

## Feasting / Sharing Menu

ideal for both celebration parties and corporate events. We can supply as a drop-off or staff your event and are always happy to bespoke your menu.

Costs per person and subject to VAT, minimum numbers from 10

### Standard Hot Sharer Buffet

**£14**

artisan bread selection.  
1x meat main, 1x vegan main, 1x carb or side veg, 2x salad selection

### Hot Sharer Buffet

**£18**

artisan bread selection.  
4x hot options to include meat main sides, vegan, option, salad selection

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add fish option £4  
add dessert platter £4.50  
add china/melamine serving ware & hot plates, crockery, stainless cutlery from £2.5

### Fully Catered Sharer Buffet

**£28**

artisan bread selection.  
4x hot choices  
salad selection  
dessert selection  
staff to serve over  
crockery & cutlery

### Feasting

**£49 / fully catered £59**

#### A selection of our favourite dishes

prosciutto truffle stilton bruschetta / basil sun blush tomato olive polenta (VG)/ goats cheese courgette frittata / butter chicken / coconut rice / slow roast chuck steak chilli / vegan mac and cheese / monkfish and salmon tagine / crispy cauliflower popcorn / mango and lime spoons / espresso chocolate shots / orange and almond cake

### Sliders

**£18 / fully catered £26**

overnight pulled pork in a brioche slider, vegan hoisin in glazed seitan ciabatta slider, sweet potato wedges, onion rings, crispy cauliflower popcorn

### Grazing Table

**£17.5**

Milano salami / sliced charcuterie / mature cheddar, brie and stilton / apple, raisin and ginger chutney / artisan crackers / roast Mediterranean vegetable quiche / goats cheese, courgette and mint frittata / tomato, olive parmesan straws / pork, apple and ginger sausage rolls / thyme roasted chicken / mixed marinated olives / falafel, hummus Wraps / freshly cut fruit / crudités & hummus white chocolate chip brownie / mini pecan pie

## Meat

### **Moroccan Lamb Tagine £14**

slow cooked lamb shoulder, opulent spies, dried fruit

### **Chicken Chasseur £12**

chicken breast and thigh meat braised in a classic chasseur sauce

### **Beef Chilli £11**

slow braised chuck steak, paprika and cumin tomato sauce, kidney beans

### **Thai Green Chicken Curry £10**

bamboo shoots, peppers, coriander

### **Chicken Korma £12**

ground almond and coconut milk, chilli, onion ginger

### **Chicken and Mushroom Pie £8**

chicken breast and chestnut mushrooms

### **Steak and Ale Pie £12**

braised steak in a puff pastry case

### **Meatballs £10.5**

tender beef, ragu sauce

### **Pollo Di Melanzana £8.5**

grilled chicken, aubergine, braised tomato sauce

### **Beef Stir Fry £12**

tender beef steak, ginger, coriander, onions, peppers

### **Pollo di Funghi £9**

chicken breast, chestnut mushrooms, porcini cream

### **Hawaii Pork £10**

pork belly, pineapple, ginger, peppers

### **Beef Lasagna £11**

tomato oregano sauce, parmesan, pasta

### **Sweet and Sour Pork £9**

sticky sauce, peppers, onions, chicken

### **Boeuf Bourguignon £12**

red wine, onions, bacon, mushrooms

### **Butter Chicken £10**

chicken, medium

## Veggies

### **Parmigiana di Melanzana £8**

roast aubergine, layered with parmigiana, basil tomato sauce and finished with mozzarella

### **Ratatouille £7.5**

red onion, aubergine, courgette, peppers, garlic, plum tomato sauce

### **Thai Green Veg £8.5**

coconut milk, onion, bamboo shoots, coriander aubergine, courgette, peppers, garlic

### **Veggie Lasagna £8**

pasta, ragout sauce, soya mince

### **Pasta ai Funghi £8.5**

penne, chestnut mushrooms, creamed parmesan sauce

## Plant

### **Braised Fennel £9**

courgette, cherry tomatoes, red onion, basmati rice

### **Caponata £9**

roast aubergine, capers, celery raisins in a basil and plum tomato sauce, pine nuts

### **Roast Aubergine £9.5**

massala sauce peanut and coriander

### **Tarka Dhal £9**

braised lentils onion, ginger, chilli butter ghee

### **Green Green Green Bake £10**

broccoli, green beans, peas, butterbeans

### **Vegan Chili £11**

cannellini, chick pea and kidney beans in a chili ragout sauce

### **Garden Pie £11**

glazed Sweet potato, berlotti and cannellini beans , herbed tomato sauce

### **Hot Pot £12**

puy lentil, root veg, gratin potato

## Fish

### Malaysian Seabass £15

freshwater baked sea bass, coconut cinnamon, onion, turmeric

### Monkfish and Salmon Tagine £18

lemon, orange and fresh coriander, spiced tomato sauce

### King Prawn Thai Red Curry £12

peppers, chilli, coconut milk, bamboo shoots

### Salmon Fillet £16

grilled salmon, green beans, salsa verde

### Posh Fish Pie £11

cod, smoked haddock, prawns, cheddar chive mash

### Monkfish Thermidor £17

classic thermidor sauce, prawns, sautéed potatoes

### Tuna Sag £10

new potatoes, spinach, onion, medium spiced

## Sides

Seamed Basmati Rice £3.5

Vegetable Fried Rice £4

Buttered Mash Potato £4

Gratin Dauphinoise £4.5

Sweet Potato Wedges £3.5

Truffled Macaroni Cheese £5.5

Sag Aloo £5.5

Boloungerie Potatoes £5.5

Honey Roast Root Veg £4.5

Steamed Greens £4.5

## Salads

*We use premium ingredients and our salads are freshly prepared*

*Served on platters suitable for 5-8 people or in individual bio degradable boxes*

*Priced per box (min 10 boxes) / Per Platter*

### **Green (VG) £6 / 25**

mixed leaves, avocado and cucumber, artichoke

### **Chive and Dill Potato (V) £6 / 25**

new potatoes, mayonnaise and crème fraiche, celery, red onion

### **Mint Olive Oil New Potatoes (VG) £6 / 25**

new potatoes, olive oil, red onion, mint

### **Moroccan Style Couscous (VG) £7 / 35**

roast aubergine, sun blush tomato, carrot

### **Pear & Gorgonzola (V) £7.5 / 37**

conference pear, blue cheese, walnut, little gem

### **Chicken Caesar £7.5 / 37**

chicken breast, thyme croutons, free range egg, cos lettuce, parmesan

### **Greek (V) £7 / 35**

feta, vine tomato, red onion, cucumber, olives, oregano

### **Roast Beetroot, Broccoli and Almond (VG) £7 / 35**

steamed green beans and broccoli, roast beetroot, flaked almonds

### **Poached Salmon £8.5 / 42**

artichoke, toasted pine nuts, rocket, pesto, orzo

### **Prosciutto £7.5 / 37**

artichoke, sun blush tomato, rocket, basil mayo, mozzarella

### **Caprese (V) £7 / 22.5**

sunblush and vine tomato, mozzarella, rocket and basil

### **Brazilian Sirloin £9 / 44**

chimichurri, baby gem, balsamic, red onion, torched cherry tomato

### **Smoked Salmon £8 / 40**

green beans, shaved fennel, new potato, lemon mustard dressing

### **Roast Squash (VG) £7 / 35**

pearl barley, leek, lemon dill

## Luxury Sharer Platters/Boxes

*Priced per platter*

*Each box serves 6-10 guests and we advise 3-5 varieties per group*

### **Charcuterie £45**

honey roast ham / prosciutto / pastrami / Milano salami / fig and date chutney / olives and artichokes / artisan bread

### **From The Sea £75**

mascarpone salmon roulade x6 / seafood cocktail boats basil mayo x 4 / dill mackerel pate / smoked salmon / taramasalata / lemon dill mayonnaise, sour dough

### **The British Board £44**

pork, honey, apple and ginger sausage rolls x 8 / scotch eggs x 4 / chicken and leek pies x 4 / supplied with grain mustard mayonnaise and piccalilli

### **South Indian (V) £45**

vegetable samosa x 5 / onion bhaji x 6 / chana fritter x 5 / tandoori paneer skewers / raitha / mango chutney / Asian salad

### **Middle Eastern £42**

Lebanese chicken skewers x 8 / classic hummus / flat bread / tomato sumac feta / chickpea falafels x 8 / mixed olives / harissa mayo

### **Antipasto Misto £44**

prosciutto ham / fior di latte / almond pine nut pesto / Italian olives / artichoke / Milano salami / bruschetta / sundried tomato

### **Antipasto alle Vedgure (V) £44**

truffled chestnut mushroom Pecorino gallette x 6 / courgette and aubergine tarts x 8 / goats cheese and red onion frittata x 8

### **Ploughman's £50**

black treacle ham / Sussex charmer / long clawson stilton / rustic bread / chicken and leek pies x 4 / apple raisin ginger chutney

### **On The Grill £52.5**

beef and lamb koftas x6 / chipotle chicken skewers x6 / pork ginger apple sausage rolls x 6

### **Plant Vitalis (VG) £46**

spinach sag aloo puff rolls x 6 / classic hummus / flat bread / falafels x 8 / Italian olives / dolmades x 8

### **Contented Vegan (VG) £39**

smashed avocado and chilli bruschetta x 6 / sunblush tomato, olive and vegan cheese polenta / roast Mediterranean veg wraps x 6

### **Crudités Platter £29**

curried cauliflower / cucumber / carrots and celery batons / cherry tomatoes / hummus

## Desserts

**Pavlova**, seasonal berries, Chantilly **£4.5**

**Strawberry Cheesecake Cup Cakes** **£3**

**Eton Mess Pots**, meringue, mixed berries **£4.5**

**Mint Chocolate Torte**, candied walnuts **£6**

**Banoffee Pie**, caramel, chocolate **£5**

**Orange Blossom Cake**, g/f, d/f **£4**

**Banana Tartin**, butterscotch sauce **£4.5**

**White Chocolate Chip Brownie** **£4**

**Mocha Cake**, orange syrup **£4**

**Strawberry Fool Pots**, vanilla cream **£4**

**Espresso Martini Pots**, vodka, espresso **£6**

**Peach Pots**: maple, cinnamon soya yoghurt, toasted almond **(VG) £5**

**Fruit Pots**: blueberry cream, granola mint **£4.5**

**Cheese Board 700g** **£45**

Cornish brie / Sussex charmer / long clawson stilton / goats log / artisan crackers / celery batons / grapes / apple, raisin and ginger chutney

**Dessert Platter** **£29.5**

Finger Daily Chef's selection – sample menu

white chocolate chip caramel brownie x 5 / orange and almond cake x5 / tarte au citron x 5