



Artisan Buffet

“The Salad Bar” with home-made pickles and dressings (VG)
Smoked salmon pate with citrus crème fraiche and bilinis (GF option)
Slow cooked Beef bourguignon jackets with red wine jus and shallot crisps (GF)
French Goats Cheese mousse with red onion marmalade (V)(GF)
Ham hock terrine with pineapple and chilli salsa (GF)
King Prawn Cocktail with classic marie rose
Duck a l`orange with pickled raspberries (GF)
Manuka honey and vanilla cherry tomatoes with basil crisp (GF)(VG)
Sweet chilli chicken with charred mango (GF)
Wild mushroom arancini with wholegrain mustard mayonnaise
and parmesan crisp (V)

£27.95pp + vat

Desserts Table

Sicilian Lemon Posset
White chocolate and raspberry cheesecake
Dark chocolate and orange brownie

£8.50pp + vat

There is a chef's service charge of £150 which covers all staff, cutlery, crockery and service boards/slates.

Call James on 07504 069222

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AA 
Rosette award for
culinary excellence

