

MENU 1

£14.50 per person / Minimum 20 people

Vegetable Spring Rolls V — with chilli jam and sriracha mayo

Fried Camembert V — with spiced cranberry sauce

Bruschetta VG — tomato, red onion and basil

Halloumi Stacks V GF — with chilli jam

MENU 2

£16.50 per person / Minimum 20 people

Fried Camembert V — with spiced cranberry sauce

Bruschetta VG — tomato, red onion and basil

Halloumi Stacks V GF — with chilli Jam

Pigs in Blankets GF — with gherkin ketchup

Chicken Breast Skewers GF — marinated and baked in allspice yoghurt

MENU 3

£22.50 per person / Minimum 20 People

Vegetable Spring Rolls VG — with chilli jam and sriracha mayo

Fried Camembert V — with spiced cranberry sauce

Bruschetta VG — tomato, red onion and basil

Halloumi Stacks V GF — with chilli jam

Pigs in Blankets GF — with gherkin ketchup

Chicken Breast Skewers GF — marinated and baked in allspice yoghurt

Lamb Kofte Skewers GF — with harissa yoghurt

For personalised menus, please talk to us.

Call Tom on 07871 75 33 76 to book your event.

Allergies and Intolerances: please ask for details before ordering.

+ SLIDERS ADD-ON

£6 per slider / Minimum order 20 / can be ordered seperately

Cheese Burger Slider GFO

dry aged beef patty, brioche bun, Bang Bang sauce, American cheese

Spicy Chicken Slider GFO

buttermilk fried chicken, brioche bun, green curry mayo, chilli jam

Vegan Beyond Slider VG GFO

beyond meat patty, vegan bun, Bang Bang sauce, vegan cheese slice

+ SALADS ADD-ON

£35 per 10-portion bowl

Beetroot V GF

smoked courgette, cherry tomato, goat's cheese and toasted hazelnuts

Jersey Royals VG GF

pickled shallots, fine bean, and gremolata

Smoked Marinated Courgette VG GF

green beans, garden peas, kale, pumpkin seeds

Caprese V GF

mozzarella, red onion, beef tomato

+ WAFFLES ADD-ON

£8 per person / Minimum 50 people

Hot Waffles Baked to Order V VGO GFO

seasonal fruit, cream and chocolate sauce

+ BBQ ADD-ON

£15.50 per person / minimum 50 people

Smoked Pulled Pork with Rainbow Slaw GFO

Crayfish, Red Onion, Fennel with Dill Slaw GFO

Smoked Pulled Oyster Mushrooms with Rainbow Slaw VG GFO

all served in soft white baps

BBQ Marinated Chicken Skewers in Sumac Yogurt GF

Jersey Royals with Pickled Shallot, Fine Beans & Gremolata VG GF

Smoked Marinated Courgette VG GF

with green beans, garden peas, kale, pumpkin seeds