

EVENING FOOD MENU

We offer a range of Evening Food Options to suit guest numbers, budget and style. All of our evening food styles are fairly informal, but for example, our bacon butties and hot paninis are served in paper bags in baskets with napkins that guests can help themselves to, whereas the evening buffet is served with plates and cutlery and is more likely to require people to sit while they eat. It is very difficult to guesstimate how much evening food to order but as a general rule of thumb we recommend the following: If you have extra evening guests, we recommend the evening buffet as the most suitable option as it is much more substantial and we suggest you cater for ½ of your all day guests and full portions for additional evening guests. If you don't have any extras in the evening then we suggest one of the lighter options below.

Evening Finger Buffet Menu

We offer a fixed Evening Buffet Menu which we have found works well, but of course we can also provide buffets to meet your wishes where possible. The buffet is priced per guest. Based on our extensive experience we recommend half portions for each day guest and full portions for each evening guest as a good average quota.

The evening buffet comprises of:

French Bread, Butter, Three Cheeseboard (Stilton, Brie & Keens Mature Cheddar), Crackers, Homemade Chutney, Grapes, Celery, Hummous & Crudités.

Plus a choice of any seven savoury items from the following:

- Warm Mini Tartlets – Smoked Haddock, Chicken Fricassee, Mediterranean Vegetables, (1 filling = 1 item)
- Smoked Salmon Blinis topped with Agruvar and garnished with Chives
- Lebanese Lamb Filo Parcels with a Raita dip
- South Farm Chipolatas wrapped in Bacon
- Chicken Satay & Satay Sauce
- Mini Toad in the Hole
- Spanakopita (Feta Cheese and Chard in Filo parcels)
- Bantam Egg Muffins (available Feb – Nov)
- Crispy Duck croustades with Hoi Sin sauce
- Mini Venison Burgers
- Haddock Fishcakes with Tartar Sauce
- BBQ Pork Kebabs
- Sweetcorn Fritters
- Cajun Chicken Drumsticks with a Curried Red Pepper Hummous
- Green Thai Chicken Balls
- Any of the items in the [Thai Canapé Selection](#)

*Includes Chocolate Brownies (or strawberries and cream if preferred **June-Aug only**).*

We also recommend serving your Wedding Cake now rather than after dinner which will be cut up for you and served on trays.

Antipasti

Our Antipasti option for Evening Food consists of 11 items + 2 bread choices and is priced at £12 per person. Extra items can be added on at £1 per item/per person. The Antipasti is served on large slates on a Buffet Table.

Please choose 3 of the following:

Milano Salami
Chorizo
Napoli Salami
Prosciutto
Finocchiona Salami (with fennel)
Soppressata Salami (spicy chilli)

Please choose 2 of the following:

Marcana Almonds
Kalamata Olives
Coriander Olives
Agli Olivia Olives – stuffed with garlic
Sun Blushed Tomatoes
Salted Cashews
Green Walnuts

Please choose 2 of the following:

Grilled Flat Bread
Garlic Flat Bread
Bruschetta – Tomato
Bruschetta – Garlic
Sun Blushed Tomato Bread in pots

Please choose 1 of the following:

Deep fried Sprats with Chilli & Lemon
Salt & Pepper Squid
Pickled Anchovies

Please choose 2 of the following:

Courgette Fritti
Courgette Flowers *
Marinated Artichokes
Balsamic Onions
Stuffed Rodeo Peppers with Olives & Rocket *
Stuffed Rodeo Peppers with Olives & Anchovy *
Stuffed peppers with Cheese
Roasted Red & Yellow Peppers with Capers
* **seasonal items– May to October**

Please choose 1 of the following:

Cannellini Bean Puree with Parsley & Garlic
Cannellini Bean Puree with Paprika
Red Onion Jam

Please choose 2 of the following:

Manchego
Queso de Romero
Mozzarella
Pecorino
Gorgonzola Picante

Lamb Roast

Our fabulous lamb roast will exceed all expectations, we use locally sourced Lambs which ensures the highest quality tender meat. We spit roast a whole lamb and the Chef carves in front of the guests as we serve for the ultimate spectacle. The delicious meat is served with your choice of sauces and pickled cabbage in fresh pitta breads. We would recommend catering for one lamb roll per guest.

Accompaniments include:

- Mint Sauce, Raita & Chilli Sauce
- Pickled Cabbage
- Chef's Salad
- Pitta Breads

NB. Please note there is a minimum order of 80 portions for this option. However, we are also able to provide lamb roast pittas where the chef cooks joints of lamb rather than spit roasting a whole one. If your total evening guest number does not exceed 80, then this is the format we would use.

Hog Rolls

We serve a hog roast like no other using our outstanding rare breed, free range grass fed pigs. The flavour is fantastic and the texture will melt in your mouth. We slowly roast joints of pork, basting throughout to achieve the very best golden crackling! The Chef carves in front of the guests as we serve and guests can choose their favourite sauces/salad fillings. We would recommend catering for one hog roll per guest.

Accompaniments include:

- Apple Sauce and Plum Sauce (crackling included)
- Coleslaw
- Chef's Salad

NB. There is a minimum of 100 portions for this option, if you would still like the Hog Roast Rolls, but your numbers are under the 100 mark, then we can roast Hog Joints and provide the same as above, except it will not be carved in front of your guests (this is still charged at the same price)

Beef Rolls

We roast a joint of aged, premium quality beef and the Chef carves in front of the guests as we serve. We would recommend catering for one beef roll per guest.

Accompaniments include:

- Horseradish and Mustard
- Coleslaw
- Chef's Salad

Bacon Butties & Hot Paninis

We use the best quality smoked back bacon and the freshest soft white rolls for our ever popular bacon butties. We offer a delicious range of fillings for our Paninis; choose one meat and one vegetarian or mix and match as you wish! We would recommend catering for one Butty or Panini per guest.

Paninis:

- Tomato, Mozzarella & Basil (V)
- Tuna Melt (Tuna Mayo & Cheese)
- Chicken, Red Peppers, Red Onions and a Green Basil Pesto
- Hummous, grilled Aubergine & Roasted Peppers (V)
- South Farm Sausage & Onion
- Brie, Bacon & Cranberry

Cheeseboard

We would recommend catering for one portion of cheese per person.

The Cheeseboard comprises of:

- Selection of 3 cheeses (Stilton, Brie & Keens Mature Cheddar)
- Crusty bread
- Crackers
- Butter
- Homemade Chutney
- Grapes & Celery