

**BRISTOL**



**BEACON**

# **EVENTS BROCHURE**





## KNOWLEDGE SKILL AND PRIDE

Outstanding food and drink are at the heart of everything we do. Our talented chefs and food designers bring knowledge, skill and pride to their work, whether creating fabulous canapes, plating dinner to perfection, designing a show stopping food bar or selecting wines and cocktails to match our seasonal menus.

We use the finest and freshest, responsibly sourced, seasonal ingredients to provide a range from light and healthy options to our classic fine dining selection.

From the raw ingredients of a dish to the perfection of its delivery, each component is treated with the greatest care and skill. The result is delicious food of outstanding quality, presented with creativity and a sense of theatre.

Our menus are by no means exhaustive and our chefs would be more than happy to tailor any menu should you or your clients require.

*Jon Simmister*

Graysons' Executive Chef

# TEA & COFFEE BREAKS

## TEA AND COFFEE

Freshly brewed coffee

Premium tea selection from the Bristol Tea Co.

Bristol Breakfast | Earl Grey Tea

Herbal & fruit teas from around the world

English Peppermint, Whole Chamomile Flowers,  
Green Tea, Lapsang Souchong, Organic Matcha,  
Lemon Blend

## TEA, COFFEE, BISCUITS & HOMEMADE COOKIES

Freshly brewed coffee

Premium tea selection from the Bristol Tea Co.

Served with premium biscuits and homemade cookies

## TEA, COFFEE & PASTRIES

Freshly brewed coffee

Premium tea selection from the Bristol Tea Co.

Served with butter croissants, a selection of artisan mini pastries and pain au chocolate

## TEA, COFFEE & AFTERNOON CAKES

Freshly brewed coffee

Premium tea selection from the Bristol Tea Co.

Selection of homemade traditional cakes – please select tree items:

Victoria sponge | Carrot cake | Banana & walnut cake |  
Chocolate & raspberry cake (vegan) | Yuzu, bee pollen and polenta cake (gluten-free) |  
Mandarin and chocolate loaf (gluten/dairy-free) |  
Orange and polenta loaf (gluten-free) | Salted caramel brownie (gluten-free)



## COLD BEVERAGES

Still & sparkling mineral water (1L bottle)

Still water with fresh fruit and herb infusions (1L jug)

Sparkling elderflower with fresh mint and lime (1L jug)

Raspberry and lemon pressé (1L jug)

Ginger & lemongrass sparkling pressé (1L jug)

Home-made fresh lemonade (1L jug)

Selection of fresh juices: (1L jug)

Freshly squeezed orange | Cloudy apple |

Freshly squeezed pink grapefruit

Coke, diet coke or sprite (330ml)

Lemonaid (330ml)

Lime | Passion Fruit | Blood Orange





## COLD PRESS JUICE & SMOOTHIES

### **Cold-pressed fruit & seasonal vegetable juices**

Strawberry, apple & ginger

Beetroot, spinach, cranberry and goji berry

Carrot & ginger & blueberry

Blueberry, kale, beetroot, spinach, blackcurrant, apple, strawberry & orange

Mango, celery, apple, lemon, orange, passion fruit & carrot

Celery, kale, kiwi fruit, apple, cucumber & ginger

### **Plant-based smoothies**

Banana, almond butter, spinach & almond milk

Turmeric, pear, almond milk & cashew butter

Kale, avocado, cucumber & apple

Almond, banana & passion fruit

Maca, cacao, cinnamon, banana, strawberry, coconut

Organic Coyo, strawberry, raspberry, blueberry, bee pollen & honey



# BREAKFASTS

*All served with freshly brewed coffee and a selection of premium teas from the Bristol Tea Co.*

## BAKER'S BASKET

A selection of freshly baked mini croissants & pastries, homemade sweet & savoury muffins, fruit toast with preserves and fresh fruit skewers

## THE HEALTH STARTER

Selection of freshly baked healthy savoury muffins

Oat-based muffin packed with healthy carrots and zucchini, lightly sweetened with raisins

Avocado matcha muffin topped off with a sprinkling of crunchy pistachios

Home-baked banana, apple and blueberry bran muffins, topped with pumpkin, sunflower and flaxseed

Shots of breakfast yoghurt with mixed berries and muesli (Spring/Summer) |

or with toasted almonds, apricots, poached apple and pear compote (Autumn/Winter)

Porridge, poached quince, orange blossom, sumac, pistachio (Autumn/Winter) |

or Rhubarb, rose and buckwheat brittle - three grain porridge (oats, rye and spelt) (Spring/Summer)

## CONTINENTAL BREAKFAST

A platter of Hay Charcuterie and a selection of Somerset cheeses

Artisan sliced breads and mini rolls

Freshly baked mini croissants and pastries

Individual vegan granola pots with COYO organic coconut milk yogurt and fruit compote (dairy-free)

Seasonal fruit skewers

## THE FULL ENGLISH BREAKFAST

Outdoor reared chipolata sausages, maple cured bacon, poached quail's egg, roasted cherry tomatoes and grilled Portobello mushrooms with a homemade tomato ketchup, sourdough toast

## FULL VEGETARIAN BREAKFAST

Cheese and spinach sausage, two free range eggs, pan-fried halloumi, avocado, grilled courgette, Padron peppers, roasted cherry tomatoes and grilled Portobello mushrooms, sourdough toast





## **BREAKFAST SELECTION & BREAK SNACKS**

### **Raspberry flapjack bites**

### **Apricot and super-seed flapjack bites**

### **Home-made biscuits and cookies**

**Selection of artisan mini pastries** - Croissants | Pain au chocolat | Pain au raisin

### **Selection of indulgent and healthy freshly baked muffins**

Wholemeal blueberry & almond muffin | Wholemeal cherry & chocolate muffin

Blueberry breakfast muffin | Chocolate breakfast muffin | Lemon breakfast muffin

### **Homemade savoury muffins**

Polenta, sundried tomato and smoked bacon muffin

Creamy mushroom, spinach and gruyere muffin

Sweet potato, avocado & feta muffins topped with mixed seeds

### **Rolls and open sandwiches**

Mini smoked salmon & avocado yoghurt on bagel

Grilled cheese and kimchi open sandwich on sourdough (V)

Smashed avocado on sourdough toast with cherry tomatoes, coriander, chilli (V)

Grilled halloumi, smashed avocado on toasted English muffin (V)

Scrambled tofu on sourdough, rose harissa, avocado salsa (P-B)

Montgomery's Cheddar and Worcester sauce Welsh rarebit

White sourdough, brioche bun or baguette with bacon or butchers' sausages

Mini brioche with scrambled eggs and smoked salmon

### **Breakfast bowls**

Acai smoothie bowl: acai, almond, spinach, malted barley

Spiced pear & cashew overnight oats

Baked apple, sesame & fennel granola, COYO organic coconut milk yogurt

Orchard fruit, almond butter, chia dust

Rhubarb and cardamom granola: almond milk oats, rhubarb compote, Greek yoghurt, cardamom granola

### **Seasonal sliced fruit platter**



# BRUNCH

## PLATED

Shakshuka with morcilla and sourdough crouton chips

Shakshuka with vegan sausage (P-B)

Charcoal sourdough with avocado, free-range eggs, in-house beetroot cured salmon

Wild mushroom and crispy polenta hash, salsa verde, rocket and a poached egg (V)

Salt beef hash with spinach, green tomato chutney and egg

Banana bread French toast with fresh blueberries, blackberries, berry compote and vanilla Chantilly cream (V)

Soft shell crab, chorizo and kimchi fried rice, poached free-range egg

## BRUNCH DRINKS

Virgin Horseradish Bloody Mary

Virgin Blood Orange Mimosa | Rossini | Bellini

Freshly squeezed cold pressed juices: orange, apple, pear





## WORKING LUNCHES

### CLASSIC SANDWICH LUNCH

A selection of sandwiches served on a choice of sliced tin loaves – crusty white bloomer or malthouse granary bloomer (1.5 round per person)

Montgomery's Cheddar, cucumber & tomato (V)

Free range Wiltshire cured ham and Montgomery's Cheddar with tomatoes, mixed leaves & wholegrain mustard mayo free-range egg mayonnaise and watercress (V)

'Pole and Line' tuna, crème fraîche, cucumbers and peppers

Smoked salmon, lemon crème fraîche, capers and baby spinach

Chargrilled free-range chicken, rhubarb pickle, micro cress

Grilled seasonal vegetables, sun blush tomato, watercress and homemade vegan pesto on granary bread (P-B)

Dorstone Goat's cheese with homemade 'slow food' St Ceclia apple chutney (V)

#### Served with:

Potato and vegetable crisps

Seasonal fruit platter

Fruit juices

Still and sparkling water

Freshly brewed coffee and a selection of premium teas from the Bristol Tea Co.



## DELI SANDWICH LUNCH

A selection of handmade sandwiches served with a choice of artisan breads (1.5 round per person)

### Vegetarian

Turmeric free-range egg with carrot and green onion slaw on truffle & black pepper bloomer bread (V)

Avocado & pea hummus with radish and micro sorrel on dark sourdough (P-B)

Roasted seasonal veg & green tahini on focaccia bread (V)

Grilled seasonal vegetables, sun blush tomato, watercress and homemade vegan pesto on sourdough ciabatta (V)

Hummus, roasted peppers, watercress with lime, chillies and basil (P-B)

Dorstone Goat's cheese with homemade 'slow food'

St Ceclia apple chutney (V)

Sweet potato and aubergine falafel wrap with lettuce and lemon & coriander hummus (P-B)

### Fish

Smoked salmon, lemon crème fraîche, capers and baby spinach on spelt & beetroot loaf

Poached Loch Duart salmon, cucumber and mustard seed salad, chive dressing on wheat & rye bloomer

Crayfish with lemon mayonnaise and sorrel on white bloomer

'Pole and Line' tuna, crème fraîche, cucumbers and peppers

### Meat

Free range Wiltshire cured ham and Montgomery's Cheddar with tomatoes, mixed leaves & wholegrain mustard mayo Free range egg mayonnaise and watercress

House cured salt beef, caraway sauerkraut, Westcombe Cheddar on light rye

Home roast turkey breast, bacon, Emmental, cos, Dijonaise on multi-grain bagel

Corn-fed tarragon chicken, chargrilled courgette, asparagus and lemon dressing on Hoxton white sourdough

Roast beef, baby spinach and horseradish on white bloomer bread

Roast pork with iceberg lettuce, avocado puree and toasted pine nuts in a London brioche roll

Chicken schnitzel, salad and hummus wrap

### Served with:

Crudités & dips

Homemade Manchego cheese straws

Potato and vegetable crisps

Seasonal fruit platter

Pink rhubarb shortcakes and mini chocolate brownies

Fruit juices

Still and sparkling water

Freshly brewed coffee and a selection of premium teas from the Bristol Tea Co.

## EXECUTIVE SANDWICH LUNCH

A selection of handmade sandwiches served in a choice of artisan mini rolls (please select three items)

Montgomery's Cheddar, cucumber & tomato (V)

Free range egg mayonnaise and cress (V)

Avocado & pea hummus, radish & micro sorrel (V)

Grilled vegetables, sun blush tomato, watercress and vegan pesto on granary bread (P-B)

Free range ham and Pitchfork Cheddar with tomatoes, mixed leaves & wholegrain mustard may

Roast Wood Green Farm chicken, rhubarb pickle, micro cress Roast turkey breast, bacon, Emmental, cos, Dijonaise

Rare roast beef, mustard, peppery rocket leaves, horseradish

Hot smoked salmon, salmon, cucumber, baby watercress, caper and dill cream cheese

Tuna, crème fraîche, cucumbers and peppers

Crayfish, avocado, capers, rocket, lime crème fraiche

### Finger food (please select two items)

Skewered, poached breast of chicken scroll, cavalo nero, smoked pancetta, whipped chestnuts

Mini tartlet of dill-cured salmon, pea mousse, bitter cress, fennel salt crystals

Dorstone goats' cheese and beetroot lolly pop with pine nut crumb (V)

Wild mushroom and baby herb arancini bon bon, talleggio tuille, truffle oil (V)

### Salads (please select one salad)

Mixed green seasonal salad (P-B)

Seasonal vegetables, yoghurt with beluga lentils, chickpeas, carrot, and harissa vinaigrette (V)

Heritage beets, charred butternut and radishes with balsamic glaze (P-B)

Char-grilled broccoli with chilli and garlic (P-B)

Roasted cauliflower with zhoug, tahini sauce, barberries and coriander seeds (P-B)

Green beans with grilled courgette, roasted cherry tomatoes, rocket and basil (P-B)

Heirloom tomatoes, crumbled Wensleydale and basil oil (V)

### Dessert (please select one item)

Individual sheep's milk cheesecake, Sambuca-soaked sultanas, rosemary and honey syrup, pistachio dust

Raspberry daiquiri mousse with Valrhona chocolate brownie, pink champagne jelly & frosted rose petals

White chocolate dipped Viennese shortbreads

Seasonal fruit platter

### Served with:

Fruit juices

Still and sparkling water

Freshly brewed coffee and a selection of premium teas from the Bristol Tea Co.



## LUNCH ENHANCEMENTS

### Homemade mini sausage rolls (2 per person)

Pink peppercorn, fig & ginger

Montgomery's Cheddar & crab-apple chutney

Jalapeños and sundried tomatoes

Cranberry and fresh thyme

Nettle tops, onion confit, and Colston Bassett Stilton

Somerset apple and fresh sage

Apricot, preserved lemon & za'atar

Minted lamb sausage roll

Vegetarian carrot, potato, roasted onion and herbs (V)

Vegetarian spinach and halloumi sausage roll (V)

### Homemade mini Scotch eggs (2 per person)

Wild boar and thyme

Pork, haggis, nettle tops, and a hint of apple

Spinach and chives

Black pudding and sundried tomato

Moroccan lamb

Venison & red currant

Chicken & tarragon

Welsh egg (veggie) with mashed potato, Winslade cheese, peas & leeks (V)

### Homemade mini rustic tartlets (2 per person)

Smoked chicken and chorizo crisp

Wiltshire ham and aged Gruyere

Prosciutto and mozzarella

Feta, fig and spinach

### Nibbles bowl

Truffled popcorn

Lemon and black pepper popcorn

Smokey chilli roasted nuts

Toasted Marcona almonds

Seaweed snacks

Vegetable chips

Honey Cashews

Nocellara Olives

Roasted Salted Pistachios/Peanuts

Salted Pretzels





# ALTERNATIVE LUNCHES

## HEALTH BENTO BOXES

Our health Bento boxes are an easy way for your party to enjoy a healthy, nutritionally balanced three-course meal individually served per person. They are updated regularly and celebrate sustainable seasonal ingredients sourced locally.

### PLANT

Sprouting kachumbar salad  
Sesame and chia bites with edamame humus dip  
Tamarind tofu steak with spicy sambal  
Buddha millionaire's

### FISH

Baby herbs dressed with citrus  
Trout mousse on a bed of watercress  
Hot smoked salmon with crispy Jerusalem artichokes  
Lemon, rhubarb and pecan cheesecake

### MEAT

Chicory, pear and sticky balsamic salad  
Bulgar wheat with pomegranate, feta and mint  
Roast lamb with figs and endives  
Caramelised plum torte



## WORLD FLAVOURS BENTO BOXES

### MEZZE

Lamb kofta & mint yoghurt

Tabouleh salad (P-B)

Stuffed vine leaves (P-B)

Fattoush salad hummus, tzatziki & baba ghanoush (V)

Grilled Khobez bread

Fresh fruit skewers with local raw honey and yoghurt dip

### SPANISH TAPAS

Melon & Serrano ham

Patatas bravas with smoked chorizo

Moluengo goat's cheese with paprika, garlic, sun-blushed tomato & capers (V)

Grilled aubergine in a spicy tomato sauce (P-B)

Pimento peppers stuffed with tuna & herbs

Miguelitos - traditional mini cake with a creamy custard or chocolate filling

### ITALIAN

Traditional Italian-salami, air-dried and cured meats from Hay Charcuterie

Pear, pecorino & spinach salad (V)

Marinated aubergine, mozzarella & tomato salad (V)

Roasted cherry tomato, pepper & broccoli pasta salad (P-B)

Mixed marinated olives

Italian breads

Sicilian Cannoli with sweet ricotta filling

### SUSHI

Edamame; boiled and lightly salted green soybean (V, GF)

Tuna and Salmon Nigiri

Avocado Maki; avocado, cucumber and crushed wasabi peas (V, GF)

Salmon Avocado Maki; salmon, avocado, tobiko, yuzu

California Maki; crab meat, avocado, mayonnaise and wasabi

Spicy Seared Tuna Maki; tuna cucumber, chives and tempura flakes

Mini Japanese crepes filled with fresh fruit, whipped cream and chocolate

### PICNIC PLOUGHMAN'S BOX

Venison & red currant scotch egg

Cheese & crab-apple chutney sausage roll wrapped in flaky pastry, scattered with seeds

Rustic courgette, pine nut & ricotta tart (V)

Grilled asparagus, parmesan custard (V)

Smoked salmon, dark rye, pickles

Burts Crisps.

Yuzu, bee pollen and polenta cake (GF)





# PLATTERS TO SHARE

## GOURMET SLIDERS

**These will be served in small sesame buns with shredded iceberg lettuce, sliced beef tomatoes, tomato ketchup, street cart onions, yellow mustard and a red chilli aioli**

Ground beef slider with melting Monterey Jack cheese

Crab cake slider with coriander and chilli

Beet and black bean slider with Provlone cheese (V)

## CHARCUTERIE GRAZING BOARD

**This will include a selection of locally cured, smoked and cooked meats with pickles, homemade onion jam, dressed leaves, and toasted sourdough**

Coppa – Dry cured collar of free-range pork, fennel & cinnamon

Lomo – Dry cured loin of free range pork, smoked paprika & oregano

Karma Ham – Aged air-dried ham, garlic & bay leaf

Bresaola – Cured in red wine and air-dried Pennington Beef, red wine & rosemary

Salami – Free range pork shoulder & belly, red wine, garlic & thyme

## CHEESE PLATTERS

**A selection of artisan cheeses, celery & grapes served with membrillo (quince jelly) and malt loaf or with biscuits, oat cakes and homemade chutney**

### The British Board

Sinodun Hill | Oxfordshire (goat)

Double Gloucester | Gloucestershire (cow)

Wookey Hole Cheddar | Somerset (cow)

Baronet | Wiltshire (cow)

Devon Blue | Totnes (cow)

### The Italian Board

Caprini Freschi | Piedmont (cow, sheep & goat)

Fior di Langa | Piedmont (cow, sheep & goat)

Ragusano | Ragusa (cow)

Taleggio | Lombardy (cow)

Blu di Pecora | Piedmont (cow)

### The French Board

Chabichou | Poitou-Charentes (goat)

Saint Nectaire | Auvergne (cow)

Salers D'Estive | Auvergne (cow)

Camembert de Normandie | Normandy (cow)

Fourme D'Ambert | Auvergne (cow)





## FORKLESS

### A selection of finger sandwiches

Wafer thin outdoor reared ham, celeriac remoulade and watercress granary sandwiches

Searred peppered Devon Red Ruby beef focaccia sandwiches with salsa verde

Roasted red pepper and Dorston Goat's cheese ciabatta sandwiches (V)

Turmeric egg with carrot and green onion slaw on truffle & black pepper bloomer bread (V)

### Plant & Vegetarian

Sweet potato and zucchini bites

Cauliflower cheese croquettes with salsa verdi

Firm asparagus skewers with Maldon salt and lemon hollandaise dipping sauce

Spring pea, mint and spinach tarts with Montgomery's Cheddar

Balsamic infused courgette, buffalo mozzarella, cherry tomatoes and basil

English asparagus soufflé on toasted lemon brioche with Golden Cross goats' cheese

Curly kale, pine nut and Gorgonzola cheese tart

Dorstone goat's cheese & beetroot lolly pop with pine nut crumb

Wild mushroom and baby herb arancini bon bon, talleggio tuille, truffle oil with pickled onion and Worcestershire sauce gel on a tomato scone

Slow cooked cherry tomatoes with fennel purée and pecorino on a paprika tart

Pine nut, apple chutney and gorgonzola tarts

Feta and vine tomato bruschetta with torn basil

### Meat

Searred marinated beef, mini Yorkshires, horseradish cream

Skewered, poached breast of chicken scroll, cavalo nero, smoked pancetta, whipped chestnuts

Skewered hickory smoked chicken fillets with barbeque glaze

Smoked bacon, shallot and parmesan tartlets

Sumac roasted lamb with red pepper tapenade and flat leaf parsley on cumin flatbread

Smoked chicken with avocado salsa and picked kumquats on a sesame fritter

Asian spiced chicken skewers with coriander and mint yoghurt

Bruschetta with roasted artichokes, Parma ham and herbed buffalo ricotta

Peppered beef carpaccio with parmesan cream and rocket on olive oil crostini

Pommery mustard beef skewers with a honey and tarragon dressing

Cocktail ham and Meaux mustard tartlet with cheese tuille

### Fish

Gravlax, lemon and sweet dill mustard cup

West coast fish tart with watercress

Haddock fish cakes with spring onions

Mini bagels filled with smoked salmon and dill cream cheese

Smoked mackerel, spinach and spring onion tart

Grilled monkfish brushed with salsa verde with fennel puree on a sorrel risotto cake

Mini tartlet of dill-cured salmon, pea mousse, bitter cress, fennel salt crystals

Grilled red mullet brushed with salsa verde with fennel purée on a sorrel risotto cake

### Sweet selection

Mini lemon tarts with lavender meringues

Pink rhubarb shortcakes

Chocolate and raspberry brownies with chocolate cream and shaved white chocolate

Lemon polenta cake with candied zest and lemon curd

Pistachio, almond and orange flower baklava

Dark chocolate, milk chocolate and white chocolate eclairs

Seasonal fruit brochettes with orange mascarpone dip





# FORKED

Select two main courses, two accompaniments and one dessert. All served with freshly baked breads, tea, coffee, water and juices

## HOT

Free range chicken with chorizo, basil and plum tomato sauce

Sliced grilled breast of chicken with lemon and basil arancini, wilted spinach, baby leeks, crisp parmesan and a heritage tomato dressing

Tunisian tagine of lamb with honey, apricots and chestnuts with brown rice

Soy glazed salmon with lemongrass, galangal and lime with crushed Jersey Royals

Grilled fillets of sea bass on a bed of curly kale with a slow cooked tomato and chilli salsa

Roasted aubergine, chickpea and cauliflower tagine with baked halloumi, cous cous and preserved lemon yoghurt (V)

Roast peppers with caponata & grilled halloumi (V)

Rocket, ricotta and sun blush tomato cannelloni (V)

## COLD

Smoked chicken with tarragon and celeriac remoulade

Shredded lamb confit with green beans, mange tout and sugar snaps in a lemon dressing

Salad of grilled chicken, green olives, roasted cherry tomatoes and toasted almonds

Salmon poached in Chapel Down wine with watercress and chervil mayonnaise

Smoked salmon, asparagus and cucumber rolls served with a dill sauce

Roasted seasonal vegetables, tomato and Rosary goats' cheese terrine with rocket pesto oil (V)

Caramelised red onion, spinach and taleggio tart with black olive, pine nut and rocket salad (V)

## ACCOMPANIMENTS

Green beans with toasted almonds and lemon butter

Char-grilled broccoli with parmesan

Purple sprouting broccoli, goat's cheese, sun blushed tomatoes and toasted nuts

A salad of spinach, rocket and red chard with virgin olive oil and aged balsamic

Classic new potato salad in a light lemon and herb mayonnaise

Jewelled rice salad with pistachios, dried cranberries, apricots, flat leaf and chives

Orzo pasta salad with sugar snaps, mange tout, lemon cress and toasted pumpkin seeds

Seasonal greens, caramelised red onion, black olive and sun-blushed tomato salad

Celeriac and fennel remoulade with a lemon and mustard mayonnaise

Roasted pepper, sun blushed tomato and parsley cous cous with a chilli lime dressing

Jersey royal potato with tarragon and lemon





### **PUDDINGS**

Glasses of gooseberry fool with gooseberry and lime syrup

Classic tiramisu served with whipped cream

Rhubarb and amoretti pie

Dark chocolate & orange tarts with cocoa nibs, crème fraiche

Lemon and lime tart with candied zest and crème fraiche

Chocolate espresso cake served with cream fraiche and berries

Spiced rhubarb pie served with a dollop of cream

Passion fruit brulee tart with a bitter chocolate crust and a lime, chilli and mint salsa

Orange almond cake with cinnamon spiced syrup and cheesecake cream

Chocolate brownies with raspberries, pecan nuts and white chocolate blossom

Purple carrot cake with cardamom frosting Goat's cheesecake with pear & pistachio nuts





# STREET FOOD

## PLANT

Szechuan, jackfruit and satay nuggets

Halloumi fries with harissa aioli

Tofu banh mi sliders with celeriac & mooli slaw

## FISH

Oaxacan mole Poblano with crispy whitebait, refried beans and smashed avocado

Lasooni scallop gao bao with teriyaki cucumber relish

Fiery salt cod croquettes with squid ink mayo dip

## MEAT

Goan sausage paratha with fried egg, tamarind chutney & coriander

Grouse and coco bean masala tacos with cactus

Thunderbird fried chicken wings with bloody mary dip & truffle and blue cheese dip

Venison sliders with chipotle mayo, beef tomato and gorgonzola





# AFTERNOON TEA

## Afternoon tea

### Afternoon tea with a glass of Champagne

#### A delicious array of finger sandwiches

- Cucumber sandwiches
- Poached salmon and dill sandwiches
- Egg mayonnaise and Wraxhall watercress
- Honey glazed ham and mustard

#### Homemade scones and teacakes

Freshly baked plain, raisin, caramelised apple, apple and thyme, and lavender scones with jam, homemade fruit compote and Dorset clotted cream

Earl Grey Teacakes

#### A selection of sweet cakes

- Strawberry tartlets with creme patissiere and shaved white chocolate
- Tonka bean eclairs with a white chocolate glaze and chocolate popping candy
- Raspberry sugared doughnuts with framboise cream and raspberry dust
- Rose petal meringues sandwiched with praline cream
- Tiny pink fondant fancies with vanilla cream filling
- Carrot cake cookies sandwiched with cheesecake cream
- Coffee and walnut cake fingers with caramelised walnuts and fudge icing

Lemon syllabub choux puffs with crystallised violets

Rich chocolate truffle cakes in silver papers with dark chocolate ganache

Fraise de bois frangipane tart with vanilla mascarpone and crystallised violets

## Tea

A wide selection of fine afternoon teas, fruit and scented teas from the Bristol Tea Co.

Bristol Breakfast | Earl Grey Tea

Herbal & fruit teas from around the world

English Peppermint, Whole Chamomile Flowers, Green Tea, Lapsang Souchong, Organic Matcha, Lemon Blend

## Champagne

Champagne Gosset Excellence, Brut, NV, France





**RECEPTION MENU**

# SMALL PLATES AND BOWL FOOD

## COLD

### Plant

Buffalo mozzarella with avocado puree, basil cress and soused heritage tomatoes

Baby mozzarella and rocket with roasted peach and pine nuts

Gorgonzola DOP, greengage & mustard fruit jelly, focaccia croutons, torched rosemary

Roast carrot salad, carrot pickle, cashew & cumin

Fennel & orange salad

Artichokes, peas, goat's curd

Hand-tied burrata with kalamata olive tapenade

### Fish

Dorset crab and asparagus salad with a Granny Smith and fennel slaw

Individual shucked rock oysters with red onion, pablono sherry vinegar, lemon & tobasco, or lime, coconut and green chilli granita

Octopus, nduja, coriander, salted goat's curd crumb

### Meat

Rare roast beef salad, tarragon, pumpkin seed, black olive and parmesan

Dexter tartare, cured duck egg yolk, Comte thins

Cobble Lane ox heart salami

## HOT

### Plant

Courgette, tahini verde, miso aioli, sesame crumb

Potage gnocchi, salsa verdi, parmesan foam

Handmade gnudi with ricotta salata, spinach and wild garlic, in brown butter with crispy sage leaves

Crispy pork croquette, piccalilli and cauliflower

Truffled macaroni cheese

### Fish

Turbot, warm tartare sauce, minted peas

Seared scallop, cauliflower puree and pancetta crumble

Confit of tuna, watercress veloute, matcha horseradish and lime drizzle

Handmade gnocci, Dorset crab, samphire, lemon, beach herbs

Octopus arancini

Seared sea trout with borlotti beans & samphire

## Meat

Speckled Hen braised beef cheeks with parsnip puree and savoury palmier

Free range chicken and tarragon pie with minted broad beans and jersey royals

30 day dry-aged, grass-fed Devon Ruby Red fillet, cured bone marrow, flagolai been and cauliflower sauce

Crispy spiced Korean chicken wings

Nduja & mozzarella croquettes

Pizzetti - Bresola, Radicchio & Gorgonzola

## PUDDINGS

Tarta de Santiago

Pecan sticky toffee pudding

Clotted cream cheesecake with gooseberry compote

Lemon meringue pie, candied zest, macerated raspberries

Chia seed almond pudding with soaked golden raisins and pistachio crumb

Sichuan pepper panna cotta, torched pineapple, caramel tuile, dark rum reduction

Honey frangipane tart with thyme, sticky flat peach, & vanilla crème fraiche





# CANAPÉS

## BREAKFAST CANAPÉS

### Hot breakfast canapés

- Mini hash cakes with lemon hollandaise, smoked salmon and chervil
- Tartlets of smoked haddock with hollandaise and chives
- Smoked haddock florentine with quail eggs
- Creamy kedgeree cakes with flat leaf parsley and lemon crème fraîche
- Mini brioche with scrambled eggs and smoked salmon
- Grilled cherry tomatoes with basil pesto on grilled crostini
- Warm brioche filled with roasted wild mushrooms and hollandaise
- Roasted portobello mushrooms wrapped in courgette with a feta dip
- Montgomery's Cheddar soufflés with English mustard on brioche
- Mini bubble and squeak cakes with a parsley hollandaise
- Cherry tomato and basil cress salsa on toasted raisin bread
- Gruyere and tomato soufflé on toasted sour dough with tomato salsa
- Potato cakes with crispy shallot confit

### Cold breakfast canapés

- Bagels filled with cream cheese and smoked salmon
- Home cured gravadlax on buckwheat blinis with soured cream and avruga caviar
- Hash brown tarts with smoked salmon, quails eggs and hollandaise
- Hot smoked salmon with dill cream cheese on waffles
- Smoked trout and potato rosti galettes with quail eggs
- Herbed egg mayonnaise and black olive tapenade on toasted biscotti

- Dill mustard drop scones with cream cheese, roasted cherry tomatoes and crispy basil
- Chilli tomato muffins with creamy goats cheese and slow roasted cherry tomatoes
- Potato pikelets with roasted tomato chutney and bocconcini
- Pumpnickel toast with quail eggs and watercress pesto
- Walnut scones with honeyed pear and mascarpone
- Rock melon with black pepper on a parmesan wafers
- Filo tarts with creamed feta
- Montgomery's Cheddar scones with red onion marmalade
- Fontina bruschetta with pear and apple chutney

### Sweet breakfast canapés

- Kentish apple cakes with cinnamon sugar topping
- Apricot crumble squares
- Caramel apple pecan cheesecake
- Figs baked in red wine syrup with hazelnut mascarpone on white chocolate biscottini
- Pots of Greek yoghurt with local raw honey and berry compote
- Blackberry mascarpone on grilled panettone
- Pecan ginger muffins
- Honeyed orange cream cheese with crisp bagels and pecans
- Pumpkin pecan crunch bites
- Chocolate flapjacks with cashews, almonds and brazil nuts



## SPRING/SUMMER CANAPÉ MENU

*Our canapé presentation trays are inspired by rolling fields, verdant meadows and bursting flower beds that are the highlights of the British summer.*

### Hot

Salted courgette and slow roasted vine tomatoes on tomato puff pastry with a yellow tomato and pepper puree (vegan)

Hereford hop cheese soufflé with apricot puree, hops cider poached raisin and a balsamic shallot petal (v)

Brown sugar and Bushmills whiskey cured salmon with scorched orange and fennel puree

Seared scallop on a pea and watercress risotto cake with cauliflower puree and saffron pickled cauliflower

Sea bass cured in Cornish smoked salt on chilli flat bread with coconut and lime puree, spring onion and toasted coconut

Outdoor reared pork, manuka honey and ginger dim sum with crab apple jelly and a salad of Thai asparagus, lemon and chilli

Peach glazed breast of chicken with whipped feta, broad beans and black olive powder

Slow cooked lamb and pistachio filo bourekas with minted feta, vine tomatoes, oregano and a preserved lemon and feta dip

Pancetta wrapped beef tournedos on truffle brioche with purees of pea, carrot and celeriac

### Cold

Rosary goat's cheese panna cotta on lemon brioche with cucumber jelly, shaved radish and compressed cucumber (v)

Beetroot hummus, cardamom spiced angel hair carrot, fava beans and pomegranate in a crisp gem lettuce cup (vegan)

English asparagus and cheddar frittatine with pink grapefruit hollandaise and lemon dust (v)

Inverawe smoked salmon parfait with watercress gel, asparagus and compressed radish

Peppered tuna carpaccio on a parmesan crisp with rocket pesto, semi dried tomato and olive oil pearls

Cumin spiced chicken with a nigella seed poppadum crumb and a salsa of mango, green chilli and lime

Pulled ham hock, apricot and tarragon aspic on a mustard seed biscotti with piccalilli gel and popped crackling

28-day aged beef carpaccio with parmesan panna cotta, compressed radish and rocket on a virgin oil crostini

Sumac lamb on a feta brioche sandwich with coriander hummus and candied carrot

### Sweet

Rhubarb, rose water, kataifi pie balls with yuzu meringue hats

Rose macaron biscuit, rose petal cream, fresh raspberry & lychee

Honey yogurt & pistachio mini lollipops

Strawberry & mascarpone cream sweet pastry





## AUTUMN/WINTER CANAPÉ MENU

### Hot

Chickpea and quinoa falafel with a fava bean crumb and a chickpea and saffron crush (vegan)

Lancashire cheese and red onion souffle with apple puree and caramelised baby figs (v)

Chilli roasted butternut and spinach tarte fine with pine nut crumb and scorched cauliflower (vegan)

Red wine pear and Roquefort tarts with an apple and beetroot puree and roasted cobnuts (v)

Flamed aubergine, parmesan, vine tomato and pine nut panzerotti with a provolone and tomato fondue (v)

Chilli spiced scallop with a green papaya and lime salad, tamarind gel and a lotus root crisp

Miso marinated sea bass on a black rice and chilli cake with gingered sweetcorn puree, edamame beans and a sesame nori wafer

Confit tarragon chicken leg on confit potato with caramelised baby onions, roasted chestnut mushroom and crispy lardons

Slow cooked pork belly on an Emmental and caramelised red onion panini with mustard gel and dill pickles

Seared fillet of mushroom dusted beef on cauliflower cheese with truffled cauliflower puree and a romanesco crisp

Loin of rosemary lamb with a buttered roots puree, baby turnip and mint dust

### Cold

Beetroot meringue sandwich with whipped truffled goat's cheese, black olive crumb, golden beetroot gel and a candy beetroot crisp (v)

Whipped preserved lemon feta on a beetroot and chickpea blini with pomegranate, coriander cress and grilled aubergine (v)

Kalamata olive palmier with smoked aubergine puree, roasted red pepper, grilled courgette and a vegan parmesan crisp (vegan)

Pumpkin, green chilli and cardamom muffins with angel hair carrot, coconut cream and coriander cress (vegan)

Tartare of smoked salmon with a champagne gel, champagne caviar, creme fraiche and snipped chives

Sumac roasted pork fillet on preserved lemon flatbread with spiced aubergine salad and a coriander and mint yoghurt

Whiskey oak smoked beef carpaccio on a horseradish sable with celeriac cream and pink peppercorn praline

Bang Bang chicken lollipops in a peanut crust with compressed cucumber, a carrot crisp and black sesame seeds

### Sweet

Hazelnut meringue biscuit, milk chocolate ganache & chocolate Chantilly

Basbousa with prune, toasted walnut & nutty caramel tuile

Coffee, salted caramel, chocolate, pistachio, orange blossom, vanilla, lemon macarons

Pear & cinnamon choux





# MARKET STALLS

1 station	20-40 people
2 stations	40-60 people
3 stations	60 plus people

## The Great British Pantry

Chefs will carve clove and honey baked ham and Karma ham in front of the guests which will be served with pickled onions and homemade piccalilli

The bar will feature a delicious selection of British cheeses served with artisan biscuits, celery, grapes and spiced apple chutney

Homemade mini scotch eggs and sausage rolls

Ham hock, parsley and apricot terrine will be served in small pots

A selection of artisan breads

## Smoked Fish

Sides of smoked salmon and home cured gravadlax carved to order and served with homemade soda bread, dill blinis, beetroot chutney, muslin wrapped lemons, salmon keta, snipped dill and crème fraiche

Pots of smoked mackerel parfait with pickled cucumber

## Crostini Bar

Crostini and bruschetta will be made to order using fresh and colourful Mediterranean ingredients. Choose from basil pesto, red pepper pesto, black olive tapenade, grilled artichokes, roasted peppers, charred green and yellow courgettes, chargrilled aubergines, sweet roasted tomatoes, torn basil, buffalo mozzarella, shaved parmesan, marinated olives, prosciutto and wafer thin cured ham

## Taqueria

The bar will serve tacos filled with the guests' choice of chargrilled chicken, slow roasted pork, roasted poblano and jalapeno peppers, Monterey Jack cheese, shredded lettuce, cactus, Mexican salsa verde, tomatillo salsa, soured cream and shredded coriander

The filled tacos will be served with wedges of lime, crisp tortilla chips and lime spiced guacamole

Pulled chipotle beef tacos with avocado and tomato salsa

## River Cottage Methods Cured Meats

Home cured and smoked beef pastrami | Butcher's cured and braised English Middle White ham | Smoked duck breast and Italian prosciutto | Salt beef | Smoked pig's heart and pig cheeks bacon served on a brioche with maple syrup

Served with: Rustic breads, sour dough and mini bagels | English lettuces, cucumber, tomato and spring onion, wholegrain mustard dressing | Wild rocket and parmesan salad | Selection of pickled seasonal vegetables, chutneys, gherkins and condiments

## Shawarma

Chicken shawarma wrap with red cabbage, tzatziki, chilli sauce

The falafel bowl, with red cabbage, hummus and beetroot sauce

Served with:

Bulgur wheat and quinoa tabbouleh salad

Fattoush salad with crispy pitta bread and pomegranate seeds

Roasted chickpea and yogurt salad with sumac





#### **Dessert Bar**

Coconut panna cotta, pineapple and chilli salsa, white rum syrup

Salted caramel and Brazil nut tartlets

Mini Pavlova, strawberries and poppy seed syrup

White chocolate and passion fruit mousse, green tea cone

Rhubarb Eton mess

Portuguese custard tarts: traditional rich vanilla custard in a puff pastry crust

Lemon and lime cheesecake with a ginger and oat crust





## BBQ

Please choose 3 mains, 3 sides and 1 sweet

### MAINS

Chili, sesame and peanut crispy chicken burger, miso buttermilk dressing  
Homemade beef burger, dill pickles, smoked chilli and onion aioli  
Homemade lamb burger, cucumber & mint yoghurt  
Shrimp burger, jalapeno mayo, shaved radish salad and sesame gochujang  
Halloumi and avocado burger (V)  
Aubergine & harissa falafel burger (P-B)  
Rosemary and lemon chicken drumsticks  
Traditional British Cumberland sausage with onion jam  
Lamb shoulder chops marinated in mint, garlic, sherry vinegar and citrus  
Salmon Delice, dill, ginger, pink pepper, lime, capers, lemon salsa  
Apple-wood smoked halloumi and red pepper skewers (V)  
Charred aubergines with white beans & salsa verde (P-B)  
Maple tofu skewers with papaya salsa (P-B)

### SIDES

Baked potatoes, malt vinegar tomato relish, soured cream, chives  
Classic British coleslaw  
Mixed leaves, heritage tomatoes, cucumber, pulled basil leaves, lemon dressing  
Corn on the cob with smoked pimento butter  
Traditional potato salad

### DESSERT

Eton Mess  
Selection of ice creams  
Grilled pineapple & ginger ice-cream



# FORMAL DINING



## SPRING / SUMMER FINE DINING LUNCH AND DINNER

Served with freshly baked bread rolls and butter. Complimentary tea, coffee and water

### Starters

English asparagus on a lemon and creme fraiche panna cotta with smoked almonds, lemon brioche crumb and toasted seeds (V)

Gazpacho: tomato and sherry vinegar jelly with a gazpacho salad, roasted red and yellow pepper purees, smoked almonds, Andalusian olives and garlic croutons (P-B)

Japanese fire salt cured red mullet with a lemongrass, ginger and lime black rice chilled risotto, Thai asparagus, pickled mooli, coriander cress and a toasted sesame dressing

Herb crusted yellowfin tuna, pink peppercorn marinated tuna carpaccio and tuna tartare with pickled cucumber, compressed rainbow radishes and horseradish cream

Smoked fillet of beef with whipped horseradish panna cotta, compressed fennel, mustard seed dressing and a pink peppercorn and parmesan tuile

Iberico ham with marjoram marinated Pecorino, dehydrated watermelon, tomato pesto and toasted almonds

### Main

Grilled breast of chicken with lemon and basil arancini, wilted spinach, baby leeks, crisp parmesan and a heritage tomato dressing

Szechuan crusted fillet of pork with ginger spiced belly, chill sweet potato puree and Asian vegetables rolled in Chinese leaf

Roasted loin of lamb on a pea, shallot and mint puree with English asparagus, buttered courgettes, truffled potato croutons, mint gel and a lamb jus

Seared loin of lamb with celeriac and Sainte-Maure goat's cheese terrine, baby leeks, pan fried baby artichokes, ratatouille stuffed courgette flower and a kalamata olive, tomato and broad bean salsa

Wild mushroom crusted fillet of beef on a thyme and potato rosti with summer pea puree, sugared baby carrots, pea shoots and a Madeira jus

Pan-fried breast of duck with a Jerusalem artichoke and apricot souffle, braised baby gem, scorched cipollini onions and apricot puree

## Fish Mains

Fleur de sel cured salmon on a Nicoise salad with crushed Jersey Royals, rocket cress and a brandade crostini

Pan fried fillet of sea bass on Jerusalem artichoke puree with buttered spinach, broad beans, crispy bayonne ham and a sun-dried tomato and kalamata olive dressing

Smoked paprika dusted sea bream with grilled chorizo, parsley oil and a warm salad of new potatoes, vine tomatoes and broad beans

Seared red mullet with jamon and saffron risotto, Serrano ham crisp, English asparagus, poached baby artichokes and tomato oil

Roasted halibut with truffled pommes puree, English asparagus, roasted king oyster mushroom, caramelised shallot vinaigrette and a potato tuile

## Vegetarian & Vegan Mains

Courgette flower stuffed with Sicilian caponata on tomato confit with grilled baby aubergine, baby red peppers, slow roasted vine tomatoes and saffron spiced fondant potatoes (P-B, GF)

Cauliflower, mushroom and potato croquettes with truffled cauliflower puree, wilted spinach, roasted king oyster mushroom and heritage cauliflower (P-B, GF)

Risotto primavera cakes with toasted sunflower seeds, summer pea puree, English asparagus, baby carrots, pea shoots and summer herb oil ((P-B, GF)

Truffled mushroom and potato cannoli with white bean and parsley puree, tenderstem broccoli, sweet potato fondant, toasted almonds and an almond and parsley cream (P-B, GF)

Jewelled quinoa wrapped in Swiss chard with scorched aubergine puree, roasted baby aubergine, pepper and red onion salata and a harissa spiced tomato dressing (P-B, GF)

## Dessert

Alphonso mango and rhubarb almond tart with rhubarb sorbet, mango crisps and aerated creme anglaise

Yuzu custard tart with sesame seed crumb, yoghurt sorbet, sake poached apricots and black sesame brittle

Honey chiffon cake with roasted strawberries, vanilla mascarpone cream, saffron gel and caramelised pistachio nuts

White chocolate and pistachio pave with quinoa and feuilletine crunch, olive oil and pistachio sponge, chocolate chip ice cream and a chocolate syrup

Dulcey and dark chocolate tartufo with almond feuilletine crunch, wild strawberry syrup and a summer berry salad

Baked blackberry cheesecake with a chocolate mirror glaze, grue de cacao crumble, macerated blackberries & morello cherry sorbet

Rhubarb & creme fraiche panna cotta with prosecco poached rhubarb, almond macaron, rhubarb crisps and a strawberry foam

Sun-kissed Eton Mess, whipped Madagascan vanilla panna cotta with crushed meringues, tropical fruit curd and a passion fruit and mango salad

## Petit Fours

Truffles - Malibu and crystallised pineapple | Raspberry and 5 spice | Chipotle and sea salt | Pistachio butter | Turkish apple tea

Popping candy tea cakes

Macarons: coffee, salted caramel, chocolate, rose, liquorice, pistachio, orange blossom, vanilla,

lemon, raspberry

## SPECIAL COURSES

### Amuse Bouche

Spanish jamon and cataloupe bite

Raw hamachi fish with pickled pears, beet caviar, and a sesame yuzu vinaigrette

Vichyssoise with parmesan biscotti

Cucumber with a horseradish crème fraiche cream and a piece of smoked trout topped with fried shoestring red and golden beets

### Cheese Course

A selection of locally sourced cheeses served with guava and quince pastes, water

crackers, chargrilled figs, grapes and quince jelly





## AUTUMN/WINTER FINE DINING LUNCH AND DINNER

Served with freshly baked bread rolls and butter. Complimentary tea, coffee and water

### Starters

Beetroot carpaccio with golden beetroot gel, roasted ruby beetroot, candy beet crisps, smoked almonds and whipped almond milk custard (P-B)

Heritage Carrot Patch: pickled, roasted and crisped heritage carrots with cardamom spiced carrot puree, pea shoots and a cardamom and carrot crumb (P-B)

Parmesan panna cotta with roasted baby pepper, grilled courgette, pickled golden raisins, roasted baby aubergine, balsamic gel and crispy parmesan (V)

Ginger spiced Inverawe salmon with pickled turnips, whisky soaked fruit loaf, bergamot gel and a malt whisky and heather honey jelly

Pig in the Orchard: pulled ham hock and caramelised apple in green apple gel with an apple and kohlrabi chutney and whole grain mustard toasts

Venison carpaccio with cobnut and kale pesto, blackberry jelly, horseradish cream, crispy kale and toasted cobnuts

### Main

Roasted breast of black leg chicken with celeriac and parsley puree, potato and Dorest Blue Vinny cheese dauphinoise, roasted leeks, buttered kale and a Briottet apricot liqueur jus

Roasted loin and slow cooked belly of outdoor reared pork with an Irish black pudding bon bon, almond milk and potato puree, charred hispi cabbage and a cider jus

Seared fillet of lamb on a milk and parsnip puree with baby parsnips, buttered cavolo nero, tenderstem broccoli and a toasted almond, rosemary and dried redcurrant crumb

Seared fillet of beef on horseradish and potato puree with baby artichokes, king oyster mushroom, buttered spinach and brown butter sauce

Pan fried fillet of rose veal with petit veal schnitzel, tomato and shallot confit, caramelised baby fennel, Swiss chard and rocket cress

Sous vide loin of venison with compressed sharon fruit, beetroot puree, roasted baby turnips and pressed root vegetables

### Fish Mains

Seared filled of salmon on spinach puree with saffron potato croutons, confit fennel, crispy skin & a vine tomato & fennel top dressing

Roasted fillet of red mullet and a seared scallop on vanilla potatoes with buttered spinach and a chervil and mussel cream

Lemon marinated fillet of sea bass on pan fried beetroot gnocchi with buttered kale, baby leeks and fine beans

Pan fried fillet of cod on a squid ink polenta cake with beurre noisette, tenderstem broccoli, crispy anchovies, roasted salsify and a yellow polenta crisp

Fillet of monkfish cooked in chorizo butter with a potato tuile, roasted chorizo, cannellini beans, purple sprouting broccoli and lemon beurre blanc

Fillet of halibut with truffled pommes puree, pan fried baby artichokes, wood blewit mushrooms, baby carrots and a mushroom and brioche crumb

### Vegetarian & Vegan Mains

Roasted butternut, red onion and sage risotto cakes with crispy sage, butternut puree, scorched baby onions, tender stem broccoli and sage oil (V)

Pan fried wild mushrooms and tarragon tarte fine with roasted pine nuts, wilted Swiss chard, scorched pumpkin, baby leeks and tarragon oil (V)

Pumpkin and celeriac cannoli with butternut fondant, oat milk and tarragon cream, toasted oats, herb oil and watercress (P-B)

Truffled mushroom and potato strudel with cavolo nero, baby leeks, scorched cauliflower, truffled cauliflower puree and a walnut and tarragon dressing (V)

Truffle and thyme risotto with heritage cauliflower, roasted artichokes, fine beans, roasted pumpkin seed oil and a toasted almond and pumpkin seed granola (V)

### Dessert

Valrhona chocolate & passion fruit brownies with burnt vanilla ice cream, passion fruit crumb, chocolate shards & passion fruit syrup

Spiced honey cake with orange blossom honey parfait, roasted damson gin plums and a bee pollen crumb

Black Forest Eton Mess: vanilla and cherry creams with cocoa meringues, bitter chocolate syrup and a Morello cherry sorbet

Caramelised apple and blackberry brioche charlotte with beurre noisette, creme anglaise, spiced bramley apple puree and vanilla bean ice cream

Ginger date pudding with palm sugar and lime roasted pineapple, milk ice cream, walnut croquant and a ginger caramel sauce

Iced fig soufflé with olive oil and pistachio cake, red wine jelly and lemon pistachio croquant

Burnt pumpkin Cambridge cream with spiced poached apple, bramley apple sorbet and a caramel oat crunch

Cranberry and orange brioche pudding with nutmeg creme anglaise, clotted cream ice cream and orange-almond dentelle tuile

### **Puddings**

Raspberry ripple ice lolly with rosewater meringues, pickled summer berries and an English sparkling rose wine jelly

Sun-kissed Eton Mess: Whipped Madagascan vanilla panna cotta with crushed meringue, exotic fruit curd and a passion fruit and mango salad

White chocolate and summer berry opera cake with a lemon verbena sorbet, blueberry crumb,

raspberry lace tuile and marinated blueberries

Summer berry eclair with creme de mure cream, sesame seed croquant, poached blackberries and a hibiscus syrup

### **Petit Fours**

Truffles - Malibu and crystallised pineapple | Raspberry and 5 spice | Chipotle and sea salt | Pistachio butter | Turkish apple tea

Popping candy tea cakes

Macarons: coffee, salted caramel, chocolate, rose, liquorice, pistachio, orange blossom, vanilla,

lemon, raspberry

### **SPECIAL COURSES**

#### **Amuse Bouche**

Black radish, smoked salmon and fromage frais

Chilled strawberry and beet consomme with horseradish oil (V)

Cucumber with a horseradish crème fraiche cream and a piece of smoked trout topped with fried shoestring red and golden beets

Chilled fresh pea soup with crispy prosciutto de Parma, mint leaves and a drizzle of crème fraiche cream

#### **Cheese Course**

A selection of locally sourced cheeses served with guava and quince pastes, water crackers, chargrilled figs, grapes and quince jelly



# **WINE**

## **A word about our wine list**

Working alongside one of the oldest independent wine merchants in the country, we have created a wine list that reflects our thirst for quality with an emphasis on independent small producers who have a sustainable approach to their work in the vineyard and cellar. The majority of the wines we have chosen come from European vineyards and those that come from further afield conform to the highest environmental standards.

All of our merchant's wines are shipped direct from vineyard to their historic Greenwich cellars, from which they are delivered to us by electric vans. The journey from vineyard to your glass is as short and eco-friendly as possible.

We have chosen wines to compliment our menus and promote the flavours therein. We have made our selection not only on the wines being well made and good value, but also those which offer something special; an indefinable quality that, in our view, lifts them out of the ordinary. We hope you enjoy our selection as much as we do.

Through our trusted merchant we have access to over two thousand wines from entry level up to the very best names in the top wine growing regions, including rare vintage wines from the depths of their Greenwich cellars. If there is a specific wine you would like that is not on the list, please get in touch with one of our team and we will be delighted to source this for your event.



## SPARKLING

### La Grande Marque Saumur Blanc de Blancs Brut NV

Classy and elegant method traditionnelle sparkling wine from Saumur made from Chenin Blanc grapes. Crisp apples and brioche to the fore with freshness and biscuity complexity in equal measure.

### Toffoli Prosecco Brut DOCG, Veneto Italy NV (organic and vegan)

Made from grapes grown in the area surrounding the villages of Conegliano and Valdobbiadene, the finest areas of production in the region. Certified organic, this is a wonderful example of what can be achieved in Prosecco when a qualitative approach is taken. The grapes are hand harvested from Toffoli's 12 hectare estate, delivering a lifted and aromatic style which is a great alternative to Champagne.

### Court Garden Classic Cuvee, Sussex England 2015

Located in East Sussex, this family run estate is dedicated to produce hand crafted sparkling English wines using traditional grape varieties and bottle fermentation. A delicate wine with fresh pineapple and greengage fruit with a generous, toasty finish.

### Champagne Dumenil Grande Reserve 1er Cru NV (vegan)

This independent Champagne House was founded in 1974 and has remained in the family for 5 generations. Hailing exclusively from their Premier Cru vineyards in the Montagne de Reims, this Grande Reserve wine is an equal blend of Pinot Noir, Chardonnay and Pinot Meunier, showcasing aromas of white flowers with notes of apple, pear and apricot. Seductive with a very fine mousse and great richness owing to the addition of reserve wines from their solera vats.

## WHITE

### Chemin de la Serre Marsanne Viognier, Languedoc France 2020 (vegan)

Flavours of white peach and apricot with hints of flowers and fresh acidity.

### Amori Pinot Grigio, Veneto Italy 2019

Crisp white wine with citrus aromas. Easy drinking and very refreshing.

### Bojador Branco, Alentejo Portugal 2018

A vibrant white wine made from indigenous grapes of the Alentejo region – Antao Vaz, Arinto and Alvarinho. Vibrant aromas of mango and tropical fruits with texture and zip on the finish.

### Mount Brown Estate Sauvignon Blanc, Waipara New Zealand 2020 (vegan)

An excellent example of New Zealand Sauvignon from a charming family run estate in the cool climate region of North Canterbury, where wines find a balance between vibrant new world fruit and subtle old world elegance. Exotic fruit backed up by a lemon-lime minerality.

### Tenuta Montauto Vermentino, Tuscany Italy 2020 (organic)

Riccardo Lepri's family has produced artisan wines for nearly sixty years at the Montauto estate, nestled 200 meters above sea level on a clay rich soil. This unique microclimate coupled with Riccardo's practices of minimum intervention, hand harvesting and the use of natural fertilizers help produce wines that are fresh and mineral with bright fruit and a mineral edge. This vermentino is herbaceous and crunchy with underlying salinity and citrus zing.

### Savia Viva Classico Blanco, Penedes Spain 2019 (organic and vegan)

Made from a blend of three grapes usually synonymous to producing Cava, this is an aromatic still wine with stone and citrus fruits on the nose follow through to a dry but zesty fruit flavoured palate with a long finish – a great crowd pleaser.

### Arcan Albarino, Rias Baixas Spain 2018 (vegan)

This small family owned and operated winery covers two hectares of vines from some of the finest terroirs of Rías Baixas. All their vines are cultivated organically and hand harvested before undertaking fermentation in stainless steel tanks using indigenous yeasts. Intense notes of white flowers, pears, citrus fruits on the nose. Medium to full bodied on the palate with a lovely mouth-watering acidity, which goes on and on.

### Hoffman & Rathbone Bacchus, Sussex England 2019

Crisp and refreshing with aromas of elderflower, pear and white peach. Generous mouthfeel with some gentle minerality on the finish.

#### [Sidewood Estate Chardonnay, Adelaide Hills Australia 2018 \(vegan\)](#)

Extremely elegant, refined and perfectly balanced with fresh green apples, pear and melon flavours and just the right amount of oak to add complexity.

#### [Petit Chablis Domaine d'Elise, Burgundy France 2019 \(vegan\)](#)

The Domaine d' Elise is a pocket sized estate of 13 ha which lies at Milly on the slopes above the Premier Cru vineyards of Cote de Lechet. Fresh green apples burst out of the glass and are softened on the pallet with generous creamy texture.

#### [Sancerre Domaine Millet Roger, Loire Valley France 2020](#)

A seriously stunning Sancerre. Great complexity with the classic minerality so traditional of Sancerre and all the exhilaratingly fresh gooseberry flavours that you could ask for. This really is a joyous glass of wine.

#### [Puligny Montrachet Louis Chavy, Burgundy France 2017](#)

Blended from eight parcels of vines, this is a perfect example of what Puligny Montrachet's terroir offers. Exotic fruit aromas combined with classic toasty and mineral notes from the appellation. Rich on the palate and well balanced with a refreshing acidity.

## RED

#### [Chemin de la Serre Carignan Vieilles Vignes, Languedoc France 2019](#)

Made from old vine Carignan, a traditional grape variety from the South of France. This deep red offers delightful aromas of blackcurrant with a spicy twist and a hint of vanilla.

#### [Armigero Sangiovese di Romagna Riserva, Emilia di Romagna Italy 2017](#)

A superb wine from the Emilia-Romagna region. Ruby red with lashings of ripe cherries, dried fruit and spice.

#### [Domaine Bousquet Black Rock Malbec, Mendoza Argentina 2019 \(organic and vegan\)](#)

The Bousquet family were originally growers in the Languedoc, France but began an exciting project in the high altitude Tepungato region in Mendoza, setting up the first organic certified vineyard in the region. They combine four generations of traditional winemaking with Mendoza's ideal winegrowing conditions. Their constant search to achieve optimum ripeness allows them to create wines that boast delicious fruit character with ripe tannins balancing freshness.

#### [Chateau Peyronat, Cotes du Blaye Bordeaux France 2017 \(organic\)](#)

A small property in Blaye with 14 hectares of vineyards, focusing on biodiversity and allowing natural expression of the terroir. Plump, ripe Merlot fruit combined with a touch of Cabernet Sauvignon which provides backbone to the wine. Blackberry fruit with soft tannins and a touch of vanilla.

#### [Valserrano Rioja Crianza, Rioja Alavesa Spain 2016 \(vegan\)](#)

This long established family Bodega lies in the best part of Rioja, on the limestone ridges of the Alavesa region. Aromas of ripe black fruit and hints of oak and cinnamon. Medium to full-bodied with juicy fruits, soft tannins and good length.

#### [Langhe Corte Enrichetta Tenuta Pelassa, Piedmont Italy 2017 \(vegan\)](#)

Run by brothers, Davide and Daniele Pelassa, this estate is fast becoming one of the hottest properties in Piedmont. Corte Enrichetta is a blend of Barbera and Nebbiolo in equal measure, showing supple fruits and a touch of warm spice on the finish.

#### [Quinta da Silveira Reserve Tinto, Douro Valley Portugal 2015 \(vegan\)](#)

Sourced from old vines and produced using traditional methods including grapes crushed by feet and fermentation in open tanks (lagares) using natural yeasts. Aged for 18 months in new French oak barrels. Intense aromas of violets, red cherry, mocha and cedar and an unctuous palate with soft tannins and a floral finish.

#### [Crozes Hermitage Domaine Etienne Pochon, Rhone Valley France 2018 \(organic and vegan\)](#)

Domaine Pochon is a small estate focused entirely on the production of Crozes Hermitage. Fully organic from 2014, the wines show wonderful purity of fruit with lashings of blackberries and a lick of Syrah's signature white pepper character. Northern Rhone at its best!

#### [Maranges 1er Cru Fussiere Rouge, Burgundy France 2016](#)

Maranges, one of Burgundy's lesser known appellations, also makes it one of the best value. The 1er Cru La Fussière vineyard is one of the best in the area and this medium-bodied red shows real complexity with savoury notes of brambles and blackberries.

#### [Fleur de Fonplagade Grand Cru St Emilion 2014 \(organic\)](#)

Château Fonplagade was renovated in the 2000's and certified organic in 2013. Owners Stephen & Denise Adams, who also own Chateau l'Enclos in Pomerol, consulted renown oenologist Michel Rolland to make powerful wines from the right bank. Fleur de Fonplagade offers a vibrant expression of the estate's vineyard, highlighting lush, generous fruit, velvety tannins and elegant length.

## SWEET AND FORTIFIED

#### [Domaine Bousquet Malbec Dulce, Mendoza Argentina 2018 \(50cl\) \(organic\)](#)

Late harvested, when grapes are dry, fermented then fortified and aged for 12 months in French oak. Rich aromas of cassis, blackcurrant and chocolate alongside marmalade and coffee notes. Full-bodied and moderately sweet with silky tannins, high acidity and a long finish. Perfect with chocolate!

#### [Quinta da Silveira Reserve Ruby Port, Portugal NV](#)

Classic Ruby Port with dense red and black fruits and sumptuous chocolate richness.

#### [Quinta da Silveira 10 Yr Tawny, Portugal \(vegan\)](#)

Rich tawny colour, with an excellent nose of nuts and hints of mature fruit. On the palate this is a light and delicate port, beautifully rounded and sweet, with hints of dried fruits, and a long elegant finish.



# COCKTAILS

## NON-ALCOHOLIC

### Apple & Cucumber Mojito

Apple & lime juice, fresh mint, muddled cucumber, sugar & soda

### Raspberry Sour

Cranberry juice, lemon juice, fresh raspberries, vanilla syrup & lemonade

### Mango Mule

Cucumber, honey, mango, lime & ginger beer

### Slingin' Yuzu

Yuzu, tamarind, bee pollen & soda

### Virgin Watermelon & Rosemary Spritz

Fresh watermelon, burnt rosemary, lemon, sugar, soda

### Virgin Rose Water & Thyme Spritz

Rose water, fresh thyme, bee pollen, soda, lemon

### Fresh Horseradish Bloody Shame (Virgin)

Tomato juice, fresh horseradish, salt, pepper, tobasco, lime, celery

## HOUSE SPECIALS

### House Daiquiri

Rum, blueberry syrup, dried lavender, honey, lime.

### Matcha Morale

Matcha, gin, lemon, agave, fresh mint

### Turmeric Juan Collins

Tequila, turmeric, tonic water, lemon

### Botanist

Gin, Campari, Fernet Branca, Himalayan chamomile, dry vermouth, homemade apple liqueur, edible flowers, thyme

## SPRITZES / APERITIFS

### Aperol/Campari/Vermouth Spritz

Your choice of Aperol/Campari/vermouth, topped with prosecco, soda & fresh orange garnish

### Watermelon & Rosemary Spritz

Fresh watermelon, burnt rosemary, lemon, gin, sugar, soda

### Campari & Blood Orange Spritz

Campari, soda, fresh blood orange juice and garnish

### Rose water & Thyme Spritz

Ligurian Risolio, rose water, fresh thyme, vodka, soda, lemon

## CLASSICS

### Old Fashioned

Rye whiskey, Angostura Bitters, sugar, Club Soda, dehydrated clementine

### Mojito

Rum, mint, soda, lime, sugar

### Tommy's Mezcal

Mezcal, agave, lime, pink salt

### Margarita Classic / Passionfruit or with Hibiscus

Tequila shaken with fresh lime juice, agave nectar and orange liqueur, rimmed with pink Himalayan rock salt

### Fresh Horseradish Bloody Mary/Maria

As you like it made with vodka/tequila

## DIGESTIVES

### Espresso Martini

Espresso, Cold & Blac Original Coffee Liqueur, vodka, fresh nutmeg, Pedro Ximénez

### Cloudy Pastis

Pastis, Vermentino, ice-cold mineral water

### Fig Furore

Cognac, vermouth, Fernet Branca, Fig liqueur





## CRAFT BEER

### BEER

Left Handed Giant West Coast Pils (440ml)

Left Handed Giant Perfect Circle Hazy Pale (440ml)

Bottled Becks 275ml

Peroni Nastro Azzurro 330ml

Beavertown Gamma Ray 330ml

Brewdog Punk IPA 330ml

### BOTTLED CIDER / PERRY

Burrow Hill Cider (Somerset) (500ml)

Kopparberg Pear 500ml

Rekorderlig Strawberry & Lime 500ml

£6.00



## RECEPTION PACKAGES

(60 MINUTES) For 20 guest or more

Still and sparkling water and mocktails

House package – house wine, Peroni, Bath Gem and juice

Pimm's – Pimm's, Peroni, Bath Gem and juice

Prosecco – house Prosecco, Peroni, Bath Gem and juice

Cocktails – cocktail and matching mocktails, Peroni, Bath Gem and juice

Champagne – house Champagne, Peroni, Bath Gem and juice



