

VEGAN FETA GREEK SALAD v ge ve

VEGAN FETA CHEESE, ONION, ROMAINE LETTUCE, CUCUMBER, OLIVES, PARSELY, RED WINE VINEGAR, OREGANO

BUTTERMILK MARINATED CRISPY CHICKEN

CHIPOTLE MAYONNAISE, ASIAN SLAW

HERB & ORZO MOZZARELLA SALAD ^v

ONION, SUN DRIED TOMATOES, OLIVES, BASIL, LEMON JUICE

PRAWN SWEET CHILLI NOODLE SALAD

PRAWNS, RICE NOODLES, CUCUMBER, CARROT, RED PEPPER, CILANTRO, MINT, PEANUTS, SWEET CHILLI SAUCE, SOY SAUCE, LIME JUICE, HONEY, SESAME OIL

MIXED CHARCUTERIE BOARD CHEESE & MEAT

CURED MEATS, CHEESE, HOMEMADE BREAD & OLIVES

PAELLA - VEGETABLE, FISH, OR MIXED GF

PANCETTA, CHORIZO, CHICKEN, PRAWNS (IF FISH), GARLIC, SAFFRON, ONION, RED PEPPER, RICE, TOMATOES, PEAS, PARSLEY, OLIVE OIL

SPICED CHICKPEA BON BON V GF VE

TZATZIKI DIP

CRISPY FRIED SQUID GF

CHILLI SAUCE

AUBERGINE BHARATA V VE

GARLIC & CORIANDER FLAT BREAD, DIP

SELECTION OF SLIDERS

BEEF WITH LETTUCE & PICKLED MAYO, MIXED BEAN GUACAMOLE, SMOKED FISH WITH DILL SAUCE

JAMBALAYA V GF VE

RICE, BELL PEPPERS, ONION, CELERY, GARLIC, TOMATOES, KIDNEY BEANS

PRAWN & GUACAMOLE BRUSCHETTA GF

CHICKEN & ROASTED PEPPER SKEWERS

MINTED YOGHURT

SELECTION OF PIZZA

MARGHERITA, FUNGHI & PEPPERONI

GRAZING PLATTER OF FRESH FRUIT & VEGETABLES

TROPICAL FRUIT, ROSEMARY & GARLIC BAKED CAMEMBERT

LIMONCELLO SPRITZ APEROL SPRITZ FRESH MINT PIMMS CUCUMBER, STRAWBERRIES, ORANGES & LEMONADE MARGARITA CLASSIC OR SPICY £25 PER JUG

CHEWY LEMON MERINGUE GF V ZESTY LEMON SAUCE & JUDE'S VANILLA ICE CREAM PLATTER OF TROPICAL FRUIT V GF VE HOMEMADE BUTTERMILK SCONES CORNISH CLOTTED CREAM, FRESH STRAWBERRIES

MINIMUM 15 GUESTS CHOOSE 7 OF THE ABOVE DISHES, £27.50PP VE: VEGAN GF: GLUTEN FREE UPON REQUEST V: VEGETARIAN

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A CUTTING CHARGE OF £2PP FOR CELEBRATION CAKES ADDED. ALL PRICES INCLUDE VAT. DISHES MAY CONTAIN NUT TRACES. PLEASE ASK IF YOU WISH TO SEE ALLERGEN INFORMATION.

