

Tin Menu



Your day, your way.

Tin Menu

£40.00 per person (minimum of 30 guests)

Starters

Chicken Liver Parfait
With red onion marmalade
and brioche toast

**Heritage Tomato and
Buffalo Mozzarella**
With rocket & basil pesto (V)

**Smoked Haddock
& Spinach Fishcakes**
With lemon caper mayo (GF)

Ham Hock Terrine
With apple cider chutney,
dressed leaves (GF)

Trio of Minted Melon
With crumbled feta
& honey dressing (V, GF)

Classic Prawn Cocktail
With baby gem lettuce
& garlic king prawns

Mains

Slow Roasted Pork Belly
With spiced apples, spring onion
mash potato, apple cider jus (GF)

Saffron Risotto Cake
With roasted shallots, carrot puree
& basil oil (GF)

King Prawn Thai Curry
With coconut rice, pickled cucumber
& prawn crackers (GF)

Chargrilled Chicken
With chorizo potatoes, butternut
squash puree & Heritage carrots
(GF)

Roasted Vegetable Galette
With sautéed bok choy & goats
cheese mousse (V)

Herb Crusted Salmon Fillet
With lemon crushed potatoes, green
beans & tomato dressing (GF)

Desserts

Warm Chocolate Tart
With strawberry ice cream

Eton Mess
With seasonal berries,
crushed meringue
& vanilla cream (GF)

**Warm Ginger
Sponge Pudding**
With caramel sauce
& vanilla ice cream

Lemon Posset
With mixed berries
& shortbread biscuits

Treacle Tart
With lemon curd
& clotted cream

Coffee Bavaois
With chocolate crumb
& caramelised bananas (GF)

V – Vegetarian. VE – Vegan. GF – Gluten Free. GFA – Gluten Free Available. VGA – Vegan Option Available

Ask one of our team for more details

Be Wild. Be Free. Be Curious.