



2026/7 MENU

CANAPES & BOWL FOOD

A top-down view of a white surface covered with numerous small, bite-sized appetizers arranged in a grid-like pattern. The appetizers include various types of bread, crackers, and vegetables, all topped with different combinations of meats, cheeses, herbs, and vegetables. Some are served on small white spoons.

Food Allergy? All produce is prepared in an area where allergens are present. For those with allergies, intolerance's, and special dietary requirements who may wish to know about the ingredients used, please ask a member of Management Team.



CANAPÉS

£17.50 FOR 4 CANAPÉS, £4 PER ADDITIONAL CANAPÉ.
A VEGAN OPTION MUST BE CHOSEN IF YOU HAVE VEGAN GUESTS



HOT

Crunchy Coconut King Prawns

Sweet Chilli Mayonnaise

Duck Gyoza

Plum Sauce

Braised Beef & Blue Cheese Bon Bon

Chicken Tikka

Mint Yoghurt

Rosti Potato

Black Garlic, Keen's Cheddar (V)

COLD

Lemongrass & Lime Cured Salmon

Pickled Ginger, Wasabi, Puffed Rice

Cheese Scone

Cornish Brie, Truffle Honey

Air Dried Beef

Toast, Onion Chutney

Organic Chicken Roulade

Pistachio & Apricot

Smoked Salmon & Cream Cheese Roulade

Salmon Roe



VEGAN

Grilled Courgette Roll

Whipped Cheese Mousse

Compress Watermelon

Parsley Tabbouleh, Vegan Feta

Italian Bruschetta

Olive Focaccia, "Parmesan"

Curried Onion Fritter

Tamarind Chutney



PREMIUM

Scallop and Lime Ceviche

Jalapeno Ketchup

£7pp

Hash Brown

Smoked Cod's Roe, Oscietra Caviar

£8pp

Cumbrian Lamb Slider

Harissa Yoghurt

£8pp

Sirloin of Beef Tartare

Miso Mayonnaise, Caper

£5pp



BOWL FOOD

£32 FOR 4 BOWLS, £7 PER ADDITIONAL BOWL
A VEGAN OPTION MUST BE CHOSEN IF YOU HAVE VEGAN GUESTS

Classics

A selection of classic dishes for you to choose

Crayfish and Avocado Salad, *Watercress, Fennel & Lemon, Orange & Tarragon Dressing*

Braised Short Rib of Beef *Mashed Potato, Red Wine Jus*

Korean Fried Chicken *Asian Slaw, Chilli & Lime Dressing*

Chicken Caesar Salad *Gem Lettuce, Crispy Pancetta, Anchovy, Parmesan*

Grilled Hispi Cabbage (Ve) *Lemon & Miso*

Home Made Hummus (V) *Jalapeno & Cheese Flatbread*

Aged Sirloin Beef Tartare *Crispy Potato, Pickled Shallot, Chive & Parmesan*

Dessert

White Chocolate and Toffee Apple Cheesecake

Lemon & Basil Meringue Pie

Seasonal Specials

We also offer seasonal dishes, created throughout the year to showcase the best ingredients of the upcoming season.

Speak with your event planner for the current selection



Please select 4 options for £32. One of each item chosen will be provided for the entire party.