

Refreshments / Breaks

Organic tea and coffee £3.00
Organic tea, coffee and fresh fruit £4.50
Organic tea, coffee and biscuit selection £4.00
Organic tea, coffee and mini pastries £6.00
Organic tea, coffee and cake £6.00
The View filtered water (750ml) £3.50
Freshly pressed orange, apple or cranberry juice (1 litre) £9.00
Flower pot muffins (v) £3.95
Home-made cake selection (v) £3.95
Freshly-baked brownies (v) (gf) £3.95
Whole fruit bowl (serves 10) (v) £18.00 🌱
Sliced fresh fruit platter (serves 10) (v) £25.00 🌱
Yoghurt and granola station (serves 10) (v) £25.00 🌱
Selection of three nibbles (nuts, crisps, olives or picos) (v) £5.00

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

Soya and chia seed yoghurt, mango compote (gf) (ve) 🌱
Banana and coconut yoghurt
Weetabix smoothie (ve) 🌱
Dried mango, 70% Islands chocolate buttons (ve) (gf) 🌱
Banana chips, almonds and raisins (ve) (gf) 🌱



(v) vegetarian (ve) vegan (gf) gluten free 🌱 healthy option

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Breakfast

BREAKFAST BUNS

£14.00 per person

Smoked maple syrup bacon, Cumberland sausage or portobello mushroom and spinach (v) served in a brioche bun
Organic tea, coffee and freshly pressed orange juice (v)

CONTINENTAL BREAKFAST

£14.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad (v)
Organic tea, coffee and freshly pressed orange juice (v)

DELUXE BREAKFAST

£17.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (v)
Organic tea, coffee and freshly pressed orange juice (v)

HEALTHY START

£18.00 per person

Power shots of strawberry, banana and ginger, raspberry and satsuma (v) 🌿
Carrot and mandarin juice (gf) (v) 🌿
Pineapple kebabs, pomegranate, basil (gf) (v) 🌿
Coconut yoghurt, blackberry compote, London bee honey, toasted coconut (gf) (v) 🌿
Soya bacon, mushroom, spinach and parmesan toastie (gf) (v) 🌿

BREAKFAST STATION

£18.00 per person

Please select four items

- Banana, London bee honey and Weetabix smoothie (v)
- Passion fruit Cornish yoghurt, toasted sunflower seeds (v)
- Muesli, goji berries, mango and pumpkin seeds (ve)
- Smashed avocado, spinach and sun dried tomato (v)
- Pineapple and coconut kebab (ve)

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Sandwich Lunch

Minimum 10 guests

OPTION 1 £15.00

Selection of sandwiches, crisps, fruit, tea, coffee, water


OPTION 2 £19.00

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

OPTION 3 £27.50

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water



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Finger Food

Minimum 10 guests

£4.00 per person, per item

HOT

South Downs Lamb and basil fritter,
sriracha coconut dip (gf)

Thai basil and lemongrass chicken
skewer, peanut dip (gf) 🌱

Spinach mac and cheese, caramelised
onion dip (v)

Beetroot and cauliflower fritters,
shaved coconut (ve) (gf)

Sticky BBQ tempeh, crispy onions,
spring onion basil crumb (ve)

Smoked haddock and mature cheese
beignet, onion seeds, mustard dip

COLD

Smoked chicken and celeriac salad,
honey mustard dressing (gf) 🌱

Smashed avocado, sun-dried
tomatoes, crispy onions (v) 🌱

Vine tomato, yellow tomato, baby
mozzarella, pesto, wild rocket (v) (gf)

Smoked duck and sesame noodle
salad, soy-lime dressing

Hot smoked salmon, crème fraîche,
pumpkin, cucumber (gf) 🌱

Whipped Oxford blue, sesame-seeded
chards, fig jam

DESSERTS

Raspberry and lime cheesecake tart (v)

Selection of éclairs (v)

Mini passion fruit Pavlova,
mint cress (v) (gf) 🌱

Vegan mango and coconut fool,
cardamom syrup (ve) (gf)

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Small Plates Lunch

Our small plates lunch is designed for meetings of up to 25 guests; this lunch is the perfect in between, not too light and not too heavy. Please select two savoury items and one sweet item for all guests

£22 per person

SAVOURY

Smoked Chalk Farm trout, purple potatoes, lemon mayo, watercress (gf)

Spiced prawn cocktail, cherry tomatoes, bagel crumb

Pulled confit duck, orange, chicory salad (gf)

Grilled Provencal vegetables, baby mozzarella, pesto (v)

Pearl barley, curry mayo, quail's egg, poached smoked haddock

London oak-smoked salmon, fennel, cucumber, lemon dressing

Chicken and mature cheese fritter, orzo pasta, tomatoes

Lentils, mango, mint yoghurt, onion bhaji (v)

SWEET

Whipped blue cheese, poached pear, walnuts (gf) (v)


Lemon posset, poached Yorkshire rhubarb (gf)

Raspberry cheesecake, raspberry gel

Islands chocolate, banana mousse, smashed cacao nibs (ve) (gf)

Apple and blackberry compote, crumble, basil



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Fork Buffet

Minimum 20 guests

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Choose one buffet option for your group – £32 per person.

MENU 1 | HUNTER | GRAZING MENU

£5 supplement per person

Beef and horseradish Scotch egg, tarragon mayo
Pork pie, pickled onions, watercress crudités,
roasted garlic mayo (gf) (v)
Barbers cheddar, Oxford blue cheese,
red Leicester (gf) (v)
Sliced cured meats, caper berries, gherkins (gf)
Sourdough bread, oils and flavoured butter (v)
Eton mess, winter berries, mint cream (v) (gf)

MENU 2 | LISTER

ALL ITEMS SERVED COLD

Black pastrami, celeriac, pickles, watercress (gf)
Smoked Chalk Farm trout,
pickled cucumber, coriander (gf) 🌱
Grilled Provencal vegetables, falafel,
beetroot hummus (gf)
Cauliflower couscous, grilled tender stem,
capers (ve) (gf) 🌱
New potato, spring onion salad,
snipped chives (ve) (gf)
Lemon posset, pink peppercorn crumb (v)

MENU 3 | WEBB-JOHNSON

Pulled Hereford beef cottage pie, peas,
thyme mash (gf)
Chalk farm trout fish cakes, creamed spinach,
baby leeks, lemon oil
Cauliflower and mature cheddar cheese bake,
basil brioche crumb, English mustard
Sauté savoy cabbage (gf) (ve)
Virgin slaw, cider vinegar, tarragon,
Cornish sea salt (gf) (ve) 🌱
Malted bloomer, Netherend butter
Apple and blackberry crumble, Wiltshire cream

MENU 4 | DAVIES-COLLEY

Crispy sesame Hereford red beef, soy beans,
Asian greens
Tempura salmon, steamed bok choy, sweet
chilli sauce
Vegetable pad Thai, spring onions
crushed peanuts (v)
Egg fried rice (v)
Steamed greens, black bean sauce,
prawn crackers
Steamed buns
Coconut rice pudding, mango, chilli,
toasted coconut

MENU 5 | VEGAN

Baked aubergine, peppers, courgettes,
basil, polenta, vegan cheese gratin (ve)
Wild mushroom and spinach lasagne, soya
mozzarella, chopped chives (ve)
Cauliflower, onion and sage tart, rocket, aged
rapeseed oil (ve)
New potatoes, purple potatoes, roast red onions,
pumpkin seeds (ve) (gf)
Rocket, poached pear and walnut
salad (ve) (gf) 🌱
Vegan chocolate ganache, raspberries,
toasted coconut (ve)

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Afternoon Tea

QUEEN'S AFTERNOON TEA £22.00 per person

Please select four sandwiches:

Coronation chicken, mango, little gem, vine tomato wrap

Cucumber, mint cream cheese, lemon wholemeal bread (v)

Mature cheddar and onion bridge roll, watercress (v)

Free-range egg, mustard, cress, granary loaf (v)

London oak-smoked salmon, chive cream cheese, mini bagel


Honey roast ham, vine tomato, mini brioche bun

Cornish crab, tarragon mayo, mini bridge roll

Mini Dundee cake, assorted éclairs, carrot and walnut cake, chocolate delice, fruit tart

Scones, clotted cream, Galloway jam, a selection of teas (v)

Add a glass of Champagne for £12.00 per person

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Evening Sharers

Minimum 15 guests

A perfect addition to any evening reception

£12.50 per person

Whipped Oxford blue, figs, seeded crackers (v)


Honey and wholegrain mustard Cumberland Sausages

Olives, picos, nuts (v)

Truffle stuffed Somerset brie, pickles, grapes, crackers (v)

Add a glass of Champagne for £12.00 per person



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Canapés

Minimum 15 guests

6 CANAPÉS – £22.50 per person | 8 CANAPÉS – £27.50 per person | 12 CANAPÉS – £33.00 per person

HOT

Caramelised Cumberland sausage, mini Yorkshire, crispy onions – ‘Toad in the hole’
South Anglian Chicken Kiev, garlic gel, crispy leeks
Cornish crab mac and cheese, tomato gel, fine herbs
Yellowfin tuna and shiitake mushroom spring roll, avocado
Truffle cauliflower, wholegrain mustard, Welsh rarebit tart (v)
Pumpkin and sage croquette, spinach gel, onion seeds

COLD

Lemon pepper shortbread, whipped Bosworth goat's cheese, poached beetroot (v)
Pumpnickel, smashed avocado, mustard celeriac (v) 🌱
Jerusalem artichoke, chive and truffle cream cheese cone (v)
Cornish lobster and orange tart (£2.00 supplement per person) 🌱
Smoked salmon, chive, cream cheese blini
Pressed corn-fed chicken, pickled mushrooms, pretzel crumb

VEGAN

Wild mushroom and vegan cream cheese tart, shaved truffle (ve)
Sweet potato, wholegrain mustard, vegan Parmesan bon bon (ve)
Poached baby tomato, black olive gel, basil cress (ve) 🌱
Onion bhaji, coconut yoghurt, mango
Banana and Islands chocolate mousse cup (ve)

DESSERTS

Chocolate brownie, burnt white chocolate, cherry gel (v) (gf)
Custard tart, poached rhubarb
Coffee macaroon
Early Grey cola cube, peach gel
Lime cheesecake tart



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Bowl Food

Minimum 10 guests

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

4 Bowls – £28.00 per person | 5 Bowls – £31.00 per person | 6 Bowls – £33.00 per person

HOT

Grilled Hereford beef strip-loin, beef fat chips, Marmite butter, watercress
Chicken Katsu curry, leeks, crispy onions
Leek and onion sausages, sweet potato mash, mustard gravy
Parsley breaded plaice fillet, smashed peas, potato foam
Truffle cauliflower cheese, cep crumb, burnt onion ketchup (v)
Chalk farm trout, lemon chive crust, poached samphire 🌿

COLD

Poached beetroot, horseradish gel, fine herbs (v) 🌿
Guinea fowl roulade, crispy artichokes, pickled Grolles
Slow cooked Shetland salmon roulade, chives, cucumber,
Smoked duck Scotch egg, orange truffle ketchup, crispy parsnips
Salt carrot puree, pickled purple carrots, spiced aubergine jam (v) 🌿

VEGAN

Pressed mushroom sandwich, celeriac ketchup, black garlic
Poached lentil, spinach, onion fritter, mint vegan yoghurt
Sweet potato and chickpea curry, aubergine crisp
Apple and cinnamon fool, berry cider syrup

DESSERTS

Apple and blackberry crumble, tonka bean custard (v)
Grilled pineapple, mango mousse,
chilli syrup (v) (gf) 🌿
Liquorice upside down cheesecake, ginger nuts (v)
Chocolate mousse, banana, rum syrup (v) (gf)
Whipped Oxford blue, burnt fig, raisin bread (v)

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Food Stations

Minimum 50 guests

Why not offer a different experience for your events? With our interactive live street-food inspired food stations

Two stations – £40.00 per person | Three stations – £50.00 per person

ROUTE 66

BBQ pulled brisket, slow cooked, smoked and pulled with spices
Spiced Cherry Orchard pork, brined and slow cooked with bourbon and herbs
Mac and cheese sliders, smoked cheddar and garlic (v)
Homemade hash browns, Burford Brown poached eggs, boston beans (v)
Virgin red slaw, cider vinegar and chopped tarragon (ve) 🌱
Caesar salad, sourdough crotons, snipped chives (v)
Mixed leaves, vine tomato and shaved fennel (ve) 🌱

BOMBAY DELIGHT

Chicken, red pepper tikka, coriander and rose water 🌱
Cauliflower, onion and paneer, garam masala and yoghurt (v)
Chalk farm trout, fennel blossom and ginger Balti
Chickpea and onion pakoras, poppadum crumb (v)
Red onion and chilli, tomato salad (ve) 🌱
Mint and turmeric yoghurt (v)
Mango pickle, crispy onions (v)

THE COW SHED

Hereford beef and black pudding slider, smoked cheese and apple ketchup
Hereford beef, chilli, smoked paprika, chipotle mayo and gherkin ketchup
Hereford beef, horseradish and beetroot slider, sweetcorn relish
Chickpea, beetroot and carrot slider, fennel and cucumber ketchup, lime mayo (ve) 🌱
New potato, spring onion and snipped chives salad, mayo and cracked black pepper (v)
Red pepper, onion and white cabbage slaw, cider vinegar, basil (ve) 🌱
Rocket, parmesan and aged balsamic vinegar (v) 🌱



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Private Dining

Minimum 10 guests

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

3 courses plus coffee and petits fours – £57.50 per person.

A choice of one dish from each course is required for the whole party.

STARTERS

Pressed corn-fed chicken terrine, prune gel, crispy skin, brioche crumb
Cornish crab tart, brown crab mayo, pink grapefruit, cucumber, fine herbs
Rum and ginger marinated Shetland salmon, celeriac, samphire, crispy seaweed sponge 🌿
Poached and rolled guineafowl, pickled mushrooms, cauliflower, caramelised apples, green peppercorn
Cauliflower couscous, salt baked cauliflower, crispy artichokes, perry jelly, crispy sage (ve) (gf)
Baked Cornish mackerel, pickled carrots, burnt shallots, beetroot (v) 🌿

MAINS

Braised lamb, potato puree, red cabbage, sweetbread celeriac fondant, roasted juices
Roast Hereford beef fillet, duck fat potato, braised cabbage, wild mushrooms, Madeira sauce (supplement of £5 per person)
Poached and rolled chicken breast, spinach and garlic puree, sweet potato, courgettes, vanilla cream sauce

Baked Cornish cod fillet, beetroot and black olive crust, white bean stew, leeks, beetroot jus (v) 🌿
Steamed plaice fillet, pea puree, polenta fries, sugar snaps, caper butter sauce (v)
Leek and potato gratin, Welsh rarebit, shallot fritters, spinach veloute (v)
Tian Provencal vegetables, smoked aubergine, courgette fritters, yellow pepper coulis (ve) (gf) 🌿

DESSERTS

Passion fruit mousse, mango doughnuts, pink peppercorns, toasted coconut (v)
Custard tart, poached rhubarb, tonka bean and lime gel (v)
Bitter Islands chocolate and banana delice, caramelised banana, rum syrup (v)
Orange jelly, chocolate sponge, kumquat, burnt white chocolate (v)
Lemon burnt Cambridge cream (v)
Selection of British chesses, quince jelly, artisan crackers (v) (supplement of £5 per person)

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