



NATIONAL
FOOTBALL
MUSEUM

FOOD IS LIFE

so start tasting!

SPRING & SUMMER 2014-2015



Kudos
we bring the know how



OUR TEAM HAVE one strong UNIFIED COMMITMENT

to design & create brilliant events



- To work with Red Tractor assured produce
- To consider sustainability at every opportunity; in our kitchens, our front of house and our offices
- To eliminate GM foods and trans fats from our menus
- To reduce fat and salt across our plates (we have done this by 50% this year)
- To only buy MSC accredited fish stocks & support British coastal fishermen
- To train our staff to the highest standards and instil our passion and drive into them
- To work with great suppliers to create amazing events; wow factor flowers, mind blowing lighting and creative furniture. *Our design team have a very big tool box!*

HELLO SPRING/ SUMMER

Where there's a season there's a menu collection!
Our Menu Creator, Shelly Hay, has put together her favourites on the following pages drawing on the 'season's bounty'.

HOT DRINKS

We only use coffee that is Fairtrade and made using traditional roasting and blending methods. Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk.

All our teas are from plants in India, East Africa and Ceylon and fairly traded.

TEA AND COFFEE £2.30

Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions

FAIRTRADE HOT CHOCOLATE £3.50

THE EVEN SCRUMMIER HOT CHOCOLATE £4.00

Fairtrade hot chocolate with whipped cream and marshmallows

WHY NOT ADD...

FRESHLY BAKED SHORTBREADS £0.85

HOMEMADE FLAPJACKS £2.75

EVER SO TEMPTING BROWNIE BOARDS £3.25

Farmhouse boards of brownie chunks in 3 different flavours; chocolate and salted caramel, dark chocolate and walnut and rocky road

YOGA BUNNY STATION £3.25

harvest cereal granola bars, muesli and fruit bakes, flapjacks

WHOLE FRESH FRUITS £3.75

Baskets of whole fresh fruits for guests to help themselves form



JUICES, PRESSES AND SOFTS

JUGS OF FRESH FRUIT JUICES (PER LITRE) £5.50

A choice of: orange, apple or cranberry

BLENDED JUICES BY THE JUG (PER LITRE) £5.95

Orange, apple and cranberry

Apple pressé and elderflower

Cloudy apple and pomegranate finished with soda

JUGS OF HOMEMADE LEMONADES (PER LITRE) £4.25

Cloudy lemonade

Lemon and basil

Peach purée blended with lemonade

Morello cherry muddled with homemade lemonade

LARGE POP TOP BOTTLES OF INFUSED WATERS £4.25

Lemon and lime

Cucumber, apple and mint

Orange, lemon and Thai ginger

SMOOTHIE STATION £3.95

SPRING WATER £4.50

A choice of still or sparkling (750ml)



BREAKFAST

BAKERY BASKET £3.25

A selection of freshly baked breakfast pastries

SELECTION OF MINI DANISH PASTRIES £3.25

Selection of traditional and seasonal fruit pastries

MINI MUFFINS £3.25

Lemon and poppy seed, blueberry

ENGLISH BREAKFAST MUFFINS £5.25

Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free range egg (1 muffin per person)

Served with pop top bottles of brown and red sauce

POACHED EGG POTS £4.25

Tray served to your guests, each pot contains 2 poached hens eggs topped with;

truffled gruyere (v)

truffled gruyere and chopped spicy chorizo

or why not go the whole 'hog' and try the full English

2 poached hens eggs topped with saucy beans, Cumberland sausage and dry cured crispy British bacon (£ 1 extra per person)

SEASONAL CUT FRESH FRUIT PLATTER £3.75



BREAKFAST CANAPES

EACH CANAPE £2.30
MINIMUM 5 ITEMS

Cinnamon Chelsea bun 'bites' (v)

Scrambled egg with chorizo and truffle gruyere (h)

Scrambled egg and truffle gruyere (h/v)

Worcester sauce grilled cheeses (h/v)

Mini haggis on oatmeal (h)

Tartlet of quails' egg benedict (h/v)

Mini English muffins topped with sausage and quails' eggs (h)

Good old bacon sarnie bites with HP or tommie sauce dollops (h)

Crumpet soldiers with Seville orange marmalade (h/v)

Little kedgeree rice balls (h)

Cinnamon waffle bites with maple syrup drizzle pots (h/v)

Granola shots with blueberries, walnuts and locally sourced bio yoghurt (v)

Smoked haddock and black pudding tartlets (h)

Mini berry buckets (v)

Mini blueberry pancake stacks (h/v)

Mini bagel 'bites' with smoked salmon and egg



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Organic, low fat & dairy free yoghurt, multi grain croissants and vegetarian sausage are all available on request.

BREAKFAST STATIONS

THE BELGIUM WAFFLE EMPORIUM £12.75

Homemade waffles straight from the iron with a hint of vanilla and choice of toppings; butter, fresh fruit, berry compote, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts, chocolate sauce.

Freshly brewed Fairtrade coffee, tea and infusions

THE CONTINENTAL MORNING START £10.00

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with a selection of jams and preserves, our seasonal fresh fruit platter, natural yoghurt.

Fresh fruit juice and freshly brewed Fairtrade coffee, tea and infusions

THE 'OH SO GOOD & HEALTHY' BREAKFAST £14.95

This healthy and delicious platter comes with freshly baked multi grain croissants and low fat spread, mini bagels with quark and chives, home roasted organic oat and 5 seed granola with low fat yoghurt, dried fruits, seasonal fresh fruit platter.

Fresh fruit juice and freshly brewed Fairtrade coffee, tea and infusions

NOW 'THAT'S WHAT WE CALL' A FULL ENGLISH £14.50

Warm freshly baked breakfast goods served with jams and preserves.

Cumberland sausage

Crispy British back bacon

Scrambled free range eggs

Grilled tomatoes

Pan fried field mushrooms

Sautéed potatoes

Baked beans

Freshly prepared seasonal fruits

A choice of fruit juices

Fairtrade coffee, teas and infusions



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Organic, low fat & dairy free yoghurt, multi grain croissants and vegetarian sausage are all available on request.

LUNCH AND GRAZING MENUS

THE WORKING LUNCH £12.95

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea and infusions and our 'knowledge' bar

THE 'LUXE' WORKING LUNCH £19.25

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, 2 items of chefs' choice light bites, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea and infusions and our 'knowledge' bar

SEASONAL HEART WARMING SOUP STOP £6.50

Freshly made soup using seasonal locally sourced ingredients served with warm chunky cuts of home baked breads
Only available as an addition to a lunch or buffet menu.

WHY NOT ADD...

WARM GIANT PRETZEL STACK £4.25

FROM PARIS WITH LOVE ... £3.75

A selection of specialist French fancies to enhance any menu
Macaroons
Mini éclairs
Petit gateau opera



LIGHT BITES

EACH LIGHT BITE £3.75
MINIMUM 5 ITEMS

FROM THE SEA

Poached salmon skewers with watercress crème fraîche
Thai fish cakes with sweet chilli dip (h)
Smoked haddock croquettes with tartar sauce (h)
Tandoori salmon skewers with mint yoghurt (h)
Prawn and crab cocktail shots
Smoked salmon, crème fraîche and dill blinis
Tempura king prawns, chilli and lime mayo (h)

FROM THE FARM

Shredded ham hock on crostini with Pommery mustard and endive
Cumin roasted lamb skewers, yoghurt, mint and cucumber raita
Rabbit and chicken rillette, toasted sourdough, piccalilli and pea shoots
Thai beef skewers (h)
Pork, sage and apple sausage rolls (h)
Individual mini pies - cottage, shepherd's and butter (h/v)
Mini beef wellington with horseradish crème fraîche (h)
Mini beef burgers, Cheddar cheese and tomato relish (h)

FROM THE FIELD (V)

Broccoli and blue cheese tartlet
Mozzarella cheese and tomato crostini (h)
Mushroom and truffle rice balls (h)
Falafel with hummus and tahini
Mature Cheddar, leek and potato croquettes (h)
Vegetable spring rolls, tamari (h)
Gazpacho shots (h)
Haloumi chips with chilli jam (h)



URBAN PICNICS

THE BENTO BOX £15.95

CHOOSE ONE BOX

SHREDDED SESAME CHICKEN

Asian slaw with noodles, pickled vegetables, chopped roasted peanuts

THAI SHREDDED BEEF

Shredded vegetables, potato salad with Thai basil, chilli, coriander and mint

FLAKED SALMON TERIYAKI

New potatoes, egg, herb, cucumber and sesame salad lemon dressing

PULLED PORK AND APPLE RELISH

Chilli and little gem with BBQ dressing

GRILLED GOATS' CHEESE WITH, LENTILS

radicchio, French bean, walnut and honey salad (V)

FRIED TOFU & CHILLI MISO DRESSING

Vegetable samosas with spinach and sesame salad (V)

All of our bento boxes are served with local bread

CHOOSE ONE DESSERT

Bitter chocolate cake

Lemon posset

Carrot and pineapple cake

Carrot cake

Fresh fruit salad



URBAN PICNICS

THE BENTO BOX £15.95

Our Asian bento boxes are traditionally to be eaten at room temperature.

CHOOSE ONE BOX

SHREDDED SESAME CHICKEN

Asian slaw with noodles, pickled vegetables, chopped roasted peanuts

THAI SHREDDED BEEF

Shredded vegetables, potato salad with Thai basil, chilli, coriander and mint

FLAKED SALMON TERIYAKI

New potatoes, egg, herb, cucumber and sesame salad lemon dressing

THAI FISH AND SHRIMP BALLS WITH RED CURRY DRESSING

Courgette, rice and fennel salad and pickles

GRILLED GOATS' CHEESE WITH, LENTILS

radicchio, French bean, walnut and honey salad (V)

FRIED TOFU & CHILLI MISO DRESSING

Vegetable samosas with spinach and sesame salad (V)

All of our bento boxes are served with Khobez bread

CHOOSE ONE DESSERT

Bitter chocolate cake

Jasmine tea custard

Carrot and pineapple cake

Strawberry and saffron custard trifle

Fresh fruit salad



URBAN PICNICS

THE GREAT BRITISH PICNIC £12.75

CHICKEN CLUB

Char grilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli and chilli sauce

SEASIDE PICNIC

Potted Cornish mackerel and home cured salmon, dill yoghurt, roasted beetroot and crispy flatbread

SUPER FOOD SALAD

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint and parsley, toasted seeds, vinaigrette (v)

MEZZE BOX £12.75

THE MEAT BOX

A selection of cooked and cured meats, marinated tomatoes, buffalo mozzarella, olives, humous and pitta

THE VEG BOX

A selection of sliced plum tomatoes, buffalo mozzarella, olives, humous, balsamic onions, marinated artichokes, hummus and flatbread (v)



COLD BUFFET

Our cold fork buffet can be delivered as two or three main items and includes two seasonal salads, a selection of freshly baked breads and one dessert. Prices also include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions.

2 MAIN COURSE (INCLUDING VEGETARIAN OPTION) £21.25

3 MAIN COURSE (INCLUDING VEGETARIAN OPTION) £26.25

FROM THE FARM

Hand carved honey glazed bacon, piccalilli

Traditional pork pie with free range egg and pickle

Pulled ham hock terrine with parsley shallots and cornichons

Lemon and garlic roast chicken, herb mayonnaise

Butchers board of cold meat pies and pastries, pickles

A platter of selected cured and cooked British and continental meats

FROM THE SEA

Poached salmon fingers with dill crème fraîche dressing

Glazed smoked haddock and spinach tarts

Smoked salmon, creme fraiche and dill quiche

Little gem leaf baskets with salmon, shrimp and crab, cocktail sauce

Smoked fish board with horseradish cream

Pickled herrings, cucumber and relish

FROM THE FIELD (V)

Feta, leek and pea quiche

Cheddar cheese and caramelised red onion tart

Roasted peppers stuffed with feta, tomato, olives and basil

Broad bean, pea shoot and mint tart



COLD BUFFET

(continued)

FROM THE SALAD PATCH

Pine nut, penne pasta and tomato salad

Mixed leaf with balsamic vinegar and olive oil

Rice salad with pine nuts and herbs

New potato and chive salad

Tomato and red onion salad, herb oil

Caesar salad with salty anchovies, crunchy croutons, parmesan

Classic Niçoise with green beans, potato, tomatoes and black olive

Chickpea and green bean salad with a tahini dressing (vegan)

Classic Greek salad with toasted pumpkin seeds

SWEET TOOTH DESSERTS

Seasonal fresh fruit

Treacle tart and clotted cream

Salted caramel peanut and chocolate tart

Lemon posset

Glazed French style apple flan, vanilla cream

Zesty lemon tart with raspberry compote

Meringue nest, berry syllabub and berries

HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads and one dessert. Prices include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions.

2 MAIN COURSE (INCLUDING VEGETARIAN OPTION) £21.25

3 MAIN COURSE (INCLUDING VEGETARIAN OPTION) £26.25

FROM THE FARM

Slow cooked blade of beef Bourguignon served with horseradish dumplings

Lancashire hotpot of slow cooked lamb shoulder, rosemary potatoes

Chicken, smoked bacon, mushrooms and leek pie

Slow cooked shin of beef cobbler in local ale with dumplings

Thai green curry

Lamb tagine with raisins, almonds and black pepper

FROM THE SEA

Fisherman's pie topped with crunchy Cheddar mash

Pan seared fillet of MSC cod with a caper lemon butter sauce

Salmon and crab fishcakes, dill creme fraiche

Marsala spiced cod with pickled carrots and coconut

Smoked haddock and salmon kedgeree, hen egg, curry oil

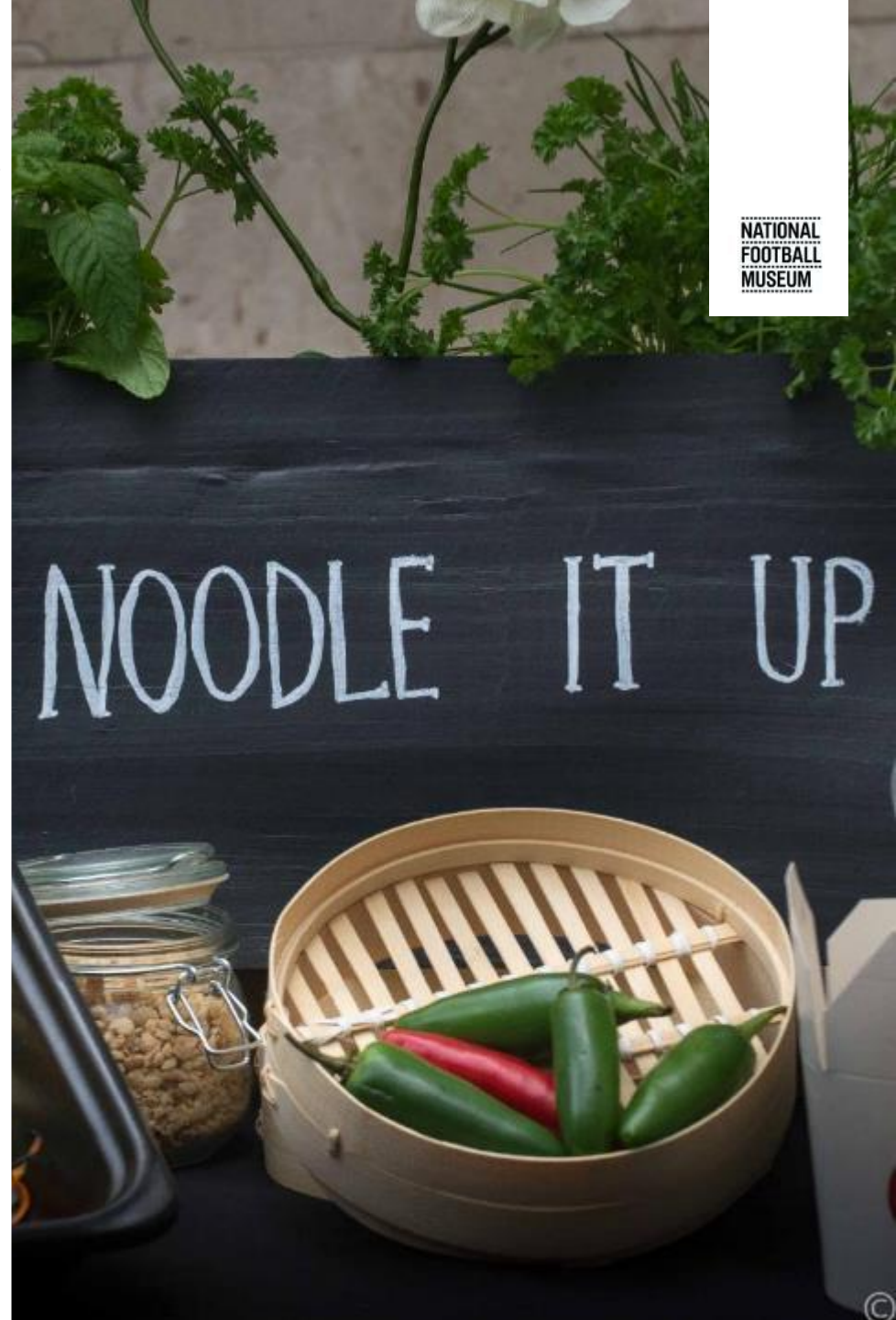
FROM THE FIELD (V)

Gratin of butternut squash and sweet potato with goats' cheese
Potato gnocchi, sautéed woodland mushrooms and leeks, with truffle oil

Char grilled courgette, pepper and aubergine lasagne with basil and three cheese

Seasonal vegetable and butterbean cassoulet

Spinach and blue cheese quiche



HOT BUFFET

(continued)

POTATO, PASTA AND RICE

Creamy mash potato
Roast new potatoes with rosemary and garlic butter
New potatoes buttered with snipped chives or simply steamed
Chilli macaroni cheese
Cauliflower cheese
Steamed rice

FROM THE FIELD (V)

Fresh seasonal vegetables
Roast root vegetables with honey and thyme
Sautéed cabbage, with smoked bacon and onions
Celeriac and truffle gratin
Hot buttered petit pois
Glazed carrots in caraway butter
Seasonal vegetable gratin

SWEET TOOTH DESSERTS

Kumquat bread and butter pudding and creme Anglaise
Classic sticky toffee pudding and toffee sauce
Baked vanilla cheesecake with berries
Cherry crumble tart, vanilla ice cream
Dark chocolate mousse, popping candy
Seasonal fresh fruit



AFTERNOON TEA

THE GOOD OL' CREAM TEA £6.50

Fruit or plain scone with strawberry jam and clotted cream

THE LEGEND OF AFTERNOON TEA £13.25

A selection of finger sandwiches, fruit or plain scone with strawberry jam and clotted cream.

A selection of afternoon fancies, cakes and treats

BRITISH FAVOURITES FROM THE TEA TABLE £10.25

Manchester tarts, fruit loaf, jam tarts, Victoria sponge, Eccles cakes and carrot cake

SWEET TREATS!

'PICK N MIX' YOUR OWN SWEETIE JARS £4.95

Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops and sherbet fruits, serves 10



BAR SNACKS

BAR NIBBLES £4.25 FOR 3 ITEMS

Marinated mixed olives
Kettle crisps
Chilli rice cakes
Selection of roasted and salted nuts
Corn chips, tomato salsa
Smoked Applewood cheese straws
Sesame bread sticks
Pitta chips and humous

SUPPER MENUS

These packages are designed for a more relaxed supper solution.
These menus are only available after a conference.
Minimum 50 people.

PULLED BBQ PORK £6.95

Succulent pulled BBQ pork with coleslaw and cheese roll

THE DARN GOOD BACON ROLLS £4.25

Freshly baked rolls filled with British bacon (1 roll per person)
served with pop top bottles of brown and red sauce

HOT DAWG! £5.95

Our own special recipe hot dog sausages served in subs or rolls (1 roll per person) with crispy street style onions and mustard
served with pop top bottles of brown and red sauce

FROM THE CHICKEN SHOP BASKET £13.25

Crisp baked British Farm Assured chicken with skinny fries and garlic aioli

FISH 'N' CHIPS £15.50

Large lemon and parsley goujons and chips served with minted mushy peas, tartar sauce



CANAPES

EACH CANAPE £2.75
MINIMUM 5 ITEMS

CHEFS' CHOICE 4 CANAPE MENU FOR £6.95

FROM THE SMOKEHOUSE

Smoked salmon with crème fraîche and caviar

Smoked salmon and dill tart

Smoked haddock bon bons, light curry dipping oil (h)

Smoked bacon, Cheddar and onion tartiflette

Smoked aubergine caviar, roast garlic and lemon (v)

Smoked trout, dill and horseradish

Smoked goats' cheese, balsamic onion, bran (v)

ON TOAST

Devilled crab, rocket

Mini vegetable bruschetta(h/v)

Pork and sage rillettes, piccalilli

Welsh rarebit, spring onion salad (h/v)

Chicken liver parfait, red onion marmalade

Potted salmon, pickled fennel and lemon

Mushroom paté with truffled mascarpone (v)

Curried chicken, poppadom with coriander

SOMETHING CRISPY

Ham, mozzarella and basil arancini (h)

Mini vegetable spring rolls, dipping sauce (h/v)

Smoked haddock and dill croquettes (h)

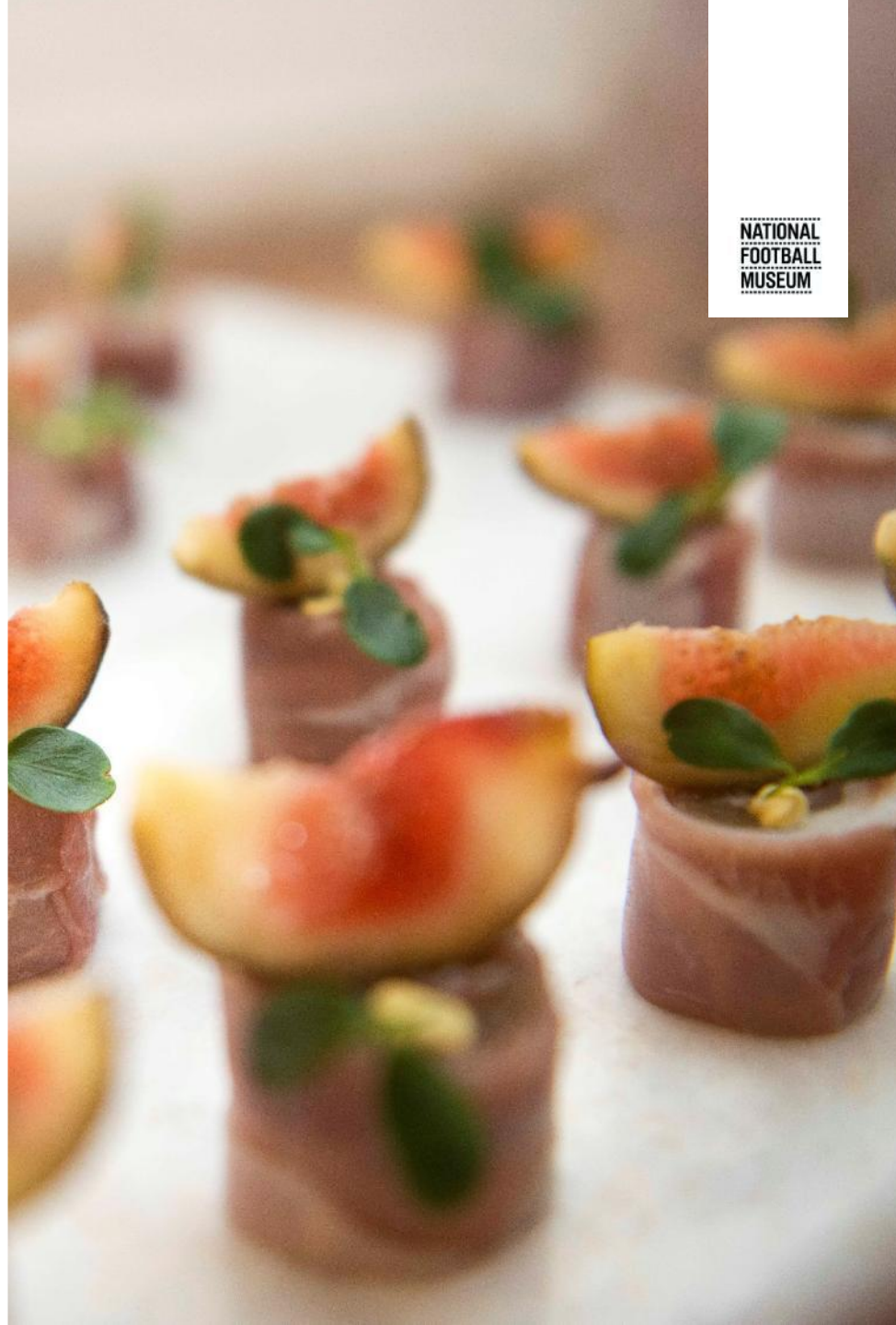
Asian style salmon pastries, chilli crème fraîche (h)

Duck spring roll, sour cherry dipping sauce (h)

Black pudding wontons, mustard mayo dip (h)

Little vegetable samosa wraps (h/v)

Chilli and mint tempura courgette (h/v)



LARGE CANAPES

EACH CANAPE £3.95
MINIMUM 5 ITEMS

FISH AND MEAT

Mini cones of fish goujons, skinny fries
English crab and crayfish cakes, sweet chilli dipping sauce
Bloody Mary sorbet, flaked hot smoked salmon, wasabi pea crunch
Retro fish finger sandwich, tiger bread, tartare mayo

Bratwurst sauerkraut, sweet mustard
Smokey pulled pork buns, chipotle sauce
Classic steak sandwiches fingers, red onion marmalade
Mini homemade pies , pea puree
Piri Piri chicken, roasted pepper, lime mayonnaise
Homemade cheese burger

VEGETARIAN

Butternut, mozzarella and basil mini folded pizzas
Feta and butternut squash arancini, tomato jam
Tubs of spicy wedges , guacamole, chipotle salt
Red pepper and mozzarella arancini, basil pesto dip

DESSERT

Mini donuts with white and dark chocolate dipping sauce
Mini sticky brownies, toffee sauce
Lemon tart, raspberry, popping candy



BOWL FOOD

EACH BOWL £5.30
MINIMUM 4 BOWLS

SALADS

Chicken Caesar salad, focaccia croutons, shaved parmesan
Ham hock, mustard lentils and baby spinach
Smoked trout, fennel slaw, watercress
Charred mackerel, horseradish and dill potato, lemon, caper and shallot dressing
Heritage tomato, basil pesto, red onion and mozzarella (v)

TEMPURA

Plaice, minted mushy peas, lemon (h)
Seasonal vegetables, soy dipping sauce (h/v)
Freshwater prawns with chilli aioli (h)
Goujons of fish and chips, homemade tartar sauce (h)

RISOTTO

Chicken, wild mushroom and basil (h)
Mushroom, courgette and truffle dressing (h/v)
Roasted pumpkin with mascarpone and walnuts (h/v)
Tandoori glazed cod, crispy shallots, onion seed infused rice (h)
Artichoke, wilted rocket, hazlenuts (h/v)



BOWL FOOD

(continued)

TARTLETS

Ham hock and mature Cheddar cheese
Haddock and truffled cream leek (h)
Crab and parmesan, rocket dressing
Caramelised onion, goats' cheese, thyme (h/v)
Roasted baby beetroot and blue cheese (v)

MINI MAINS

Confit lamb hotpot with crispy rosemary scented potato, red cabbage (h)
Fricassée of chicken 'coq au vin', red wine, root vegetables (h)
Fisherman's pie, mature Cheddar mash crust (h)
Cumberland sausage, mustard mash, onion gravy (h)
Sweet potato and chickpea tagine, cous cous (h/v)

DESSERTS

Chocolate brownie and pistachio cream
Strawberry and vanilla Eton mess
Kumquat bread and butter pudding (h)
Gluten free bitter chocolate popping candy cake
Lemon posset, shortbread biscuits



STREET FOOD

STREET FOOD MENUS £22.50

BOWL FOOD SERVICE WITH AN INTERACTIVE STATION

3 BOWLS AND 1 STATION PER EVENT

SERVED HOT

Chorizo or mushroom truffled mac 'n' cheese pots
Mini steak sandwiches with grated horseradish and rocket
Tempura prawn with wasabi mayo dipping sauce
Sweetcorn cake fritters with green chilli salsa (v)

SERVED COLD

Garden buckets of retro prawn cocktail
Half-length Vietnamese style pork sub
Slaw, roasted beets, sour cream and roasted pine nuts (v)
Thai beef rolls with chilli, coriander and mint
Pint of prawns with lemon and Marie rose sauce

FROM AN INTERACTIVE STATION

Steamed pulled pork bun with slaw and pickles
Shredded chicken or butternut squash naked burrito bowls
Chinese noodle bar
American hot dog station
New York style slider bar



The majority of the above choices are available for vegetarians

DESSERT STATIONS

INTERACTIVE DESSERT STATION £8.50 PER PERSON
MINIMUM 100 GUESTS

BUILD YOUR OWN ETON MESS

A landscape of meringues, meringue kisses, fresh berries, whipped vanilla cream and fruit coulis.

Guests are invited to 'build their own' Eton mess, picking and mixing to their heart's desire.

[Based on four different types of meringue: Plain, pistachio, brown sugar and lavender all in a variety of shapes and sizes. Served with raspberries, strawberries and mixed berries]

WILLIE WONKA SWEETIE STATION

A world made from sweets, flavoured marshmallows, cake pops, cupcakes and candy toppings to make you feel like a kid in a sweet shop.

[Based on three items per person, with a minimum selection of six different items]

FRUIT SUSHI STATION

A dessert with a difference, sweet rice rolls and nigiri with fruit sashimi toppers and fruity dipping sauces.

[Based on five pieces of sushi per person, with a variety of different styles and presentations to choose from]

ICE CREAM WONDER

Ice cream temptations galore, choose from our six flavours, drizzle it, top it, sprinkle it, crunch a biscuit over it and devour!

Got a theme to your event? Dessert stations are a great way to enhance it! We would love to chat more to see if we can add a little extra 'wow' to your event experience



DESSERT STATIONS

INTERACTIVE DESSERT STATION £8.50 PER PERSON

MINIMUM 100 GUESTS

ETON MESS

Winter berries, meringue nests and kisses, bowls of Chantilly and coulis

THE ENGLISH COUNTRY GARDEN

Possets, fruit curds, herb brulées and lavender shortbreads

MAD HATTERS TEA PARTY

Colourful meringue kisses, fruit tarts, pretty macaroons, brownies squares, rhubarb and custard fools in tea cups and 'Drink me' berry consommé

THE CHOCOLATE BOX

Chocolate mousses, brownie, coated marshmallows, dipped berries and bites

WILLY WONKA SWEETIE STATION

A world made from sweets, flavoured marshmallows, cake pops, cupcakes and candy toppings to make you feel like a kid in a sweet shop.

[Based on three items per person, with a minimum selection of six different items]

Got a theme to your event? Dessert stations are a great way to enhance it! We would love to chat more to see if we can add a little extra 'wow' to your event experience



3 COURSE MENUS

We have a wonderful seasonal selection of starters, main courses and desserts that utilise the best available regional ingredients throughout the year.

All our menus offer 'restaurant quality' plated dishes by our award winning chefs.

3 COURSE A	£27.50
3 COURSE B	£31.95
3 COURSE C	£37.25

Please choose one starter, one main course and one dessert from the relevant seasonal menu selections shown.

Vegetarian and other dietary requirements should be pre booked.

All our menus include a selection of artisan breads and butter, freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions with mints.

SPRING & SUMMER A

Please choose one starter, one main course and one dessert

STARTER

Bacon, goats' milk purée, pickled asparagus and quail's egg

Smoked trout, potato, fennel and radish salad

Pulled ham hock terrine, parsley jelly, piccalilli, melba toast

Truffled brie, puff pastry, hazelnut cream, little gem salad, pickled shallot

MAIN COURSE

Breast of Farm Assured chicken, celeriac, burgundy potatoes, spinach

Slow cooked pork, candied apple, warm potato and celeriac salad

Roast Farm Assured chicken with sage and onion, bread sauce and spring vegetables

Baked MSC cod loin, potato and olive cake, spinach with parmesan, chive and watercress cream

DESSERT

Elderflower and lemon tart

Carrot cake, pineapple chilli compotes, crème fraîche and mint

Chocolate fondant, salted caramel

Hazelnut meringues, chocolate sauce, raspberry compote



SPRING & SUMMER B

Please choose one starter, one main course and one dessert

STARTER

Farm Assured chicken liver parfait, spiced orange marmalade, warm brioche

Ham hock, piccalilli, toasted sour dough

Goats' cheese, black pudding tart, pickled beets, balsamic

Cured salmon, crab and watercress salad, crispy caper berries, chive dressing

MAIN COURSE

Belly of pork, goats' cheese, black pudding, apple compote, pan roasted potato

Warm salad of hot smoked salmon, charlotte potato, shaved fennel, watercress

Roast Farm Assured chicken breast, streaky bacon, citrus and thyme fondant potato, warm broad bean, pea and mint salad

Lamb rump, pea puree, balsamic confit tomato, parmentier potato

Cracked pepper sea bass, brown shrimp butter, smoked garlic, crisp potatoes, sauce vierge

DESSERT

Rhubarb fool, ginger biscuits

Chocolate tart, vanilla cream, salted caramel sauce

Lemon posset, raspberries, white chocolate, shortbread

Eton berry mess, summer fruit gel, meringue, Chantilly cream



SPRING & SUMMER C

Please choose one starter, one main course and one dessert

STARTER

Bressola of beef, truffle oil, parmesan, rocket

Gravadlax wafers, crayfish remoulade, chive crème fresh and rocket salad

Confit duck scotch egg, spiced date purée, chicory salad, orange

Chicken, black olive and basil terrine, summer vegetables, tomato vinaigrette

MAIN COURSE

Pork fillet, chorizo and new potato crush, cabbage, peppercorn sauce, braised shallots

Slow cooked beef, potato mousseline, mushroom courgette and parsley crust, red wine

Lamb shank, crispy bon bon, courgette and basil purée, confit tomatoes

Guinea fowl breast, fondant potato, cauliflower purée, spinach, wild mushrooms, red wine

Pan-fried sea-trout, crushed new potatoes, sea herbs, spinach and watercress with a sorrel butter sauce

DESSERT

Tiramisu with raspberry jelly, vanilla cream, chocolate mousse, Kahlua syrup

Vanilla cheesecake, hazelnut crumbs, nougatine, raspberry jelly

Rhubarb, star anise brulee and shortbread

Chocolate torte with passion fruit, passion fruit cream and basil leaf



VEGETARIAN OPTIONS

Please choose one starter and one main course for your vegetarian guests

STARTER

Goats' cheese and black olive terrine, beetroot puree, balsamic, watercress

Truffled brie, puff pastry, hazelnut cream and little gem salad, pickled shallot

Asparagus soup, poached duck egg, pea cress salad

Pan roasted potato gnocchi, pea purée, broad bean and mint, parmesan shavings

MAIN COURSE

Pea and marjoram risotto, pea cress, lemon oil, pecorino

Niçoise salad, duck egg, saffron potatoes, confit tomatoes, shallot and black olives

Warm English beetroot salad, roast hazelnut, tomato and chervil dressing

Smoked Cheddar and spring onion croquette, cauliflower purée, cauliflower cous cous, watercress

Vegetable Thai green curry, jasmine tea rice



EXTRA COURSES

SORBET £4.25

Passion fruit
Pink grapefruit
Champagne
Apple
Lemon

FISH COURSE OPTION £7.95

Salmon fishcake with caper berry mayo and mixed leaves
Roast pollock with a potato purée, wild mushrooms and sage
Paupiette of plaice, wilted spinach and sauce vierge
Smoked haddock chowder

SAVOURY COURSE OPTIONS £6.95

Glazed pear and stilton tartlet
Scotch woodcock – toasted sour dough, Gentlemen's Relish and scrambled egg
Traditional Welsh rarebit made with mature cheddar and local ale
Potted stilton with port, green peppercorns, melba toast

ARTISAN CHEESE PLATE £6.25

A selection of locally produced British and European cheeses, biscuits, crackers, chutney and grapes

