

Ad Hoc Catering

- for when you need it

A CHOICE OF THREE

- Whipped Goats Cheese, Sweet Onion Confit, Toasted Brioche
 - Falafel "Scotch" Quail's Egg, Shallot and Chilli Marmalade
- Sundried Tomato Croute, Green Olive and Almond Tapenade, Basil
- Sauteed Shiitake Mushrooms, Ginger, Soy, Tapioca Crisps
 - Ham Hock And Smoked Cheddar Croquette
- Treacle Cured Beef, Mushroom Ketchup, Crispy Onions
 - Smoked Duck, Spiced Apricot, Toasted Hazelnut
 - Oyster, Mango Gel, Orange Oil, Coriander
 - Crab and Avocado Bruschetta
 - Hot Smoked Salmon, Cream Cheese, Dill, Lime, Buckwheat Blini

ON THE TABLE

Local Charcuterie, Pickles, Bread, Butter and Oil

TO START

- Crab Salad, Apple Emulsion, Compressed Apple
- Smoked Duck and Grilled Peach Salad, Sourdough Croutons
 - Shallot Tart Tatin, Whipped Goats Cheese

FOR MAINS

(SERVED WITH A MIX OF SEASONAL GREENS)

- Fillet of Beef, Dauphinoise Potato, Beetroot Puree, Jus
- Poached Monkfish, Orange and Ginger Beurre Blanc, Pearl Barley
 - Wild Mushroom Wellington, Jus
- Local Moules Mariniere, Sourdough Bread

FOR DESSERT

- Hazelnut and Brown Butter Tarte, Poached Pears, Vanilla Ice-cream
 - Toffee Mousse, Honeycomb, Espresso Crumb
- White Chocolate and Strawberry Cheesecake, Chantilly Cream
 - Selection of Local Cheeses, Crackers, Chutney

To Finish

Tea and Coffee
Petit Fours

In The Evening

Home-Made Pasties

£95pp

WEDDING PACKAGE

GOLD