



Canapés Menu

Homemade canapés menu

- Smoked salmon, cream cheese on cucumber slice or brown toast
- Vegetable spring rolls, sweet chilli dip (v)
- Chicken spring rolls, sweet chilli sauce
- Thai style sesame prawns on fried bread
- Satay chicken with homemade sweet peanuts sauce
- Mini Mediterranean falafel, harissa mayo (v)
- Mini Greek style meatballs served with Tzatziki dip
- Honey glazed and mustard cocktail sausages
- Feta cheese, cherry tomato and olives (v)

Our homemade canapés made by our dedicated Thai chef and we strongly advise our customers to pre order their canapes for large parties to avoid disappointment

(v) Denotes vegetarian option

£2.50 per piece

Allergens & Intolerances

If you are uncertain, please speak to a member of staff.

To start your event off:

- Homemade carrot and coriander soup with fresh light cream (v)
- Deep fried breaded brie cheese with onion chutney (v)
- Goats cheese salad with rocket, pomegranates and balsamic glaze (v)
- Melon and Parma ham with a sweet ginger dressing (can be vegetarian)
- Thai style chicken satay, with a sweet peanuts sauce
- Smoked salmon platter with capers, olive oil and Melba toast

Main Event:

- Medallions of beef fillet served with Dauphinoise potato & peppercorn sauce
- Chargrilled fillet of chicken marinated in lemon & coriander with Thai red risotto
- Confit of duck, creamy mashed potato, cherry and port sauce
- Roast salmon fillet, light creamed spinach and crushed potato
- Spinach, mushroom & smoked cheese parcel, walnut and red onion salad (v)

To end the meal:

- Homemade sticky toffee pudding with butterscottish sauce and Yorkshire dairy vanilla ice cream
- Hot chocolate fondant with vanilla ice cream
- Brandy snap baskets, fresh strawberries and vanilla ice cream
- Selection of cheese and biscuits with fresh grapes
- Selection of seasonal fresh fruit
- Homemade chocolate cake topped with chocolate Ganache served with vanilla ice cream

(v) Denotes vegetarian option

Allergens & Intolerances

If you are uncertain, please speak to a member of staff.

£42.95 per person

To start your event off:

- Homemade carrot and coriander soup with fresh light cream (v)
- Deep fried breaded brie cheese with onion chutney (v)
- Goats cheese salad with rocket, pomegranates and balsamic glaze (v)
- Chicken satay with a sweet peanuts sauce

Main Event:

- Chargrilled fillet of chicken marinated in lemon
And coriander with Thai red risotto
- Cumberland sausage with creamy mashed potato, French onion and red wine sauce
- Roast Salmon fillet, light creamed spinach and crushed potato
- Italian style penne arrabiatta, homemade chef's tomato sauce and parmesan shavings (v)

To end the meal:

- Homemade sticky toffee pudding with butterscottish sauce and Yorkshire dairy vanilla ice cream (v)
- Brandy snap baskets, fresh strawberries and vanilla ice cream (v)
- Selection of cheese and biscuits with fresh grapes (v)
- Selection of seasonal fresh fruit (v)

(v) Denotes vegetarian option

Allergens & Intolerances

If you are uncertain, please speak to a member of staff.

£32.95 per person

Festive Menu

To start your event off:

- Chicken liver pate, red onion chutney and toasted brioche
- Roast parsnip soup, walnut and apple cream (v)
- Goats cheese salad, rocket, pomegranates and balsamic glaze (v)

Main Event:

- Traditional roast turkey, seasonal vegetable & roast potato
- Fillet of salmon, wilted spinach, crushed potato with burre blanc sauce
- Mushroom, spinach, blue cheese in filo pastry, walnut and balsamic

To end the meal

- Festive spicy sticky toffee pudding, cinnamon, butter scotch sauce and vanilla ice cream
- Raspberry cheese cake, strawberry coulis
- Seasonal fresh fruit with vanilla ice cream.

Tea, coffee & mince pies
“Additional charge £2.95 per person”

(v) Denotes vegetarian option

£26.95

Allergens & Intolerances
If you are uncertain, please speak to a member of staff.