



Classic Event Menu

2 courses £35 | 3 courses £50 | 15 guests minimum

To start

Crispy pig's cheek croquette
apple

Beetroot cured trout
gin & tonic

Torched mackerel
horseradish, panna cotta

Smoked poacher & caramelised onion tart
pickled walnut

Cauliflower risotto
rosemary, Parmesan

Tea smoked duck
artichoke, Earl Grey

To follow

Porchetta
fennel, lemon & polenta

Poached salmon
warm potato salad

Barbecued cauliflower
drunken raisins, pickle

Breast of chicken
mushrooms, tarragon, cocotte potato

Brioche herb crusted cod
panaché of vegetables, emulsion

Vegetable tagine
harissa couscous, babaganoush, tzatziki

To finish

Lemon tart
raspberry sorbet

Chocolate crèmeux
cherry, cocoa nib

Eton mess pavlova

White chocolate
mango & passion fruit delice, mango sorbet

Vanilla panna cotta
liquorice poached strawberries

Warm almond & raspberry tart
clotted cream

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your event and split evenly amongst the team



Signature Event Menu

2 courses £45 | 3 courses £60 | 15 guests minimum

To start

Seared scallop
pancetta, beer, malt vinegar

Shell on prawns
sumac, coriander, lemon

Confit of duck terrine
kumquat preserve, brioche

Beetroot tart
black garlic, goat's curd

Venison carpaccio
rocket, Parmesan

Smoked aubergine
tabbouleh, tahini

To follow

Beef Wellington
dauphinoise, Madeira

Shepherd's pie
rump of lamb, broccoli

Salmon en croute
lime, spinach, courgetti salad

Fillet of bass
green mango, papaya & Thai dressing, toasted peanuts

Salt baked celeriac pithivier
caramelised celeriac, burnt onion

Koji & miso glazed vegetable tarte fine
crispy greens, seaweed crumb

To finish

Chocolate tart
coffee anglaise

Salted caramel tart
toasted barley

Carrot cake
Pedro Ximénez, walnut

Mango & passionfruit panna cotta

Warm brioche doughnuts
miso caramel banana

Iced lemon souffle
pistachio

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Feast Menu

£50 per guest | 20 guests minimum

Sharing for the table

To start

East Anglian mezze

Coppa, bresaola, salami, prawns, grilled artichokes, bocconcini, sun-blushed tomatoes, marinated vegetables, Cambridge Blue, feta & smoked Poacher, fresh focaccia

To follow

Grilled lamb chops

Shepherd's pie, fresh greens, salad, roasted new potatoes with mint & crème fraîche, slow-baked carrots

Or

Fish pie

filled with smoked haddock, salmon, cod, prawns, lobster, topped with smoked garlic mash, greens, salad, hot buttered chive new potatoes, fresh peas with caramelised onion & thick-cut pancetta lardons

To finish

Lemon & raspberry pavlova

fresh pouring cream, raspberry sorbet

Or

Pistachio Basque cheesecake

warm chocolate sauce, butter caramel ice cream

** Vegan shepherd's pie is available if required

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Canapés

£5 per canapé | 6 for £25

Whipped chicken liver parfait
cherry

Cheese gougère

Arancini
pea & mint

Onion tartlet
goat's cheese & caramelised onion

Fish & chips
pea purée

Falafel
coriander & sesame

Choux
smoked salmon & chive

Blini
crème fraîche, caviar

Soy & maple compressed watermelon
feta

Chorizo
hot honey & sherry vinegar

Tartlet
beetroot & goat's curd

Croquette
warm ham hock & quail egg

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Pizza Menu
£28 per guest

Up to 20 guests - choice of 3 pizzas

Up to 40 guests - choice of 5 pizzas

41+ guests - any combination

Margherita

mozzarella, torn basil, rich tomato sauce

Salumi

salami, fennel seed, crushed chilli, torn buffalo mozzarella

Carciofo

artichoke hearts, mushrooms, stracciatella, truffle oil, rocket

Pollo

shredded thyme-roasted chicken, Cambridge Blue cheese, stracciatella, toasted pine nuts, fresh pesto

Affumicato

cool dill crème fraîche on a hot base, smoked salmon, crab, rocket, fresh lemon, crumbled feta, cold smoked olive oil

Caponata

aubergine & olive caponata, crumbled feta, smoked olive oil & rocket

Ponte Vecchio

Cambridge Blue cheese, ham hock, caramelised pineapple, duck egg

Salads

Panzanella | Caesar | Mixed leaf

**Based on 1 pizza per guest, you can choose quantities if you prefer

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Grazing buffet

£25 per guest

Pulled pork slider
Fried chicken, coriander & chipotle aioli
Smoked salmon & caviar tartlet
Cod goujons, tartare sauce
Cauliflower pakora, mint yoghurt
Caponata stuffed courgetti, feta
Lemon meringue tarts
Add fries £3 per guest



Late night additions

£5 each

Available until 11pm

Bacon bap
ketchup or brown sauce
Sausage bap (vegan sausages available)
ketchup or brown sauce
Freshly baked sausage rolls

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