



## **Bespoke sit-down dinner**

8 - 40 people

What would you and your guests enjoy?

Over the last 15 years we have catered for hundreds of bespoke parties, and we are keen to use our experience to make your evening special!

In terms of menu choices, the world is your oyster! We always work according to seasonal availability to ensure best quality and price. The following are merely examples - many other bespoke options are available.

### **Homely**

Crispy tiger prawn cocktail  
Virgin Mary jelly, fresh tomatoes, cucumber and Russian dressing

Chicken and Tarragon pie  
Cavolo nero and crispy potatoes

Garden apple vanilla crumble  
Salted toffee ice cream

### **Light and summery**

Spring pea velouté  
With Iberico ham and mint oil

Butter roasted hake  
Sauce vierge, crispy lemon/garlic parmentiere potatoes and rocket salad

Lemon and raspberry cranachan

### **Asian flavours**

Sashimi grade yellow fin tuna tartare  
With coriander, chili and lime. Spicy prawn crackers, pickled ginger and wasabi cream

Szechuan style crispy duck noodle broth  
Medium vegetable stir fry with noodles. Topped with creamy carver crispy duck,  
teriyaki and sesame

Cardamomme scented pannacotta  
Spiced orange jelly jaffa-cake

### **Winter warmer**

Pan fried scallops  
Cauliflower cream and homemade black pudding beignet

The Horse Lancashire hotpot  
Re-working of a Lancashire classic: Crispy Dartmoor lamb breast, boulangere potatoes, sticky red cabbage and  
carrot/cumin puree

Date and toffee pudding  
Homemade ice cream

### **Vegan**

Superfood salad  
Char-grilled broccoli, pea shoots, bean sprouts, courgettes,  
carrots, cranberries and homemade falafel. With dukkah, toasted seeds and lemon dressing

Red lentil daal  
Onion beignet, spiced vegan yoghurt, crispy onions, rice, fresh mango chutney,  
chili flatbread and green bean/coriander salad

Seasonal homemade sorbets  
On crispy olive oil orange torta

### **What is your theme?**

**Give us a call and we are happy to discuss your unique event**