



Extras + Evening Food 2018 - 2019

Drinks

- Drinks tokens for house drinks, wine, beer, spirits etc = £4.50 per token
- Corkage:
 - wine = £7.50 per bottle
 - sparkling wine/prosecco = £12.50 per bottle
 - champagne = £15 per bottle

Cheese, Cake + Sweets

- Cheese table/spread/pile = £400 depending on guest count
- 10 portion dessert cakes for a cake buffet = £30 per cake
- Individual cakes for a cake buffet = £3.50 per cake
- Pick + Mix Sweetie Table = £60

Other Extras

- Ditch & Dance flip flop box = £60
- Beer Pong Table (with cups + balls) = £20
- Pimp Your Prosecco Station = £200
(Prosecco Station includes: Chambord 70cl, mixed berries and fruit, elderflower or pomegranate cordial, peach + strawberry puree, mixed herbs, grapefruit + orange juice, and edible glitter.)

Evening Food

- Chips + dips = £4 pp
- Flatbreads = £8 pp
 - Mix of flavours, please choose 2 options:
 - Duck, hoisin sauce, courgettes, Chinese cabbage
 - Lamb, sumac yoghurt, rocket salad, parmesan
 - Pepperoni and rocket
 - Mixed vegetables, hummus and salad
 - Tomato, basil and mozzarella
 - Can be made gluten free on request
- Burger + chips = £10 pp/per burger
- 3 sliders = £12 (3 x mini burgers: 2 x cheese burgers and 1 x sweet potato and butternut squash burger)
- Prosecco + canape reception (1 glass prosecco + 3 canapes pp) = £17.50 pp
- Canape price thereafter = £2.50 per canape
- Bowl food x 3 bowls = £15 pp
- Tacos x 3 tacos = £15 pp

Bowl Food Options

(Bowl Food = x 3 bowls @ £15 pp)

Veggie

- Penne pasta with roasted pumpkin and rocket salad

- Vegetable and bean stew with rosemary rice
- Vegetable lasagne
- Pea and lemon risotto
- Wild mushroom risotto
- Roasted sweet potato mac and cheese
- Spinach and sun-dried tomato croquettes with mixed leaves and marinara Sauce
- Quinoa with cauliflower, pomegranate and pine nuts
- Puy lentil, beetroot and goat's cheese salad
- Beetroot and kidney beans salad with apple cider vinaigrette
- Superfood salad
- Wild rice and edamame super salad
- Beer battered onion rings
- Potato wedges with parmesan and truffle oil
- Set polenta with broccoli and wild mushroom sauce

Fish

- Fish and chips with homemade tartare sauce
- Seafood risotto
- Poached smoked haddock with celeriac puree and chips
- Smoked Haddock Fishcakes with confit garlic mash

Meat

- Chicken, bacon, mushroom and tarragon goulash with mash or puff pastry
- Chicken and chorizo risotto
- Thai green chicken curry with turmeric rice
- Grilled chicken with rocket, tomato and black olive salad
- Chicken Caesar salad
- Beef bourguignon with creamy mash
- Mini cheeseburger with tomato relish
- Moroccan lamb tagine
- Pork belly with braised red cabbage and mustard mash
- Honey glazed chipolatas with mustard mash
- Sausages with onion gravy and mash

Taco Options

(x 3 tacos = £15 pp)

- Slow roasted then shredded brisket queso fresco, onion and cilantro, lettuce tomato and cheese
- Pulled pork rubbed with coarse pepper, sea salt, garlic then roasted served with cotija cheese and pickled red onions
- Crispy chicken with jalapeno ranch, slaw & cilantro
- Mixed vegetables with beans and corn, chipotle black beans topped with pico de gallo, cotija cheese, cilantro and toasted pumpkin seeds
- Lightly fried fish with peppers chipotle sauces and served with a lime and red cabbage slaw

**Vegan options are available on request.
All our catering is in-house, so please don't hesitate to ask.**

**VAT is applicable to all of the above costs for evening food + extras,
and will be added on to your final total.**