



BOXES

FRIDAY 7 JUNE 2026

CANAPES ON ARRIVAL

CHEFS TABLE

Flavoured focaccia breads
butter and dipping oil

Ploughman's board
English cheddar, smoked gammon loin, scotch egg, pork pies, pickles and apple chutney

Slow cooked lamb shoulder with crumbled feta
black olives, semi dried tomatoes, raita dressing

Poached side of Chalk-stream trout
samphire, horseradish crème fraiche

Mezze platter
Spinach and feta falafel, hummus, plant-based lamb samosa, grilled halloumi
marinated vegetables, pitta breads

Homemade cherry tomato, basil and parmesan tart
local watercress salad



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

MINI BOWLS

Twice cooked sweet and sour pork
stir fried noodles, prawn cracker

Mushroom arancini
mushroom cream sauce, pickled fairy mushrooms

SALADS

Baby gem wedge, plum tomatoes, cucumber, pickled red onions
pomegranate molasses (ve)

Red cabbage slaw, chilli and ginger dressing (ve)

Caramelised beetroot, pear and sweet potato salad
feta and yoghurt dressing

Penne pasta with summer peas and beans
pea shoot pesto, lemon oil

PUDDINGS

Classic British miniature desserts



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.