



EIGHT  
EMBANKMENT

# MENU

# CANAPÉS

*Please choose 3 options to offer your guests. Contact us for specific dietary requirements.*

PARMA HAM ROLLS WITH SOFT CHEESE, ROCKET & SUN-DRIED TOMATOES

SPANISH CHORIZO WITH RED PEPPER MOUSSE & SPRING ONION ON TOASTED BAGUETTE

WATERMELON, CURED & FETA CHEESE SKEWER

SMOKED SALMON ROLLS WITH SOFT CHEESE & DILL

BABY WATER PRAWNS WITH COCKTAIL SAUCE ON CANAPÉ CRÊPES

SPICED CRAB & PRAWN SALAD ON CUCUMBER

MOZZARELLA, CHERRY TOMATO, OLIVE & BASIL SKEWERS

FRENCH GOATS CHEESE & ROASTED PEPPER ON SHORTBREAD

BAKED CHERRY TOMATO & SUN-DRIED PESTO ON ROASTED PEPPER (VEGAN)

TOMATO, CUCUMBER, RED ONION SALSA ON TORTILLA CHIPS (VEGAN)

# GRAZING TABLE

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SLICED PARMA HAM  
SLICED CHORIZO  
BRESAOLA  
SALAMI  
BRIE  
STILTON  
CHEDDAR  
SMOKED LANCASHIRE  
EDAM  
DATES  
GRAPES  
MIXED OLIVES  
SLICED VEGGIES  
APPLE AND PLUM  
HONEY ROASTED FIGS  
CARAMELISED RED ONION  
TZATZIKI  
CHUTNEY  
PLAIN HUMMUS  
CRANBERRY CHUTNEY  
BREAD STICKS  
MIXED CRACKERS  
WARM BREAD ROLLS

# PLATTERS

MAXIMUM 4 OPTIONS PER PLATTER.

## MEAT & FISH

CLASSIC MINI BEEF SLIDER WITH TOMATO RELISH

JERK CHICKEN SKEWERS WITH HOT DIPPING SAUCE

SPICY LAMB KOFTA WITH A MINTED YOGHURT DIP

MINI SAUSAGE ROLLS WITH ROCK SALT & SESAME  
SEEDS

MINI FISH FINGER & TARTAR SAUCE

SMOKED SALMON CREAM CHEESE ROLLS WITH DILL

GARLIC BUTTER KING PRAWN SKEWERS WITH GARLIC  
MAYO

COCONUT KING PRAWNS WITH CHILI SAUCE

## VEGETARIAN & VEGAN

SPRING ONION, SUNDRIED TOMATO MAC & CHEESE  
BALLS

MINI FALAFEL BURGERS WITH HUMMUS & ONION  
CHUTNEY (VG)

MINI VEGETARIAN SAMOSAS WITH CHILI SAUCE (VG)

MIXED HERB AND VEGAN CHEESE ARANCINI BALLS (VG)

MEDITERRANEAN MIXED VEG 'SAUSAGE' ROLLS WITH  
TOMATO CHUTNEY (VG)

# 3 COURSE MENU

3 courses per person. Please choose two options from each course.

## STARTERS

SPICED PRAWN, CRAB & SMOKED SALMON PARCEL SERVED ON A NEST OF ROCKET

BLOODY MARY PRAWN COCKTAIL ON ICEBERG LETTUCE WITH BROWN TOAST

CONFIT DUCK SALAD WITH ORANGE AND HONEY DRESSING

SLOW ROASTED PORK BELLY SERVED WITH A HONEY & RED WINE SAUCE

TOASTED GOATS CHEESE, AVOCADO & ROASTED RED PEPPER SALAD (V)

TOMATO & AVOCADO BRUSCHETTA WITH HOMEMADE PESTO AND CRISPY SHALLOT RINGS  
(VG)

## MAINS

APPLE & SAGE STUFFED PORK FILLET WRAPPED IN CURED HAM, POTATO DAUPHINOISE,  
RED CABBAGE, TENDER STEM BROCCOLI & A CIDER JUS

SLOW COOKED BLADE OF BEED WITH MUSHROOMS, BABY ONIONS, ASPARAGUS GRAVY,  
TOPPED WITH BACON & SERVED WITH GARLIC MASH

CORN FED CHICKEN, STUFFED WITH WILD MUSHROOM & WRAPPED IN PANCETTA WITH  
DAUPHINOISE, GREEN BEANS & TARRAGON SAUCE

SLOW COOKED LAMB-SHANK WITH CREAMY MASH POTATO & GREEN BEANS SERVED WITH  
LAMB JUS

ROASTED SEA BASS FILLET ON CRUSHED NEW POTATO CAKE WITH GREEN BEANS &  
CHAMPAGNE SAUCE

AROMATIC CHILI & GARLIC ROASTED SALMON WITH COURGETTE & AUBERGINE FINGERS  
WITH ROASTED VINE CHERRY TOMATO ON A YOGHURT & DILL SAUCE

PEA, ASPARAGUS & MINT RISOTTO WITH ROCKET, BALSAMIC GLAZE & PARMESAN (V)

## DESSERT

APPLE & RASPBERRY CRUMBLE TART SERVED WITH CHANTILLY CREAM

MANGO & PASSION FRUIT PANNA COTTA SERVED WITH SEASONAL BERRIES

HONEY ROASTED FIG PAVLOVA SERVED WITH LEMON SORBET & WHIPPED CREAM

RICH DARK CHOCOLATE POT AU CHOCOLATE TOPPED WITH BAILEYS CREAM

COCOUNOT MOUSSE IN A DARK CHOCOLATE SHELL SERVED WITH COCONUT ICE CREAM &  
RASPBERRY COULIS (VG)

# VEGAN MENU

3 COURSES PER PERSON. PLEASE CHOOSE TWO OPTIONS FROM EACH COURSE.

## STARTERS

AVOCADO AND TOMATO BRUSCHETTA WITH CRISPY  
SHALLOT RINGS

TOASTED VEGAN CHEESE, AVOCADO & ROASTED RED  
PEPPER SALAD

## MAINS

PEA, ASPARAGUS & MINT RISOTTO WITH ROCKET,  
BALSAMIC GLAZE & PARMESAN

WILD MUSHROOM & ROASTED VEGETABLE STRUDEL  
SERVED WITH SAUTÉED SPINACH, PAN FRIED NEW  
POTATOES AND A RED PEPPER SAUCE

VEGETABLE WELLINGTON INA VEGAN PUFF PASTRY  
SERVED WITH SEASONAL VEG, ROAST POTATOES &  
VEGETABLE GRAVY

## DESSERT

COCOUNOT MOUSSE IN A DARK CHOCOLATE SHELL  
SERVED WITH COCONUT ICE CREAM & RASPBERRY  
COULIS

MIXED FRUIT SALAD WITH CHAMPAGNE SORBET

# BOWL FOOD

MAXIMUM OF 3 OPTIONS

MINI BEEF SLIDERS WITH TOMATO RELISH AND CHIPS

LAMB & APRICOT TAGINE ON SPICED COUSCOUS

SWEET & SOUR CHICKEN WITH STEAMED RICE & PRAWN  
CRACKERS

JERK CHICKEN, RICE & PEAS AND COLESLAW WITH  
SPICY DRESSING

THAI GREEN VEGETABLE CURRY WITH JASMINE RICE  
(VG)

SPICY BEEF MADRAS, MINI POPPADOMS & PILAU RICE

FISH GOUJONS & CHIPS WITH TARTAR SAUCE

SQUID RINGS ON WILD ROCKET WITH GARLIC  
MAYONNAISE DRESSING

FALAFEL BURGER WITH ONION CHUTNEY, HUMMUS AND  
CHIPS (VG)

MAC & CHEESE WITH SPRING ONION AND SUN DRIED  
TOMATO (V)

CREAMY TRUFFLE INFUSED RISOTTO WITH RICKET &  
PARMESAN (V)

ONION BHAJI, MIXED LEAF SALAD WITH SAFFRON &  
COCONUT