



“This is superb quality food by any standard. Often organic, always hand crafted and home cooked, never off-the-shelf or purchased from ready-made specialists, chef Skye Cox’s food for Sailing Barge Will is about flavour, presentation and simple lip-smacking satisfaction”

Sailing Barge Will Menus

BBQs



Menu 1 - £22.20 + VAT pp

Classic Debham Vale Beef Burger with Tomato Relish & Sliced Cheddar

Dingley Dell Farm Cumberland Sausages with Onion & Mustard Relish

Vegetarian Burgers & Sausages (v)

Hot Dog Rolls, Flour Baps & Brioche Burger Buns

Salads

Mixed Summer Leaves with Cherry Tomatoes & Cucumber with a Balsamic & Honey Dressing (v)

Summer Coleslaw (v)

New Potatoes tossed in Yoghurt, Spring Onion & Fresh Herbs

Menu 2 - £28.00 + VAT pp

Classic Debham Vale Beef Burger with Tomato Relish & Sliced Cheddar

Dingley Dell Cumberland Sausages with Onion & Mustard Relish

Vegetarian Burgers & Sausages (v)

Hot Dog Rolls, Flour Baps & Brioche Burger Buns

Kebab Selection

Halloumi and Sunshine Vegetable Kebabs (v)

Prawn, Salmon and Pepper with a Lime and Chili Glaze

Free Range Chicken Skewers with Lemon Thyme, Mustard & Honey Marinade

Salads

Mixed Summer Leaves with Aged Balsamic, Mustard & Honey Dressing (v)

Greek Salad with Barrel Aged Feta(v)

Couscous with Roasted Vegetables v)

New Potatoes tossed in Yogurt, Spring Onion & Fresh Herbs

Dessert

Chocolate Brownie with English Cherries & Thick Jersey Cream



S.B. Will



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Bite-sized BBQs



*“Delicious mini
bite-sized
delicacies from the
BBQ grill, perfect
for on-the-move
summer eating”*

**Circulated 'Bitesize' BBQ food served on slates by waiting staff
£16.00 per head + VAT - Minimum 50pax**

Bitesize Classic Beef Burger with Tomato Relish & Sliced Cheddar

Bitesize Cumberland Sausages with Onion & Mustard Relish

Vegetarian Burgers & Sausages (v)

**Circulated 'Bitesize' BBQ Dessert
Additional £2.20 + VAT (1 dessert pp)**

Choose from the below:

Churros Dusted in Cinnamon and a Warm Milk Chocolate Dip

Eton Mess

Panettone Bread and Butter Pudding

Warm Chocolate Brownie

Lemon Tartlet

Further £2.20 + VAT for additional desserts (pp)

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Cold Finger Buffet menus 1 & 2



Suggested menu below, please amend with alternative sandwiches from the list on the next page if you wish

'Sandwich Station' £12.00 + VAT pp

A selection of sandwiches to include the favourite fillings:

Dingley Dell Farm Smoked Ham with Wholegrain Mustard and Sliced Tomato

Tuna Nicoise in a Lemon Mayonnaise

Cheddar, Salad & Pickle (v)

Free Range Egg and Cress (v)

All the above sandwiches are served on Artisan Organic Breads

Free Range Egg Tortilla with Roast Pepper, Watercress, Chive and Feta (V/GF)

Honey and Thyme Roast Mini Dingley Dell Sausages

Selection of Crisps (V/GF)

Add a dessert at £2.80 + VAT per head

'Finger Buffet' - £14.00 + VAT pp

A selection of sandwiches to include the favourite fillings:

Tuna Nicoise in a Lemon Mayonnaise

Cheddar Ploughman's (v)

Free Range Chicken with Crispy Bacon in a Mustard & Tarragon Mayonnaise

Milano Salami, Cream Cheese Wild Rocket and Roast Peppers

All the above sandwiches are served on Artisan Organic Breads

Free Range Egg Tortilla with Roast Pepper, Watercress, Chive and Feta (V/GF)

Honey and Thyme Roast Mini Dingley Dell Sausages

Deep Fried Tortilla Chips served with

Moroccan Style Houmous (V/GF)

Homemade Sausage Rolls with Dingley Dell Pork and Thyme

Three Cheese & Herb Tartlets (v)

Dessert

Homemade Chocolate Brownie



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Cold Finger Buffet - alternatives



Alternative Sandwiches and Wraps £1.85 per addition + VAT

Chicken Caesar with Crispy Bacon and Baby Gem W/S
Chicken Tikka with Mango Chutney and Crisp Asian Salad W/S
Piri-piri Chicken with Cream Fraiche and Coriander W/S
Pastrami, gherkin and gouda with mustard mayo S
Salami with Cream Cheese, Roast Pepper and Baby Spinach W/S
Smoked Ham, Vine Tomato and Mustard S
Turkey, Cranberry and Stuffing S
Chorizo with Mozzarella, Tomato and Sun-dried Tomato Pesto s
Dutch Cheese, Sliced Boiled Egg, Cured Pork, Tomato and Salad s
Tuna and Sweetcorn S
Tuna Nicosia with Wild Rocket W/S

Smoked Mackerel, Lemon and Cream Cheese Pate S
Prawn and Taramasalata with Baby Gem S
Prawn Cocktail with Avocado S
Salmon, Spinach and Cream Cheese Pate S
Mozzarella, Tomato and Pesto with Baby Spinach W/S
Roast Tuscan Vegetable with Cream Cheese and Basil W/S
Cheddar Ploughman with Salad W/S
Organic Egg Mayo with Mustard Cress S
Whipped Goats Cheese with Fig Chutney and Rocket S
Brie and Avocado with Tomato Chutney S
Roast Pepper, Goats Cheese and Wild Rocket W/S

Vegan

Tunisian Spiced Butterbean with Carrot, Tomato and Gem Salad W/S
Hummous with Salad Cress W/S
Roast Pepper and Sun Dried Tomato Pate with Salad and Chives W/S
Mushroom Pate with Tarragon and Salad Kale W/S

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Cold Finger Buffet - alternatives



Alternative Finger Food Items - £2.20 per addition (1pp) + VAT

Miniature Croissant Filled with Oak Smoked Salmon Mousse & Freshly Milled Black Pepper
Smoked Haddock and Salmon Fish Cakes with Lemon Aioli
Tiger Prawn Skewers in Sweet Chilli, Lime and Mint Glaze (50p Surcharge)
Free Range Herb Chicken Goujons with a Chive, Lemon & Mustard Mayonnaise
Moroccan Spiced Meatballs with a Minted Yoghurt Dip (GF)
Chicken Satay Skewers (GF)
Yorkshire Puddings filled with Slow Cooked Beef Brisket, Horseradish and Watercress
Savoury Cheddar Scones with Cream Cheese and Bacon Jam
Baked Baby Potatoes filled with Chorizo and Port Pate
Saffron, Tomato and Goats Cheese Risotto balls (GF)
Free Range Egg Tortilla with Roast Pepper, Watercress, Chive and Feta (GF)
Boccioni Mozzarella and Sunshine Vegetable Skewer (GF)
Saffron, Tomato and Goats Cheese Risotto balls (GF)
Vegetable Samosa with Mango Chutney (DF)
Falafel Balls with Hummous (GF/DF)
Spiced Sweet Potato Wedges with Chipotle Sour Cream Dip (GF/DF)
Tortilla Chips with Dips

Tartlets

Pancetta, Thyme and Parmesan
Slow Roast Tomato Basil and Ricotta
Roast Pepper, Sun-Dried Tomato and Goats Cheese
Mushroom and Dolcelate
Feta and Spinach
Smoked Salmon Dill and Cream Cheese



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Cold Finger Buffet - Platters



£4.00 + VAT per head per platter (30 pax minimum)

All the below platters options are served with Focaccia

Chargrilled and Marinated Tuscan Vegetables with Olives, Boccocini Mozzarella and Cherry Tomatoes served with Basil Pesto

Cured Dried Meat Selection with Olives, Cherry Tomatoes and Gouda Fingers served with a Homemade Tomato Chutney

Somerset Brie, Chevre Goats Cheese, English Mature Cheddar, Blue Stilton and homemade Chutney, Fresh Grapes, served with Butter and Crackers

Dessert

Additional £2.20 + VAT per head

(40 pax and over please choose two options)

Victorian Lemon Drizzle Cake
Lemon Tartlets with Fresh Raspberries
French Apple Tart
Summer Berry and Almond Tart
Tiffin Bites
Chocolate Brownie
Beetroot and Chocolate Cake (GF)

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Bowl Food & Canapes



£32.75 + VAT pp - Please choose 3 x bowls and 4 x canapés from the menus below (canape options are continued on the next page)

Cold Bowl Food

Meat

Wild Rocket Salad with Parmesan Shavings, Sliced Rib Eye Steak & Truffle Oil.

Salad of Prosciutto, Ripe Peaches & Feta with a Mint & Virgin Olive Oil Drizzle.

Griddled Chicken Caesar Salad with Ciabatta Croutons & Anchovies.

Fish

Cornish Crab, Pink Grapefruit & Avocado Salad.

Sticky Chili & Lime Seared Tuna with Wilted Pak-Choi, Noodles & Pepper Curls.

Organic Poached Salmon with Crushed Potatoes, Baby Spinach Asparagus & Red Pepper Aioli.

Vegetarian

Butternut Squash Roasted in Maple Syrup Served with Wild Rocket, Feta, Olives & Toasted Pumpkin Seeds.

Salad of Baby Buffalo Mozzarella, Marinated Griddled Bell Peppers, Home Ground Basil Pesto & Parmesan Shavings Served with Tomato Salsa.

Oriental Crunchy Salad with Enoki Mushrooms & Quails Egg Drizzled with a Peanut, Lime & Palm Sugar Dressing.

Hot Bowl Food

Meat

Lamb Tagine with Couscous, Citrus Yogurt & Toasted Almonds. Lemon, Thyme & Honey Griddled Chicken with Greek Lemon Roast Potatoes.

Fine Green Beans, Sun-blushed Tomatoes & Butterbean Hummus. Traditional Cottage Pie with Steaming Minted Buttered Peas.

Fish

Malaysian Prawn Coconut Curry with Thai Basil & Fragrant Rice. Smoked Haddock & Salmon Fish Cakes with Sorrel Hollandaise & Wilted Baby Spinach. Griddled Sea Bass with Salsa Verde, Wild Rice Salad with Fennel, Hazelnuts & Pimento.

Vegetarian

Saffron Risotto with Griddled Tomatoes, Deep Fried Rocket & Crumbled Goats Cheese.

Aubergine Parmigiana with Buffalo Mozzarella.

Falafel with 'Baba Ganoush' & Moroccan Salad.

Wild Mushroom & Ricotta Tortellini with Creamy Porcini Sauce & Truffle Oil

Garnished with Deep Fried Sage Leaves



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Bowl Food & Canapés



£32.75 + VAT pp - Please choose 3 x bowls and 4 x canapés from the menus below (bowl food options are on the previous page)

Hot Canapés

Meat

Crisp Fried Baby Potato Filled with Beef Chili topped with Guacamole, Sour Cream & Coriander.

Brochettes of Lamb with Sumac & Cumin Rub served with a Middle Eastern Aubergine Dip.

Chorizo, Saffron & Tomato Risotto Balls with a Crisp Polenta Coating
Mini Chicken, Tarragon & Summer Chanterelle Mushroom Pies

Fish

Caribbean Fish Cakes with Salted Cod, Callaloo & Pimento Served with a Tomato & Coriander Mayonnaise

Smoked Haddock Florentine in a Crisp Brioche Cup Topped with Hollandaise Sauce

Swordfish Brochettes with Preserved Lemon & Flat Leaf Parsley Topped with a Black Olive

Vegetarian

Calzone Filled with Roast Pepper, Squash, Ricotta & Toasted Pine Nuts
Thyme & Parmesan Pastry Cup with Red Onion Marmalade & Goats Cheese

Pizza with Griddled Artichoke, Dolcelatte, Baby Spinach & Pine Nuts
Sweet

Hot Cherry & Almond Straddle with a Cinnamon Crème Fraiche
Spiced Apple & Pear Crumble Torte

Hot Chocolate Fondant Pots with Thick Jersey Cream

Cold Canapés

Meat

Parma Ham Wraps with Goats Cheese, Purple Basil & Sun-Blushed Tomato.
Corn Tortilla Cup Filled with Smoked Chicken.

Served with a Lime & Sweet Chili Dressing & Tropical Fruit Salsa.

Mini Yorkshire Puddings with Rare Roast Beef, Baby Watercress & Horseradish Cream.

Fish

Potato & Lemon Pancakes with Scottish Smoked Salmon
Crème Fraiche, Black Sea Pearls & Dill.

Tiger Prawns with a Lime, Mint & Chili Glaze Skewered onto Mini Willow
Sticks.

Tuna Diamonds Topped with Avocado & Lime Salsa.

Vegetarian

Griddled Asparagus with Maldon Sea Salt & Thick Lemon Mayonnaise.
Poppy Seed Crusted Crutes with Slow Roast Vine Cherry Tomato.

Buffalo Mozzarella & Basil Pesto.

Filo Cups Filled with Smoky Aubergine Puree, Minted Yogurt Drizzle & Greek
Salsa.

Sweet

Pistachio & Honey Baklava.

Mini Meringue Baskets with Whipped Cream & Berries.

Chocolate Cardamom Brownie Bites with Chocolate Cream & Glittered
Berries.



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Hot fork buffet menus



Menu 1 - £23.20 + VAT pp

Free Range Chicken Legs baked in Lemon Thyme and Red Onions with Salsa Verdi.

Portobello Mushroom Tart Tatin with Aged Balsamic & Fresh Oregano .
Rosemary Roast New Potatoes, tossed with French Beans and Cherry Tomatoes.

Italian Leaf Salad with Chargrilled Peppers, Artichokes & Wild Rocket.

Dessert

Warm Chocolate Brownie with Pouring Cream.
Fresh Fruit Salad.

Menu 2 - £23.20 + VAT pp

Greek Spiced Lamb Patties with a Rich Tomato Sauce.
Roasted Aubergine & Griddled Haloumi with Chickpeas, Fresh Mint & a Warm Lemon & Harissa Dressing.

Traditional Greek Salad.
Tabbouleh.
Tzatziki.

Dessert

Double Chocolate Roulade with Raspberries.
Fresh Fruit Salad.

Menu 3 - £23.20 + VAT pp

Free Range Chicken Breast Marinated in Date Syrup, Smoked Paprika & Saffron with Lemon, Tomato & Green Olives.

Chickpea, Butternut Squash & Smoked Paprika Tagine with Crumbled Feta.

Jewelled Couscous Salad with Fresh Herbs.

Leafy Greens Lightly Sautéed with Fresh Ginger & Fennel.

Dessert

Orange, Almond & Polenta Cake with Apricot Glaze & Crème Fraiche.
Fresh Fruit Salad.

Menu 4 - £25.00 + VAT pp

Salmon Baked in Mustard with Wilted Spinach.

Asian Marinated Chicken Breast with Sticky Soy, Coriander, Chili and Plum Sauce.

Beetroot & Goats Cheese Tart.
Tricolour Rice.

Fresh Tomato Salad with Red Onion, Basil, Baby Capers & Avocado.
Summer Leaf Salad with Lemon Vinaigrette.

Dessert

Stem Ginger and White Chocolate Cheese Cake.
Fresh Fruit Salad.

Menu 5 - £25.00 + VAT pp

Slow Cooked Leg of Lamb with Mint, Honey, Lemon and Harissa
Darnes of Salmon Baked with Caramelised Fennel, Orange and Red Onion
Ricotta, Slow Roast Tomato & Basil Tart

Potato Salad with a Yoghurt, Herb & Spring Onion Dressing

Couscous Salad with Edamame Beans, Dried Cranberries, Shaved Fennel, Fresh Tarragon & Pomegranate Dressing

Green Leaf Salad with Watercress, Rocket, Baby Gem Lettuce & Chive French Dressing

Dessert

Tiramisu
Fresh fruit salad



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Canapés



Pre-dinner: 3 x Canapés minimum for £12.60 pp + VAT. Additional canapés can be added at a £2.00 + VAT per canapé pp

'Party' canapés: Choose 8 x Canapés for £26.00 pp + VAT minimum. Additional canapés can be added at a £2.00 + VAT per canapé pp

Hot Canapés

Meat

Crisp Fried Baby Potato Filled with Beef Chilli Topped with Guacamole, Sour Cream & Coriander

Brochettes of Lamb with Sumac & Cumin Rub Served with a Middle Eastern Aubergine Dip

Chorizo, Saffron & Tomato Risotto Balls with a Crisp Polenta Coating
Mini Chicken, Tarragon & Summer Chanterelle Mushroom Pies

Fish

Caribbean Fish Cakes with Salted Cod, Callalo & Pimento Served with a Tomato & Coriander Mayonnaise

Smoked Haddock Florentine in a Crisp Brioche Cup Topped with Hollandaise Sauce

Swordfish Brochettes with Preserved Lemon & Flat Leaf Parsley Topped with a Black Olive

Vegetarian

Calzone Filled with Roast Pepper, Squash, Ricotta & Toasted Pine Nuts
Thyme & Parmesan Pastry Cup with Red Onion Marmalade & Goats Cheese

Pizza with Griddled Artichoke, Dolcelate, Baby Spinach & Pine Nuts

Sweet

Hot Cherry & Almond Straddle with a Cinnamon Crème Fraiche
Spiced Apple & Pear Crumble Torte

Hot Chocolate Fondant Pots with Thick Jersey Cream

Cold Canapés

Meat

Parma Ham Wraps with Goats Cheese, Purple Basil & Sun-Blushed Tomato .

Corn Tortilla Cup filled with Smoked Chicken served with a Lime & Sweet Chili Dressing & Tropical Fruit Salsa.

Mini Yorkshire Puddings with Rare Roast Beef
Baby Watercress & Horseradish Cream.

Fish

Potato & Lemon Pancakes with London Smoked Salmon Crème Fraiche, Black Sea Pearls & Dill.

Tiger Prawns with a Lime, Mint & Chili Glaze Skewered onto Mini Willow sticks
Tuna Diamonds Topped with Avocado & Lime Salsa .

Vegetarian

Griddled Asparagus with Maldon Sea Salt & Thick Lemon Mayonnaise.

Poppy Seed-Crusted Crutes with Slow Roast Vine Cherry
Tomato, Buffalo Mozzarella & Basil Pesto.

Filo Cups filled with Smoky Aubergine Puree Minted Yogurt Drizzle & Greek Salsa.

Sweet

Pistachio & Honey Baklava.

Mini Meringue Baskets with Whipped Cream & Berries.

Chocolate Cardamom Brownie Bites.

With Chocolate Cream & Glittered Berries.



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Seated dinners - Premium



Premium Menu 1 or 2 - £30.00 per head + VAT

'Premium' Menu 1

Starter

Smoked Mackerel Pate with Sour Dough Toast and a Beetroot Salad
(Served without bread for GF)

Main

"Bangers and Mash" with our delicious Dingley Dell Sausages
Served with an Onion, Mustard and Red Wine Gravy and Seasonal Greens

Wicken Fen Veggie Sausages
Served with an Onion, Mustard and Red Wine Gravy and Seasonal Greens (V)

Dingley Dell Sausage Meat with Thyme, Chives and Worcester sauce
Served with an Onion, Mustard and Red Wine Gravy and Seasonal Greens (GF)

Dessert

Warm Chocolate Brownie with Double Cream & Chopped Hazelnuts
Fresh Fruit Salad (GF)

Teas and Coffees

'Premium' Menu 2

Starter

Bruschetta with Creamed Goats Cheese, Red Onion Marmalade and Wild Rocket Garnished with Fresh Figs, Aged Balsamic Drizzle and Amaranth Cress (v)

Salad Leaves with Roast Heritage Beetroot, Goats Cheese and Fresh Fig (GF)

Main

Coque-au-Vin - Free Range Legs Slow cooked in a Red Wine Sauce with Button Mushrooms, Shallots and Carrots Served with Crushed Buttered Potatoes on a bed of Wilted Kale

(GF – as above with GF flour to thicken the sauce)

Root Vegetable Hotpot cooked in Red Wine and Tomato Served with Crushed Buttered Potatoes on a bed of Wilted Kale (v)

Dessert

Meringue Baskets with Strawberry Rippled Cream and Summer Berries (seasonal) GF

(Winter Option: with Chocolate Cream, Toasted Nuts, Blueberries and Chocolate Coated Coffee Beans)

Teas and Coffees



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Seated dinners - Executive

Executive Menu 1 or 2 - £33.00 per head + VAT



'Executive' Menu 1

Starter

Tartlet with Caramelized Onions, Baby Spinach and Barrel Aged Feta garnished with a Chicory and Vine Tomato Salad (v)

Classic Greek County Salad served with Barrel aged Feta and Fresh Oregano (G/F)

Main

Pan Seared Skin on Free Range Chicken Breast with a Wild Mushroom Ragu, served with Green Beans and Wild Rice (GF)

Filo Cup with Wild Mushroom Ragu, Green Beans and Wild Rice (v)

Dessert

Baked Blueberry Swirl and Ricotta Cheese Cake served with Double Cream and Blueberry Compote

Fresh Fruit Salad (GF)

Tea and Coffee

'Executive' Menu 2

Starter

Vine Ripe Tomato, Parma Ham and Buffalo Mozzarella Salad with a Basil Pesto served with Focaccia and Unsalted Butter (V)

Main

Pork Tenderloin Rubbed with Lemon and Sage Served with a Puy Lentil and Spinach Cassoulet with Chorizo and Apple, Garnished with Herb Yogurt (GF)

Puff Pastry Galette with Goats Cheese and Caramelized Onion served with a Puy Lentil, Spinach Cassoulet (V)

Dessert

Chocolate, Coffee Meringue Roulade

Served with Pouring Cream and Coco (GF)

Tea and Coffee



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Seated dinners - Gourmet

Gourmet Menu 1 or 2 - £36.50 per head + VAT



'Gourmet' Menu 1

Starter

Warm Griddled Halloumi with Courgette Ribbons, Edamame Beans and Cherry Tomatoes served with a Fresh Herb, Chilli, Red Onion, Lemon and Olive Oil Salsa in Warm Pitta Pockets (v)
(GF with no bread)

Main

Scottish Salmon Fillet Baked with Creole Spices topped with Avocado, Tomato, Baby Capers and Lime Served with Sweet Potato Wedges, Radicchio Salad with Roast Peppers, Black Beans and French Beans (GF/DF)

Black Bean Cake with Avocado and Tomato Salsa, Served with Sweet Potato Wedges, Radicchio Salad with Roast Peppers, Black Beans and French Beans (v)

Dessert

Tiramisu in a Dark Chocolate Cup, with a Coffee Cream and Crumbled Amaretti Biscuit (GF)

Tea and Coffee

'Gourmet' Menu 2

Starter

Salmon Tartar with Pickled Cucumber, Lime Cream Fraiche and Beetroot Cress Served with Artisan Rye Bread (v)
(GF served without Bread)

Main

Free Range Guinea Fowl in a Ginger Wine and Cream Sauce, Served with Roast Butternut and Potato Gratin, Purple Kale and Green Beans (GF)

Stuffed Field Mushroom, Creamy Leeks and Brioche Crumbs Served with Roast Butternut and Potato Gratin, Purple Kale and Green Beans (v)

Dessert

Apple and Blackberry Frangipani Tart served with Vanilla Cream Anglaise

Apple and Blackberry Frangipani Pastry served with Vanilla Cream Anglaise (G/F)

Tea and Coffee



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Cream Tea Menus

£16.00 + VAT pp



Freshly made Scones, Home Counties Organic Strawberry Jam and Clotted Cream

Dainty Sandwiches

Smoked Salmon

Cream Cheese & Organic Cucumber

Wafer thin Ham with Mustard

Tea and Coffee

Additional Extras can be added at £2.00 per item per person

Mini Scotch Eggs

Mini Asparagus and Goats Cheese Tartlets

Home Made Cup Cakes

Summer Berry and Lavender Brochettes

Home Made Organic Biscuits

Blueberry and lemon Muffins

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All Day Catering Menus

£29.00 + VAT pp. These are for our 6-7 hour clay-shoots and meeting events



Menu 1 - £29.00 + VAT pp

Breakfast

Bacon Roll or Danish Pastries

Hot Fork Buffet Lunch

Free Range Chicken Breast & Ham Hock
in a Creamy Tarragon & Wine Sauce.

Tuscan Vegetable, Tomato & Red Wine Casserole with Cheesy
Dumplings.

Crushed New Potatoes.

Savoy Cabbage, Broccoli & Green Beans Tossed
with Butter & Fresh Ground Pink Pepper.

Dessert

Warm Chocolate Brownie with Pouring Cream

Menu 2 - £29.00 + VAT pp

Breakfast

Bacon Roll or Danish Pastries

Hot Fork Buffet Lunch

Beef Chili With Ancho, Red Beans and Cocoa.

Sweet Potato, Aubergine & Pimento Gumbo with Black Bean (v).
Steamed Rice.

Avocado & Tomato Salsa with Sour Cream.

Dessert

Warm Chocolate Brownie with Pouring Cream

Menu 3 - £29.00 + VAT pp

Breakfast

Bacon Roll or Danish Pastries

Hot Fork Buffet

Provincial Lamb, Merlot & Tomato Casserole.

Porcini & Portobello Mushrooms
in a Creamy Mustard Sauce.

Creamed Potatoes.

Steamed Winter Greens with Crushed Pepper & Unsalted Butter.

Dessert

Banana & Chocolate Chip Cake with Thick Double Cream



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Street Food Menus



Each Menu: £15.00 + VAT pp

'Additions': £3.75 + VAT pp

“ Informal, delicious, Street Food Market style dishes Bursting with taste and variety ”

Japanese Menu

Chicken Teriyaki with Steamed Rice, Snap Peas, Sesame Peppers and Pak Choy

Aubergine Baked in Miso with Snap Pea, Sesame Peppers and Pak Choy (v)

Prawn Crackers

-Additions-

Salmon Baked in Miso with Steamed Rice and Pickled Cucumber with wilted Asian Greens

Chicken Yakatori with Ginger, Chili, Garlic, Coriander and Soy Sauce served with Steamed Rice

Oriental Menu

Oriental Shredded Chicken with Asian Vegetables and Noodles-tossed with a Sweet Chili, Lime and Sesame Dressing.

Smoked Tofu with Asian Vegetables and Noodles (v)

Prawn Crackers.

-Additions-

Larb Moo - Traditional Thai Pork Salad (v option available).

Classic Thai Chicken Curry with Fragrant Rice.

Greek Menu

Chicken Gyros served with a Warm Wrap and Tzatziki

Falafel Gyros served with a Warm Wrap and Tzatziki (v)

-Additions-

Tiropita Pie - Warm Cheese and Spinach Pie (v)
Lamb Meatballs In a Tomato Sauce with Tzatziki, Feta and Tomatoes served with Lemon Potatoes

Dessert and further options continued on next page.....

These menus will be served in disposable boxes. Approximately 1.5 boxes per person on average so second helpings are available on a first come first served basis. Purchasing an 'Addition' will boost your total Street Food servings to 2 x boxes per person. For events with 30 guests or less, you will be required to pay a surcharge of £75 + VAT. Due to the presence of nuts, fish, egg, shellfish, milk and gluten within our kitchens, it is impossible to guarantee that there is no cross-contamination of these items during preparation, although every effort is made to minimise the risk

Street Food Menus



Each Menu: £15.00 + VAT pp; 'Additions': £3.75 + VAT pp

British Menu

Pie, Mash and Liquor served with Seasonal Greens.

Cheese and Onion Pie, Mash and Liquor served with Seasonal Greens (v).

-Additions-

Pulled Pork cooked in Somerset Cider, with Bubble and Squeak (v option available).
Scotch Egg with Mustard Mayo and Baby Leaf Salad.

Mexican menu

Authentic Beef Chili with Coca, Smoked Chili, and Black Beans served with Coconut Rice, Sour Cream with Fresh Coriander and Chives

Sweet Potato, Aubergine and Pimento Gumbo with Black Beans in a Spicy Tomato and Lime Sauce (V/Vegan)

-Additions-

Cajun Chicken Wrap with Roast Peppers, Spring Onions and Sour Cream
Corn Tortilla Chips with Warm Mexican Black Beans, Grated Cheddar, Sour Cream, Avocado and Tomato Salsa (v)

Canape Style Bitesize Desserts Additional £2.20 per option

Churros Dusted in Cinnamon and a Warm Milk Chocolate Dip
Eton Mess
Panettone Bread and Butter Pudding
Warm Chocolate Brownie
Lemon Tartlet

Further options on previous page.

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All Day Catering Menus

£31.50 + VAT pp. These are for our 6-7 hour clay-shoots and meeting events



Menu 4 - £31.50 + VAT pp

Breakfast

Bacon Roll or Danish Pastries

Hot Fork Buffet

Chicken, Chickpea & Chorizo Hot Pot with Sherry & Tomato Sauce

Roast Vegetables in a Rich Tomato & Sherry Sauce

Long Grain Rice with Californian Wild Rice & Chopped Parsley

Crisp Leaf Salad with a Lemon & Olive Oil Dressing

Dessert

Banoffee Pie

Menu 5 - £31.50 + VAT pp

Breakfast

Bacon Roll or Danish Pastries

Hot Fork Buffet

Baked Chicken Breast with Cherry Tomatoes & Basil Pesto

Ricotta, Slow Roast Tomato & Basil Tart

Potato Salad with a Yoghurt, Herb & Spring Onion Dressing

Couscous Salad with Edamame Beans, Dried Cranberries,
Shaved Fennel, Fresh Tarragon & Pomegranate Dressing

Green Leaf Salad with Watercress, Rocket, Baby Gem Lettuce & Chive French
Dressing

Dessert

Chocolate & Walnut Brownie with Crème Fraîche



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