

3 COURSE MENU

STARTERS

Honey and Chilly roasted heritage carrots, whipped feta, toasted seeds

Haritage tomato, pickled shallots, EVO, micro basil

Cream of Leek & Potato Soup, chive oil (V)

Smoked Mackerel Pâté, pickled cucumber, Sourdough toast

Roasted beetroot, goat cheese, hazelnut, thyme crumb

Wild Mushroom Arancini, truffle mayo (V)

Asian Fishcake, fresh pickled salad, red Thai tartare sauce

MAINS

Lamb shank, parmesan polenta, tenderstem broccoli

Porchetta, rosemary&garlic new potatoes, salsa verde, roasted fennel and carrot

Chicken- Leek - Tarragon Parcel, white wine sauce, chive oil

Wild mushroom risotto & aged parmesan

Confit Duck Leg, Thyme Lyonnaise Potatoes, Garlic Green Beans

Braised beef, truffle mash potato, Seasonal Vegetables

DESSERT

Vanilla Panna Cotta, Strawberries, Basil

Black Cardamon Creme Brûlée

White chocolate & Raspberry Tart

Cinnamon Apple Crumble

Seasonal Fruit Pavlova

PRICE INCLUDES

1 Choice Menu
Setup equipments
Dishes, Plates, Cutlery
Chef

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area according to the menu requirements and venue specifications. Where needed, we can arrange professional catering equipment such as ovens, fryers, and hot holding lamps to ensure seamless service and perfect food quality.

Service can be delivered by waiters arranged by you, or we would be delighted to organise experienced service staff on your behalf.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests.
Prices start from **£45 + VAT**.

