



KITCHEN PARTY

BUFFET MENUS

MEAT & FISH

Choice of two

Miso Pork Burger, Guindilla & Garlic Aioli

Smoked Mackerel, Watercress, Wholegrain Mustard, Potatoes & Caper Salad GF

Hot Smoked Salmon, Fennel, Cucumber & Crème Fraiche Salad GF

Sea Bass Fish Kofte, Mint & Orange Salsa

Lamb Cutlets, Urfa Chilli & Yogurt Sauce GF

Roast Chicken Caesar Salad, Sourdough Croutons & Rainbow Radishes

Roast Black Garlic Chicken & Black Garlic Mayo GF

Pork Belly, Romesco Sauce & Charred Spring Onions

Whole Mechoui Spiced Lamb Shoulder

Chinese Pork Belly with 5 Spice & Sesame

Tamworth Porchetta, Salsa Verde GF

Roast Chicken Leg & Green Olive Sauce GF

Beef Meatballs in Tomato Sauce & Gremolata

Soy Braised Duck Leg & Spring Onions

Smoked Haddock Fish Cake & Crunchy Radish Salad

Grilled Miso Salmon & Coriander Salsa

Royal Wedding Chicken, Mango, Almonds GF

Maple Glazed Ham Hock, Watercress & Capers GF

VEGETARIAN

Choice of one

Spinach & Feta Pastilla, Harissa V

Butternut Squash, Stilton & Quince Membrillo Quiche V

Roast Aubergine, Spiced Carrot Hummus, Flatbreads & Zoug VG GFO

Tomato & Smoked Scamorza Arancini, Basil Aioli V

Neals Yard Cheese & Swiss Chard Quiche V

SALADS & SIDES

Choice of three

Grilled Broccoli, Chilli & Garlic VG GF

Cauliflower Tabbouleh, Smoked Almonds & Cranberries VG GF

Potato Salad, English Mustard, Zuni Onions & Cucumber Pickle V GF

Roast Rainbow Carrots, Goats Curd & Dill V GF

Cannellini Bean Mash, Confit Garlic Aioli & Lemony Beans VG GF

Beetroot, Charred Leeks, Salted Yogurt, Mint & Pine Nuts V GF

Butterhead Lettuce, Quince Dressing & Grated Ricotta Salata V GF

Coronation Roast Cauliflower, Coconut Yogurt, Pomegranate & Apricot VG GF

Grilled Gem, Boiled Eggs, House Salad Cream, Pickled Cucumber & Onion V GF

Squash, Quinoa, Crispy Lemongrass Tofu & Kale Salad VG GF

Pilau Vegetable Rice VG

New Potatoes, Red Onions & Soft Herbs VG GF

Mixed Fresh Bean Salad & Chervil VG GF

Potato Salad with Zuni Café Onions, Bread & Butter Pickles GF

Chickpea Chopped Salad & Sumac VG GF

Tomato, Avocado & Butterbean Salad VG GF

Pea, Mint, Baby Gem & Radish Salad VG GF

DESSERT TABLE

Choice of three

Double Chocolate Brownie GF

Blueberry Bakewell Slice VG

Portuguese Custard Tarts

Sticky Toffee Biscoff VG

Pecan Pie

Basque Cheesecake GF

Chocolate & Hazelnut Praline Torte GF

Apricot & Pistachio Frangipane