



The Pie Master

A fun way to cater for your guests. You choose one guest from each table to be the Pie Master, the chosen guest then serves the pies to the other guests seated at the table

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Pies

Chicken, bacon & mushroom pie

Free range chicken thigh, pancetta lardons & wild mushrooms slowly cooked in a creamy chicken sauce, topped with chicken roasted celeriac sheets & puff pastry

Or

Ox cheek & Guinness pie

Ox cheeks cooked for 12 hours in rich Guinness & beef liquor, caramelised onions & carrots topped with a homemade suet pastry lid

Or

Shepherd's pie

Slow cooked Cotswold lamb shoulder with peas & carrots in a sticky lamb jus, celeriac & potato mash, mint salsa verde

Vegetarian option

Wild mushroom & leek Pithivier

Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon velouté, wrapped in flaky puff pastry

All pies served with

Rosemary & sea salt roast potatoes, seasonal vegetables

Dessert

Sticky toffee & date pudding, warm spiced rum toffee sauce & vanilla ice cream

Or

Organic lemon posset with caramelised chocolate & meringue

Tea & coffee

£46.00 per head (INC VAT)



European Flavours - Italian menu

Selection of Italian breads with organic extra virgin olive oil & aged balsamic vinegar

Canapés

Broad bean, mint & ricotta on Sardinian music bread

-

Aged parmesan crisp, wild mushroom & truffle risotto

-

Smoked buffalo mozzarella, oven dried cherry tomato & salsa verde on focaccia crostini

-

Glazed fig, whipped Dolcelatte cheese & wild rocket wrapped in Parma ham

Main

Roasted free range chicken breast stuffed with ricotta, Sicilian lemon & fresh oregano
sundried tomato & parmesan mash, basil pesto

Vegetarian option

Zucchini flower stuffed with aubergine caponata, parmesan & sage polenta, roasted cherry
tomato & basil sauce

Dessert

Organic vanilla Panna Cotta, marinated berries & olive shortbread

Or

Tiramisu

Tea & coffee

£50.00 per head (INC VAT)



European Flavours - French menu

Canapés

Provençal vegetable tartlets with basil pistou

-

Duck Rillettes with orange & saffron chutney on toasted ciabatta

-

Comte cheese Gougères with quince jam

-

Miniature croque monsieur

Main

Magret de canard with potato dauphinoise & caramelised endive, blackberry jus

Vegetarian option

Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

Cheese course

Selection of French cheeses served with Lains Barn chutney & homemade oat cakes

Dessert

Brandy poached raspberry & mascarpone crème brûlée with vanilla sablé

Or

Salted caramel & dark chocolate delice with black cherries & cacao nib tuile

Tea & coffee

£50.00 per head (INC VAT)



Feasts & Sharing Food - American style BBQ

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Main

Served on olive wood boards

Kentucky bourbon & maple hot smoked pork shoulder

-

Barbequed beer chicken with garlic & thyme, devil dip gravy

Vegetarian option

Spiced cauliflower steaks with yoghurt & tahini dressing

Served with

New potato & spring onion salad with homemade mayonnaise

-

Savoy cabbage & apple slaw with jalapeno peppers

-

Burnt corn on the cob with butter & spicy fennel rub

Dessert

Peanut butter & chocolate tart with marinated cherries & crème fraiche

Or

'Bourbon baba'

Bourbon & maple-soaked savarin dough with apricot ice cream

Tea & coffee

£52.00 per head (INC VAT)



Feasts & Sharing Food - Argentinian Assado menu

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Main

sharing food

Butterflied leg of lamb cooked over the parrilla grill with mint & chilli salsa verde

-

Parillada of pork belly, slowly cooked in orange, lemon & rosemary salmuera, charred apple salsa

Vegetarian option

Barbequed Portobello mushrooms stuffed with provolone cheese & herb breadcrumbs, toasted nut salsa

served with

Heirloom tomato & avocado with olive oil & fresh basil

-

Roasted fingerling potatoes & artichokes a la Plancha with rosemary & garlic

-

Baby leaf & herb salad, toasted grains, beetroot, honey & thyme dressing

Dessert

Malbec poached Williams pears with cream & berries

or

Chocolate Torta del Lago with hazelnuts & Dulce de Leche

Tea & coffee

£56.00 per head (INC VAT)



Feasts & Sharing Food - Moroccan Feast

Canapés

'Essaouira fish croquettes'

Pollock croquettes with cumin sea salt & preserved lemon mayonnaise

Chermoula spiced chicken breast with tomato & onion salsa on toasted ciabatta

Roast halloumi marinated with lemon & herbs, cumin spiced aubergine & tomato Zaalouk sauce

'Sizzling souk kebabs'

Barbequed Moroccan spiced lamb skewers with pomegranate yoghurt dip

Main

sharing food

'Marrakesh lamb tangia'

Ras el hanout spiced shoulder of lamb slowly cooked for 7 hours with tomatoes, herbs & dried figs

vegetarian option

'Berber vegetable tagine'

Slow cooked saffron spiced root vegetable tagine with dried apricots, toasted almonds & mint yoghurt

Served with

Warm Moroccan flat breads

-

Giant cous cous salad with dried fruits & fresh herbs

-

Cauliflower, fennel, orange & saffron salad with sultana dressing

Dessert

Orange blossom & honey cheesecake with fresh figs & pomegranate

Or

Pomegranate & rosewater mille-feuille

Fresh mint tea & coffee

£54.00 per head (INC VAT)



Feasts & Sharing Food - Best of British

Canapes

Salt roasted baby beetroot & Ragstone goat's cheese on pine nut shortbread

-

'Welsh rarebit'

made with Local Oxfordshire ale, Keen's cheddar, toasted sourdough & red onion marmalade

-

Gin & tonic cured salmon on buckwheat blinis, dill pickled cucumber, crème fraîche & wood sorrel

-

Cumberland chipolatas with grapeseed mustard & honey glaze

Main

Shared on large olive wood boards

Pit roasted 28-day aged English sirloin of beef
Yorkshire puddings, roast potatoes, horseradish cream, root vegetables, bone marrow gravy & green beans

Vegetarian option

Roasted courgette flower filled with broad bean, garden pea & mint brandade, confit charlotte potatoes & pea puree

Dessert

Organic lemon curd with crunchy meringue, toasted oatmeal crumb & blackberries

Or

Warm Bramley apple pie served with whipped cream or custard

Tea & coffee

£58.00 per head (INC VAT)



Fine Dining - Menu 1

Chef's selection of 4 different canapés

-

Artisan bread rolls & butter

Main

12 hour sous-vide Shorthorn beef cheek
glazed in a red wine & caramelised shallot sauce, ginger carrots, horseradish pomme purée,
brioche & herb crumb

Vegetarian option

Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

Dessert

Organic vanilla Panna Cotta, Alfonso mango purée & black olive shortbread

Tea & coffee

£48.00 per head (INC VAT)



Fine Dining - Menu 2

Chef's selection of 4 different canapés

-

Artisan bread rolls & butter

Starter

Ragstone goat's cheese & caramelised red onion tart with toasted pine nuts & baby leaf salad

Main

Confit Aylesbury duck leg with Boulangère potatoes, seasonal veg & blackberry jus

vegetarian option

Roasted courgette flower filled with broad bean, garden pea & mint brandade, confit charlotte potatoes & pea purée

Pre dessert

Mojito sorbet

Dessert

Tonka bean & mascarpone crème brûlée

Tea & coffee

£54.00 per head (INC VAT)



Fine Dining - Menu 3

Chef's selection of 4 different canapés

-

Artisan bread rolls & butter

Starter

Gin & tonic cured salmon, salt roast baby beetroots, dill pickled cucumber, crème fraîche & wood sorrel

Main

Roasted rack of Cotswold lamb with truffle potato souffles, panache of minted peas, broad beans & spinach, rosemary jus

vegetarian option

Morel & celeriac wellington
salt baked celeriac & sautéed morels in a wild mushroom tarragon sauce wrapped in
homemade puff pastry

Dessert

Organic lemon curd with crunchy meringue, toasted oatmeal crumb & blackberries

Cheese

Selection of British cheeses served with Lains barn chutney, homemade oat biscuits & crackers

Tea & coffee

£60.00 per head (INC VAT)



EVENING FOOD

Pizzas

Freshly baked Neapolitan style Pizzas using English milled flour, cooked in our wood fired oven

Tomato, mozzarella & basil

-

Tomato, cured chorizo & mozzarella

£14.00 per head (INC VAT)

'Swine dining'

'the whole hog'

Local spit roasted hog, freshly carved & served in large floured baps with stuffing, crackling & apple sauce (a minimum of 80 guests is required)

£18.00 per head (INC VAT)

or

'the trailer trash'

Sticky pulled pork sliders with vinegar slaw & pickles served in a warm brioche bap

vegetarian options available on request

£12.00 per head (INC VAT)

Charcuterie station

Selection of artisan breads, aged balsamic & olive oils, crostini, cured Italian meats & cheeses, served with homemade pickles & chutneys

£15.00 per head (INC VAT)

'Sausage fest'

Cheese & bacon dogs

Smoked applewood cheese & bacon sauce, crispy shallots, served in warm brioche buns
with Frenchie's mustard & ketchup

-

Veggie kimchi dogs

Vegetarian dogs with homemade kimchi, served in warm brioche buns with siracha mayo

£12.00 per head (INC VAT)

'Return of the mac'

Served in recyclable, biodegradable paper pots

Truffle mac 'n' cheese

Macaroni in rich truffle cheese sauce with crispy sourdough pangrattato crumb

£12.00 per head (INC VAT)



Vegetarian

Wild mushroom & leek Pithivier

Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon velouté, wrapped in flaky puff pastry

-

Zucchini flower stuffed with aubergine caponata, parmesan & sage polenta, roasted cherry tomato & basil sauce

-

Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

-

Spiced cauliflower steaks with yoghurt & tahini dressing, cauliflower puree, toasted pine nuts & wild rocket

-

Roasted portobello mushroom stuffed with camembert cheese & sour dough pangrattato crumb, crushed new potatoes & marjoram salsa verde

-

Saffron spiced vegetable tagine with Moroccan spiced fruity cous cous, toasted almonds & mint yoghurt