

Family Feasting Tables

(Minimum 50 eaters) 4 courses £55 3 courses £49 2 courses £39

Nibblers: served on boards to nibble on whilst everyone gets cosy

Choose 3:

Cheddar-pineapple-sticks (V) (GF)

Pear-Stilton-mango chutney (V) (GF)

Melon-Parma ham-manchego (GF)

Brie - Pear - sticks (V) (GF)

Cocktail sausages -mustard mayo dip

Mini vol-au-vents -blitzed feta - onion chutney (V)

Mini sausage rolls - brown sauce

Mini vegan sausage rolls - brown sauce (Ve)

Mini pork pies -piccalilli

Mini onion bhajis -mango chutney (Ve)

Mini Hash browns- sriracha mayo (Ve) (GF)

Sharing Starters: served on large beautiful plates and bowls

Choose 2:

Posh prawn cocktail- rocket- roasted garlic mayo- rye toast

Kerelan Prawn cocktail-spicy peanut masala-pineapple salsa- paprika

baked tortillas (GF)

Melon- palma ham- rocket - glace cherries- rye

Smoked mackerel & horseradish pate- pickles- rocket flatbreads

Smashed feta plates-olives- pickles- green parsley oil - herb salad-

sumac-flowers -flatbreads (V) (Ve)

Labneh plates- Ajvah- roasted chickpeas- paprika oil- flowers-

flatbreads (V)

Mezze plates- houmous-olives-Ajvah-pickles-herb salad-paprika oil-

flatbreads (V) or (Ve)

All prices are excluding VAT Please make us aware of any allergies

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Big Main sharing plates: for friends to serve and share

Choose 1 and 3 sides:

Whole Roast free range chicken- jugs of gravy

Slow cooked harissa lamb- tahini lemon yoghurt

Spamikopta (Spinach, feta & artichoke filo pie) -roasted garlic lemon yoghurt (V)

Beef & Ale stew- gremolata (GF)

Coconut Chicken & green bean Curry (GF)

Chicken thighs w/fennel & clementines (GF)

Spam's famous fish pie -capers- spinach (GF)

Garlic roast salmon- fennel- cherry tomatoes- sumac yoghurt (GF)

Chorizo & kale Mac and Cheese- pea shoots- zingy lemon dressing

Pesto & pumpkin seed Mac and Cheese - pea shoots- zingy lemon dressing (V) or (Ve)

Cumberland sausages-mustard mash-jugs of onion gravy (V) or (Ve)

Family style Chicken leek and bacon pie- jugs of gravy

Family style cheesy leek and mushroom pie - jugs of gravy (V) or (V)

Sides: choose 3:

Hot to trot:

Parmesan roasties (V) (GF)

Garlic dauphinois (V) (GF)

Crushed buttered new potatoes with mint (V) (GF)

Pumpkinseed pesto gnocchi (Ve)

Red lentil Dahl w/ coconut sambal (Ve) (GF)

Toasted Cumin Rice (Ve) (GF)

Rosemary wedges (Ve) (GF)

Garlic greens-Kale, spinach and green beans (Ve) (GF)

Smashed peas and mint (V) (GF)

Honey & Thyme roasted Root Veg (V) (GF)

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Sides Continued..Cool as a cucumber:

Super green salad (Spinach-kale -courgette) -tahini dressing (Ve) (GF)

Crushed potato salad with olive oil, spring onions, capers & mint (Ve) (GF)

Turmeric spiced chickpea & cauliflower Giant Cous Cous salad (Ve)

Red cabbage, fennel & carrot slaw w/sultanas & poppyseeds (VE) (GF)

Garlic green beans and tahini lemon yoghurt (V) (GF) Giant Cous Cous w/
pumpkinseed pesto & peashoots (Ve)

Tomato, spinach, basil & torn mozzarella w/ olive oil dressing (V) (GF)

For pud: served in family bowls or on beautiful boards

Choose 1:

Black Forest trifles to make your mum proud

Apple & ginger oaty crumbles and jugs of custard (V) or (Ve)

Syrup & pear sponge w/ hot toffee sauce, ice cream & popcorn (V)

Flourless Brownies w/crème fraiche & raspberries (GF)

Ice buckets of retro ice lollies- fabs, feasts & zooms

Marmalade bread & butter pud & jugs of custard (V) or (Ve)

Individual Aperol Spritz Knickerbocker glories (£2 supp pp)

Individual Baileys banana splits (£2 supp pp)