



HOSPITALITY MENUS
2023



We work with our in-house caterers Graysons who use the freshest ingredients with a focus on the local supply chain. For our food we use seasonal British ingredients wherever possible, so our menus are updated seasonally and include modern takes on traditional British dishes as well as some fabulous dishes with wider influences

For that extra special feel whatever the event our chefs will work with you to create your very own menu for your event. Whether its canapés, a formal dinner, finger food, or a boardroom lunch we want you to be wowed by the presentation and astounded by the taste.

Please note that room hire and audio visual equipment is not included in the listed price.

Please enquire with the sales team to find out more information regarding room hire and any extras for your event.

Afternoon Tea

Afternoon tea £22.00

Afternoon tea with a glass of Champagne £32.00

A delicious array of finger sandwiches

Cucumber sandwiches (GL, MI)

Poached salmon and dill sandwiches (GL, MI, F)

Egg mayonnaise and Hampshire watercress (GL, MI, EG, MU)

Honey glazed ham and mustard (GL, MU, MI)

Homemade scones and teacakes

Freshly baked plain & raisin scones with jam, homemade fruit compote and Dorset clotted cream (GL, MI, EG)

Earl Grey Teacakes (GL, MI, EG)

A selection of sweet cakes

Raspberry Mogador, shaved milk chocolate (GL, MI, EG, SOY)

White chocolate & ruby éclair (GL, MI, EG, SOY)

Classic carrot cake, hazelnut cream (GL, MI, EG, N)

Lemon meringue tart (GL, MI, EG, SOY)

Tea

A wide selection of fine afternoon teas, fruit, and scented teas from the Rare Tea Co
English Breakfast Single Estate (Lost Malawi) | Tregothnan Earl Grey Tea

Herbal & fruit teas from around the world

English Peppermint, Whole Chamomile Flowers, Hibiscus

Flor de Jamaica, Sencha Japanese Green Tea, Rare Lapsang

Souchong, Organic Matcha, Nepalese Cherry Blossom, Lemon Blend

Champagne

Champagne Gosset Excellence, Brut, NV, Franc

All prices exclusive of VAT

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Breakfast

All served with freshly brewed coffee, a selection of premium teas from the Rare Tea Co and orange juice

BAKER'S BASKET £12.00

A selection of freshly baked mini croissants, Danish pastries, and mini muffins (GL, MI, EG, NU)

THE HEALTH STARTER £14.50

Selection of freshly baked healthy muffins (GL, MI, EG)

Greek yoghurt | Low fat natural yoghurts | COYO coconut yoghurt with a selection of toppings:

-Homemade granola, oats, fresh fruit and compotes (GL, NU)

Berry, banana, hemp protein powder, flaxseed, spinach energy booster smoothie shots (MI)

Fresh fruit skewers

CONTINENTAL BREAKFAST £16.50

A selection of Trealy Farm charcuterie and Neal Yard's cheeses (MI, SO2)

Artisan sliced breads and mini rolls (GL)

Freshly baked mini croissants and pastries (GL, MI, EG, NU)

Individual Greek yoghurt pots, honey and toasted almonds (MI, NU)

OR

vegan coconut yoghurt, seasonal fruits and toasted oatmeal (GL)

Fresh fruit skewer

BUSINESS BREAKFAST £12.50

Red Tractor grilled Cumberland sausage or back bacon served in a crusty artisan ciabatta roll (GL, SO2)

Scrambled free-range egg and mushroom served in a baked organic soft white bap roll (GL, EG, SO2)

Fresh seasonal fruit platter

FRUIT BOWL (1 PIECE OF FRUIT PP) £1.20

SEASONAL SLICED FRUIT PLATTER £3.50

BREAKFAST BOWLS £5.50

Acai smoothie bowl: acai, almond, spinach, malted barley (NU)

Spiced pear & cashew overnight oats (NU, GL, MI)

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

Orchard fruit, almond butter, chia dust (NU)

Goji berries, chia & coconut granola: almond milk oats, berry compote, Greek yoghurt (GL, MI)

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Market Stalls

1 Station 20-40 people £30.00 / 2 Stations 40-60 people £35.00 / 3 Stations 60 plus people £38.00

THE GREAT BRITISH PANTRY

Chefs will carve Homemade clove & honey roasted ham in front of the guests.

Served with pickled onions and homemade piccalilli

Selection of cured meats (SO2)

The bar will feature a delicious selection of British cheeses served with artisan biscuits, celery, grapes and spiced apple chutney (GL, MI, SO2, CE)

Homemade scotch eggs and sausage rolls (GL, MI, EG, SE)

Ham hock & mustard terrine, piccalilli, watercress (MU, SO2)

A selection of artisan breads (GL)

NORTH INDIAN

Onion & cauliflower Bhaji, coriander & mint chutney (MU)

Tandoori chicken curry, cumin rice (MI, MU)

Lamb masala, paratha (GL, MU, CE)

Sweet potato, green beans & cashew curry (MU, CE)

Mini mix poppadum & lime pickle (MU, SU)

Cucumber & radish raita (MI)

SOUTHERN STATES

Fried buttermilk chicken (GL, MI)

Slow roasted BBQ pulled pork (CE)

Fried green tomatoes

Succotash (EG, SO2)

Cabbage slaw (EG, SO2)

BBQ beans (CE, SO2)

Cornbread (GL, MI, EG)

CITY DOGS

Danish – Hot dog, fried and raw onion, ketchup, mustard & remoulade (GL, MI, EG, SO2, MU)

NYC – Classic New York beef dog, mustard & onions (GL, MI, EG, MU, SO2)

Tokyo – Japanese miso & kimchi pork dog (GL, MI, EG, SO2, SE, SOY)

London – Londoner pork sausage, Camden pale ale braised onion, Sussex charma (GL, MI, EG, SO2)

Vegetarian – Huera plant based sausages, grilled onion, mustard & ketchup (GL, MU, SO2)

ARABESQUE

Chicken shawarma, pickled red onion, chilli sauce (SO2, CE, MU)

Imam biyaldi & tzatziki (MU, MI)

Assorted falafel, red cabbage & hummus (SE, SO2, SOY)

Bulgur wheat and quinoa tabbouleh salad, lemon tahini (GL, SO2, SE)

Fattoush salad with crispy pitta bread and pomegranate seeds (GL, SO2)

Roasted chickpea and yogurt salad with sumac (MI, SO2)

DESSERT BAR

Coconut panna cotta, pineapple and chilli salsa

White rum syrup Salted caramel Chocolate and Brazil nut tartlets (GL, MI, EG, N, SO2)

Buttermilk pudding, macerated blackberries, poppy seed tuille (MI, GL, EG)

Pistachio & olive oil cake, orange blossom syrup, glazed plums (GL, MI, EG, N)

Assorted selection of Macaroons (MI, EG, GL, N, SO2, SOY)

Lemon and lime cheesecake with a ginger and oat crust (GL, MI, EG, SO2)

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WORKING LUNCH
MENUS

CLASSIC SANDWICH LUNCH £19.50

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

Sample sandwich selection:

Montgomery's Cheddar, cucumber & tomato (GL, MI)

Free range egg mayonnaise and watercress (GL, MI, EG, MU)

Crushed chickpea, cucumber, hummus, caramelized red onion marmalade.(PB, GL, SE, SO2, SOY)

Falafel, rocket, red pepper, hummus (PB, GL, SE, SOY, SO2)

Piri piri chicken, roasted peppers, baby spinach (GL, MI, MU, SE)

'Pole and Line' tuna, crème fraiche, cucumbers and peppers (GL, MI, F)

Served with:

Potato & vegetable crisps

Fruit juices

Seasonal fruit bowl Still and sparkling water

Mini sweet bites (GL, MI, EG, N, SOY)

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

SOUP & SANDWICH LUNCH £24.50

Soup of the day and selection of sandwiches from our Classic Sandwich Lunch

Served with:

Potato & vegetable crisps

Fruit juices

Seasonal fruit bowl Still and sparkling water

Mini sweet bites Freshly brewed coffee and a selection of premium teas

EXECUTIVE SANDWICH LUNCH £24.50

selection of handmade artisan sandwiches, wraps or baguettes (2pp)

Sample sandwich selection:

Hot smoked salmon, cucumber, baby watercress, caper and dill cream cheese (GL, MI, F)

Montgomery's Cheddar, cucumber & tomato (GL, MI)

Free range egg mayonnaise and watercress (GL, MI, EG, MU)

Crushed chickpea, cucumber, hummus, caramelised red onion marmalade (PB, GL, SE, SO2, SOY)

Falafel, rocket, red pepper, hummus (PB, GL, SE, SOY, SO2)

Piri piri chicken, roasted peppers, baby spinach (GL, MI, MU, SE)

'Pole and Line' tuna, crème fraîche, cucumbers and peppers (GL, MI, F)

London Smoke & Cure salmon and dill creme fraiche (GL, MI, F)

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

Avocado & pea hummus with radish and micro sorrel on dark sourdough (PB, GL, SOY)

Served with:

Crudités & dips (MI, EG)

Fruit juices

Seasonal vegetable tarts (GL, MI, EG)

Still and sparkling water

Potato & vegetable crisps

Mini sweet bites (GL, MI, EG, N, SOY)

A selection of premium teas from the Rare Tea Co/Freshly brewed coffee

Seasonal fruit bowl

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LUNCH ENHANCEMENTS

Homemade mini cranberry & thyme sausage rolls (GL, SE, SO2, EG) £3.50

Minted lamb sausage roll (GL, SE, SO2, EG) £3.50

Feta, fig & spinach tarts (GL, MI, EG) £3.50

One more round of sandwiches £8.00

An extra finger item £3.50

Rainbow fruit skewers £6.00

Salad Bowls £7.50

Roasted squash, brussel sprouts, crumbled Graceburn cheese and pomegranate (PB, SO2)

Herbed falafel, lemon cous cous, grilled pepper, rocket leaves (PB, SE, GL, SO2)

Roast parsnip, pickled apple, celeriac, hazelnut pesto (PB, SU, N, MU)

Harissa roasted sweet potato, chickpea, coconut yogurt, pomegranate molasses (PB)

Chicory, date, caramelised walnuts & stilton salad (N, SU, MI)

Nibbles £4.00 each

Truffled popcorn

Lemon and black pepper popcorn

Rose harissa mix nuts (NU)

Toasted Marcona almonds (NU)

Wasabi peas

Roasted salted peanuts (PN, SOY)

Vegetable crisps

Sea salted potato crisps

Honey cashews (NU)

Nocellara olives

Basil & garlic olive mix

Spaccatini breadsticks (GL, MI, EG)

Japanese rice crackers

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WORLD FLAVOURS BENTO BOXES

PLOUGHMAN'S BOX (GL, MI, EG, SO2, F, N, SOY) £29.00

Traditional Pork pie, red onion chutney
Roast pumpkin, pine nut & pecorino tart (V)
Smoked salmon, dark rye, pickles
Chocolate orange brownie

PLANT-BASE PICNIC BOX (GL, N, SE, SOY) £29.00

Beetroot hummus, cucumber and carrot sticks
Spicy bean & cheese 'sausage' roll
Harissa roasted sweet potato, chickpea, coconut yogurt, pomegranate molasses
Carrot cake, candied walnut

ITALIAN (GL, EG, SO2, N, EG) £26.00

Traditional Italian-salami, air-dried and cured meats from London Smoke & Cure
Truffled mushroom, kale & parmesan orzo salad (P-B)
Mixed marinated olives & Italian breads
Lemon ricotta cake, almonds

MIDDLE EASTERN MEZZE BOX (GL, MI, SE, SOY) £26.00

Red pepper hummus, tzatziki & grilled pitta bread (V)
Lamb kofta & mint yoghurt
Sweet potato falafel & grilled red pepper (P-B)
Fresh fruit skewers with local raw honey and yoghurt dip

INDIAN (SOY, F, GL, MI, EG, SE) £26.00

Cauliflower & Onion Bhaji, mint chutney (V, GF)
Tandoori spiced Chicken skewer, paratha crisp, kachumbar salad
Paneer tikka, coriander chutney, date yoghurt
Carrot & orange halwa, caramelised pistachios

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PLATTERS TO SHARE

GOURMET SLIDERS £12.50PP

served in sesame buns with iceberg lettuce, sliced beef tomatoes, ketchup, street cart onions, mustard & red chilli aioli

Ground beef slider with melting Monterey Jack cheese (GL, MI, EG, SE)

Crab cake slider with coriander and chilli (GL, MI, EG, CR, SE)

Beet and black bean slider, vegan cheddar cheese (GL, SE)

CHARCUTERIE GRAZING BOARD (GL, SO2, SE, SOY) £12.50PP

Served 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

Parma 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 (GL, MI, SO2, N) £12.50PP

served with celery, grapes, membrillo (quince jelly) and malt loaf or with biscuits and homemade chutney

The British Board

Sinodun Hill | Oxfordshire (goat)

St Jude | Suffolk (cow)

Isle of Mull Cheddar | Tobermory (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)

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FORKLESS BUFFET

1 finger item £5.00

Selection of 2 finger items £9.00

Selection of 4 finger items £17.00

Selection of 6 finger items £25.00

Selection of 8 finger items £32.00

PLANT

Sweet potato falafel, spring onion & paprika mayonnaise (PB, MU)

Cauliflower cheese croquettes with salsa verdi (PB, SOY, SE, SO2, GL)

Miso grilled aubergine and tofu skewers (PB SE, SOY)

Puy lentil and mushroom slider burgers spicy tomato jam (PB, GL, SE, SO2)

VEGETARIAN

Dorstone goat's cheese & beetroot lolly pop with pine nut crumb (MI, GL, N)

Fig and blue cheese tart, roasted red onion jam (GL, MI, EG, SO2)

Wild mushroom and tarragon arancini (GL, MI, EG, SO2)

Pine nut, apple chutney and gorgonzola tarts (GL, MI, EG, SO2)

FISH

Beetroot gravadlax, dill cream cheese, pickled fennel, rye toast (F, GL, MI, SO2)

Smoked mackerel, spinach and spring onion tart (GL, MI, EG, F)

Crab & leeks pakora, tandoori yoghurt, nigella seeds (CR, MU, MI)

Smoked haddock kedgeree arancini, raita (GL, MI, EG, F)

MEAT

Grilled chicken yakitori skewers with miso dressing (SE, SOY, SO2, EG, MU)

Sumac roasted lamb, red pepper tapenade, cumin flatbread (GL, MU, SO2)

Sticky hoisin and ginger duck confit, pickled pear, crostini (GL, EG, CE)

Parmesan & slow cooked ragu arancini, kale pesto (GL, MI, EG, CE)

SWEET

Mini baked Belgian chocolate cheesecake (GL, MI, EG, SOY)

Lemon drizzle cake mini (GL, MI, EG)

Seasonal fruit tartlets (GL, MI, EG)

Pecan pie, white chocolate mousse (GL, MI, EG, SOY)

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FORKED BUFFET

Select 1 each from Meat, fish & Veg main courses, two accompaniments and one dessert. All served with freshly baked breads, tea, coffee, water and juices £34.80PP

BRITISH

TLS British Seafood fish pie, pecorino & parsley crust
Londoner sausage, chorizo, white bean, lentil hot pot
Potato gnocchi, grilled chicory, sage, walnuts V
Buttered winter greens V
Honey & thyme roasted root vegetables V
Yorkshire treacle tart, clotted cream, candied lemon

SPANISH

Roasted Cod, piquillo pepper & arrochina beans stew
Pork belly, chickpea & chorizo, parsley
Pisto Spanish traditional vegetable casserole
Garlic & chilli broccoli
Patatas bravas
Apple & almond crumble, cinnamon custard

ASIAN FUSION

Miso braised salmon, sticky jasmine rice, Asian greens
Japanese braised pork, spring onion, coriander, hard boiled eggs
Aubergine katsu curry
Rice noodle salad, pok choy, sesame dressing
Braised Asian greens
Yuzu & ginger cheesecake

MIDDLE EASTERN

Harissa spiced braised lamb, pomegranate, saffron cous cous
Lemon & chilli baked bass fillet, grilled tomatoes, parsley gremolata
Sweet potato & chickpea tagine, pickled lemon, cous cous
Green beans, zaatar spiced caramelised onion
Fattoush salad, radish, gem lettuce
Rose & cardamom rice pudding, crushed hazelnuts

PUDDINGS

Glasses of gooseberry fool with gooseberry and lime syrup
Classic tiramisu served with whipped cream
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
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

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**BRISTOL
BEACON**

**DAY DELEGATE RATE
PACKAGES**



PACKAGE ONE £38.00PP

Includes unlimited still and sparkling water

LUNCH

The Classic Sandwich Lunch

A selection of sandwiches served with potato and vegetable crisps,
Fruit basket, fruit juices and freshly brewed tea and coffee

AFTERNOON BREAK

Freshly brewed coffee | Fruit, herbal and black tea infusions
Selection of afternoon cakes

PACKAGE TWO £48.00PP

Includes unlimited still and sparkling water

BREAKFAST

Freshly brewed coffee | Fruit, herbal and black tea infusions
Yoghurt and granola pots
Warm finger pastries
Homemade muffins

MID-MORNING BREAK

Freshly brewed coffee | Fruit, herbal and black tea infusions
Selection of morning biscuits

LUNCH

The Executive Sandwich Lunch

A selection of handmade sandwiches,
served with two finger food items, one salad, a dessert, fruit juices and freshly
brewed tea and coffee

AFTERNOON BREAK

Freshly brewed coffee | Fruit, herbal and black tea infusions
Selection of afternoon cakes

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PACKAGE THREE £56.50PP

Includes unlimited still and sparkling water

BREAKFAST

Freshly brewed coffee | Fruit, herbal and black tea infusions

Yoghurt and granola pots

Freshly baked rolls filled with your choice of Cumberland sausage,
British bacon, free-range fried egg or mushroom & confit tomato

MID-MORNING BREAK

Freshly brewed coffee | Fruit, herbal and black tea infusions

Selection of morning biscuits

LUNCH

Forked buffet lunch

Select 1 each from Meat, fish & Veg main courses, two accompaniments and one dessert.
All served with freshly baked breads, fruit juices and freshly brewed tea and coffee

AFTERNOON BREAK

Freshly brewed coffee | Fruit, herbal and black tea infusions

Selection of afternoon cake

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BRISTOL
BEACON



SEASONAL MENUS

SPRING/SUMMER CANAPÉ SELECTION

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

Selection of 4 canapés £15.00 pp
Selection of 8 canapés £28.00 pp
Selection of 10 canapés £34.00 pp
Additional canapés £3.50 pp

HOT CANAPES

Salted courgette and slow roasted vine tomatoes rolls, pepper gel, Plant Based Cream Cheese, Blossom (PB)
Hereford hop cheese souffle with apricot puree, hops cider poached raisin and a balsamic shallot petal (EG, MI, GL, SO2)
Fair Trade Brown sugar and Bushmills whiskey cured salmon with scorched orange and fennel puree (F,SO2)
Seared scallop on a pea and watercress risotto cake with cauliflower puree and saffron pickled cauliflower (CR, MI, GL, SO2)
Sea bass cured in Cornish smoked salt, coconut and lime puree, spring onion and toasted coconut (F)
Outdoor reared pork, manuka honey and ginger crab apple jelly, salad of Thai asparagus, lemon and chilli
Peach glazed breast of chicken with whipped feta, broad beans and black olive powder (MI, GL, SO2)
Slow cooked lamb and pistachio filo bourekas with minted feta, vine tomatoes, oregano and a preserved lemon and feta dip (EG, MI, GL, SO2, NU)
Pancetta wrapped beef tournedos on truffle brioche with purees of pea, carrot and celeriac (EG, MI, GL, SO2)

COLD CANAPES

Rosary goat's cheese pannacotta on lemon brioche, cucumber jelly, shaved radish & Compressed cucumber (EG, MI, GL, SO2)
Beetroot hummus, cardamom spiced angel hair carrot, fava beans and pomegranate in a crisp gem lettuce cup (PB, GL, SO2)
English asparagus and cheddar frittatine with pink grapefruit hollandaise and lemon dust (EG, MI)
Inverawe smoked salmon parfait with watercress gel, asparagus and compressed radish (FI, MI, GL, SO2.)
Peppered tuna carpaccio on a parmesan crisp with rocket pesto, semi dried tomato and olive oil pearls (FI, MI, GL, SO2)
Cumin spiced chicken with a nigella seed poppadum crumb and a salsa of mango, green chilli and lime (Gluten, Sulphates)
Pulled ham hock, apricot and tarragon aspic, mustard seed biscotti with piccalilli gel & popped crackling (MU, EG, MI, GL, SO2)
28-day aged beef carpaccio with parmesan panna cotta, compressed radish and rocket on a virgin oil crostini (MI, GL, SO2)
Sumac lamb on a feta brioche sandwich with coriander hummus and candied carrot (EG, MI, GL, SO2)

DESSERT CANAPES

Rhubarb, rose water, kataifi pie balls with yuzu meringue (EG, MI, GL, SO2)
Chocolate Mousse, Toasted Marshmallow Smores (EG, MI, GL)
Honey & Yogurt Glazed Walnut & Pistachio Sponge lollipops (EG, MI, GL, NU)
English Strawberry & mascarpone cream sweet pastry (EG, MI, GL)
Gold Leaf Macaroons with Hazelnut Praline (EG, NU)
Lemon Meringue Pie, Candied Lime (EG, MI, GL)

All prices exclusive of VAT

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SPRING/ SUMMER SMALL PLATES & BOWL FOOD MENU

A choice of four bowls/plates £26.00pp

A choice of five bowls/plates £32.00pp

A choice of six bowls/plates £37.00pp

Additional bowls per bowl £7.00pp

HOT MEAT

Char-grilled pork fillet with fennel and lemon on summer ratatouille (MI)

Poached Pasture Fed Chicken, braised peas, broad beans, baby gem lettuce and fresh mint sabayon (MI)

Rib of Beef with polenta chips, crispy kale, gremolata (CE, SO2)

Orange & Rose harissa spiced lamb shoulder, feta & mint cous cous, tzatziki. (CE, SO2, GL, MI, MU)

COLD MEAT

Smoked Tamworth ham hock, parsley jelly, mustard lentils and goat's cheese dressing (MU, SOY, MI)

Rare-roasted beef fillet, purple potato salad, salsa Verdi (MI, SO2)

Grilled chicken Caesar salad, anchovies and bacon crisp (MI, F)

HOT FISH

Seared sea bass, crab mash potatoes and saffron broth (CE, SO2, CR, MI)

Plaice goujons, chunky chips, minted peas, caper mayonnaise (GL, MI, EG, F)

Sesame crusted tuna, kimchi egg fried rice, soy and ginger glaze, seaweed (SE, SOY, F, SO2, EG)

Chilli and lemongrass crispy prawn slider, soft brioche bun, fennel slaw and House Mayo (GL, SO2, CR, MI, EG)

COLD FISH

Beetroot & treacle cured salmon, summer slaw, pickled shallot, watercress (MI, EG, F, SO2, MU)

Marinated Grilled prawns with a salad of Japanese radish and hot & sour dressing (CR, F)

Tandoori marinated salmon, yogurt rice, cucumber and Heritage tomato salad (F)

Cured mackerel, Jersey royal new potato salad, beetroot and horseradish sauce (MI, F)

HOT VEGETARIAN

Courgette & lemon risotto, Dorstone goat's cheese & garlic oil (MI, EG)

Beetroot & Potage gnocchi, salsa verdi, parmesan foam (MI, EG)

COLD VEGETARIAN

Feta and watermelon salad with crispy pumpkin seeds (MI, EG)

Spiced chickpea and potato salad, tamarind, yogurt (MI, EG)

HOT PLANT-BASED

Fried tofu, sesame seeds, pickled carrot & stir-fried quinoa (SE, SOY, SO2)

Cauliflower & sweet potato tagine, pitta crisp, pomegranate, sesame crumb (SE, SOY, GL)

COLD PLANT-BASED

Ancient grain salad with avocado and pickled winter greens (GL, SO2)

Indian chickpea & potato chaat, tamarind chutney, coconut yoghurt (SO2, SU, GL)

DESSERT

Vegan meringue, hedgerow berries, vanilla puree, lemon balm (PB)

Passion fruit brulee tart with a bitter chocolate crust and a lime, chilli and mint salsa (MI, EG)

Crème fraiche cheesecake with strawberries and basil (GL, MI, EG)

Lemon posset, poached rhubarb, blackcurrant gel, soft meringue (MI, EG)

Poached apricot, olive oil & pistachio cake, Buttercream (MI, N, EG)

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SPRING/ SUMMER FINE DINING LUNCH AND DINNER

TWO COURSES £45.00 | THREE COURSES £54.00

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

STARTERS

Grilled English asparagus, lemon creme fraiche, smoked almonds, brioche crumb (MI, N, GL, EG)

Chilled Pea & mint soup, toasted seeds, chive oil, plant-based feta (CE, So2)

Japanese fire salt cured red mullet with a lemongrass, ginger and lime black rice chilled rice salad, pickled mooli, coriander cress and a toasted sesame dressing (F, CE, SO2, SE, SOY)

Herb crusted yellowfin tuna, pink peppercorn dust, compressed cucumber, rainbow radishes and wasabi cream (F, SO2, EG, MU)

Home cured short horn pastrami, fennel ceviche, mustard seed emulsion and parmesan crisp (SO2, MI)

Chicken & tarragon press, tomato & almonds pesto, ancient corn, puffed wild rice (SO2, N, CE)

Smoked fillet of beef with whipped horseradish panna cotta, compressed fennel, mustard seed dressing and a pink peppercorn and parmesan tuile (SO2, N, CE)

MAINS

Grilled breast of chicken with lemon and basil arancini, wilted spinach, baby leeks, crisp parmesan and a heritage tomato dressing (GL, MI, EG, CE, SO2)

Local breed pork belly, garlic pomme' puree, braised garden vegetable, gremolata sauce (MI, SO2, CE)

Slow cooked rare breed beef, thyme and potato rosti with summer pea puree, glazed heritage carrots, madeira jus (SO2, CE, EG)

Pan-fried breast of duck with a Jerusalem artichoke puree, braised baby gem, scorched cipollini onions and char-grilled apricot (MI, SOY, SO2)

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 (MI, SOY, SO2)

FISH MAINS

Pan fried fillet of stone bass, crushed jerseys, dill & cucumber relish, charred leeks, buttermilk (F, MI, SO2)

Smoked paprika dusted sea bream, grilled chorizo, parsley oil, vine tomatoes and broad beans (F, SO2)

Seared salmon, jamon and saffron risotto, English asparagus, poached baby artichokes and dill oil (MI, F, SO2)

Roasted halibut with truffled pommes puree, English asparagus, roasted king oyster mushroom, caramelised shallot vinaigrette and a potato tuile (MI, SO2, F)

VEGETARIAN & VEGAN MAINS

Cauliflower, mushroom and potato croquettes, truffled cauliflower puree, wilted spinach, roasted king oyster mushroom, romesco sauce (GL, MI, EG, SO2)

Risotto primavera cakes with toasted sunflower seeds, summer pea puree, baby carrots, pea shoots and summer herb oil (GL, CE, SO2)

Miso glazed aubergine, roasted roscoff onion, planchada bean puree tamarind sauce (SO2, SOY, SE)

Curried heritage carrot & sweet potato wellington, tadka dal, coconut & mint chutney, curry leaves (GL, MU)

DESSERT

Yuzu custard tart with sesame seed crumb, yoghurt sorbet, poached apricots and black sesame brittle (GL, MI, EG, SE)

Honey chiffon cake, macerated strawberries, vanilla mascarpone cream, saffron gel and caramelised almonds (GL, MI, EG, N)

Cherry & pistachio tart, vanilla ice cream, pistachio brittle (GL, MI, EG, N)

Dulce-le – lace and dark chocolate delicie, hazelnut creamaux, berry gel, honeycomb, crème fraiche (GL, MI, EG, SOY, N)

Coconut & date panna cotta, compressed pineapple, coconut brittle (P-B)

Sun-kissed Eton Mess, whipped Madagascan vanilla cream, crushed meringues, tropical fruit curd, passion fruit and mango salad (P-B)

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AUTUMN/WINTER CANAPE SELECTION

Selection of 8 canapés £28.00 pp

Selection of 10 canapés £34.00 pp

Additional canapés £3.50 pp

HOT CANAPÉS

Chickpea and quinoa falafel, aubergine caviar, saffron deka] (PB)

Chilli roasted butternut and spinach tarte fine with pine nut crumb and scorched cauliflower (PB, GL, EG)

Red wine pear and Roquefort tarts with an apple and beetroot puree and roasted cobnuts (SO2, EG, MI, N)

Jerusalem artichoke beignets, lemon & autumn truffle gel (MI, EG, GL)

Heritage grilled courgette, black olive goats curd, tomato shortbread (MI, EG, GL)

Mushroom Stroganoff & cornichon arancini, paprika & Plant based sour cream emulsion (PB)

Confit mackerel, beetroot pearls, seaweed cracker (F)

Wasabi confit salmon, sesame, lotus root tuille (F, GL)

Miso marinated sea bass, coconut rice & chilli cake, edamame beans & sesame nori wafer (F, SOY, EG, GL)

Scampi popcorn: crispy parsley breaded scampi with vinegar powder and a salted vine tomato ketchup (F, GL)

Cornish hand-picked crab cake, smoke chilli jam, fennel pollen crumb (CR, MI)

Sous vide tarragon chicken leg, confit purple potato, caramelised onion puree, crispy lardons

Whisky Slow cooked pork belly, brunt Kentish apple puree, puffed crackling (MI)

Crispy salt marsh lamb belly, mint pesto, pink pickled shallot (MI, SO2, N)

Seared fillet of venison, parmesan sable, compressed blackberry (EG, MI, SO2, GL)

COLD CANAPÉS

Beetroot meringue sandwich, whipped truffle goat's cheese, black olive crumb, golden beetroot gel and a candied beetroot (MI)

Whipped preserved lemon feta, beetroot and chickpea blini with pomegranate, coriander cress & grilled aubergine (MI, EG, GL)

Kalamata olive palmier with smoked aubergine puree, roasted red pepper, grilled courgetti, Parmesan Crisp (MI, EG, GL)

Pumpkin, green chilli & cardamom muffins with angel hair carrot, coconut cream & coriander cress (MI, EG, GL)

Smoked Salmon and Champagne: tartare of smoked salmon with a champagne gel, champagne caviar, chive emulsion (MI, EG, GL)

Sesame prawn on a seaweed and rice paper cracker with a green mango and chilli salad (SE, CR, MI, EG, GL)

Chili and green onion crab with kimchi, avocado, lemon gel and a toasted sesame tuile (SE, F, CR)

Smoked trout parfait with compressed Granny Smith apple and dill on horseradish biscotti (F, MI, EG, GL)

Cured Dexter beef tartare, salted egg yolk, horseradish sour dough (MI, EG, GL)

Sumac roasted pork fillet on preserved lemon flatbread with spiced aubergine salad and a coriander & mint yoghurt (MI, EG, GL)

Pulled ham hock terrine, pickled fig gel, mustard seed glass (SO2, MU)

Whiskey oak smoked beef carpaccio, horseradish sable, celeriac cream and pink peppercorn praline (MI, EG, GL)

Bang Bang chicken lollipops in a peanut crust with compressed cucumber, black sesame Seeds (N, SE, MI)

DESSERT CANAPES

Olive Oil Biscuit, Sweetened Coconut Cream, Pickled Berries, Blossom (PB, GL, SO2)

Hazelnut meringue biscuit, milk chocolate ganache & chocolate Chantilly (N, EG, MI)

Basbousa with prune, toasted walnut & nutty caramel tuile (GL, SE, MI)

Coffee, salted caramel, chocolate, pistachio, orange blossom, vanilla, lemon macarons.(N, EG, MI)

Williams Pear & cinnamon choux Pastry Profiteroles (EG, GL, MI)

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GRAYSONS

AUTUMN/ WINTER SMALL PLATE & BOWL FOOD MENU

A choice of four bowls/plates £26.00pp

A choice of five bowls/plates £32.00pp

A choice of six bowls/plates £37.00pp

Additional bowls per bowl £7.00pp

HOT MEAT

Seared haddock, cider vinegar mash, Potatoe 'Scales', green peppercorn emulsion (MI, F, EG)

Torched Cornish mackerel, ratte potatoes, burnt oranges salad (MI, F)

Crab arancini, roast tomato and pepper ragout, parsley and lemon (MI, GL, CR, EG, MI)

Roasted squash, chestnut & sage risotto, smoked tomato & vegan parmesan crisp (PB)

Curried Pinto beans, sweet potato, crushed avocado, coconut yoghurt, Toasted Seeds (PB)

Thai green chicken curry with jasmine rice, toasted coconut (SE, SOY, SO2)

Andouille Cajun sausages & braised lentil put stew, crispy kale, gremolata (CE, SO2)

Rose harissa spiced lamb shoulder, feta & mint cous cous, tzatziki (CE, SO2, GL, MI)

Texas beef & bone marrow chili, rice, tostadas, avocado, sour cream (GL, MI, CE, MU)

COLD MEAT

Smoked chicken with tarragon and celeriac remoulade (MI, MU, EG)

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

Salad of grilled chicken, green olives, roasted cherry tomatoes & toasted, cured egg yolk & almonds (N, EG)

Shredded Lamb with Gremolata and Fired Flat Breads, Za'ta (MI, GL, SE, N)

HOT FISH

Soy glazed salmon with lemongrass, galangal and lime with crushed Jasmine rice (F, SOY, GL)

Lemon & Herb Crusted Katsu Basa, Steamed Rice, Asian Slaw (F, GL, MI, EG)

Baked Sea bass on a bed of curly kale, Saffron Potatoes with a slow cooked tomato and chilli salsa (F, MI)

Steamed Cod with Chablis Beurre Blanc, Roe & Caviar Sauce (F, MI)

COLD FISH

Salmon poached in Chapel Down wine with watercress and chervil mayonnaise (F, MI)

Broken Clock Vodka & Citrus cured Chalk Stream Trout, Fennel Ceviche, Tiger Blood and Blood Orange Sabayon (F, EG, SO2)

Seared Rare Tuna Nicoise, compressed Cucumber Pearls, Vanlla & lime Mayo (F, EG, SO2)

HOT VEGETARIAN

Roasted squash, chestnut & sage risotto, parmesan & pea shoot (PB, CE, MI, SO2)

Charred tender stem broccoli, ash goats' cheese, quince jelly, pickled pear salad, hazelnut crumb (MI, N, MU, SO2)

Paneer tikka masala, naan bread, lime pickle & kachumber salad (EG, GL, MI, MU)

Winter squash gnocchi, grilled endive, caramelized walnuts, chili oil (MI, GL, EG, N)

Roasted aubergine, chickpea and cauliflower tagine, cous cous and minted Vegan yoghurt (PB, GL, SE)

Baby roasted peppers with caponata and grilled halloumi (MI)

COLD VEGETARIAN

Roasted Young Cabbage, Salt backed Beets with a winter tomato and Rosary goats' cheese terrine, rocket pesto oil (MI, SO2)

Caramelised red onion, spinach and truffle whipped taleggio, crispy pastry crumb with black olive, pine nut and rocket salad (MI, SO2)

Roasted pepper, sun blushed tomato and parsley Tri Colour cous cous with a chilli lime dressing (MI, GL)

Char-grilled broccoli & Purple sprouting broccoli, goat's cheese, sun blushed (MI, SO2)

DESSERT

Dark chocolate & orange tarts with cocoa nibs, crème fraiche (MI)

Spiced apple and blackberry crumble served with clotted cream (MI, GL, EG)

Orange almond cake with cinnamon spiced syrup and amaretto diplomat cream (N, EG, GL, MI, SO2)

Set Cheesecake with pear & pistachio croquant (MI, EG, N)

Black Cherry & pistachio cake, sumac, candied pistachio ice cream (GL, MI, EG, N)

Bitter Chocolate, chilli and espresso mousse, hazelnut crumble (N, EG)

Pecan sticky toffee pudding, Clotted Cream (GL, MI, EG, N)

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AUTUMN / WINTER FINE DINING LUNCH AND DINNER

TWO COURSES £45.00 | THREE COURSES £54.00

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

STARTERS

English heritage beetroot, goat's cheese snow, oat & almond cracker, mizuna, black olive dust (MI, N, GL, EG)
Sweet corn custard, peanut chimichurri, chargrilled corn, purple corn crisps, pickled radish (CE, SO2, MI, GL, EG)
Roast heritage carrot, preserved lemon, charred feta, pumpnickel soil, harissa mayonnaise (PB, SO2, CE, MU)
Chargrilled & cured mackerel, lime & garlic puree, egg yolk gel, pickled cucumber, seaweed cracker (F, CE, SO2, SE, SOY, GL)
Herb crusted yellowfin tuna, pink peppercorn dust, pickled mooli, wasabi cream, lemon sponge (F, SO2, EG, MU)
Venison carpaccio, pickled & roasted winter brassicas, blackberry dressing, endive (SO2, MU)
Gressingham duck terrine, prunes, oranges, crab apples, leek ash, sourdough crisp (SO2, GL, MU)

MAINS

Roast chicken breast, leek & potato croquette, parsnip puree, crispy kale, thyme jus (GL, MI, EG, CE, SO2)
Tamworth pork belly, black pudding bonbon, celeriac remoulade, braised chard, red wine jus (MI, SO2, CE, EG, GL)
Slow cooked rare breed beef, horseradish mash, braised shallot, carrot puree, madeira jus (SO2, CE, EG)
Pan-fried duck breast, confit duck leg spring roll, plum puree, pok choy, chilli & soy jus (SOY, SO2, MU, CE, GL)
Roast lamb rump, rosemary dauphinoise, morrocon spiced winter squash, walnuts, pan jus (MI, CE, SO2, N)

FISH MAINS

Pan fried fillet of stone bass, crispy okra, coconut rice, coriander dal sauce (F, SO2, MU, CE)
Nduja roasted Cod, fondant potato, spinach, salsify crisp, lemon & dill bisque (F, SO2, CE, MI, MU)
Seared salmon, jamon and saffron risotto, charred tender stem broccoli, dill oil (MI, F, SO2)

VEGETARIAN & VEGAN MAINS

Wild mushroom & black truffle ravioli, grilled leeks, parmesan & tarragon velouté (GL, MI, EG, SO2)
Roasted pumpkin & sage risotto, gremolata, pinenut crumb, gorgonzola (GL, MI, CE, SO2)
Miso glazed aubergine, roasted roscoff onion, planchada bean puree, tamarind sauce, coconut crisp (PB, SO2, SOY, SE)
Curried Cauliflower & sweet potato wellington, tadka dal, coconut & mint chutney, curry leaves (PB, GL, MU)

DESSERT

White chocolate delice, cardamom espuma, charred tangerine, blood orange sorbet (GL, MI, EG, SE)
Pear tart tatin, stem ginger ice cream, crushed hazelnut, lemon thyme caramel (GL, MI, EG, N)
Deconstructed spiced pumpkin pie, bitter chocolate crumb, maple syrup parfait, pumpkin mousse, pecan (GL, MI, EG, N, SOY)
Chocolate & peanut mousse cake, glazed banana, clotted cream ice cream, sesame seed tuille (GL, MI, EG, SOY, PN, SE)
Coconut & date panna cotta, compressed pineapple, mango sorbet, coconut brittle (P-B)
Dark chocolate mousse, macerated berries, vanilla meringue, passion fruit sorbet (P-B)

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**BRISTOL
BEACON**



LARGE CAPACITY MENU

This menu is comprised of dishes that can be produced in large quantities, pre boxed, transported in Alto-sham/ hot boxes around the venue and served either part theater style, part market stall style or as is.

MEAT

Katsu Chicken, Wholegrain Rice, Pickled Carrot (GL, SOY, SO2, MI, EG)

Lemon and Herb Roasted Chicken, Pearl Barley & Buffalo Sauce (GL, MU, MI, EG, CE)

Braised Argentinian Chimichurri Beef, Roast Root, Jalapenos, Yogurt Dressing (CE, MI, EG)

FISH

Salmon Teriyaki Rice Bowl, Soya Beans & Sesame (FI, GL, SOY, SE, SO2)

VEGETARIAN & PLANT BASED

Plant Based Moroccan Balls, Boiled Grains, Fresh Herbs & Toasted Seeds (GL, SOY)

Brazilian Black Beans with Braised Rice, Smoked Paprika, Oregano, sprinkled with mint and parsley.(PB)

Lentils Masala, Mango Chutney, Naan (PB)

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GRAYSONS