Hot Feast Menu minimum of 18ppl

This menu is designed so that there is a minimum offering of 2 mains & 4 sides or salads, however we encourage you to choose as many as you would like to make it a bountiful feast! A quote can then be put together based on your choices.

#### **Mains**

Roasted Belly of local Pork Salsa verde | parmesan

Salt cured Hereford Beef *Chimichurri* | *pickles* 

Slow Roasted Gammon Honey & mustard glaze | watercress

Blackened Aubergine (vgn)

Oregano | feta | pomegranate

Wild Mushroom & Blue Cheese Arancini (vg) Truffle mayo | rocket

Curried Cauliflower Frittata (vg) Roasted red pepper, spinach, ricotta, black sesame

#### **Sides**

Rosemary, Garlic & Parmesan Focaccia Black garlic butter

Parmentier Potatoes Gremolata | sea salt | dijon aioli

Harissa Roasted Squash Butternut squash | rose harissa | dukka

Crispy Layered Potatoes

Rosemary salt | tomato & chilli chutney

Smoked Cheddar Fritters Salsa verde aioli

Nduja Portobello Mushrooms Nduja | roasted garlic | parmesan

Chilli & Garlic Broccoli Chilli & garlic oil | garlic almonds

# Salads

(Example salads)

Beets & Roots Curried Mayo Slaw red cabbage | golden beetroot | carrots | curried cashews | mint | sweet curry mayo

Squash & Autumn Greens
Roasted butternut squash | kale | dried cherries | toasted seeds | rocket | sherry dressing

Potato, Red pepper & Garlic Almond Salad Roasted new potato | red onion | roasted red pepper | capers | garlic almonds | maple dressing

### Additional Information

# Menu Style

This menu is perfect for an abundant banquette or as a grazing feast on each table. We build the quote so that there is enough for you and your guests to have a little of everything. Anything leftover will be boxed up for you to take home.

# Allergen and Dietary Information

Please let us know if you have any dietary or allergy requirements and we will be happy to accommodate. One the day, all information will be clearly displayed or walked through with all your guests.

### **Crockery and Cutlery**

Both china tableware and recyclable bamboo crockery and cutlery can be provided at an additional cost upon request. For numbers over 30, we will hire from an external catering supplier. Bamboo plates, cutlery and napkins - £1.50pp

Tableware - TBC on request

# Staffing

Your quote includes all required staffing, including chef and FOH team members. If you require staff to serve drinks or help in any other way on the day, please do not hesitate to discuss this with