



Sharing Platter Menu

Starter

Sharing Mezze Starter – served to the tables on wooden boards and slates (Choose 1)

Wiltshire ham, Scottish smoked salmon, Westcombe Cheddar,
artisan breads, tomato and ginger chutney,
balsamic onions, coleslaw, smoked mackerel pâté

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Charcuterie, mixed olives, artichoke hearts, hummus, artisan breads,
roasted vegetables, balsamic onions,
pickled chillies, roast garlic and shaved pecorino

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Meze Platter served to each table for guests to share
Flatbreads, falafels, souvlaki chicken, lamb koftas, roasted vegetables, hummus & tzatziki



Mains Courses

(Choose 2)

BBQ Pulled Pork
Chive sour cream

Oxford Sausages
Sticky wholegrain mustard onions

Butterflied Legs of Lamb (*supplement*)
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef (*supplement*)
Creamed horseradish

Mango and Chilli Glazed Breast of Chicken
Coriander and honey

Salmon Skewers (*supplement*)
Lemon and red peppers

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Chinese Style Belly Pork
Sticky hoisin and honey glaze

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Texas Style Barbeque Beef Brisket

Honey and Lime Skewered Prawns
Tomato salsa

Barbecued Devilled Beef (*supplement*)
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Lamb Shawarma (*supplement*)
Slow-Cooked Shoulder of Lamb
Marinated in cumin, cardamom, cloves, sumac, paprika, fennel and ginger



Vegetarian Option

(Choose 1)

Grilled Field Mushroom (ve)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)

Marinated Butternut Squash Steak (ve)
Sage salsa verde

Accompaniments

(Choose 3)

Hot buttered baby new potatoes

Charred Mediterranean vegetables, mixed olives, feta cheese and lemon thyme extra virgin olive oil

Traditional potato salad

Quinoa salad with edamame, courgette and lemon with spring onion and herb oil

Heirloom tomato ceviche platter with bocconcini mozzarella, smoked sea salt and avocado oil

Roast butternut squash, red onion with tahini and za'atar

Green bean salad with mustard seeds and tarragon

Baby spinach with dates and onions

Root vegetable slaw

Artichoke, sundried tomato & olive salad

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables & a mint oil

Roasted butternut, beetroot and goats cheese salad with spring onion

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing

Mixed leaf salad



Dessert

Served to tables for guests to share
(Choose 4)

Chocolate brownies

Profiteroles filled with whipped cream

Tiramisu

Chocolate mousse

Lemon posset

Treacle tart

Mini strawberry cheesecakes

Passionfruit crème brûlée

Lemon meringue tartlets

Eton mess

Chocolate orange ganache