharing Boards - Main Course

Roast Chicken Please ask

- Whole roast chicken and supremes with homemade pork and sage stuffing, chipolata and bacon, rich roast gravy, and a tower of Yorkshire puddings

Roast Loin of Pork

- Locally sourced Loin of Pork with homemade pork and sage stuffing, chipolata and bacon, crackling sticks, rich roast gravy, and Yorkshire pudding tower

Roast Sirloin of Beef

- A lean joint of beef with a tower of Yorkshire puddings, horseradish sauce and a rich roast gravy

Roast Lamb

- Bone and rolled leg of lamb studded with rosemary and garlic, mint sauce, tower of Yorkshire puddings and a rich roast gravy

*All served with cauliflower cheese, seasoned vegetables and goose fat roast potatoes

Sharing Platters - Desserts

Sharing Platter Desserts

- Mini chocolate tarts
- Mini choice buns
- Cheesecakes in shot glasses
- Mini Malteser chocolate brownies
- Mini lemon posset
- Mini meringue with fruit
- Shot glass of Pimm's jelly

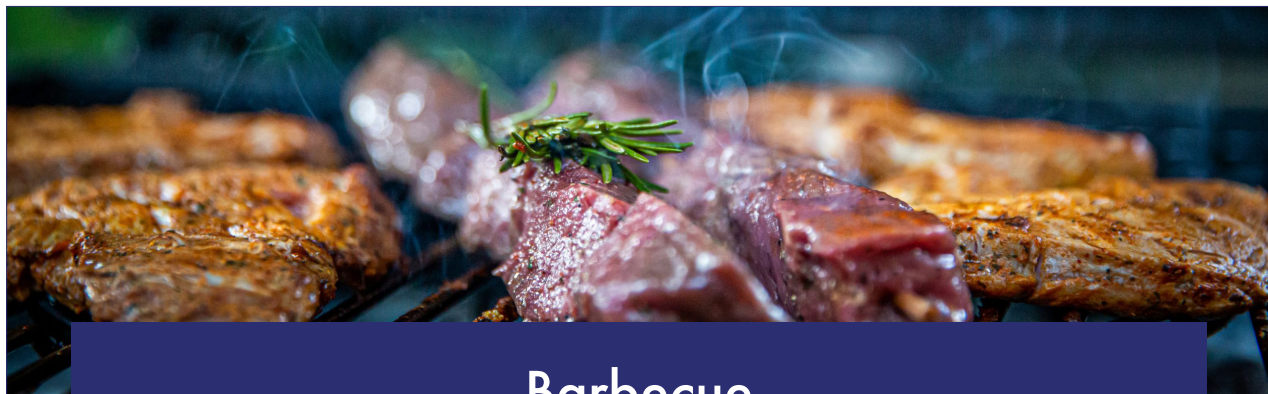
*Choose 2 options to be served on a board to share

Numbers under 60 may incur a service and hire charge.

A kitchen surcharge of £300 will be added if your venue doesn't have the necessary equipment.

All prices plus VAT.





Barbecue

Grill Menu

Meats

- Beef burger with melted cambazola
- BBQ chicken
- Peri-Peri chicken
- Lemon and herb chicken
- Chicken tikka skewers
- Chicken satay
- Kofta kebab
- Minted lamb kebab
- Pork steak marinated in cider and coarse-grain mustard

Sausage Selection

- Pork sausage with honey and mustard glaze
- Cumberland sausage ring
- Minted lamb sausage
- Hot Spanish sausage
- Pork, apple, gammon and cider
- Lamb, rosemary and cranberry
- Boerewors (South African sausage)
- Pork, leek, chilli and paprika
- Pork, red onion and sage
- Cumberland
- Plain Pork

*Gluten free sausages and burgers are available

Vegetarian

- Honey-roasted corn on the cob
- Flat mushroom with melted stilton
- Mediterranean vegetable kebabs
- Grilled halloumi with chilli and coriander
- Vegetarian sausages
- Roasted red pepper stuffed with rice, vegetables and goats cheese

Fish

- Baked whole trout with lemon, garlic and fresh herbs
- Salmon kebabs with sweet chilli sauce
- King prawn skewer with chilli and lime
- Seabass fillet cooked with Thai vegetables and roasted pepper butter in a foiled parcel

BBQ Outdoor Dining

Grill 1 £41.95

- Choose 3 meats plus a vegetarian option, 4 salads, hot new potatoes and 1 dessert.

Grill 2 £44.00

- Choose 2 meats plus 1 fish and a vegetarian option, 5 salads, hot new potatoes and 1 dessert.

Grill 3 £70.95

- Sirloin or ribeye, lobster thermidor, 4 salads, jacket potatoes and 1 dessert.

BBQ's can be served to the table on wooden paddle boards at an additional £3.30 per person. Salads will be placed on each table. Numbers under 50 adults may incur a charge for staffing and equipment. If your venue doesn't have a kitchen that's required for the menu you are choosing a kitchen equipment charge will be added.

We can also supply at an extra cost:

- Linen table cloths, Linen napkins and glasses

All prices are plus VAT.





Bowls & Salads

Our wide selection of salads are designed as an accompaniment to be enjoyed with any of our other menus.

Whilst we aim to cater for every taste and occasion our complete list of salads cannot be shown in this space. Please ask about other alternatives which you would like us to include in your choices.

If you have any specific requirements not shown here please feel free to discuss your ideas with us.

Bowl Food

Hot Chinese Style Beef

- Fried chilli crispy beef fillet with Chinese vegetables and soy
- Lime and sweet chilli

Chicken Jalfrezi

- Tender pieces of chicken in a curry tomato based sauce and rice with nann bread

Lamb Koftes

- Minced lamb with herbs and spices cooked on a skewer with lemon and coriander Cous Cous

Beef Chilli

- Medium spiced chilli con carne with potato wedges and sour cream

Chicken and Chorizo Paella

- Tender chicken and spicy chorizo sausage cooked with saffron rice and smokey paprika

Shellfish Paella

- A selection of mussels, tiger prawns and salmon cooked with smoked paprika and saffron rice

Pasta Carbonara

- Fresh pasta with smoked bacon, field mushrooms a touch of white wine and finished with cream and egg yolk

Sausage and Mash

- Mini pork and apple sausages with a rich onion gravy

BBQ pulled pork

- Slow roasted pork with "bubble and squeak" and a piquant apple sauce

Salads

Salads

- Greek Salad
- Beetroot salad
- Mixed Leaves
- Curried rice and mango salad
- Celery and apple slaw
- Nicoise salad
- Classic Caesar Salad
- Lebanese salad
- Traditional coleslaw
- Roasted vegetable salad
- Bacon, lettuce and cherry tomato salad with honey and mustard dressing
- Pasta salad with pesto and flaked salmon
- Orzo pasta with goat's cheese, roasted pepper and a tomato dressing
- Jewelled salad of pomegranate, crispy bacon, mozzarella, rocket and pomegranate dressing
- Traditional potato salad with spring onion and mayonnaise
- Rocket salad with olive oil and parmesan shavings
- Chef's salad
- Tomato and red onion with balsamic vinegar
- Watermelon and feta salad
- Asian slaw with sesame
- Quinoa with roasted asparagus, egg and capers
- Charred corn, chicken and tortilla with chipotle yoghurt dressing
- Lebanese fattoush salad

Vegetarian

Butternut Squash Risotto

- Butternut squash slow roasted and finished in a risotto with Parmesan cheese and pumpkin oil

Three Bean Chilli

- With rice and guacamole in a soft tortilla

Sweet Potato and Red Pepper Curry

- With naan bread and mango

Bowl food is a great alternative to an evening buffet or BBQ.

Cooked on-site in our large pans and served in handy size bowls. Great for all occasions.

From £9.00 plus VAT depending on numbers. Bowls and forks supplied with all orders.



Fork Buffet

Set Fork Buffet Menu

This menu is ideal for summer parties minimum 40. Vegetarian and vegan options available on request.

Menu A £40.00 PP

- Honey roasted Gammon with orange and honey
- Roast Turkey crown with juniper and thyme
- A selection of breads and flavoured butters
- Greek salad
- Orzo pasta with goats cheese, roasted peppers and sun dried tomato dressing
- Crunchy Asian slaw
- Chefs mixed salad
- Hot sea salt and rosemary potatoes

Lemon meringue pie (alternative desserts available)
Or cheese board with crackers and chutney

Menu B £43.00 PP

- Roast sirloin of beef with Horseradish cream
- Poached salmon with dill, caper and lemon hollandaise
- A selection of breads with flavoured butters

- Honey mustard and apple slaw
- Caesar salad
- Mediterranean cous cous salad
- Tomato and mozzarella with pesto and rocket leaves
- Jacket potatoes and sour cream

Vanilla Creme brûlée with strawberries and shortbread (alternative desserts available)
Or cheeseboard with crackers and chutney



Wedding Evening Food

Luxury Extras

This menu is ideal for summer parties minimum 40. Vegetarian and vegan options available on request.

Grazing Board From £55.00

Grazing boards with cheese, continental meats, cracker, chutney, and continental breads £55 per 10 people

Finger Buffet From £9.50

A traditional finger buffet

Hot Pork Baps From £9.00

Hot Pork baps with apple sauce, crackling sticks and roasted potatoes

Bowl Food From £9.00

Traditional bowl food

Sausage Rolls From £5.00

Hot sausage rolls (vegan and vegetarian available)



Finger Buffet

Finger Buffet

Fish & Seafood Selection

- Smoked Salmon and Cream Cheese Pinwheels
- King Prawn wrapped in Filo
- Mini Fish Cakes with Sweet Chilli Sauce
- Salmon Kebabs marinated in Lime and Soy
- Smoked Mackerel and Horseradish Croustades
- Breaded Fish Goujons with home made Tartar Sauce
- Prawn Skewers
- Crab and Salmon Filo Parcels

Meat Selection

- Home made Sausage Rolls
- Chicken Satay
- Mini Lamb and Mint Kebabs
- Bacon and Leek Quiche
- Ham and Mushroom Quiche
- Peking Spring Roll
- Lamb Samosa
- Scotch Eggs
- Lemongrass Chicken Skewers
- Duck and Mango Parcels
- Mini Cornish Pasties
- Chicken and Chorizo Skewers

Vegetarian Selection

- Onion and Gruyere Tartlet
- Wild Mushroom and Leek Quiche with Caramelised Onion
- Mini Cheese Scones with Brie and Grape
- Money Bags with Feta Cheese, Pesto, and sun blushed Tomatoes
- Goats Cheese and Roasted Vegetable Pasties
- Falafel in Mini Pitta Bread with Cucumber Ribbons and Mint Yoghurt
- Vegetable Samosas
- Crudities with Dips
- Feta Cheese and Spinach Filo Triangle
- Mini Veggie Pizza
- Filled Potato Skins
- Sweet Potato Money Bags
- Cheese and Onions Sweet Potato Rolls
- Stuffed Mushrooms
- Mini Cheese and Potato Pasties



We are pleased to offer a number of different buffet formats to facilitate your requirements. Whilst we aim to cater to every taste and occasion our comprehensive menus cannot all be shown in this space. A selection of items to accommodate various personal dietary needs is always available. We will also be pleased to discuss the aesthetic requirements of your function. If you have any specific requirements not shown here please feel free to discuss your ideas with us.

Our finger buffets are freshly prepared on the day of delivery.

Round of sandwiches/wraps/rolls: £3.50 plus your savoury items. Please chat with us in regard to fillings.

4 items - £9.50 per person
6 items - £12.50 per person
8 items - £14.95 per person,
Finger cakes £3.00 (please discuss options)
Cut fruit £2.50
£2.50 extra savoury items.

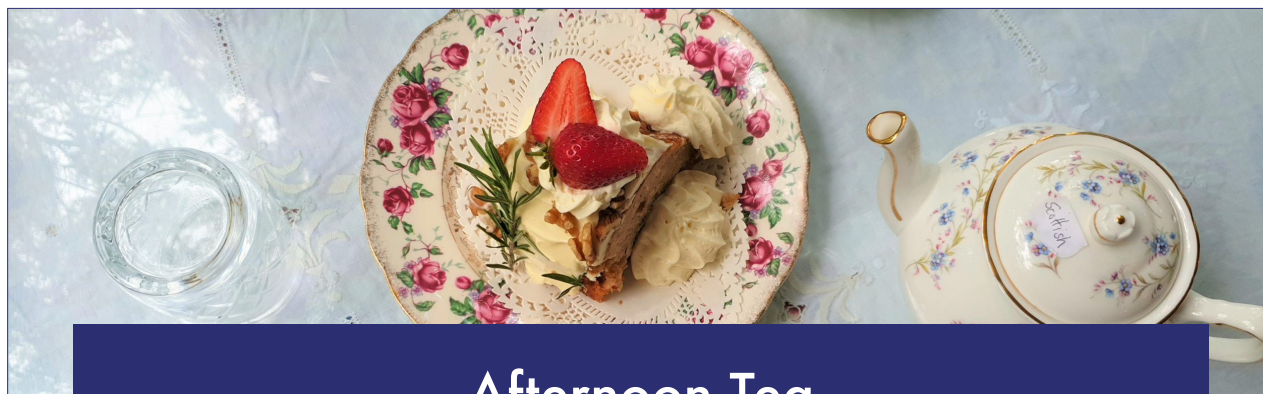
All prices are plus VAT at the current rate.

We can provide staffing (subject to availability) to assist with service, we can also provide linen table cloths and napkins at a charge.

Numbers under 20 may incur a service or delivery charge. Tea and coffee can be supplied for private events at £3.00 per person. Staffing for private events from £100.00 per team member up to 4 hours. Minimum 40 people.

All buffets delivered in disposable environmental display boxes unless real platters require (extra charge).

For corporate buffets we can also supply crisps and drinks.



Afternoon Tea

Menu A £18.00 PP

- Finger sandwiches on brown or white bread
- Smoked salmon with lemon and black pepper
- Cucumber with cream cheese
- Roast gammon with English mustard
- Scones freshly homemade with jam and clotted cream
- Chocolate Eclairs
- Fresh cream Victoria sponge

Extras:

- Teas and coffee
- Linen
- Vintage crockery
- Staffing for large parties
- All plus VAT

Menu B £28.50 PP

- Finger sandwiches on brown or white bread
- Smoked salmon with lemon and black pepper
- Cucumber with cream cheese
- Roast gammon with English mustard
- Egg and Cress
- Brie and red onion tart
- Scones freshly homemade with jam and clotted cream
- Chocolate Eclairs
- Fresh cream Victoria sponge
- Macaroons
- Fresh Strawberries

Minimum 30 people.

Allergen Disclaimer

Our menu may contain some or all of the following ingredients:

Cereals, Wheat Flour (containing gluten) Egg Fish (fish sauce) Soybeans Peanut Milk Nut (almonds, hazelnuts, cashew, seeds, etc) Celery Mustard Sulphur dioxide (preservative vegetable, dried fruit) Sesame Lupin Crustaceans (prawns, crabs, lobster, & crayfish) Mollusc (clams, mussels, oyster, squid, octopus) Oil (peanut oil, sunflower oil, sesame oil).

Allergic to food not on the list:

If you are allergic to a food that is not on the regulatory list shown above, it may not be included on the allergen information provided. If in doubt, speak to a member of staff. Please kindly inform us of any food allergies prior to ordering your food. To the best of our knowledge, our suppliers do not use GM foods.