Snack Menu

## Nibbles

Mini Beef Burger Sliders<br>Burger sance<br>Mini Pulled Pork Sliders<br>Apple compote<br>Baked Pizzas<br>Selection of toppings (V)<br>Crispy Bacon Baps<br>English muffin<br>Mini Hot Dogs

Fried onions

Mozzarella Goujons
Dips (V)
Mini Lamb Koftas
Mintyoghurt
Roasted Aubergine \& Halloumi
Sundried tomatoes \& garlic oil (V)
Tempura King Prawn Skewers
Sweet chilli / Coriander

Vegan Hot Dogs
Vegan brioche bun (VV)
Vegan Burger Sliders
Vegan mayonnaise (VV)
Mini Vegetable Spring Rolls
Soy sauce dip (N) (VV)

## Desserts

Doughnuts (V)

Salted Caramel Brownie (V)

## Bowl Food Menu

## Bowl Food

Served Hot
Beef \& Pork Meat Balls
Rich tomato sauce / Parmesan (GF)
Chicken Lollipop
Hothoney butter / Sesame seeds
Pork Cheeks
Celeriac purée / Gherkins \&lemon dressing (GF)
Aubergine Teriyaki
Jasmine rice (GF) (VV)
Cauliflower \& Chickpea Curry
(GF) (VV)
Beer-Battered Cod
Mushypeas / Tartaresauce
Prawn \& Chorizo Paella
(GF)
Seared Sea Bass
Spinach mash / Salsa verde (GF)
Choose 3 ..... £26
Choose 4 ..... £34
Choose 5 ..... £42
Choose 6 ..... £50

## Bowl Food

Choose 3 ..... £26
Choose 4 ..... £34
Choose 5 ..... £42
Choose 6 ..... £50
Served Cold
Superfood Salad
Quinoa / Redcabbage / Butternut / Spinach / Avocado / Mustard dressing (GF) (VV)
Heritage Baby Tomatoes
Baby mozzarella / Basil (V)
Smoked Chicken
Baby gem / Soft-boiledegg / Parmesan dressing
Poached Salmon
Cucumber $\&$ dillsalsa (GF)
Salt-Baked Baby Beetroot
Feta / Baby spinach leaves (V)
Mediterranean Prawn Salad
Lemon \&herb rice
Pesto Farfalle
Cherry tomatoes / Olives / Parmesan (V)
Smoked Duck
Celeriac rémoulade / Radish (GF)

## Bowl Food

Choose 3 ..... £26
Choose 4 ..... £34
Choose 5 ..... £42
Choose 6 ..... £50
Desserts
Double Chocolate \& Caramel Mousse
(GF) (V)
Seasonal Pavlova
(GF) (V)
Lemon \& Thyme Posset
(GF) (V)

Canapé Menu

## Canapé Selections

Choose 3 ..... $£ 12.5$
Choose 6 ..... £22
Choose 10 ..... £31
Choose 12 ..... £34
Cold
Whipped Goat's Cheese
Pickled grape / Walnut / Crouton (N) (V)
Crushed Avocado
Chilli / Lime / Toasted sourdough bread (VV)
Beetroot Carpaccio
Feta / Mint / Crouton (V)
Smoked Salmon
Lemon crème fraiche / Dill / Blini
White Crab Meat
Watermelon / Marie Rose sauce / Coriander (GF)
Whipped Duck Liver Parfait
Hazelwut / Brioche (N)

[^0]
## Canapé Selections

Choose 3 ..... $£ 12.5$
Choose 6 ..... £22
Choose 10 ..... £31
Choose 12 ..... £34
Hot
Wild Mushroom Arancini
Truffle aioli (V)
Smoked Cheddar \& Chilli Croquettes ..... (V)
Spinach \& Feta Falafel
Mangogel (V)
Beef Wellington
Mushroom / Pastry / Parma ham
Chicken Lollipop
sweet chilli glaze
Peppered Steak
(GF)

[^1] adjustments are subject to the hotel's confirmation and may imply additional charges $\mid 10 \%$ discretionary service charge applies.

## Canapé Selections

Choose 3 ..... $£ 12.5$
Choose 6 ..... £22
Choose 10 ..... £31
Choose 12 ..... £34
Dessert
House Macarons
(N) (GF) (V)
Lemon \& Thyme Posset
(GF) (V)Belgian Chocolate $\&$ Peanut Tartlet(N) (V)

$$
\begin{aligned}
& \text { BBQ } \\
& \text { Menu }
\end{aligned}
$$

Hot Section

60z Beef Burger<br>Brioche bun / Sliced tomato / Shredded lettuce

Cajun Marinated Boneless Chicken Thighs
Coriander / Sweet chilli glaze (GF)
Pork \&c Leek Sausage
Slow-cooked onions

Balti Spiced Halloumi Skewer
Redpepper / Courgette (GF) (V)
$60 z$ Vegan Burger
Vegan brioche bun (VV)
Vegan Hot Dog
Slow-cooked onions / Vegan hot dog roll (VV)

Roasted Vegetable Skewer
(VV)

# Salads 

Salad<br>Black rice / Roasted butternutsquash / Cranberries / Pomegranate / Feta (GF)

## Mixed Leaves

Honey dressing (V)
Mango Slaw
Mouli / Cabbage / Chilli / Coriander (VV)

## Penne Salad

Olives / Blushed tomatoes / Spinach / Cucumber / Ricotta / Mint (V)

## Desserts

## Salted Caramel Brownie

(V)

Lemon \& Poppyseed Drizzle Cake
(V)

## Luxury BBQ <br> Menu

Half Lobster<br>Chilli §garlic dressing (GF)<br>6oz Rib-Eye Steak<br>Chimichurridressing (GF)<br>6oz Wagyu Beef Burger<br>Brioche bun / Slicedtomato / Shredded lettuce<br>Marinated King Prawn Skewer<br>Garlic ©herbs (GF)<br>Cajun Chicken Skewer<br>Red onion / Sweet chilliglaze (GF)<br>\section*{Salad \&c Accompaniments}

Tuna Niçoise<br>(GF)

Greek Salad
(GF) (V)
Vinaigrette Heritage Baby Tomatoes \& Baby Mozzarella Salad Micro basil / Pumpkinseeds (GF) (V)

Sweet Potato Fries
Parmesan / Truffle / Chive (GF)

## Desserts

$\qquad$

House Macarons<br>(N) (GF) (V)<br>Salted Caramel Cupcakes<br>(V)

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request.

## Light BBQ

Menu
Hot Section

60z Beef Burger<br>Brioche bun / Sliced tomato / Shredded lettuce

Pork \&c Leek Sausage
Slow-cooked onions
Cajun Marinated Boneless Chicken Thighs
Coriander / Sweet chilli glaze (GF)

# Salad \&c Accompaniments 

Corn on the Cob

Mixed Leaves
Honey dressing (V)

Penne Salad
Olives / Blushed tomatoes / Spinach / Cucumber / Ricotta / Mint (V)


[^0]:    All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request. (N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VV) Vegan । $100 \%$ of guests to be catered for at all times | Please note all menus are subject to change | All options must be pre-ordered and quantified per choice | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges \| $10 \%$ discretionary service charge applies.

[^1]:    All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request. (N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VV) Vegan । $100 \%$ of guests to be catered for at all times | Please note all menus are subject to change | All options must be pre-ordered and quantified per choice | Any menu

