



Corporate Event Menus

Sit Down Contemporary Fine Dining Menus, Canapes, Hot Buffets, Finger and Bowl Foods
We can Create Bespoke Gourmet Menus exclusively for your Corporate Event
Crockery, Cutlery, Table Styling, Equipment Hire and Experienced Waiting Team

Why not arrange an informal meeting with us to discuss your exact requirements?
We can then offer you a tasting experience session





Canapes

Brie and Cranberry Tartlet (V)

Quails Egg Mayonnaise on Toast (V)

Parmesan Cheese Straw (V)

Refreshing Feta and Salsa Salad Spoon (V)

Carrot and Coriander Soup Shot with a Celery Stick (V)

Vegetable Samosas (V)

Sweet Chilli Squid and Tiger Prawn Spoons

Mackerel Mousse served in a Mini Tartlet

Seared Scallop with Lemon and Black Pepper

Smoked Salmon Mousse en Croute

Smoked Salmon, Rocket Sea Salt Scone

Smoked Haddock and Bacon Tart

Mini Shepherds Pies

Mini Cottage pie

Honey Glazed Cocktail Sausages with Mustard Mash

Beef Kofta Skewer served with a Coriander and Lime Yoghurt

Cajun Chicken Skewer served with Sour Cream

Honey Roast Ham and Cream Cheese Rosemary Scone

Mini Beef Steak with Mustard Dip

Hoisin Duck with Cucumber and Spring Onion

Mini Fruit Tartlets

Strawberry Dipped in Chocolate

Mini Chocolate Choux Bun

Mini Brownie Square

HOW MANY CANAPES ARE ALLOWED PER PERSON?

4 canapes per person followed by 3 course meal option

If replacing a starter 6 canapes per person followed by a 2 course meal option



Sit Down Fine Dining Menus for Corporate Events

TO START

Pan Fried Scallop, Black Pudding and Cauliflower Puree topped with Crispy Pancetta
Garden Pea and Ham Hock Risotto topped with Fresh Rocket and Fresh Parmesan Curls
Tomato Salsa Bruschetta topped with Fresh Basil and Balsamic Syrup
Cured Scottish Salmon served with Dill and Lemon Dressing and Fresh Salad
Sesame Seared Tuna served on a Carrot and Beansprout Slaw with a Soy Dressing
Roulade of Ham served with Pea Puree, Quails Egg and Potato Salad
Prawn and Crab Cocktail served with a Rich Marie Rose Sauce

FOR MAINS

Roast Rump of Beef, Yorkshire Puddings and Delicious Red Wine Jus
Seared Salmon on Sweet Chilli and Red Pepper Noodles
Ricotta & Spinach stuffed Chicken Breast Wrapped in Pancetta served with a Chablis Sauce
Slow Roast Confit of Duck served with a Fig and Blueberry Sauce
Slow Cooked Leg of Lamb served with Caramelised Shallot Puree and Chestnut Mushroom
Please choose 1 Potato dish for all your guests to enjoy
Sweet Potato and Spinach Puree, Garlic Creamed Potatoes, Crushed Mid Potatoes
Roast Potatoes, Gratin Dauphinoise, New Potatoes, Celeriac Mash

SOMETHING SWEET

Shortbread Biscuit Mille Feuille, Chantilly Cream, Fresh Raspberries & Blue Berries & Berry Coulis
Layered Pear and Ginger Custard Crumble Pot oh so Delicious!
Fine Apple Tart served with Caramel Ice Cream and Cinnamon Dust
Millionaires Cheesecake served with Vanilla Ice Cream Ball and Warm Chocolate Sauce
Trio of Desserts Chocolate Brownie, Mini Chocolate Éclair, Upside Down Ice Cream Cone
Chocolate Mousse served in a Flower Pot decorated with a Hand Crafted Biscuit Flower
Ice Cream Glory choose from: Strawberries and Cream or Banoffee Toffee, or Chocolate Fudge Cake

TEA AND COFFEE



Vegetarian Smart Menu

TO START

Mint and Rocket Humous served with Vegetable Sticks
Fresh Asparagus served with Basil and Citrus Fruit Oil
Butternut Squash Soup flavoured with Coconut Milk
Garlic Mushrooms flavoured with Zesty Lemon and Parsley
Tomato and Avocado Salad, Balsamic Dressing and Fresh Basil

FOR MAINS

Roasted Vegetable Stack served with Chilli Oil and Fresh Rocket Leaves
Bubble and Squeak served with Beetroot Hummus
Oven Baked Crispy Topped Ratatouille Pot
Vegetable Style Lasagne

SOMETHING SWEET

Summer Fruits with Sugar Dusting
Berry Mess, Berry Coulis and Torn Mint Leaves
Chargrilled Pineapple, Chilli Pomegranate Salsa and Strawberry Sauce
Banana and Blueberry Ice Cream
Orange Jelly Pot with Fresh Raspberries



Hog Roast Feast for Corporate Events

This can be served outside in our Gorgeous Pop Up Tents

This is served to guests in a self-service buffet style.

MENU

Delicious Whole Hog Salted and Slow Roasted for 8 Hours on Site

Served with Crisp Crackling, Bramley Apple Sauce, Chutneys and Sauces

Sausage Meat Stuffing & Fresh Breads, Baps & Rolls

Vegetarian Option to be Pre ordered

Char Grilled Haloumi, Avocado, Rocket and Pomegranate Seeds in a Rustic Bun

FROM THE SALAD BAR

Crunchy Seasonal Slaw, Mixed Leaves, Baby Potato Honey and Mustard Salad

Spicy and Fruity Cous Cous Salad, Red Pepper Pasta Salad

FROM THE DESSERT BUFFET

Strawberries and Cream Short Bread Sandwich

Mini Chocolate and Toffee Choux Buns

Chocolate Brownie Dusted in Cocoa

Eton Mess Pots

Fruit Compote Custard Crumble Pots

TEA AND COFFEE STATION



Mini Portions of our delicious dishes either set up on a Buffet Table or circulated by our team amongst your guests, served in small dishes with cutlery

Slow Cooked Beef and Ale Pie and Mash

Kentish Sausage and Mash

Thai Green Curry with Basmati Rice

Chestnut Mushroom Stroganoff with Fluffy Rice

Pasta Carbonara with Parmesan Shavings and Fresh Rocket Leaves

Cajun Salmon on Spicy Rice Noodles

Vegetable Chilli and Wild Rice

COLD OPTIONS

Chicken Caesar Salad

Fresh Tuna Niscoise Salad

Prawn Cocktail Salad

Greek Style Salad

Chargrilled Haloumi with Pomegranate Seeds, Balsamic Dressing in a Bun

SOMETHING SWEET

Eton Mess with Clotted Cream

Chocolate Mousse, Chocolate Disc and Cocoa Cream

White Chocolate and Vanilla Cheesecake

Chocolate and Toffee Choux Buns

Mini Bramley Apple and Pear Custard Crumble Pots

Exotic Fruit Slices

TEA AND COFFEE STATION



BBQ Menu for Corporate Events

Beautifully Presented with Linens, Wooden Crates and Seasonal Foliage under a Pop up Tent

BBQ Marinated Chicken Pieces, Cumberland Sausages, Minute Steak, Seared Tuna
Roasted Vegetable & Haloumi, Avocado, Pomegranate, and Balsamic Syrup (to be pre ordered)

SALAD SELECTION

Mixed Seasonal Leaf Salad

Honey Mustard Potato & Spring Onion Salad

Crunchy Red Cabbage and Apple Coleslaw

Red Pepper and Tomato Pasta Salad

Roasted Vegetable Spicy and Fruity Cous Cous

OPTIONAL DESSERT TABLE - £7.95 pp

Meringues, Berries, Cream and Coulis

White Chocolate and Vanilla Cheesecake with Toffee Sauce

Chocolate Brownie and Cocoa Cream

Cheeseboard with Crackers and Chutney

(All prices include disposable crockery, buffet tables with cloths, chef and food service staff)



Festival Style Pop Up Tents for Corporate Events

CHOOSE A VARIETY OF OPTIONS

(Price includes, crockery, cutlery, pop up tents and any 3 options from the following, along with team to serve from pop up tent, should you require full waiting staff this can be arranged at an additional cost)

MEXICAN WRAP MARKET STALL

We bring you a little taste of Mexico with Chicken or Vegetable Fajita Mix
Served with Wraps, Guacamole, Salsa, Sour Cream, Nachos and Chilli Beef
Charcuterie and Cheeseboard Option

A selection Cured Meats and Cheeses Cheddar Cheese, Stilton, Brie
Served with Breads, Crackers, Dried and Fresh Fruits, Celery Sticks and Pickles and Chutneys

CURRY POT

Chicken Tikka Masala, Vegetable Chick Pea Curry, Lamb Madras
Rice, Raita, Poppadum's & Naan Bread

Build your Own Gourmet Burger

Cajun Chicken Breast & Gourmet Beef Burger & Haloumi and Mushroom
Sliced Tomato, Slice Onions, Gherkins, Lettuce, Coleslaw
Sweet Chilli Sauce, Mayonnaise, Tomato Sauce, Mustard & Gourmet Rolls

PASTA POT

Choose 1 Pasta from the Following

Penne, Fusilli, Spaghetti, Tagliatelle

Served with Carbonara, Bolognaise, Tomato and Basil Sauces
Topped with Parmesan Shavings and Rocket



Festival Style Pop Up Tents for Corporate Events continued

PIE AND MASH

Chicken, Beef and Vegetarian Pies served with Creamy Mash and Rich Gravy

EVENING SCRUMPTIOUS HOG ROAST

Please note this option is available for 70 guests upwards, for numbers below 70 we can supply slow cooked BBQ pork from the oven as an alternative

Presented in a Rustic Way with Hessian, Wooden Crates and Seasonal Foliage
Served with Thyme and Sage Sausage Meat Stuffing, Coleslaw,
Leaves, Apple Sauce, Sauces and Fluffy Baps



Hot and Cold Fork Buffet for Corporate Events

CHOOSE 2 FROM THE FOLLOWING

Chilli Beef and Rice

Slow Cooked Beef in a Rich Red Wine and Thyme Jus

Creamy Chicken and Mushroom Puff Pastry Pie

Chicken Masala served with Basmati Rice

Beef Lasagne & Garlic Croute

Sweet and Sour Pork with Fluffy Rice

Hot Carved Roast Meat Honey Roast Ham, Roast Beef, Roast Turkey

Served with Wraps, Baguettes, Jacket Potatoes

Ratatouille Pots (V)

Roasted Vegetable and Chargrilled Haloumi (V)

Baby Mozzarella, Cherry Tomato and Red Pepper Balsamic Salad

Seared Tuna Niscoise Salad

Baby Gem Caesar Salad

Charcuterie and Cheese Board

SOMETHING SWEET

Citrus Lemon Tart with Clotted Cream

Chocolate Brownie and Cocoa Dusting

Fresh Fruit Pots