

## OCCASIONS



### TASTER MENU

£65.<sup>95</sup> PP

Sourdough, chicken butter  
Goat's curd, beetroot meringue  
Dry aged beef tartar, wasabi, daikon, rice  
Confit salmon, cod roe, seaweed, avocado  
Dry aged Cornish duck, star anise, pomme sarladaise  
Blueberry and tarragon rice pudding  
Chocolate crèmeux, sea buckthorn  
Optional selection of English cheese and homemade biscuits



### THEMED EVENTS

TAILOR YOUR EVENT - TRY A THEMED MENU  
WE CAN ALSO HELP WITH ENTERTAINMENT AND VENUE DRESSING FROM £29.<sup>95</sup>

#### SPANISH TAPAS

##### SAMPLE MENU

Pan rustic and vinagre de jerez  
breads with sherry vinegar dip  
Manzanilla olives and encurtidos  
olives, anchovies and pickles  
Patatas bravas - potatoes and tomato sauce  
Pimientos de padrón - fried Spanish chillies  
Gambas pil pil - prawns in garlic  
Chorizo en vino tinto - chorizo in red wine  
Paella de marisco - seafood paella  
Croquettes serrano - ham and potato croquettes  
Higos and serrano - figs and ham  
Albondigas en salsa - meatballs in tomato sauce  
Calamari frittis - fried calamari  
Crema catalina - spanish burnt custard cream

#### STREET FOOD

##### SAMPLE MENU

Kabuli Chana: (India) roasted spiced chickpeas  
Carne Asada: (Mexico)  
tacos, chilli beef, salad, coriander  
Sardinas Plancha: (Spain) grilled sardines  
Aloo Tikki: (North India) vegan pea and potato cake  
Gua Bao: (Taiwan)  
steamed buns with hoisin pulled chicken  
Pho: (Vietnam) shrimp soup  
Lobster Rollin': (London) lobster and avocado rolls  
Moo Ping: (Thailand)  
marinated pork skewers and sticky rice  
Choripan: (Argentina)  
spiced pork and paprika sausage  
Crêpes Suzette: (France) french style pancake