



Classic Canapé Selection

HOT

Mini Shepherd's Pie

Mushroom Tartlet (v)

Fish & *Chip*

Yorkshire Pudding with Beef & Horseradish

COLD

Smoked Salmon & Cream Cheese on Cucumber (GF)

Cornish Crab Blini

Chorizo Sausage & Garlic Aioli

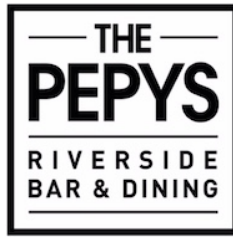
Quail Egg Mayonnaise (v) (GF)

Choose five canapés
£9.50 per person

Dessert Canapés Available on Request

While we are delighted to present a sample menu here to whet your appetite, please note that all our menus can be tailored to meet clients' individual tastes and budget.

Food Allergies & Intolerances: Please contact us if you wish to know about our ingredients



Set Dining Menu

Roasted Tomato Soup (GF) (v)
Potted Smoked Mackerel, Sourdough Toast
Baby Gem & Pistachio Salad with Herb Dressing (GF) (v)
Chicken Liver Paté, Onion Jam, Toast

Slow Roasted Lamb Shank, Mustard Mash, Red Wine Jus (GF) (Supplement of £2pp)
Chicken Suprême with Spinach, Mash Potato, Tarragon & White Wine Sauce (GF)
Pan Roasted Salmon, Sprouting Broccoli, Celeriac Remoulade (GF)
Wild Mushroom & White Wine Risotto (GF) (v)

Pepys Eton Mess (GF) (v)
Chocolate Tart with Crème Fraîche (v)
British Cheeses & Crackers (supplement of £2pp)

Three courses
£35 per person

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Deluxe Buffet Menu

Honey Glazed Ham with Green Tomato and Apple Chutney

Whole Poached Salmon with Cucumber Relish

Individual Mushroom Duxelles Tarts (v)

Chicken Liver Paté with Onion Marmalade

Selection of Our Favourite Cheeses

Selection of Breads & Crackers

House Coleslaw (v)

Mixed Leaf Salad (v)

£35 per person

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Hot Buffet Menu

Whole Poached Salmon (GF)
Slow Cooked Beef and Ale Casserole
Chicken Thighs in a Red Pepper and Tomato Sauce (GF)
Slow Roasted Lamb Shoulders, Red Wine Jus
Mushroom & Courgette Stroganoff with Brandy (GF) (v)
(Choose 2 meat/ fish and 1 vegetarian)

All served with Seasonal Vegetables, Buttered New Potatoes and Boiled Rice

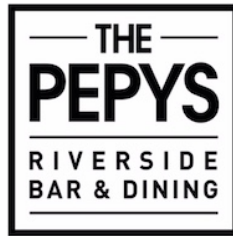
Chocolate Brownie
Lemon Tart
Fresh Fruit Salad
(Choose 2 desserts)

All served with Cream

2 courses
£28 per person

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Finger Food Buffet

Beef Sliders

Breaded Camembert with Cranberry Jam (v)

Vegetable Samosas with Tzatziki (v)

Duck Spring Rolls with Hoi Sin Sauce

Crispy Pork Belly Bites

Sweet Potato Fries with Lime

£16 per person

Evening Snacks

(only available as an add-on item when choosing a dining or buffet menu)

Bacon Sandwiches £7.50 per person

Pepys Hot Dogs £7.50 per person

Vegetarian Hot Dogs £7.50 per person

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