

FUNCTION MENU

3 Courses starting from £29.95 + VAT per person

Please use this sample menu as a guide to help selecting your 1, 2 or 3 course option. We understand that you may have dietary requirements and are open to creating the perfect menu for you.

Starter Options

Duck spring rolls, beetroot chutney

Ham hock terrine, apple and cider chutney, warm toast

Petit darn of Scottish Salmon, rocket, orange and saffron dressing

Black pudding and cheddar stack, course mustard sauce

Chicken Caesar croquettes, crostini, pancetta, Parmesan dressing

Perigordine salad of confit duck, gesiers, walnuts, balsamic onion relish

Steak tagliata, rocket and Parmesan salad

Crayfish tacos, limes, coriander oil, avocado and pink grapefruit

Goats cheese hash brown, confit tomato 'ketchup'

Crispy lamb, feta and baby tomato salad, houmous and wild garlic croutons

Panko crab cakes, sweet chilli jam

Thai fishcakes, Asian slaw, ginger and lime dipping sauce

Spiced crab salad, peanuts, rice noodles, fried shallots

Wild mushroom and brie tartlet, rocket salad balsamic (v)

Artichokes and brie tartlet, caramelised red onions, pesto (v)

Spiced lamb koftas, rocket, tomato raita, soured cream

Spiced smoked haddock, chickpeas, quails eggs, cumin hollandaise

Crispy duck salad, chillies, spring onions, cucumber hoi sin

Taleggio, artichoke and red onion tartlet, mixed leaves

Chermoula chicken skewers, herb cous cous, mint yoghurt, tomato raita

Soup Options Available Next Page

Soup Options

All soup is served with bread and butter

- Leek and potato
- Spiced carrot and lentil
- Pumpkin
- Roast tomato
- Roast pepper and sweet pimento
- Courgette and goats cheese chowder
- Carrot and coriander
- Broccoli and stilton
- French onion
- Cauliflower and chorizo
- Traditional vegetable
- Ox tail
- Creamy forest mushroom
- Chicken and mushroom

Main Options

Line-caught bass, preserved lemons, thyme, olives, rosemary potatoes

Herb marinated chicken, roast onion purée, pancetta, red wine sauce

Roasted rump of lamb, trio of peas, port reduction

Confit leg of duck, white bean and Toulouse sausage cassoulet

Roasted fillet of beef, smoked pommes purées, wild mushrooms, truffle oil

Roasted pork loin, sage, artichokes, green beans, apple reduction, pork bon-bons

Spiced rump of lamb, tabbouleh, herb salsa, yoghurt dressing

Slow-roasted shoulder of lamb, baby broad beans, beetroot, red wine sauce

Slow roasted Lamb Rump, root vegetables, madeira jus

Open 'wrap' of spiced harissa lamb, soused cabbage, yoghurt, piri piri

Wedding 'breakfast' of fillet of beef, deep fried quails eggs, wild mushrooms with tomato ketchup 'gel', black pudding toast and homemade brown sauce

Seared fillet of beef tagliata, rocket and Parmesan salad, dressing, Grilled fillet steak, French fries, béarnaise sauce, slow roasted tomatoes

Roasted cod, mussel and brown shrimp broth, wilted spinach

Traditional Steak pie, short crust pastry, mushy peas, red wine and veal gravy

Traditional cod in crispy batter, mushy peas, trice fried chips

Traditional roast beef, chicken or lamb carvery with all the trimmings

Confit duck leg and breast 'a l'orange', French fries, frisée, orange and port reduction

Braised shin of beef, pearl onion gravy

Dessert Options

Caramelised lemon tart, fresh raspberries

Chocolate fondant, vanilla ice cream, strawberries

Chocolate brownie, chocolate sauce
baileys ice cream

Vanilla panna cotta, spiced apple compote

Brioche bread and butter pudding,
crème Anglaise

Crêpes Suzette, Gran Marnier syrup,
vanilla ice cream

Vanilla crème brulee, fresh raspberries

Peach melba cheesecake, peach reduction

Sticky toffee pudding, vanilla ice cream,
butterscotch sauce

Iced strawberry parfait, marinated
summer fruit compote

Lemon posset, candied rhubarb

Classic tart tatin, crème anglaise

Hazelnut and chocolate terrine,
hazelnut crunch

Key lime pie, bitter caramel

Baked vanilla cheesecake,
with fruit coulis

Chocolate profiteroles,
with chocolate sauce

Brandy snap basket,
strawberries, clotted cream

Citron tart, pouring cream

Lemon meringue pie, pouring cream

Treacle tart, clotted cream or custard

Banana split





GREEK STYLE MENU

Cooked on The Gregarious Grill

Mezza platter on table

- Hummus, Tzatziki, Taramosalata
- Warm pitta bread
- Dolmades (Stuffed Vine leaves)
- Keftedakia (Greek Meatballs)
- Greek Olives

From the grill

A choice of any 2

- Greek spiced Lamb kebab
- Lemon & garlic marinated chicken breast (skewers)
- Marinated pork cutlet with a choice of
- Teriyaki, Lemon and garlic butter, or Bourbon honey and BBQ glaze
- Halloumi and med. Vegetable kebab

All served with Mediterranean inspired salads, warm zesty tomato cous-cous, warm pita bread, dips and sauces.

Desserts

Choice of

- Baklava and ice cream
- Vanilla baked cheesecake with raspberry coulis
- Strawberry Meringue with flocked cream
- Rich Chocolate brownie with Baileys sauce
- Lemon Posset with candied Rhubarb

TAPAS MENU

Please contact us with your chosen tapas selection for a bespoke quote. Please include guest number and venue

N = contains nuts V = suitable for vegetarians GF = gluten free. *= subject to availability

Sides Options

Pan - freshly baked artisan bread with olive oil and balsamic vinegar (V)

Pan de Ajo - toasted garlic bread (V)

Aceitunas - Gordal & Manzanilla olives in citrus, herb and garlic marinade (V,GF)

Trio de Salsas - a selection of three homemade dips with sourdough bread (V)

Patatas Bravas - triple cooked potatoes with hot sauce (V,GF)

Fuets y Chorizos - mini cured fuets and chorizos served cold with bread sticks

Meat Options

Ox Cheeks - in red wine sauce on a bed of serrano ham mash potato

Pork Belly - with berry compote, root vegetable chips and chimichurri (GF)

Presa Ibérica - grilled Iberico pork with "poor potatoes" and Pedro Ximenez wine sauce

Bistec con Pimiento Asado - rump steak with roasted pepper, fries and chimichurri (GF)

Espárragos con Jamón - grilled asparagus wrapped in serrano ham served with poached egg and romesco (N,GF)

Croquetas de Jamón - serrano ham croquettes with alioli

Chorizo a la Sidra - chorizo in cider, garlic and paprika sauce (GF)

Albóndigas en Salsa - pork and beef meatballs in homemade sauce (GF)

Vegetarian Options

Croquetas de Espinaca - spinach and goats cheese croquettes with red pepper tapenade

Berenjenas con Miel - crispy aubergine with orange blossom honey

Champiniones al Ajillo - garlic mushrooms in white wine sauce (GF)

Tortilla Espanola - a classic potato omelette with pan tumaca, romesco and alioli (N)

Espinacas con Garbanzos - spinach and chickpeas with tomato sofrito (GF)

Fish Options

Scallops - with cauliflower purée and serrano ham crumble (GF)

Calamares - crispy squid rings served with citrus alioli

Calamaritos - crispy baby squid served with citrus alioli

Gambas al Ajillo - spicy prawns with garlic, chilli, white wine and hot paprika (GF)

Pescado Adobado - chunks of fried white fish in a vinegar & oregano marinade

Croquetas de Gambas - prawn croquettes with citrus alioli

Pescado a la Vizcaina* - haddock with king prawns poached in a choricerero pepper sauce

Sardinas - warm sardines on sourdough bread with peppers and red onion salsa

Paella Options

Arroz Negro - with cuttlefish ink (V)

Arroz Caldoso* - creamy rice with red Carabinero prawns, peppers and peas (GF)

Seafood - with white fish, squid rings, king prawns and mussels (GF)

Vegetarian Paella - available on request (GF)

Valenciana - with chicken, pork ribs, green beans and rosemary (GF)

Desserts

Crema Catalana - crème brulée topped with caramelised sugar (V)

Churros con Chocolate - Spanish doughnuts coated in cinnamon sugar with berry compote and hot chocolate sauce (V)

Flan de la Casa - served with whipped

Macedonia de Frutas - mixed fruit salad (V,GF)

Brownie de Chocolate - chocolate brownie with walnuts and custard cream (V)

Crepe de Dulce de Leche - caramel milk stuffed crepe with whipped cream and chocolate sauce (V)

