



Sharing Platter Menu

Starter

Sharing Mezze Starter – served to the tables on wooden boards and slates

(Choose 1)

~

Wiltshire ham, homemade sausage rolls, Westcombe Cheddar, Melton Mowbray pork pie, artisan breads, tomato and ginger chutney, pickled onions, coleslaw, blistered cherry tomatoes

~

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

~

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

~

Individual vegetarian/vegan board

Bang bang cauliflower, roasted vegetables, artichokes, pickled chillies, mixed olives, balsamic onions, sun blushed tomatoes, falafels



Mains Courses

(Choose 2)

Whole Rare Sirloins of Beef (gf) *(supplement £.7 per person)*
Creamed horseradish

Butterflied Legs of Lamb (gf) *(supplement £.7 per person)*
Garlic, rosemary, mint & chilli sauce

Roast Leg of Pork (gf)
Infused with sage & black pepper
Apple compote & crackling

Mango and Chilli Glazed Breast of Chicken (gf)
Coriander & honey

Salmon Skewers (gf) *(supplement £.3.50 per person)*
Lemon and red peppers

Chargrilled Chicken Thighs (gf)
Rosemary, lemon & garlic

Balinese Chicken (gf)
Lemongrass, galangal, chillies, turmeric & coriander

Barbecued Devilled Beef (gf) *(supplement £.7 per person)*
Mustard, cayenne pepper, tabasco, Worcestershire sauce & brown sugar

Marinated Leg of Lamb (gf) *(supplement £.7 per person)*
Cumin, cardamom, cloves, sumac, paprika, fennel & ginger



Vegetarian / Vegan

(Choose 1)

Grilled Field Mushroom (ve/gf)
Thyme, garlic & caramelised onions

Halloumi and Sweet Potato Skewer (v/gf)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v/gf)

Marinated Butternut Squash Steak (ve/gf)
Sage salsa verde

Accompaniments

(Choose 3)

- Hot buttered baby new potatoes (v/gf)
- Charred Mediterranean vegetables, mixed olives, feta cheese & lemon thyme virgin olive oil (v/gf)
Traditional potato salad (v/gf)
- Quinoa salad with edamame, courgette and lemon with spring onion and herb oil (ve/gf)
- Heirloom tomato ceviche platter with bocconcini mozzarella, smoked sea salt and avocado oil (v/gf)
- Roast butternut squash, red onion with tahini and za'atar (v/gf)
Root vegetable slaw (v/gf)
- Artichoke, sundried tomato & olive salad (ve/gf)
- Orzo, sun-blushed tomato, spinach and nut free pesto (v)
- Mixed tomato salad with cracked black pepper and olive oil (ve/gf)
- Minted cous cous with roasted vegetables & a mint oil (ve)
- Roasted butternut, beetroot and goats cheese salad with spring onion (v/gf)
Curly endive and watercress with herb crouton (ve)
- Baby leaf and herb salad with a sweet French dressing (ve/gf)
Mixed leaf salad (ve/gf)



Dessert

Served to tables for guests to share
(Choose 4)

Chocolate brownies (v/gf)

Tiramisu (v)

Chocolate mousse (ve/gf)

Lemon posset (v)

Treacle tart (v)

Fruit salad (ve/gf)

Strawberry cheesecake

Passionfruit crème brûlée (v/gf)

Lemon meringue tartlets (v)

Eton mess (v/gf)

Chocolate orange ganache (v)