

FIRST

GRILLED SCAMPI

Mango and chilli salsa, salsa verde

GF

SEARED SCALLOPS

Parsnip puree, pickled raisins, caper
beurre blanc

GF

SEASONAL SAVOURY GALETTE

Handmade rustic tart with seasonal
roasted vegetables

V

KALE AND BUTTERNUT SALAD

Pomegranate seeds, roast pumpkin seeds,
citrus coriander dressing

VE

SECOND

GRILLED HANGER STEAK

Chimichurri, roasted cherry tomatoes,
potato anna

GF

SEA BREAM

Lemongrass coconut sauce, brown rice,
grilled broccolini

GF

ROAST PORK TENDERLOIN

Roast sweet potatoes, braised kale, herb
jus

GF

ROAST CAULIFLOWER STEAK

Toasted bulgar wheat and roasted red
pepper salad, romesco sauce

VE

WILD MUSHROOM RISOTTO

Roasted wild mushrooms, parmesan,
thyme

V, GF

THIRD

ELVIS PRESLEY PAVLOVA

Cocoa meringue, peanut butter mousse,
bananas, roasted peanuts, salted caramel

V, GF

MINI STICKY TOFFEE PUDDING

Whiskey creme anglaise

V

BLACK BERRY NAPOLEAN

White chocolate thyme mascarpone mousse,
berry coulis

V

CHEESE BOARD

Selection of English cheese, homemade fig
and port jam, toast

V, *GF

EDUCATED COOKING

EXAMPLE THREE COURSE MENU

*Choose one
dish/course*

*Bespoke Menus
available*

V-VEGETARIAN
VE-VEGAN
GF-GLUTEN FREE

MAINS

GRILLED HANGER STEAK GF

Served with chimichurri

PULLED PORK BBQ *GF

Served with BBQ sauce, and taco shells or rolls

PORTUGUESE STYLE GRILLED CHICKEN GF

Spiced with oregano, smoked paprika, garlic, and lemon

HARRISA ROASTED LAMB RUMP GF

Served with Tzatziki sauce

FALAFEL V

Served with Tzatziki Sauce or Tahini Sauce

COLD SIDES

BULGAR WHEAT SALAD VE, GF

Roasted Mediterranean vegetables and coriander herb dressing

KALE AND ROASTED BUTTERNUT SALAD V, GF

Pomegranate seeds, feta, roasted pumpkin seeds, and citrus herb dressing

GRILLED CORN AND BLACK BEAN SALAD VE, GF

Grilled courgette, roasted red peppers, coriander, chipotle lime dressing

PANZANELLA SALAD VE

Sour dough croutons, cherry tomatoes, cannellini beans, and basil dressing

ROASTED BEETROOT SALAD VE, GF

Tri-coloured roasted beetroots, chopped hazelnuts, greens and whole grain mustard dressing

CHOPPED THAI SALAD VE

Red cabbage, kale, carrots, green onion, red peppers, roasted cashews, and soya ginger dressing

BACON, FRISSE, AND GREEN LENTIL SALAD VE, GF

With a sherry mustard vinaigrette

GARDEN POTATO SALAD GF

New potatoes, radish, garden peas, crispy pancetta, and red wine mustard vinaigrette

HOT SIDES

DAUPHINOISE POTATOES V, GF **CRISPY ASIAN SPICED** GF

THREE BEAN BBQ BAKED BEANS GF

Cannellini, borlotti, and black beans flavoured with a smokey bacon bbq sauce

BRUSSEL SPROUTS

Flavoured with ginger, garlic, red chilli, and fish sauce

FIVE CHEESE MAC AND CHEESE V

With a crispy panko breadcrumb topping

ROAST GARLIC POMME PURÉE V, GF

V-VEGETARIAN

VE-VEGAN

GF-GLUTEN FREE

EDUCATED COOKING

EXAMPLE BUFFET MENU

Served Family Style

Choose 1-2 mains +2 sides

Bespoke Menus available

MEAT

LEMONGRASS, GINGER, SPICY CHICKEN MEATBALLS

Served with hoisin sauce

CHORIZO MEATBALLS

Red pepper and tomato sauce

HANGER STEAK CROSTINIS

Served with chimichuri

JAMÓN AND MANCHEGO CROQUETTES

LAMB CHOP LOLLIPOPS GF

Served with herb aioli

LAMB BREAST ROULADE GF

served with gremolata

VEGETARIAN

CHIVE GOUGÈRES V

SPINACH AND MANCHEGO CROQUETTES V

TOMATO AND AUBERGINE BRUSCHETTA VE

ROASTED BUTTERNUT SQUASH BRUSCHETTA V

Ricotta, crispy kale, and pumpkin seeds

FLAT BREAD WITH STRACCIATELLA V

Served with seasonal roasted vegetables

PICKLED BEETROOT AND CUCUMBER BITES V, GF

Herbed crème fraiche, beet shoots

ROASTED FIGS WITH BLUE CHEESE V, GF

Served with aged balsamic

5 CHEESE MAC AND CHEESE BITES V

Served with homemade ranch dressing

GAZPACHO SHOOTERS VE, GF

Traditional tomato, cucumber and mint, or yellow pepper and coriander

EDUCATED COOKING

CANAPE MENU

*Typically Choose
5-8 canapes + 1-2
Boards*

*Bespoke Menus
are available*

BOARDS

LOCAL CHEESE BOARD V

Selection of four local cheese, fig and port chutney, fresh fruit, roasted nuts, and toast points

LOCAL CHARCUTERIE BOARD

Selection of cured English meats, olives, roasted nuts, and toast points

FISH

SMOKED SALMON CUCUMBER BITES GF

Herbed crème fraiche, beet shoots

GINGER ORANGE ROASTED SALMON GF

Served on asian pear

GRILLED SHRIMP GF

Served with salsa verde

FRESH CEVICHE GF

Served in fresh lettuce cups

V-VEGETARIAN
VE-VEGAN
GF-GLUTEN FREE