



Sharing Platter Menu

Sharing Starter Boards

served to the tables on wooden boards and slates

(Choose 1)

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English Country Board

Wiltshire ham, homemade sausage rolls, Westcombe Cheddar, artisan breads, tomato & ginger chutney, pickled onions, coleslaw, vine tomatoes

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Mediterranean Board

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

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Meze Board

Flatbreads, falafels, lamb koftas, roasted vegetables, crumbled feta, hummus & tzatziki

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Mains Courses

(Choose 2)

Jamaican Jerk Pork Loin (gf)
Pineapple & coriander salsa

Whole Rare Sirloin of Beef (gf) (supplement)
Creamed horseradish

Teriyaki Chicken & Vegetable Skewers (gf)

Butterflied Leg of Lamb (gf) (supplement)
Garlic, rosemary, mint & chilli sauce

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

Mango and Chilli Glazed Chicken (gf)
Coriander & honey

Salmon Skewers (gf) (supplement)
Lemon & red pepper

Chargrilled Chicken Thigh (gf)
Rosemary, lemon & garlic

Bacalao a la Vizcaina (gf)
Salt cod with a roasted red pepper sauce

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

Barbecued Devilled Beef (gf) (supplement)
Mustard, cayenne pepper, tabasco, Worcestershire sauce & brown sugar

Moroccan-Style Leg of Lamb (gf) (supplement)
Cumin, cardamom, cloves, sumac, paprika, fennel & ginger



Vegetarian / Vegan

(Choose 1)

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

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

Aubergine, Tomato & Feta Timbale (v/gf)

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

Accompaniments

(Choose 3)

Hot buttered baby new potatoes (v/gf)
French beans, mangetout & orange (ve/gf)

Black rice, sugar snap, radish, ginger sesame dressing (ve/gf)

Charred Mediterranean vegetables, mixed olives, feta cheese & lemon thyme virgin olive oil
(v/gf)

Radiatori pasta salad, aubergine, tomato, truffle dressing (ve)
Traditional potato salad (v/gf)

Cherry tomato & mango salad, lime & coriander (ve/gf)

Heirloom tomato ceviche platter, bocconcini mozzarella, smoked sea salt, confit garlic oil (v/gf)

Roast butternut squash, red onion with tahini & za'atar (ve/gf)

Giant cous cous salad, petit pois, mint, feta, pickled shallots (v)

Bulgar wheat with green olives, spring onions, sultanas, mint & parsley (ve)

Root vegetable slaw (v/gf)

Southwestern bean salad, tomato, avocado, coriander, chilli & honey dressing (v/gf)

Orzo, sun-blushed tomato, spinach & pesto (v)

Minted cous cous with roasted vegetables & a mint oil (ve)

Roasted butternut, beetroot, goats cheese salad, balsamic glaze & toasted pumpkin seeds (v/gf)
Baby leaf & herb salad, sweet French dressing (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 (ve/gf)