



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)



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)



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)



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)