



## FESTIVE EVENT MENU

### HUMMINGBIRD

£65 per person

6 x canapés  
4 x small plates

1 x station (additional cost of  
£110 per hour for a manned live  
station \*weather dependent)

### RED ROBIN

£85 per person

10 x canapés  
4 x small plates

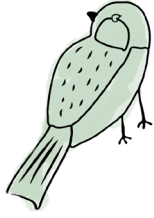
1 x station (additional cost of  
£110 per hour for a manned live  
station \*weather dependent)

### OWL'S FLIGHT

£105 per person

12 x canapés  
6 x small plates  
2 x stations (live station  
\*weather dependent)

Additional canapés  
£3.50 per item  
Additional small plates  
£6.50 per item



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## HOT CANAPES

### WELSH RAREBIT

London stout on toasted sourdough  
with tomato relish

### SPICY & FIERY CORNFLAKE COATED CHICKEN "NUGGETS"

Smoked chili mayo

### CRISPY KOREAN MARINATED PORK BELLY BITES

Sriracha BBQ dip

### SWEET SOY MARINATED TOFU BITES

Teriyaki sauce (Vg)

### WOK FRIED KING PRAWNS

Fresh chili, ginger & spring onions

### BREADED BRIE WEDGES

Cranberry sauce

### KENTISH POTATO & AGED ENGLISH CHEDDAR CROQUETTES

Red onion marmalade (V)

### FRIED, SEASONED PLANTAIN

Coconut yoghurt dip (Vg)

### PIGS IN BLANKETS

Honey and wholegrain mustard glaze

### MINI JACKET POTATO

Vegan cream cheese & chives (Vg)

### WINTER ARANCINI

Mushroom & Manchego, truffle mayo (V)

### WARM MINI QUICHE OPTIONS:

Blue cheese, walnut & honey (V)

Classic Lorraine (smoked ham & gruyere)

Four cheese & chive (V)

Vegan quiche – smoked leek & wholegrain  
mustard (Vg)

## COLD CANAPES

### THAI-INSPIRED POACHED NORTH ATLANTIC PRAWN

Rice noodle spoons

### SCOTTISH SMOKED SALMON & CREAM CHEESE

Bon bon skewer

### BRITISH SALMON TARTARE

Crispy rice cracker (aubergine as vegan option)

### PITA BREAD AND HUMMUS

Char-grilled courgette bites (vg)

### SMOKED SWEET CORN & CHIVE SAVOURY MUFFINS

Sour cream icing (V)

### SOUTH COAST SEA BASS CRUDO SPOON

Olive oil, lemon juice, fresh chili

### TOASTED SOURDOUGH BRUSCHETTA

*Your choice of the following toppings:*

Sommerset brie & winter berry chutney (V)

Ratatouille, semi-dried tomato & olives (Vg)

Confit plum tomatoes & Parma ham

Confit port onion jam & Stilton cheese (V)

## SWEET CANAPES

### CHERRY, PISTACHIO BAKEWELL TART

### MINI MINCE PIES

Brandy cream

### CHOCOLATE BROWNIE BITES

White chocolate ganache & crispy chocolate  
pearls

### COFFEE & ORANGE CAKE

### ROASTED APPLE CAKE

Earl grey cream & lemon curd



Kindly note that our dishes are prepared in a kitchen where ALLERGENS are present throughout.  
We cannot guarantee that any dishes or drinks will be free from trace ingredients.  
Please let your server know before ordering if you have any allergies or intolerances.



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## COLD SMALL PLATES

### BRITISH SALMON POKÉ BOWL

Sushi rice, edamame beans & avocado (vegan version available)

### ROAST NORFOLK TURKEY

Bacon, sage & rocket in a soft mini brioche roll

### CORNISH LOBSTER & CRAYFISH ROLL

### VEGAN SUPERFOOD BOWL

Grains, avocado, baby spinach & pickled turnip, agave syrup dressing (Vg)

### WINTER SALAD BOWL

Baked beetroot, vegan feta, mint & chili flakes, redcurrant dressing (Vg)

## HOT SMALL PLATES

### TRUFFLED BRITISH BEEF BURGER SLIDERS

### VEGAN TRUFFLED BURGER SLIDERS (VG)

### CHAR-GRILLED NORFOLK TURKEY SKEWERS

Port wine glaze and bread sauce

### MINI YORKSHIRE PUDDINGS

Slow-roasted British beef & horseradish

### LAMB KOFTA & MINT KEBAB

Mini flatbreads, yoghurt dip

### HALLOUMI, LEMON & MINT KEBAB

Mini flatbreads, yoghurt dip (V)

### PADANO CHIPS

Parmesan & truffle oil (vegan alternative available)

### ROAST POTATOES

Sage and onion seasoning, thick gravy dip

### CHICKEN KATSU CURRY

Sushi rice with pickled turnips

## FOOD STATIONS

### CHARCUTERIE

Selection of English and Continental cured meats, homemade chutneys, Cornish butter, seasonal fruits, freshly baked bread & crackers

### CHEESE

Selection of British and European cheeses, homemade chutneys, seasonal fresh & dried fruits, freshly baked bread & crackers

### MEZZE

Homemade hummus, baba ganoush, fattoush salad, selection of olives, cornichons, seasonal fruits, fresh bread & crackers

### OYSTERS

Freshly shucked oysters with lemon, mignonette & homemade sauces (live station)

### HOT BAP STATION

Choice of fillings, roast Norfolk Turkey, pulled spiced lamb or nut roast with a selection of condiments & sauces

### TACO STATION

Chicken mixote, breaded white fish & seasonal vegetables with a choice of sauces & toppings (live station)

### WAFFLE STATION

Freshly prepared waffles with a selection of toppings & sauces to finish (live station)

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