

BREAKFAST



TEA/COFFEE

(includes staffing, cups & saucers)

RAINFOREST ALLIANCE FILTER COFFEE

SELECTION OF TEAS

SELECTION OF MILK & PERRUCHE

£3.50PP SINGLE

TEA/COFFEE & BISCUITS

(includes staffing, cups & saucers)

RAINFOREST ALLIANCE FILTER COFFEE

SELECTION OF TEAS

SELECTION OF MILK & PERRUCHE

FRESHLY BAKED BISCUITS

£4.50PP SINGLE

UNLIMITED TEA/COFFEE/JUICES

(includes staffing, cups & saucers/glasses)

FILTER COFFEE

SELECTION OF TEAS & MILKS

SELECTION OF JUICE

orange, cloudy apple, pink grapefruit

£10.50PP

BREAKFAST MENUS

(includes staffing)

PASTRIES

a selection of croissants, pain au
chocolat & danish pastries

£5PP

PASTRIES & SLICED SEASONAL FRUIT PLATTER

PASTRIES

a selection of croissants, pain au
chocolat & danish pastries

SLICED SEASONAL FRUIT PLATTER

£8PP

HOT BREAKFAST ROLLS

CUMBERLAND SAUSAGE

CRISP BACON

FIELD MUSHROOM & EMMENTAL CHEESE

served with accompanying
relishes, mustards & sauces

£8PP

EVENT CANAPÉS

ALL £5 EACH
(EXCEPT WHERE NOTED)

COLD *(Choose unto 5)*

CRASTER KIPPER PÂTÉ &
PICKLED CUCUMBER

SALMON TARTARE, CRÈME
FRAÎCHE & HORSERADISH

ROAST BEETROOT &
30 MTH AGED PARMESAN

ISLE OF WIGHT TOMATO &
RED PEPPER JUICE

ENGLISH WAGYU BEEF CARPACCIO
& HOT MUSTARD MAYO

DEVILLED EGG & CRISPY CAPERS

CHEESE GOUGÈRES & EPPING HONEY

NORTH SEA CRAB & TOMATO

CHICKEN LIVER PATE &
PRESERVED CHERRY

RED PRAWN & 'NDUJA

PYR COURGETTE 'OLIVE' TART (VG)

SWEET

LEMON MERINGUE 'PIE'

TREACLE TART & CRÈME FRAÎCHE

OLIVE OIL CHOCOLATE TRUFFLES

HOT *(Choose unto 5)*

GUINNESS RAREBIT POTATO BITE

IBERICO HAM OR CHEDDAR CROQUETTE

MUSHROOM ARANCINI & CEP MAYO

LAMB KOFTA & SUMAC YOGURT

GRILLED SALMON SKEWERS

K-BIRD FRIED CHICKEN & HOT SAUCE

HOTEL MILANO MEATBALL

BEEF SHIN NUGGETS & THOUSAND
ISLAND SAUCE

BY THE BAY MUSHROOM TART (VG)

'BURGER VAN' SLIDERS

Slow Cooked Onion, Cheese,
Ketchup & Mustard *(Supp £3)*

TEMPURA RED PRAWN SLIDERS

Spicy Mayo & Pickled Cabbage *(Supp £3)*

EVENT MENU BUFFET

£30PH

COLD

MOZZARELLA & TOMATO
'CAPRESE' SALAD

NEW POTATO SALAD

GREEN SALAD WITH
DIJON VINAIGRETTE

PASTA SALAD WITH SAN MARZANO
TOMATOES & NOCELLARA OLIVES

CHICKEN LIVER PÂTÉ CROSTINI

HOT

ROAST CHICKEN THIGHS WITH
PRESERVED LEMON & GARLIC

BRAISED BEEF BOURGUIGNON,
SMOKED BACON & BABY ONIONS

SPINACH & RICOTTA LASAGNE

BRAISED LEAFY GREENS

ROAST POTATOES

GRILLED ROOT VEGETABLES

DESSERT

STICKY TOFEE PUDDING

CHOCOLATE MOUSSE WITH
PRESERVED CHERRIES & HAZELNUTS

FRESH FRUIT PLATTER

EVENT MENU SHARING 1

*Served 'Family Style' to be
shared by the whole table.*

£40PH

BREAD & BUTTER (£3 per person)

STARTER

CHICKEN LIVER PÂTÉ & TOASTED
BRIOCHE BREAD & BUTTER
(£3 per person)

SMOKED SALMON WITH CRÈME
FRAÎCHE, CAPERS & LEMON

GRILLED HISPI CABBAGE
WITH ROMESCO

SIDES

ROAST POTATOES

BRAISED GREENS

GREEN SALAD

MAIN

WHOLE ROAST CHICKEN &
SAUCE BÉARNAISE

SLOW COOKED BEEF & ALE PIE

ROASTED SQUASH WITH SPELT
RISOTTO & SPENWOOD

SALT BAKED COD

SWEET

STICKY TOFEE PUDDING & ICE CREAM

EPPING HONEY PANNA COTTA &
STRAWBERRIES

SELECTION OF ARTISAN CHEESES &
QUINCE (Supp £8ph)

EVENT MENU

ALC 1

£50PH

BREAD & BUTTER (*£3 per person*)

STARTER

ISLE OF WIGHT TOMATO
GAZPACHO (V, VG)

CHICKEN LIVER PÂTÉ &
TOASTED BRIOCHE

SMOKED SALMON WITH CRÈME
FRAÎCHE, CAPERS & LEMON

GRILLED HISPI CABBAGE
WITH ROMESCO

DESSERT

STICKY TOFEE PUDDING & ICE CREAM

EPPING HONEY PANNA COTTA &
STRAWBERRIES

SELECTION OF ARTISAN CHEESES &
QUINCE (*Supp £8ph*)

MAIN

ROAST CHICKEN WITH POTATO GRATIN,
CAVOLO NERO & SAUCE BÉARNAISE

SLOW COOKED BEEF & ALE PIE,
BRAISED GREENS & GRAVY

ROASTED SQUASH WITH SPELT
RISOTTO & SPENWOOD

SALT BAKED COD WITH SHETLAND
MUSSELS & LEEKS