

Winter Menus

Cold Canapes

Bloody Mary - V

Vodka infused tomato essence, red pepper & chilli pearls, lime & celery salt, celery batons.

Vegetarian Sushi - V

Sticky sushi rice, marinated vegetables wrapped in nori sea weed, wasabi emulsion, pickled ginger, garnished with shiso leaf.

Corn Cakes with Japanese Style Chicken

Wasabi chicken on little corn cake fritters with pickled ginger, purple basil.

Black olive Scones - V

Little black olive scones topped with homemade guacamole, home cured cherry tomato and garnished with micro coriander.

Ham Hock

Ham hock terrine, quarter disc with piccalilli served on a crispy brioche crouton, garnished with chervil.

Beetroot Salmon Gravlax

Beetroot salmon gravlax, soured cream, served on a sourdough crouton, garnished with baby fennel.

Beef Carpaccio

Beef carpaccio, ciabatta crouton with porcini & truffle mayo garnished with a parmesan shaving & baby chervil.

Chicken Liver Parfait

Chicken liver parfait on a crispy brioche crouton with quince jelly and garnished with Tahoon cress.

Tomato & Basil Bruschetta - V

Tomato salsa served on a crispy bruschetta crouton garnished with homemade pesto & baby green basil.

Hot Smoked Salmon Martini

Hot smoked salmon on a Perspex skewer, caperberry, dill & Absolut Citron.

Marinated Mozzarella Stack - V

Marinated Bocconcini, fresh basil, cherry vine tomato and a black olive, served on a Perspex skewer

Tuna Tartare

Tuna tartare with caperberries and shallot, lemon juice, lemon zest, served in a baby cucumber cup.

Quail Eggs & Breakfast Radishes - V

Quail eggs & breakfast radishes served with a celery salt dip and baby watercress.

Smoked Salmon Blinis

Ruffled smoked salmon served on a fluffy lemon blini, with soured cream and chive, garnished with lemon balm.

Chilli & Coriander Prawns

Marinated chilli & coriander prawns served in a filo tart, garnished with refined lime zest.

Mango & Chilli Puffs - V

Fresh mango & chilli salsa served in an open airy choux bun.

Smoked Trout

Smoked trout served on a beetroot & potato rosti, horseradish cream, garnished with micro tarragon.

Chicken Tikka

Creamy chicken tikka, served on a baby poppadom, garnished with lime zest & micro coriander.

Prawn Cocktail Puff Pastry Bouchees

Mini puff pastry bouche filled with fresh water prawns in a sunblushed tomato mayo garnished with lemon balm.

Chicken Caesar

Parmesan tartlet filled with white anchovy fillet, parmesan, garnished with a Parma ham shard and topped with lemon balm.

Crab Mille Feuille

Fresh crab meat in a lime mayo between thin layers of puff pastry, topped with a pineapple and chilli chutney, garnished with tarragon.

Fresh Ricotta Toast - V

Fresh ricotta, home cured cherry vine tomato, with homemade pesto on a crispy ciabatta crouton garnished with baby green basil

Baby Pimentos - V

Baby Pimentos filled with Bocconcini, sunblushed tomatoes & fresh basil, garnished with baby basil.

Spinach & Wild Mushroom Roulade - V

Spinach & wild mushroom roulade served on a crispy round brown bread crouton.

Parma Ham Eclairs

Fluffy éclair filled with pineapple & chilli chutney, rolled in Parma ham.

Duck Ham

Duck ham cured in juniper salt, ruffled onto a brioche crouton topped with a gin and tonic jelly and lime marmalade.

Spicy Dahl Cake - V

Spicy dahl cake topped with avocado relish and garnished with micro coriander.

Goats' Cheesecake - V

Oatcake base topped with a creamy goats cheese garnished with a drop of beetroot ketchup and topped with a sprig of micro tarragon.

Little Lincolnshire Poacher Cheese Scones - V

Lincolnshire poacher cheese scones topped with a smoked sea trout mousse, garnished with flaked sea trout & micro lemon balm.

Roast Red Pepper Wrap - V

Roasted red bell pepper, peeled and deseeded, filled and rolled with cream cheese & rocket.

Vegan and Gluten Free Cold Canapes

Hendrix Gin and Tonic Gel - V

Served in a baby cucumber cup and garnished with micro lemon balm.

Black Olive Scone - V

Little black olive scone, topped with homemade guacamole and topped with a home cured cherry vine tomato, garnished with baby red basil.

Wild Mushroom Tartlet - V

Wild mushroom tartlet, soy cream cheese with truffle oil in a herb pastry tartlet garnished with micro chervil.

Tomato & basil Bruschetta

Tomato concasse and basil on a bruschetta crispy crouton topped with dairy free pesto and garnished with baby basil.

Beetroot Cheesecake

Beetroot cheesecake made with soy cream cheese on an oatcake base, topped with a drop of beetroot ketchup garnished with micro tarragon.

Butternut Squash Cups

Butternut squared hollowed out and filled with a dairy free lemon & sage pesto, garnished with micro lemon balm.

Assiette of Baby Beetroot

Pickled candied beetroot, salt baked red beetroot & beetroot ketchup on a beetroot and chickpea rosti.

Roast Red Pepper Wrap

Roast red bell pepper, peeled and deseeded rolled and filled with vegan cream cheese and rocket, served on a Perspex skewer.

Cauliflower & Lemon Cous Cous

Cauliflower puree and lemon cous cous served on a fresh fig.

Macadamia Nut and Jam on Toast

Macadamia nut butter with chilli jam on toast.

Hot Canapes

Chicken & Leek Pies

Chicken and sautéed leeks in tarragon and white wine sauce in herb pastry tartlet garnished with micro rock chives.

Fish, Chips and Peas

A cone of tempura cod, matchstick fries, pea and mint puree garnished with a caperberry.

Colston Basset Fondue - V

Creamy dish of warm Colston Basset Veloute, served with homemade bread sticks.

Baked Camembert - V

Mini baked camembert, served with sour dough croutons.

Cheese Burgers

Mini homemade beef pates topped with manchego cheese, beetroot ketchup, in a tiny brioche bun.

Baked Pesto Jackets - V

Baked new potato topped and hollowed out and filled with sage pesto.

Goats Cheese Tartlet - V

Parmesan pastry tartlet filled with red onion marmalade and topped with a slice of brûléed artisan goats' cheese and a sage leaf crisp.

Beef Fillet skewer

Marinated fillet of beef skewer cooked on a chargrill and served with a béarnaise.

Salmon Fish Cakes

Little lemon and salmon fishcakes in crisp panko bread crumb topped with caperberry mayonnaise and lemon balm.

Homemade Pork Sausages

Mini homemade chipolatas in a redcurrant and rosemary glaze served with a creamy mash potato dip.

Sweet Potato Veloute - V

With harissa crème fraiche & micro coriander

Lincolnshire Poacher Rarebit - V

Little breakfast muffins topped with local ale and Lincolnshire Poacher rarebit with cured cherry tomatoes.

Sweet Potato & Chickpea Dahl - V

Served on a homemade nigella seed flat bread and topped with raita & micro coriander.

Spicy Lamb Parcels

Slow cooked shoulder of lamb in Moroccan spices wrapped in crisp filo pastry, served with harissa crème fraiche dip.

Cottage Pies

Blade of beef and ox cheek slow cooked and bound in rich gravy in herb pastry topped with cheddar mash potato.

Pan Seared King Scallops

Served with cauliflower and white chocolate purée and a black pudding crumb.

Chicken Skewers

Marinated in chilli lime and soy sauce served with a peanut satay dip.

Crouque Monsieur Bonbon

Deep fried ham hock and Lincolnshire Poacher cheese bound in creamy béchamel and panéed in panko breadcrumbs served in tomato chutney.

Thai Style Crab Fishcake

Served with a light dipping emulsion of sesame oil, honey, chilli, lime juice and soy.

Lamb Skewers

Lamb shoulder marinated in elderflower, honey, garlic and lemon served with pea, lemon and mint crème fraiche.

Mini Pizza

With roquefort, prosciutto ham and grilled artichoke hearts on homemade pizza dough.

Pulled Pork Collar

On black pudding topped with lemon and sage pesto and served on a sough dough crouton.

Apple Pancake stack

Pulled Pork coated in maple syrup sitting on two mini Brambly apple pancakes.

Pan Fried Fillet of Sea Bass

Pan Fried Sea Bass on wilted spinach with saffron hollandaise.

Pea Falafel

Flaked smoked haddock on pea falafel and topped with a lightly curried crème fraiche.

Beef Wellington

Bite sized piece of medium rare fillet of beef and chicken parfait on all butter puff pastry crouton topped with porcini and truffle hollandaise.

Salt Beef Sandwich

Cured & slow cooked brisket of beef, topped with melted manchego on a bed of sauerkraut, topped with dijonnaise and served on a sourdough crouton.

Colston Bassett and Wild Mushroom Tartlet - V

Sauteéd wild mushrooms, colston bassett stilton topped with micro chervil in a parmesan tartlet.

Zucchini and Halloumi Fritter - V

Topped with red pepper and edamame salsa topped with matcha and fresh mint yoghurt.

Goats' Cheese Fritter - V

Topped with red pepper salsa and a tarragon gel.

Cajun Squid Skewers

Served with saffron aioli.

Blackened Salmon

Served on homemade nigella seed flatbread, coriander and lime yoghurt.

Deep Fried Saffron and Chorizo Balls

Served on a skewer with a lime yogurt.

Devils on Horseback

Soft Prunes filled with roquefort cheese, wrapped in crisp pancetta on a brown bread crouton.

Quail Scotch Egg

Runny quails egg surrounded in homemade sausage meat and coated in crisp panko bread crumb with beetroot ketchup served on a brioche crouton

Tempura King Prawn or Tempura Baby Vegetables

Served with lemon aioli.

Hot Vegan & Gluten Free Canapes**Baked Potato Gnocchi**

A butternut squash puree topped with a dairy free pesto.

Polenta Crostini

Wild mushroom fricassee, wilted rocket & truffle oil.

Baked Baby Pimento

Filled with finely chopped ratatouille and topped with a salted hazelnut brittle

Pea Falafel

With roast garlic purée, lemon crushed peas, edamame beans and micro lemon balm.

Thai Vegan 'Crab' Cakes

Thai style vegan crab cakes made with palm hearts, bread crumbed, fried and topped with pineapple and chilli chutney.

Cauliflower Pakoras

Crispy fried pakora with a chilli oil dip.

Artichoke and Asparagus Arancini

Deep fried risotto balls with artichoke hearts, asparagus tips with a lemon and basil yogurt

Sweet Potato & Brambly Apple stack

Topped with a sage & medjool date humus

Winter Menu

Cold Starters

Pressed Ham Hock Terrine

With baby leaf salad and toasted brioche

Prawn Cocktail Tian

Topped with cucumber salad and baby leaves

Chicken Liver Parfait

Served with toasted brioche fingers

Poached Salmon Tian

On cucumber ribbons topped with chive mayonnaise

Buckwheat Pancakes with Smoked Salmon

With watercress salad and dill mayonnaise

Caesar Salad Tartlets - V

Parmesan pastry tartlets filled with chicken Caesar salad
Drizzled with herb oil and topped with Parmesan shavings

Prawn and Smoked Salmon Roulade

On watercress leaves with a chive and zesty lime mayonnaise

Beetroot Salmon Gravlax

On a celeriac and fennel remoulade
Topped with chervil

Baked Red Pepper and Spinach Roulade - V

Filled with cream cheese and rocket leaves with a sweet chilli dressing

All the starters are served with assorted breads

Olive oil, balsamic vinegar and butter

Winter Menu

Warm Starters

Curried Parsnip Soup - V

With a swirl of cream and chopped chives

Wild Mushroom Tart - V

With sherry cream and watercress salad

Red Onion Tartlet with Goats' Cheese - V

On a bed of red chard leaves with herb oil

Carrot and Coriander Soup - V

With soured cream and chopped coriander

Twice Baked Lincolnshire Poacher Soufflé - V

Served with a shot glass of spicy tomato chutney

Baked Smoked Haddock Pots

In double cream with chives and served with sliced baguettes

Roasted Tomato Soup - V

Served with long Parmesan cheese straws and topped with deep fried basil leaves

Baked Haddock Rarebit

On a tomato salad with chopped chives

Baked Figs with Goats' Cheese and Pancetta - V

On baby leaves with fresh thyme

All the starters are served with assorted breads

Olive oil, balsamic vinegar and butter

Winter Menu

Main Courses

Nottinghamshire Farmhouse Sausages

With sweet potato and parsley mash

Served with a little pot of braised balsamic red cabbage

Drizzled with a reduced port sauce

Salmon en Croûte

Served with Gillette potato on wilted spinach

Drizzled with a reduced cream and chive sauce with crushed peas

Slow Roasted Shank of Lamb

With a celeriac and cabbage mash with roasted parsnips

Drizzled with a rosemary jus

Wild and Field Mushroom Parcel - V

Served on curly kale with a reduced cream and chive sauce with white wine

Traditional Roast Turkey

Served with a kebab of chipolata sausages wrapped in sweet cured bacon

With roasted shallots with shredded sprouts

Served with traditional roasted potatoes in sea salt with pan gravy

Slow Roasted Belly of Pork

With shards of crispy crackling and served with a green cabbage mash

With a cider, apple and thyme jus

Baked Aubergine - V

Filled with wilted spinach topped with a reduced tomato and roasted hazelnut sauce with Parmesan wafers on a slow roasted fondant potato

Fillet of Beef en Croûte

With chicken liver parfait and wild mushrooms with spinach

On a ring of Gillette potato with a port and thyme reduction

Breast of Duck

With a plum and ginger sauce

Served with dauphonise potato on wilted spinach

Breast of Roasted Guinea Fowl

On a bed of potato and pancetta gratin with spinach and a quince and port reduction

Caramelised Tenderloin of Pork

With baked apples in cider and a spring green mash with grainy mustard

Drizzled with a quince sauce

Roasted Pumpkin Basket - V

Open filo basket filled with roasted pumpkin risotto with sage

On curly kale with slow roasted tomato and vegetable broth

Winter Menu

Puddings

Sherry Trifle

Vanilla sponge with crème Anglaise with whipped cream and chocolate swirls

Rich Chocolate Torte

With clotted cream and a chocolate swirl

Banoffe Pavlova

With caramelised banana and drizzled with toffee sauce

Baked Apples

Sprinkled with cinnamon crumble and served with crème Anglaise

Bramble Crumble

Served with warm crème Anglaise and raspberry ripple ice cream

Vanilla Panacotta

With warm cassis berries with fresh thyme

Hot Chocolate Fondant Puddings

Served with a ginger snap basket of vanilla pod ice cream with a chocolate swirl

Baked Lemon Cheesecake

With soft berry compote and served with a swirl of caramel

Assiette of Warm Puddings

Treacle sponge, chocolate fondant pudding and bramble crumble
Served with a shot glass of vanilla pod ice cream

Warm Pear and Chocolate Tart

Served with clotted cream and chocolate sauce

Ginger Orange and Caramel Trifle

Garnished with shards of caramel

White and Dark Chocolate Soufflé

Served with blackberry compote and sugared chocolate shortcake biscuits

Evening Menus

Cheese Board

A selection of English and French Cheeses with seedless grapes

Served with

Curled Celery, Rosemary Nuts and Parmesan Cheese Straws

Assorted Cheese Biscuits

Assorted Bread

English Butter

English Apples

Spicy Tomato Chutney

Chickpea Humous

Large Honey and Mustard Glazed Hams

English Mustard

French Sticks

Chicken Liver Parfait

Mini Meals

Fish & Chip Cones

Little Beef Burgers

Chicken & Chips

Lamb Pittas

Bacon and Sausage Butties

Tempura Vegetables - V

Simple Bowl Supper

Chilli Con Carne with Rice

Thai Green Chicken Curry with Rice

Beef Goulash

Ratatouille - V

Spinach Risotto - V

Pie & Peas