

BESPOKE MENUS

Canapés sample selection

- Crab and lime tart
- Goats cheese and red onion choux bun
- Ham hock terrine with piccalilli purée
- Roasted chimichurri vegetable skewers
- Mini sausage roll

Sharing bowls sample selection

- Salt beef hash with crispy bacon
- Thai veg curry
- Moroccan lamb stew
- Mushroom stroganoff
- Caesar salad
- Pesto and pine nut farfalle
- Sausage & mash

Banquet sample menu

To Start-----

- Roasted shallot and garlic soup
- Honey and soy glazed pigs cheek
- Gin cured trout

For Main-----

- Braised beef featherblade with beef dripping fondant, maple roasted carrot, buttered kale, pickled shimeji and marsala jus
- Pan-roasted stone bass with New England clam chowder and Gewürz-pickled fennel
- Wild mushroom and truffle seasonal risotto

To Finish-----

- Ultimate Manchester Tart filled with Vimto and raspberry jam
- Glazed dark chocolate mousse with orange and lemon thyme purée
- Lemon and elderflower financier with seasonal berries

