

The background of the image is a close-up, high-resolution photograph of a light-colored wood grain, likely oak or maple. The grain patterns are wavy and organic, with various shades of tan, beige, and light brown. The texture is natural and detailed, showing the characteristic growth rings and fibers of the wood.

KUDOS
WE BRING THE KNOW HOW

// We have one unified commitment; to design & create brilliant events //



We train our team to the highest standards & allow their skills to blossom



We work with fantastic suppliers to create amazing events, tailored to you



We reduce fat & salt across all of our menus



We 'go green' wherever possible, considering sustainability at every opportunity



We only buy MSC-accredited fish stocks & support our treasured British coastal fishermen



We work with lovely Red Tractor Assured producers

If you would like any information on the allergens in these menus, please ask.

A top-down view of a row of approximately ten carrots of various colors (purple, orange, yellow, white, and red) with their green leafy tops, laid out on a light-colored wooden surface. The carrots are arranged in a slightly overlapping line. The text "WE BRING THE KNOW HOW" is centered over the middle of the image in a white, sans-serif font.

WE BRING THE KNOW HOW



***We proudly use as many suppliers as possible
– over 60% of our products are sourced from
Harrogate or the surrounding areas.***



LOTTIE SHAWS

The Bakery
84 Southgate
Elland HX5 0EP
Our local baker

J.G BELLERBYS

Crag lane,
Harrogate HG3 2BD
Our local dairy supplier

DESTINY FOODS

648 Ashton Old Road,
Manchester, M11 2WD
Our specialist pastry &
dessert supplier

FRESH DIRECT

Lockett Road
Ashton-in-Makerfield
Wigan WN4 8DE
Our local vegetable supplier

**TAYLORS OF
HARROGATE**

Plumpton Park,
Harrogate, HG2 7LD
Our Fairtrade tea & coffee
supplier

AVENUE BAKERY

46 Church Avenue
Harrogate HG1 4HG
Our local baker

If you would like any information on the allergens in these menus, please ask.

**// We feel passionate about every award we receive;
which is why we work so hard to be the best //**



Quality management
accreditation



Environmental
management
accreditation



Occupational health &
safety management
accreditation



Food safety management
accreditation



Best Food & Beverage
Supplier 2016



Best Banqueting
Staff 2016



WorldHost Customer
Service trained staff

HOT DRINKS

We only use coffee that is Fairtrade and made using traditional roasting and blending methods. Our premium-quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk.

We love the Fairtrade coffee & Fairtrade Yorkshire tea from local supplier *Taylors of Harrogate*

Yorkshire tea & Taylors of Harrogate coffee

Freshly brewed Taylors of Harrogate Fairtrade coffee & a selection of Fairtrade Yorkshire tea & herbal infusions

Fairtrade hot chocolate

The even scrummier hot chocolate

Fairtrade hot chocolate with whipped cream & marshmallows

WHY NOT ADD...

Freshly baked chocolate chip cookies

Ever-so-tempting brownie boards

Farmhouse boards of brownie chunks in three different flavours; chocolate & salted caramel, dark chocolate & walnut, rocky road

Yoga bunny station

Harvest cereal granola bars, muesli & fruit bakes , flapjacks

JUICES, PRESSÉS & SOFTS

Jugs of fresh fruit juices (per litre)

A choice of orange, apple or cranberry

Blended juices by the jug (per litre)

A choice of orange, apple & cranberry, apple pressé & elderflower or cloudy apple & pomegranate, finished with soda

Jugs of homemade lemonade (per litre)

A choice of cloudy lemonade, lemon & basil, peach purée blended with lemonade or morello cherry muddled with homemade lemonade

Large pop top bottles of infused waters

A choice of lemon & lime, cucumber, apple & mint or orange, lemon & Thai ginger

Old school milkshakes

Oreo cookies & cream, go bananas, vanilla fudge, death by chocolate

Spring water

A choice of still or sparkling (500ml/1 litre)



BREAKFAST

Bakery basket

A selection of freshly baked breakfast pastries

Selection of mini Danish pastries

Selection of traditional & seasonal fruit pastries

Mini muffins

Bran, lemon & poppy seed, blueberry

'English breakfast' muffins

Warmed traditional English muffins made of Cumberland sausage, British bacon or fried free-range egg (one muffin per person) with pop top bottles of brown & red sauce

Poached egg pots

Tray served to your guests, each pot contains two poached hen's eggs topped with truffled gruyère (v) & truffled gruyère & chopped spicy chorizo

Seasonal cut fresh fruit platter

A platter of bite-sized seasonal fruits; a healthy way to start the day

We can offer wheat, gluten-free, dairy-free & low-fat alternatives. Please ask.

BREAKFAST CANAPÉS

Each canapé bite
Minimum of five items

- Mini bagel bites with smoked salmon & egg
- Scrambled egg with chorizo & truffle gruyère (h)
- Scrambled egg & truffle gruyère (h/v)
- Worcester sauce grilled cheese (h/v)
- Mini haggis on oatmeal (h)
- Tartlet of quail's egg benedict (h/v)
- Mini English muffins topped with sausage & quail's egg (h)
- Good old bacon sarnie bites with brown & red sauce dollops (h)
- Crumpet soldiers with Seville orange marmalade (h/v)
- Little kedgeree rice balls (h)
- Smoked haddock & black pudding tartlets (h)
- Cinnamon waffle bites with maple syrup drizzle pots (h/v)
- Granola shots with blueberries, walnuts & locally sourced bio yoghurt (v)
- Mini berry spoons (v)
- Mini blueberry pancake stacks (h/v)
- Cinnamon Chelsea bun bites



BREAKFAST STATIONS

The Belgian waffle & pancake emporium

Homemade waffles & pancakes straight from the iron with a hint of vanilla & choice of toppings; butter, fresh fruit, berry compôte, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts and chocolate sauce. Freshly brewed Fairtrade coffee, tea & infusions

The continental morning start

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with jams & preserves, our seasonal fresh fruit platter & natural yoghurt. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

The 'oh so good & healthy' breakfast

This healthy & delicious platter comes with freshly baked multigrain croissants & low-fat spread, mini bagels with quark & chives, home-roasted organic oat & five seed granola with low-fat yoghurt, dried fruits, seasonal fresh fruit platter. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

Now 'that's what we call' a full English

Warm freshly baked breakfast goods served with jams & preserves.

Cumberland sausages, crispy British back bacon, scrambled free-range eggs, grilled tomatoes, pan-fried field mushrooms, sautéed potatoes, baked beans & freshly prepared seasonal fruits. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

Organic, low-fat & dairy-free yoghurt, multigrain croissants & vegetarian sausage are all available on request.

LUNCH & GRAZING MENUS

Our chef's working lunch

A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with kettle crisps, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea & infusions & our 'knowledge' bar

The 'luxe' working lunch

A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with kettle crisps, two items of chef's choice light bites, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea & infusions & our 'knowledge' bar

Seasonal heart warming soup stop

Freshly made soup using seasonal, locally sourced ingredients, served with warm chunky baked breads. Only available as an addition to a lunch or buffet menu

WHY NOT ADD...

Ever-so-tempting brownie boards

Farmhouse boards of brownie chunks in three different flavours; chocolate & salted caramel, dark chocolate & walnut, rocky road

From Paris with love

A selection of specialist French fancies to enhance any offer; including macaroons, mini éclairs & petit gateau opera



LIGHT BITES

Each light bite
Minimum of five items

FROM THE SEA

Poached salmon skewers with watercress & crème fraîche
Thai fish cakes with sweet chilli dip
Smoked haddock croquettes with tartare sauce
Prawn & crab cocktail shots
Bleikers smoked salmon, crème fraîche & dill bilinis
Homemade Whitby fish fingers with caper berry mayo
Sourdough bruschetta, avocado salsa verdi & white crab meat

FROM THE FARM

Shredded ham hock on crostini with Pommery mustard & endive
Cumin roasted lamb skewers, yoghurt, mint & cucumber raita
Pork, sage & apple sausage rolls
Mini beef Wellington with horseradish crème fraîche
Mini beef burgers, Cheddar cheese & tomato relish
Duck confit croquette & cherry anise dip
Chicken & chorizo skewers
Baked buffalo wings with a blue cheese sauce
Sesame bourbon pork belly

FROM THE FIELD (V)

Broccoli & Yorkshire Blue tartlet
Sun-dried tomato & basil arancini
Falafel with hummus & tahini
Mature Cheddar, leek & potato croquettes
Bloody Mary gazpacho & celery
Roquefort mousse, baby pear & pistachio crumb
Quail's egg Florentine
Goats' cheese crostini with a fig compôte
Broad bean, pea shoot & mint tart

URBAN PICNICS

The bento box *Choose one box and one dessert*
All of our bento boxes are served with Khobez bread

BENTO BOXES

SHREDDED SESAME CHICKEN

with Asian slaw, noodles, pickled vegetables & chopped roasted peanuts

THAI SHREDDED BEEF

with shredded vegetables, potato salad with Thai basil, chilli, coriander & mint

FLAKED SALMON TERIYAKI

with new potatoes, egg, herb, cucumber & sesame salad with lemon dressing

THAI FISH & SHRIMP BALLS

with red curry dressing, courgette, rice & fennel salad & pickles

GRILLED GOATS' CHEESE

with lentil, radicchio, French bean, walnut & honey salad (v)

FRIED TOFU

with chilli miso dressing, vegetable samosas with spinach & sesame salad (v)

SWEET TOOTH DESSERTS

Pineapple & stem ginger upside-down cake

Carrot & pineapple cake

Strawberry & saffron custard trifle

Fresh fruit salad

URBAN PICNICS

The great British picnic

CHICKEN CLUB

Chargrilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli & chilli sauce

SEASIDE PICNIC

Potted Cornish mackerel & home-cured salmon, dill yoghurt, roasted beetroot & crispy flatbread

SUPER FOOD SALAD

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint & parsley, toasted seeds & vinaigrette (v)

Mezze box

THE MEAT BOX

A selection of cooked & cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves & flatbread

THE VEG BOX

A selection of sliced plum tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, hummus & flatbread (v)

Sandwich grab bag

Sandwich, crisps, whole fruit, 'knowledge' bar, fruit juice or water

COLD BUFFET

Our cold fork buffet can be delivered as two or three main items & includes two seasonal salads, a selection of freshly baked breads & one dessert. Prices also include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

Two main courses (inc vegetarian option)

Three main courses (inc vegetarian option)

FROM THE FARM

Hand carved Yorkshire bacon, wholegrain mustard & crème fraîche
Traditional gala pie with piccalilli
Pulled ham hock terrine with parsley shallots & cornichons
Lemon & garlic roast chicken with herb mayonnaise
Butchers board of cold meat pies, pastries & pickles
A platter of selected cured & cooked British & continental meats

FROM THE SEA

Poached salmon fingers with dill crème fraîche dressing
Glazed smoked haddock & spinach tarts
Roasted salmon fillet on a bed of niçoise salad
Little gem leaf baskets with salmon, shrimp & crab, cocktail sauce
Smoked fish board with horseradish cream
Escabeche of mackerel with pickled cucumber & rye bread

FROM THE FIELD (v)

Feta, leek & pea frittata
Cheddar cheese & caramelised red onion tart
Roasted peppers stuffed with feta, tomato, olives & basil
Broad bean, pea shoot & mint tart

COLD BUFFET

FROM THE SALAD PATCH (v)

Pine nut, penne pasta & tomato salad
Mixed leaf with balsamic vinegar & olive oil
Rice salad with pine nuts & herbs
New potato & chive salad
Tomato & red onion salad with herb oil
Caesar salad with salty anchovies, crunchy croutons & Parmesan
Classic niçoise with green beans, potatoes, tomatoes & black olives
Asian sesame slaw
Chickpea & green bean salad with a tahini dressing (vegan)
Classic Greek salad with toasted pumpkin seeds

SWEET TOOTH DESSERTS

Seasonal fresh fruit
Treacle tart & clotted cream
Salted caramel peanut & chocolate tart
Strawberry trifle, saffron custard & crushed amoretti
Glazed French-style apple flan with vanilla cream
Zesty lemon tart with raspberry compote
Berry fruit pavlova & Chantilly cream

Prices are exclusive of VAT



KUDOS
WE BRING THE KNOW HOW

HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads & one dessert. Prices include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

Two main courses (inc vegetarian option)

Three main courses (inc vegetarian option)

FROM THE FARM

Slow-cooked blade of beef bourguignon served with horseradish dumplings

Lancashire hotpot of slow-cooked lamb shoulder & rosemary potatoes

Chicken, smoked bacon, mushroom & leek pie

Cider & sage braised pork casserole

Slow cooked beef rendang

Lamb tagine with raisins, almonds & black pepper

FROM THE SEA

Fisherman's pie topped with Cheddar mash

Pan-seared fillet of MSC cod & a caper & lemon butter sauce

Salmon & crab fish cakes with dill crème fraîche

King prawn & cod masala with chopped coriander

Smoked haddock & salmon kedgerree, hen's egg & curry oil

FROM THE FIELD (V)

Gratin of butternut squash & sweet potato with goats' cheese

Potato gnocchi, sautéed woodland mushrooms & leeks with truffle oil

Chargrilled courgette, pepper & aubergine lasagne with basil & ricotta

Seasonal vegetable & butterbean cassoulet

Spinach & Yorkshire Blue quiche



HOT BUFFET

VEGETABLES

Fresh seasonal vegetables
Roasted root vegetables with honey & thyme
Sautéed cabbage with smoked bacon & onions
Celeriac & truffle gratin
Glazed carrots in caraway butter
Seasonal vegetable gratin
Buttered French green beans

POTATO & RICE

Buttered new potato's with chives
Cream mash potato
Steamed rice
Fruity cous cous
Roasted baby new potato's with rosemary & garlic

SWEET TOOTH DESSERTS

Kumquat bread & butter pudding with marmalade ice cream
Sticky banana, date & toffee pudding with toffee sauce
Black Forest & cherry sundae
Baked vanilla cheesecake with berry compôte
Cherry crumble tart with vanilla ice cream
Triple chocolate mousse & popping candy
Seasonal fresh fruit

Prices are exclusive of VAT

AFTERNOON TEA

The good ol' cream tea

Fruit or plain scone with strawberry jam & clotted cream

The legend of afternoon tea

A selection of finger sandwiches, fruit or plain scone with strawberry jam & clotted cream, a selection of afternoon goodies, cakes & treats

The best of afternoon tea canapés

A lighter version of this popular afternoon tea classic in miniature (four items)

Calippo-style ice lollies

Pimm's, strawberry & basil mimosa, lemon sherbet

Buckets of 12 mini jam-filled doughnuts

British favourites from the tea table

Fondant goodies, Battenberg, mini jam tarts, Yorkshire fruit loaf & Victoria sponge

Chocolate éclairs

Chocolate & caramel topped éclairs filled with Chantilly cream

Pick 'n' mix your own sweetie jars

Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops & sherbet fruits

Serves 10

Willy Wonka sweetie station

Wrapped & free flow candies including; giant drumsticks, flying saucers, love hearts, fizzers, liquorice torpedoes, giant marshmallows & chocolate popping candy bars.

Minimum 50

BAR SNACKS

Bar nibbles

Choose three items

Marinated mixed olives
Kettle crisps
Wasabi peanuts
Selection of roasted & salted nuts
Corn chips, tomato salsa
Smoked Applewood cheese straws
Sesame bread sticks
Pitta chips, garlic, sea salt & rosemary

SUPPER MENUS

*These packages are designed for a more relaxed supper solution. These menus are only available after a conference.
Minimum of 50 people*

Sandwiches

A selection of freshly baked breads – three pieces per person – equivalent to a round & a half, all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings

The 'give me a smile' hog roast bun

Succulent, hand carved roast pork served in soft rolls, sage & onion stuffing, apple sauce & our own HP style sauce

The darn good bacon rolls

Freshly baked rolls filled with British bacon (one roll per person) served with pop top bottles of brown & red sauce

Hot dawg!

Our own special recipe hot dog sausages served in subs or rolls (one roll per person) with crispy street style onions & mustard served with pop top bottles of brown & red sauce

From the chicken shop basket

Crisp, baked British farm assured chicken with skinny fries & garlic aioli

CANAPÉS

Six bite canapé menu

Each canapé

A minimum of five items

FROM THE FARM

Pork & sage rillettes with piccalilli
Chicken liver parfait with red onion marmalade
Scotch quail's egg, ham hock & wholegrain mustard
Confit duck spring roll & sour cherry dipping sauce
Black pudding wontons with mustard mayo dip
Smoked bacon, Cheddar & onion tartiflette

FROM THE SEA

Smoked salmon with crème fraîche & caviar
Smoked haddock bonbons with light curry dipping oil (h)
Devilled crab & rocket
Smoked haddock & dill croquettes
Smoked trout, dill & horseradish
Smoked salmon, nori & mooli

FROM THE FIELD

Mini vegetable bruschetta (h/v)
Welsh rarebit with a spring onion salad (h/v)
Smoked goats' cheese, balsamic onion & bran (v)
Mushroom paté with truffled mascarpone (v)
Smoked aubergine caviar, roast garlic & lemon (v)
Cream of truffled Jerusalem artichoke soup & a Parmesan cheese straw

BOWL FOOD

Each bowl food

Minimum four items

SALADS

Chicken Caesar salad with focaccia croutons & shaved Parmesan
Ham hock, mustard lentils & baby spinach
Smoked trout, fennel slaw & watercress
Charred mackerel, horseradish & dill potato, lemon, caper & shallot dressing
Heritage tomato, basil pesto, red onion & mozzarella (v)

TEMPURA

Plaice, minted mushy peas & lemon (h)
Seasonal vegetables with soy dipping sauce (h/v)
Freshwater prawns with chilli aioli (h)
Goujons of fish & chips with homemade tartare sauce (h)
Asparagus 'soldiers' with whipped goats' cheese (v)

RISOTTO

Spiced confit lamb with saffron rice
Mushroom, cep powder & truffle dressing (v)
Roasted pumpkin with mascarpone & walnuts (v)
Tandoori glazed cod with crispy shallots & onion seed infused rice
Artichoke, wilted rocket & hazelnuts (v)

TARTLETS

Ham hock & mature Cheddar cheese
Haddock & truffled cream leek (h)
Crab & Parmesan with rocket dressing
Caramelised onion, goats' cheese & thyme (h/v)
Roasted baby beetroot & blue cheese (v)

Prices are exclusive of VAT

BOWL FOOD

(Continued)

MINI MAINS

Confit lamb hotpot with crispy rosemary scented potato & red cabbage (h)

Fricassée of chicken 'coq au vin', red wine & root vegetables (h)

Fisherman's pie with mature Cheddar mash crust (h)

Cumberland sausage, mustard mash & onion gravy (h)

Sweet potato & chickpea tagine with couscous (h/v)

DESSERTS

Ricotta, yoghurt & honey cheesecake

Strawberry & vanilla Eton mess

Kumquat bread & butter pudding

Sticky toffee pudding with toffee sauce

Lemon posset with shortbread biscuits



HIC
Yorkshire

CONVENTION CENTRE & EXHIBITION SPACE

STREET FOOD

Street food menus

Bowl food service with one interactive station

Choose two bowls and one interactive station

HOT BOWL SELECTOR

Chorizo or mushroom truffled mac 'n' cheese pots
Mini steak sandwiches with grated horseradish & rocket
Spicy shrimp popcorn with wasabi mayo dipping sauce
Corn cake fritters with green chilli salsa (v)

COLD BOWL SELECTOR

Garden buckets of retro prawn cocktail
Half-length Vietnamese style pork bánh mì
Slaw, roasted beets, sour cream & roasted pine nuts (v)
Thai beef rolls with chilli, coriander & mint
Pint of prawns with lemon & Marie Rose sauce

INTERACTIVE STATION SELECTOR

Steamed pulled pork bun with slaw & pickles
Shredded chicken or butternut squash naked burrito bowls
Chinese noodle bar
American hot dog station
New York-style slider bar

DESSERT STATIONS

Interactive dessert station

Minimum of 100 guests

Churros & chocolate
Build your own Eton mess
A homage to the doughnut
Willy Wonka sweetie station
Fruit sushi station
Orchard fruit festival
Waffle bar
Ice cream factory

To give your dessert station even more wow factor, why not hire one of our dessert conveyor belts for guests to hand pick their treats? POA



THREE COURSE MENUS

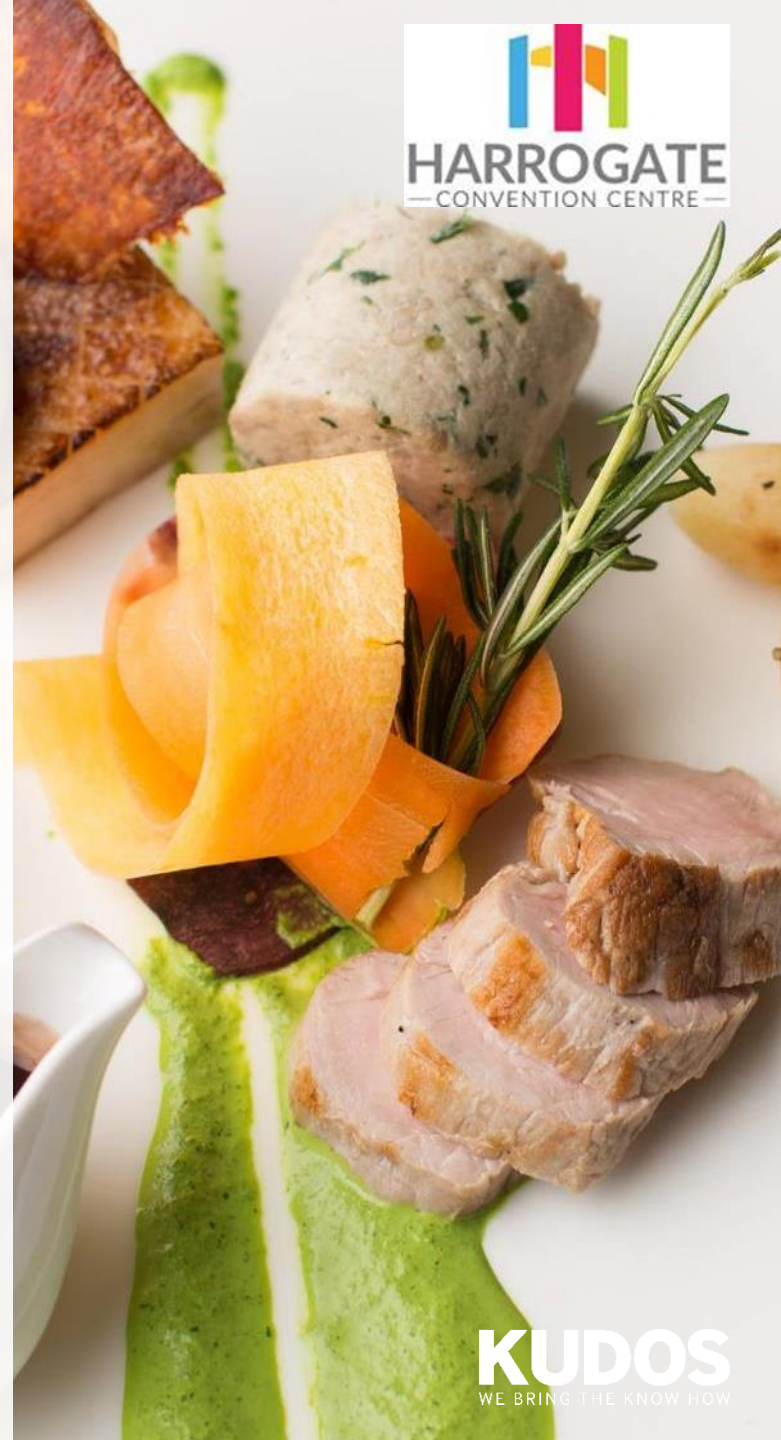
We have a wonderful seasonal selection of starters, main courses & desserts that utilise the best available regional ingredients throughout the year. All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.

Three course menu A

Three course menu B

Three course menu C

- Please choose one starter, one main course & one dessert from the relevant seasonal menu selections shown.
- Vegetarian & other dietary requirements should be pre-booked.
- All our menus include a selection of artisan breads & butter, freshly brewed Fairtrade coffee & a selection of Fairtrade tea & herbal infusions with mints.



SPRING A – Mar/Apr/May

STARTERS

Please choose one starter & one vegetarian alternative

Smoked & cured trout, fennel lemon & cress
Garden pea soup, shredded ham hock & mint crème fraîche
Pork & apple rillettes with confit apple salad

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad
Heritage tomatoes, tomato tartare & tomato jelly, balsamic
Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot
Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt
Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile
Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Herb marinated salmon, crushed new potatoes, buttered spinach & beurre blanc
Breast of farm assured chicken, celeriac, burgundy potatoes & spinach
Stuffed breast of lamb, faggot, shoots, mint, creamed dauphinoise & crispy onion

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream
Pea & marjoram risotto, pea cress, lemon oil & pecorino
Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives
Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing
Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks
Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Elderflower & lemon tart
Carrot cake, pineapple, cream cheese & spiced bread
Chocolate fondant with salted caramel

SPRING B – Mar/Apr/May

STARTERS

Please choose one starter & one vegetarian alternative

Pulled ham hock terrine, parsley jelly, piccalilli & melba toast

Mackerel, caramelised heritage carrots & baby spinach with lemon & ginger dressing

Chicken liver pâté, cornichons & sourdough

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad

Heritage tomatoes, tomato tartare & tomato jelly, balsamic

Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot

Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt

Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile

Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Sautéed chicken breast with salaraise potatoes, leeks & girolles, roasted carrots & Madeira jus

Trout & prawn filo parcel with sun-blushed tomato butter sauce & watercress

Breast of lamb with pea purée, black olive crumble, poached tomatoes & basil

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream

Pea & marjoram risotto, pea cress, lemon oil & pecorino

Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives

Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing

Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks

Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Old fashioned gooseberry tart with pouring cream

Strawberry & elderflower jelly, vanilla bean panna cotta & pistachio biscotti

Chocolate tart with vanilla cream & salted caramel sauce

SPRING C – Mar/Apr/May

STARTERS

Please choose one starter & one vegetarian alternative

Cured salmon, crab & watercress salad with crispy caper berries & chive dressing
Chicken liver parfait, Prosecco jelly, toasted grains & warm brioche
Salt beef 'sandwich' with celeriac remoulade, gherkin relish, watercress & oats

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad
Heritage tomatoes, tomato tartare & tomato jelly, balsamic
Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot
Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt
Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile
Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Roasted stone bass with brown shrimp butter, wild garlic, crisp potatoes & sauce vierge
Pork fillet with chorizo & new potato crush, hispi, peppercorn sauce & sweet onion tatin
Slow-cooked beef with potato mousseline, mushroom, bone marrow & parsley crust & red wine

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream
Pea & marjoram risotto, pea cress, lemon oil & pecorino
Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives
Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing
Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks
Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Tiramisu with coffee jelly, vanilla cream, chocolate mousse & Kahlúa syrup
Vanilla cheesecake with hazelnut crumbs, nougatine & raspberry jelly
Coconut & white chocolate panna cotta, coconut biscuit & caramelised pineapple

SUMMER A – Jun/Jul/Aug

STARTERS

Please choose one starter & one vegetarian alternative

Crispy Parma ham, roasted vegetables, green leaf & aged balsamic

Smoked trout with a potato, fennel & radish salad

Pressed rabbit terrine, summer vegetables & mustard dressing

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad

Heritage tomatoes, tomato tartare & tomato jelly, balsamic

Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot

Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt

Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile

Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Slow-cooked pork, black pudding fritters, candied apple, warm potato & celeriac salad

Roast chicken with sage & onion, bread sauce & spring vegetables

Whitby cod fish fingers with minted pea purée, pea shoots, potato & tartare sauce

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream

Pea & marjoram risotto, pea cress, lemon oil & pecorino

Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives

Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing

Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks

Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Apricot & frangipane tart with pouring cream

Hazelnut meringues with chocolate sauce & raspberry compôte

Lemon & blueberry mille feuille

Please note all prices are subject to VAT



SUMMER B – Jun/Jul/Aug

STARTERS

Please choose one starter & one vegetarian alternative

Ham hock, fresh pea & new potato salad with pea mousse, quail's egg & mustard dressing
Cured sea trout with apple & radish slaw, lemon dill jelly & beurre noisette vinaigrette
Black pudding croustilles with wild rocket, lemon & mustard

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad
Heritage tomatoes, tomato tartare & tomato jelly, balsamic
Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot
Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt
Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile
Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Belly of pork with goats' cheese, black pudding, apple compôte & pan-roasted potato
Warm salad of hot smoked salmon, Charlotte potatoes, shaved fennel & watercress
Roasted chicken breast, ballotine leg in speck, truffle mash, buttered leeks & Vichy carrots

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream
Pea & marjoram risotto, pea cress, lemon oil & pecorino
Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives
Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing
Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks
Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Strawberry trifle with saffron custard, syllabub cream & crushed almond biscuit
Lemon posset with raspberries, white chocolate & shortbread
Eton berry mess with summer fruit gel, meringue & Chantilly cream



SUMMER C – Jun/Jul/Aug

STARTERS

Please choose one starter & one vegetarian alternative

Gravadlax & brown shrimp with chive crème fraîche & rocket salad
Pressed beef cheek with shallot & radish salad, oyster emulsion & crisp
Confit duck Scotch egg with spiced date purée, chicory salad & orange

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Asparagus soup, poached duck egg & pea cress salad
Heritage tomatoes, tomato tartare & tomato jelly, balsamic
Truffled brie, puff pastry, hazelnut cream & little gem salad & pickled shallot
Crispy hen's egg, chargrilled asparagus, goats' curd, toasted sourdough & truffle salt
Pan-roasted potato gnocchi, pea purée, broad bean & mint & white onion tuile
Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle & chive dressing

MAIN COURSES

Please choose one main course & one vegetarian alternative

Pressed shoulder of lamb with crispy bonbon, courgette & basil purée & confit tomatoes
Guinea fowl breast with fondant potato, cauliflower purée, spinach, wild mushrooms & red wine
Poached beef loin with mustard butter, summer cabbage, glazed carrot & horseradish mash

VEGETARIAN ALTERNATIVES

Red pepper tortellini, spinach, smoked plum tomatoes & truffle cream
Pea & marjoram risotto, pea cress, lemon oil & pecorino
Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot & black olives
Homemade goats' cheese ricotta & spinach ravioli, warm English beetroot salad, roasted hazelnut, tomato & chervil dressing
Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous & leeks
Baked Thai aubergine, smoked aubergine purée with tomato & chilli

DESSERTS

Please choose one dessert

Vanilla & star anise crème brûlée with white & black sesame brittle
Chocolate & coffee opera cake with hazelnuts
Tart aux framboise with clotted cream

AUTUMN A – Sep/Oct/Nov

STARTERS

Please choose one starter & one vegetarian alternative

Gravadlax & brown shrimp with chive crème fraîche & rocket salad
Pressed beef cheek with shallot & radish salad, oyster emulsion & crisp
Confit duck Scotch egg with spiced date purée, chicory salad & orange

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil
Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction
Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress
Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato
Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad
Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Stuffed breast of lamb, crispy lamb bacon, shallots, potato gratin & lamb jus
Roast loin of pork, haggis mash, roasted root vegetables, creamed watercress & juniper
Mackerel in pastry with roasted beets & watercress purée

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée
Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds
Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée
Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce
Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Date ginger cake, orange gel & spiced anglaise
Orchard apple cake, apple purée & Yorkshire toffee sauce
Hot chocolate brownie with chocolate sauce, whipped cream & honeycomb



AUTUMN B – Sep/Oct/Nov

STARTERS

Please choose one starter & one vegetarian alternative

Mackerel with horseradish cream, lemon, celery shoots & cobnut brittle
Pork rillettes, radishes, pickled mustard seeds, fresh apple & crackling
Chicken liver parfait, pickled mushrooms & brioche

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil
Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction
Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress
Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato
Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad
Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Roast chicken, spiced dumplings, fondant potato, crispy skin & late summer succotash
Stuffed salmon in puff pastry, shallots, grilled vegetables & grains
Black treacle & ale pork loin with fennel & potato mousseline

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée
Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds
Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée
Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce
Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Plum crumble tart with spiced plum sauce & clotted cream
Muscovado & hazelnut slice with honey sauce & vanilla ice cream
Chestnut & chocolate cheesecake

AUTUMN C – Sep/Oct/Nov

STARTERS

Please choose one starter & one vegetarian alternative

Home soused British herring, roasted baby beets, sour cream & cress
Confit duck, pear & walnut salad, wild rocket, shaved Parmesan & balsamic
Chicken & rabbit terrine, fig chutney, pickled salsify & toasted brioche

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil
Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction
Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress
Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato
Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad
Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Stone bass, Provençal vegetable salad, sliced potato, aubergine caviar, pistou & olives
Guinea fowl supreme, parsnip dauphinoise, creamed leeks, red cabbage & red wine sauce
Slow-cooked beef shin, thyme potato cake, horseradish, celeriac & ox cheek croquette

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée
Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds
Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée
Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce
Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Sablé of pan-fried apple & rosemary, Calvados jelly, green apple sorbet, apple crisp
Mango mousse, white chocolate, cookie dough & yoghurt panna cotta
Pecan pie, salted caramel fudge & dark chocolate

WINTER A – Dec/Jan/Feb

STARTERS

Please choose one starter & one vegetarian alternative

Ham hock with parsley jelly & pea pudding

Crab & tea-smoked mackerel tarts with duck egg mayonnaise

Slow-cooked Hereford oxtail with stout, prune compote & horseradish biscuit

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil

Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction

Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress

Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato

Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad

Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Pulled ham hock with wild mushrooms & leek & butter puff pastry

Herb stuffed British farm assured chicken with cabbage, chestnuts & fondant potato

Masala spiced dab with red lentils, pickled carrots & coconut rice

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée

Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds

Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée

Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce

Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Yorkshire rhubarb & custard

Warm raspberry rice pudding with almond caramel biscuits

Orchard apple mouse, apple crisp, honey syrup & yoghurt

WINTER B – Dec/Jan/Feb

STARTERS

Please choose one starter & one vegetarian alternative

Corned beef with horseradish panna cotta, pickled beets, beef jelly
Smoked haddock & salmon kedgeree arancini, mollet hen's egg, curry oil
Mackerel rillette, roasted & pickled apple, parkin

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil
Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction
Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress
Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato
Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad
Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Spiced hogget lamb pie with shallot tatin, creamed potato, sprouting broccoli & braising juices
Slow-cooked belly of pork with potato & pork cheek fritter, apple & fennel
Baked cod with shrimp & potato cake, sprout leaves & winter mushroom broth

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée
Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds
Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée
Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce
Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Blood orange jelly, Madagascar vanilla crème fraîche & milk chocolate
Banana parfait, banana bread, toasted hazelnuts & miso tar
Sticky toffee bread & butter pudding with date purée

WINTER C – Dec/Jan/Feb

STARTERS

Please choose one starter & one vegetarian alternative

Smoked salmon, Scotch egg, lemon purée, capers & gherkins
Jerusalem artichoke velouté, truffle oil, duck & toasted penny bun brioche
Chicken & wild mushroom terrine, spiced apple chutney & croute

VEGETARIAN ALTERNATIVES

Please choose one main course & one vegetarian alternative

Pumpkin velouté, sage crisps, Talegio & vanilla oil
Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot crumb, balsamic reduction
Wild mushroom & pine nuts, pickled mushroom, crispy shallots, wasabi-crème & coriander cress
Crispy hen's egg, celeriac & truffle purée, smoked sea salt & confit cherry tomato
Balsamic braised red onion tarte tatin, red onion marmalade & rocket salad
Creamed stilton, celeriac remoulade, walnut bread, chargrilled pear, walnut & frisée lettuce

MAIN COURSES

Please choose one main course & one vegetarian alternative

Confit duck pie with smoked potato mash, sautéed winter greens & Madeira jus
Beef blade with wild mushroom, truffled celeriac purée, baby onion, January King cabbage & jus
Fillet of bass with Jerusalem artichoke, roasted garlic, parsley crisp & red wine

VEGETARIAN ALTERNATIVES

Brie, artichoke & potato rosti with cipollini onion, garlic & tomato ragout & artichoke purée
Pumpkin & sage ravioli, caper brown butter, creamed leeks & toasted pumpkin seeds
Butternut squash risotto, Gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant & celeriac purée
Pan-roasted potato gnocchi with sautéed spinach, Yorkshire Blue & chive sauce
Leek, walnut & Yorkshire Blue pithivier with celeriac chips & creamed leeks

DESSERTS

Please choose one dessert

Bakewell pudding with cherries, bitter chocolate & praline
Apple tarte tatin with vanilla ice cream, apple crisp & caramel
Rhubarb crumble cheesecake with rhubarb & ginger syrup & ginger ice cream

EXTRA COURSES

Sorbet

Passion fruit
Pink grapefruit
Champagne
Apple
Lemon

Fish course option

Salmon fishcake with caper berry mayo & mixed leaves
Roasted pollock with a potato purée, wild mushrooms & sage
Paupiette of plaice, wilted spinach & sauce vierge
Smoked haddock chowder

Savoury course option

Glazed pear & stilton tartlet
Scotch woodcock – toasted sourdough, gentlemen's relish & scrambled egg
Traditional Welsh rarebit made with mature Cheddar & local ale
Potted stilton with port, green peppercorns & melba toast

Artisan cheese sharing platter

A selection of locally produced British & European cheeses, biscuits, crackers, chutney & grapes

SUMMER GRILL MENUS

Menu A

Please choose two from the grill, two from the field and one dessert

FROM THE GRILL

100% prime all British beef burger with cheese
Our own recipe classic jumbo hot dog sausage
Cajun spiced chicken breast fillet
Minted lamb koftas, lavish flatbread & hummus
Marinated halloumi, lime chilli & oregano (V)

All served with a selection of breads, sauces & relishes

FROM THE FIELD

Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & Parmesan
Roasted cauliflower & pasta
Baby leaf & soft herb

FOR PEOPLE WITH A SWEET TOOTH

Peach & cherry trifle
Chocolate brownie with dense chocolate ganache & berries
Lemon mascarpone, pistachio & apricot biscotti

SUMMER GRILL MENUS

Menu B

Please choose three from the grill, three from the field and one dessert

FROM THE GRILL

8oz 100% prime all British beef burger with cheese
Chorizo & prawn skewer soaked in red wine
Marinated lamb rump, garlic, lemon & herbs
Chicken piri-piri
Gammon steak & charred pineapple
Cod & prawn masala wrapped in banana leaf
Marinated halloumi, lime chilli & oregano (V)
Mediterranean vegetable skewers (V)

All served with a selection of breads, sauces & relishes, jacket potatoes or minted new potatoes & grilled corn on the cob

FROM THE FIELD

Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & Parmesan
Roasted beetroot & rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac & poppy seed
Classic Caesar salad

FOR PEOPLE WITH A SWEET TOOTH

Seasonal fruit salad & passion fruit syrup, shortbread
Vanilla panna cotta with balsamic strawberries
Chocolate pot, Kirsch macerated raspberries & lavender biscuit

SUMMER GRILL MENUS

Menu C

Please choose three from the grill, three from the field and one dessert

FROM THE GRILL

Flat iron steak & teriyaki glaze
Lamb rumps, smoked garlic & mint pesto
Seafood skewer of salmon, prawn & squid with wasabi oil
Chinese BBQ free-range chicken
Roasted spatchcock poussin with honey & lemon glaze
Marinated halloumi, lime chilli & oregano (v)
Mexican spiced Mediterranean vegetables (v)
BBQ honey-roasted vegetable brochettes (v)

All served with a selection of breads, sauces & relishes, jacket potatoes or minted new potatoes & grilled corn on the cob

FROM THE FIELD

Lentil, radicchio, walnut & honey
Celery salad with feta & soft-boiled egg
Classic Caesar salad
Roasted beetroot & rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac & poppy seed
Crunchy root vegetable with chilli
Radish & broad bean, lemon & herb
New potato, spinach & pecorino

FOR PEOPLE WITH A SWEET TOOTH

Seasonal fruit salad with passion fruit syrup & shortbread
Vanilla panna cotta with balsamic strawberries
Chocolate pot, Kirsch macerated raspberries & lavender biscuit

A close-up photograph of a wooden surface with a prominent, wavy grain pattern. The wood is light brown with darker, wavy lines running horizontally across the frame. The texture is smooth but shows natural wood grain variations.

WE BRING THE KNOW HOW