



Main Course Sharing & Grazing Boards

Choose 2 options for your guests to enjoy or BBQ Option

Slow Cooked Peri Peri Chicken served with a Creamy Chipotle Sauce

Harissa Glazed Chicken with a Lemon and Oregano Mayo

Half a Poussin served with Sage and Oregano Balls and Cranberry Sauce

Roast Rump of Beef, Rosemary Roasted Shallots served with a Red Onion and Garlic Chutney

Roast Scottish Sirloin served with Mini Yorkshires and Horseradish Jus £2.50pp supp

Roast Rosemary Lamb Fillet on Mediterranean Style Vegetables and Balsamic Glaze £2.00pp supp

Slow Cooked Shoulder of Lamb Stuffed with Fresh Mint and Figs £2.50pp supp

Pork Loin Stuffed with Sage and Apricots with a Honey Jus

8 Hour Slow Cooked Belly of Pork with Crispy Crackling on a Sweet Potato Puree

Asian Style BBQ Ribs Served on Red Pepper and Sweet Chilli Noodles

Oven Baked Sausage Farce Wrapped in Pancetta Sliced and Served with Piccalilli

Bacon Wrapped Turkey Brest served with Crispy Onions and Cranberry Jelly

Salmon Fillet with fresh Rocket and Served with a Creamy Lemon and Chive Sauce £1.50pp supp

Mini Duo of Fish en Pappiotte Cooked with Fresh Herbs and Garlic £1.50pp supp

Chargrilled Duck Breast served with a Rich Cherry Compote £3.00pp supp

Falafels served with Tzatziki and Spinach and Feta Parcels

Smoked Bacon, Sautéed Leek and Vintage Cheddar Tarts with Tomato Chutney

BBQ Option: Cajun Salmon, Mini Beef Burger, Peri Peri Chicken, Sausage, Minute Steak

Choose 1 vegetarian option for your vegetarian guests to enjoy

Crisp Filo Basket with Chargrilled Haloumi and Mediterranean Style Vegetables

Roasted Vegetables, Pomegranate Seeds and Spiked Beetroot and Chick Pea Puree

Portabello Mushroom Topped with Avocado and Goats Cheese Crumb

Roasted Butternut Squash with Marinated Vegetables



Main Course

Sharing & Grazing Boards continued

Choose 3 sides for your guests to enjoy

Seasonal Leaf Salad with Feta, Black Olives, Vine Tomatoes, Red Onion and Cucumber

Rocket, Parma Ham, Melon, Pomegranate seeds and Goats Cheese and Balsamic Glaze

Spicy and Fruity Roasted Vegetable Cous Cous with Lemon and Fresh Coriander

Roasted Peppers & Artichokes, Sundried Tomatoes, Avocado with a Sweet Mustard Dressing

Little Gem, Egg, Parmesan Shavings and Fresh Croutons with a Caesar Dressing

Mushroom, Spinach, Rocket, Goats Cheese, Sun Blushed Tomatoes & Balsamic Syrup

Roasted Courgette with feta, Pine Nuts with a Sweet Lemon and Thyme Dressing

Spinach, Rocket, Strawberries, Blueberries and Feta Salad

Red Cabbage, Apple and Curley Kale Coleslaw

Creamy Red Onion, Pea, Tomato and Pasta Tri Colour Salad

Mixed Tomatoes, Red Onion and Mixed Herbs

Creamed Potatoes flavoured your way

Garlic Roast Chateau Potatoes

Sweet Potatoes Wedges

Whole Roasted Baby Potatoes with Crispy Onions and Garlic

Hot Green Beans and Chilli Flakes

Chargrilled Vegetable Medley

Cauliflower and Broccoli with a Cheese Sauce and Crispy Crumb

Tender Stem Broccoli with Chilli and Garlic

Mini Desserts served on a Buffet Table or on Boards to your Table you Choose



Main Course

Sharing & Grazing Boards continued

Please Choose any 5 for your guests to enjoy

Mini Chocolate Brownies, Whipped Cream and Chocolate Shard

Chocolate Mousse Pots with Homemade Biscuits

Chocolate Delice

White Chocolate and Gold Leaf Topped Caramel Choux Bun

Coffee Éclair

Berry Eton Mess Pot

Lemon Tart

Fresh Berry Tart

Mini Banoffee Pies

Selection of Refreshing Fruit Pots

Mango and Passion Fruit Eton Mess Style Pots

Vanilla Panacotta

Crème Brulee Pots

Berry Pannacota

White Chocolate and Vanilla Cheesecake

Lemon Curd Cheesecake

Honey Comb Cheesecake with salted Caramel Sauce

Fruit Jellies

Mini Retro Trifles

Tiramisu Pots

Apple Pear and Ginger Custard Crumble Pots

Mini Apple Tarte Tatin

Chocolate and Caramel Shortbread Slice

Mini Strawberry Cream Scone

Mini Carrot Cakes

Churros and Chocolate Sauce

Chocolate and Raspberry Tart

Chocolate Dipped Strawberries

Naughty Melting Chocolate Pots with Fresh Berries and Marshmallow

Duo Cheese and Cracker Pots