FOOD & DRINK
BREAKFAST

**Continental Breakfast**
Fair-trade teas & coffees and herbal infusions
Selection of apple, orange and cranberry juices and water (Still and sparkling)
Seasonal fruit bowl
Selection of cereals including Swiss style muesli with organic milk
British and Continental cured meats to include Wiltshire ham and Milano salami Sliced Emmental cheese
Bakery items to include: bagels, muffins, croissants and pastries
Served with selection of breads with unsalted butter

**Healthy Breakfast**
Fair-trade teas & coffees and herbal infusions
Selection of apple, orange and cranberry juices and water (Still and sparkling)
Seasonal fruit bowl
Selection of cereals including Swiss style muesli with organic milk
Assorted organic granola yoghurt pots Sliced melon
Bakery items to include: bagels, bran muffins and croissants
Unsalted butter and preserves

**Working Breakfast**
Fair-trade teas & coffees and herbal infusions
Selection of apple, orange and cranberry juices and water (Still and sparkling)
Seasonal fruit bowl
Cumberland sausage rolls
Dry cured back bacon rolls
Bakery items to include: muffins and pastries

**English Breakfast**
Fair-trade teas & coffees and herbal infusions
Selection of apple, orange and cranberry juices and water (Still and sparkling)
Seasonal fruit bowl
Cumberland sausage
Dry cured back bacon
Grilled tomato, Sautéed mushrooms
Free range scrambled eggs
Served with selection of breads with unsalted butter
FIRST BREAK PACKAGES

**Hot options starting at £7.00**
Smoked bacon rolls.
Served with fair-trade teas & coffees and herbal infusions.
*The rolls will be served with brown Sauce, red sauce and smooth mustard.*

Free range egg and tomato rolls.
Served with fair-trade teas & coffees and herbal infusions.

**Cold options starting at £7.50**
Smoked Scottish Salmon and cream cheese bagel.
Served with fair-trade teas & coffees and herbal infusions.

Cured meat with sliced Cheddar and Brie.
Served with fair-trade teas & coffees and herbal infusions.

**Sweet options starting at £6.50**
A selection of continental pastry goods.
Served with fair-trade teas & coffees and herbal infusions.

Warm Brioche and Croissants with butter, assorted preserves and honey.
Served with fair-trade teas & coffees and herbal infusions.

**Pots and Shots starting at £8.50** – please select two
- Our own Bircher Muesli.
- Honey, strawberry and Greek Yoghurt pots.
- Kale, banana, mango and lemon grass smoothie.
- Natural yoghurt, fruit compote and Granola layered in a glass.
Served with fair-trade teas & coffees and herbal infusions.

**Healthier options starting at £7.50**
Sliced seasonal fruit platter.
Date and oat ‘no bake’ breakfast bars.
Hot savoury ‘muffins’ with egg, cherry tomato and basil.
Each option will be served with fair-trade teas & coffees and herbal infusions.

*All rates exclude VAT.*
PARTY CANAPES

**Warm Fish Canapés**
Crayfish and avocado quiche
Baby new potatoes filled with salt cod brandade
Salmon skewer, grilled and glazed with miso paste

**Warm Meat Canapés**
Beef fillet mini skewer with honey and mustard dip
Chicken pieces coated in popcorn served with peanut dip
Pork and Chicken rissole coated in sesame and poppy seeds

**Warm Vegetarian Canapés**
Courgette and cauliflower pakora with spiced yoghurt
Wild mushroom and tarragon Flan topped with truffle cream
Feta and green olive tortilla with courgette tapenade and smoked salt

**Cold Fish Canapés**
Smoked haddock and prawn rillettes with cucumber and dill
Finest Scottish smoked salmon and cream cheese ‘Sandwich’
Seared home cured salmon served with pickled radish and wasabi mayonnaise

**Cold Meat Canapés**
Salami, olive and cream cheese roulade on rosemary toast
New York Deli bagel with salt beef, cream cheese pickles and mustard
Smoked Chicken supreme, served in a little gem lettuce leaf with Caesar dressing

**Cold Vegetarian Canapés**
Asparagus and pea tartlet with mint pesto
Coxes apple, celery and roast hazelnut tartlet
Savoury profiteroles filled with sweet pepper cream and smoked salt

**Dessert Canapés**
Mini lemon tart
Passion fruit shots
Chocolate éclair selection
Homemade chocolate truffles with coconut and amaretto dust
Biscotti with strawberries, Dolcelatte and balsamic glaze
Chocolate brownies with cream and raspberries
Miniature Eton mess (seasonal)
Fresh fruit skewers
BOWL FOOD

Please choose five bowls - pick 2 hot, 2 cold and 1 dessert.

Bowls served cold
Smoked chicken Caesar salad with cherry tomatoes and parmesan
Smoked duck and mango salad served with sesame noodles
Shredded beef, watercress and egg salad
Poached salmon with dill and crème fraiche with fusilli
Classic Niçoise with flaked tuna
Crayfish and avocado cocktail
Spiced sweet potato and rice noodle salad (V)
Olive, feta and watermelon salad (V)
Penne pasta with tomatoes and mozzarella and toasted pine nut pesto (v)

Bowls served hot
Moroccan spiced lamb in a tagine sauce with bulgur wheat
Mini Cumberland sausages with mustard mash and onion sauce
Chicken and mushroom pie
Roasted Shetland salmon with crushed potatoes and butter sauce
Battered cod goujons with fat chips, lemon and home-made tartare sauce
Stir fry tiger prawns with plum sauce and fine noodles
Roast butternut and thyme risotto with basil pesto (v)
Cauliflower ‘mac’ and cheese (V)
Vegetable biryani

Desserts
Chocolate Eton mess
Fresh fruit skewers
Profiteroles served with caramel sauce and honey comb
Set vanilla cream with apple and blackberry compote
White chocolate and raspberry bread and butter pudding with Anglaise sauce served warm
**FORK BUFFET MENU**

**Hot Main (choose one)**

Sauté of beef – Sautéed pieces of British beef with green onions and garlic in a light Teriyaki sauce.

Beef Lasagne – Prime minced beef cooked with tomatoes, oregano between layers of pasta topped with creamy cheese sauce.

Braised beef in red wine – Braised pieces of British beef with onions and garlic served with thyme dumplings.

Slow cooked lamb – West Country lamb, slow cooked with cumin and coriander seeds, fresh plum tomatoes and thyme.

Navarin of lamb – Diced lamb leg slowly cooked with caramelized onions and cocotte vegetables.

Chicken fricassee – Sautéed chicken pieces with a classic sauce of white wine, parsley and celery finished with crème fraîche and lemon.

Chicken and leek pie – Tender boneless chicken pieces cooked with creamy lemon sauce, fresh thyme and baby leeks with a puff pastry crust.

Chicken Chasseur – Grilled chicken breast with a classic sauce of white wine, tarragon and chestnut mushrooms.

Char grilled Salmon – Char-grilled Scottish salmon, marinated in a classic Italian pesto served tomato and olive sauce.

Seafood pie – Line caught Pollack fillets, salmon and prawns in a white wine and herb sauce mixed with English courgettes and topped with creamy potatoes.
Hot Main Vegetarian (choose one)

Thai green vegetable curry – British vegetables enhanced with Thai green spices, spring onions, pak choi and shaved coconut.

Puy lentil cake – Peas and broad beans cooked with garlic, tomatoes and puy lentils with cheddar cheese crumb.

Lasagne – Spinach, char grilled globe artichokes and mushrooms cooked with garlic and tomatoes and layered between fresh pasta with parmesan and basil.

Braised capsicums – sweet peppers filled with quinoa and lentils with spinach and mushroom sauce.

Pearl Barley Risotto – whole meal barley braised with onions, beetroot and leeks, topped with Stilton cream.

Hot Side Dishes (choose one)

Garlic and rosemary roasted new potatoes
Steamed new potatoes with olive oil and chives
Creamy mashed potatoes
Spiced minted bulgur wheat
Lime and coriander Pilau rice
Sesame egg noodles
Vegetable Dishes (choose one)

- Roasted root vegetables
- Cauliflower Mornay
- Wilted seasonal greens with cream and nutmeg
- Ratatouille
- Buttered baby carrots
- Steamed broccoli with almonds

Salads (choose one)

- Caesar salad
- Coleslaw
- Mix baby leaves
- Beetroot, orange and pomegranate salad
- Greek salad
- Heritage tomatoes, red onion and basil

Desserts (choose two)

- Bramley apple crumble tart served warm with cream
- Fresh fruit salad
- Chocolate truffle torte with vanilla whipped cream
- Lemon tart
- Mango mousse with passion fruit coulis
- Selection of British cheeses
LUNCH & DINNER

Starters

Cured Salmon; Scottish Loch salmon cured here with aromatic Sipsmith gin, maple syrup, oak smoked Cornish sea salt and pink peppercorns.

Romney marsh duck; confit duck legs set with lemon verbena butter, with a sweet and sour pineapple and redcurrant pickle.

Ham hock terrine; pressed terrine of East Anglian slow braised hock, pea and garden mint dressing.

Kedgeree terrine; natural smoked haddock fillets flaked with slightly spiced wholegrain rice, with a duck egg, caper and watercress mayonnaise.

Chicken liver and foie grass parfait; fresh Faversham chicken livers blended with cream, brandy and foie gras, served with toasted sour dough and our own recipe rich fruit chutney.

Tartare of Sole; finely diced sole fillets mixed with Lilliput capers, dill, gherkins and lime, served with a warm white chocolate butter sauce.

Vegetarian Starters

Roast tomato and fennel; slow roasted British heritage tomatoes with finely shredded marinated fennel, micro leaf salad, white balsamic and tarragon gel.

Tea smoked beetroot and mozzarella; crimson beetroot smoked over Earl Grey tea with mozzarella pearls, endive salad and herb oil dressing.

Baked cheese tart with balsamic pickled baby onions, deep fried crispy leeks and tomato and spring onion ketchup.

Butternut squash veloute; rich, smooth Kentish butternut squash soup finished with roast red pepper oil and crispy flat bread.
Main Courses

Boned and barked loin of West Country lamb, with a croquette of pea, smoked spinach and crushed new potatoes, with a caramelised red onion and mint jus.

Pot roasted shank of West Country lamb, with a casserole of green lentils, diced vegetables and cured ham, and a sauce of Riesling and toasted pumpkin seeds.

Slow cooked Suffolk pork belly with crackling, creamed leeks, baby carrots and pressed potatoes with Lancashire black pudding, sage and apple jus.

Corn fed British chicken breast, pan fried with buttered root vegetables, colcannon style potatoes, tarragon jus.

Griddled breast of boneless guinea fowl with a crayfish, shallot and potato cake, sautéed English courgettes with tomato, basil veloute.

Barbeque flavoured feather blade of Angus beef parsnip mash, wilted greens, heritage carrots, braising liquor and black truffle butter.

Grain mustard and herb coated tri tip of Angus beef, with buttered fondant potatoes, purple kale, roast shallots and Chantennay carrots, horseradish jus.

Short rib of Angus beef with a root vegetable gratin, tender stem broccoli, sautéed button mushrooms, artichokes and a Madeira and black treacle jus.

Seared loin fillet of North Atlantic cod on a celeriac fondant, glazed with a broth of lemon grass, Thai basil and young vegetables.

Fillet of sea bream with crushed garden peas, caramelised red onions, buttered new potatoes, roast cherry tomatoes on the vine and a saffron butter sauce.
Vegetarian Main Courses

Pearl barley risotto, rainbow chard, broad bean and breakfast radish risotto with grilled feta and pine nuts.

Aubergine ‘cannelloni’, thin strips of grilled aubergine rolled with honey, garlic and rosemary tofu, with tomato and parmesan sauce.

Woodland mushroom strudel, mixed wild mushrooms with ricotta and wilted spinach wrapped in puff pastry.

Courgettes parcel, sliced English courgettes encasing wilted peppers, sun blushed tomatoes and quinoa served with harissa salsa.

Smoked bean cassoulet, borlotti, cannellini and haricot beans braised with celery, red onion, plum tomato and smoked paprika, gratinated with toasted sour dough and thyme.

Vegetarian main courses will be served with similar accompaniments to the chosen main course.
Desserts

Crème caramel with orange segments seeped in Grand Marnier, salted macadamia nut shortbread.

Bread and butter pudding flavoured with milk chocolate served with vanilla cream and crushed raspberries.

Winter Eton Mess: Our own take on the classic, chestnuts, praline, whipped double cream, crushed meringue and mulled fruit compote.

Mascarpone flavoured with vanilla, mixed with nuts, chopped stem ginger, raspberry purée and honey comb pieces, served in a white chocolate cup.

White chocolate and banana mousse, ginger crumbs, chocolate soil, peanut butter ice cream and toffee sauce.

Tangy lemon tart with passion fruit sorbet, and fondant dipped cape gooseberries.

Classic sponge desert served warm with butterscotch sauce and a scoop of vanilla ice cream.
WINE LIST

SPARKLING & CHAMPAGNE

SPARKLING WINE

Prosecco, Borgo del Col Alto
Veneto, Italy
£28.00

Crémant de Loire, Brut
Loire, France
£28.80

CHAMPAGNE

Rimbaud Brut NV, Pierry, Marne
£43.50

Ironmongers’ Champagne Grand Cru Brut, NV
£43.50

Pol Roger White Foil NV
Epernay
£59.70

Laurent Perrier NV
Tours-sur-Marne
Magnum selection 1.5ltr
£115.50

All wines are subject to availability – All rates exclude VAT.
WHITE WINES

Le Pionnier Blanc, Ugni Blanc / Colombard, 2016  
Cotes de Gascogne, France  
£21.50

Hamilton Heights, Chardonnay, 2017  
South Australia  
£21.50

Pinot Grigio / Garganega, Il Barco  
Veneto, Italy, 2016  
£21.50

Ironmongers’ Sauvignon Blanc, France, 2015  
£21.50

Dominio de Punctum Norte Sur, Chardonnay, 2016  
La Mancha, Spain, Organic wine  
£22.30

Sauvignon Petite Abbaye, Val de la Loire, 2017  
Loire Valley, France  
£23.40

Picpoul de Pinet, Sel et Sable, 2017  
Languedoc, France  
£23.30

Viognier ‘Esprit Cepage’, 2016  
Languedoc, France  
£23.40

Chablis, 2015  
Domaine Gautheron, Burgundy, France  
£28.60

Pouilly Fuissé, Les Crays, 2016  
Domaine Auvigue, Burgundy, France  
£37.70

ROSÉ WINE

Light, fruity and colourful

La Loupe, Carignan 2016  
Languedoc, France  
£21.50

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## RED WINE

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<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Origin</th>
<th>Price</th>
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<td>Whale Point, Pinot Noir</td>
<td>2017</td>
<td>South Eastern Australia</td>
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<tr>
<td>Tempranillo / Garnacha, Fuenteverde</td>
<td>2016</td>
<td>Carinena, Spain</td>
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<td>Le Pionnier Rouge, Carignan / Grenache</td>
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<td>Merlot ‘Forteresse’, Languedoc</td>
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<td>Meridia, Sangiovese</td>
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<td>Finca Sophenia, Altosur Malbec</td>
<td>2016</td>
<td>Mendoza, Argentina</td>
<td>£23.90</td>
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<td>Chianti DOCG, Colli Senesi</td>
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<td>Bodegas Taron Rioja Crianza</td>
<td>2014</td>
<td>Rioja Alta, Spain</td>
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<td>Beaujolais Villages, ‘La Vauxonne’</td>
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<td>Château Gachon 2014</td>
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<td>Montagne-St Émilion, France</td>
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<td>Ironmongers’ Baron Henri, A C. Médoc</td>
<td>2010</td>
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<td>Geoff Merrill G&amp;W, Cabernet Sauvignon</td>
<td>2012</td>
<td>McLaren Vale and Coonawarra, Australia</td>
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DESSERT WINE
Rietvallei, Red Muscadel 2016
Robertson, South Africa
£25.50

PORT
Croft LBV 2011
£31.90
Fonseca Guimaraens Vintage Port 1998
£49.50

COGNAC, ARMAGNAC & WHISKY
H by Hine
£47.10
Château Pellehaut, 10-year-old Armagnac
£49.00
Glenmorangie
£51.00

PREMIUM SPIRITS
25ml
All served with a mixer
Gordon’s Gin
London
£6.50
Absolut Vodka
Cognac Region
£6.50
Chairman’s Reserve Rum
St Lucia
£6.50

BOTTLED BEERS
330ml
London Meantime Pale Ale
£5.50
London Meantime Lager
£5.50

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