

CANAPÉS

Rare roast beef with horseradish cream, watercress in a mini Yorkshire pudding Asian crispy duck pancake wraps with cucumber, radish & hoi sin sauce Courgette, red onion & Parmesan risotto bites with saffron mayonnaise dip (v) Proper chips – stacked 'jenga' style & sprinkled with Maldon salt (v) Crostini of goat's cheese with apricot & cherry chutney (v) Dill & lemon cured salmon on blinis with mascarpone Classic salmon & cod fishcakes with tarragon lemon mayonnaise Wild & field mushroom tartlets with Parmesan hollandaise (v) Italian 'BLT' – toasted rosemary focaccia, oven roasted plum tomato, crispy pancetta & rocket Red curry crab cakes with chilli-lime dipping sauce Wild mushroom risotto bites (v) Classic beef burgers with American cheese, pickle & house ketchup – served in mini sesame buns Char-grilled teriyaki chicken skewers Crispy fried courgettes medallions with ricotta (v) Spicy Falafels (v) Feta, tapenade & sun blushed tomato crostini (v) Chestnut mushroom rarebit (v) Buffalo mozzarella, Tomato, basil & balsamic reduction flatbread (v) Rustic Camembert, apple & apricot chutney and grape cracker Toad in the hole, wild boar sausage and apple sauce Something sweet

> Mini portions of our Driver favourite desserts Pecan pie, chocolate brownie or petit four

> > *(V) = Vegetarian



BOWL FOOD

Mini antipasti plates - oven dried plum tomatoes, marinated artichokes, noturella olives, balsamic roasted peppers, bocconcini mozzarella (v)

Classic chicken Caesar salad with parmesan (Vegetarian option available)

Gooseberry & mint glazed lamb – served on crunchy rosemary sautéed potatoes with a burgundy & redcurrant sauce

Wild truffle mushroom & Gorgonzola risotto – with fresh basil leaf & parmesan shavings (v)

Pesto chicken on roasted Mediterranean vegetables & butter beans

Duck comfit with pancetta on crispy roast potatoes with thyme jus

Seared salmon pieces on sautéed courgettes, parmantiere potatoes, cream of capers sauce

Wild boar sausages, served on a 'classic' creamy mash & red wine gravy

Chicken and vegetable laksa on rice noodles

Chorizo, king prawn & petit pois risotto with mascarpone

Venison meatball on whole grain mustard mash, ceps & port glaze

Veal schnitzel, caponata & roasted root vegetables

Peppadew peppers, artichoke & sun blushed tomato tabouleh salad (v)

Bowls are £6.50 per bowl and can be ordered in minimum quantities of 20 per option

Menu pricing options

Canapés 5 items per person £17 Canapés 7 items per person £21 4 Canapés + 2 bowls £25 per person 5 Canapés +1 bowl £23 per person Minimum order is for 20 guests or £300



PLATTERS

Vegetable platter

Courgette & Halloumi skewers, spicy falafels, peppadew peppers stuffed with goat's cheese, houmous, chips (v)

£14.50

Vegan Platter

Vegetable kebabs, Cajun sweet potato wedges, bell peppers, beetroot & mint dip, melba toast

Meat platter

Spare ribs in spicy BBQ sauce, chicken goujons, minted lamb koftas, chili jam, fries £15.50

Meat Platter

Roasted buffalo chicken wings, celery crudités, grilled mini sausages, pulled pork & summer slaw slider £15.50

Fish Platter

White fish goujons, Scampi, King prawns, Cream cheese and dill smoked salmon balls. Served with spiced Marie Rose & citrus vinaigrette

£15.50

Cheese Platter

£6.50

The platters can be split between approx. 2-3 people.

Must be pre-ordered 1 week before

Please note: All the platters will be combined into big trays in order to maximize space.

BAR SNACK OPTIONS

Chicken goujons with chilli jam £4

Bread Basket £3.25

Noturella Olives £3.25

Bowl of French fries £3.25

Chilli crackers, wasabi nuts or mixed party nuts £3.50 each

*(V) = Vegetarian



CHILDREN MENU

£10.00

Chicken goujons

Fish goujons

Pizza slices

Tomato, sweet corn & cucumber salad

Chips

Choice of ice cream

*All food options are fresh and delivered daily, they could be subject to changes depending on their availabilities. Please let us know about your dietary or allergy requirements.

A discretionary 12.5% service charge will be added to your bill.