

Sharing platters

Starter boards

Charcuterie, vegetable antipasti, olives, ciabatta, balsamic oil

*

Baked camembert, pickles, cold meats, caramelised onion jam, baby leaf salad, crusty bread

*

Homemade sausage rolls, quiches, scotch eggs, piccalilli, onion jam

*

Smoked salmon, smoked mackerel pâté, king prawns, marie rose sauce, crispy green salad

*

Meze – Falafel, smokey babaganoush, sesame halloumi, chickpea dip, crudités, olives, pita

Main sharing boards

Rare roasted beef, mustard glazed ham, coronation chicken, coleslaw, pickles

*

British ploughmans – Cornish brie, Devon Blue, Somerset mature cheddar, mustard glazed ham, caramelized onion & goats cheese quiche, pickled onions, quince paste, apple & beetroot coleslaw

*

Whole poached salmon, smoked salmon, cucumber & asparagus

*

Hot main course sharing boards

Rare roasted sirloin of beef, beetroot, rocket & horseradish cream

*

Rosemary and garlic roasted lamb, served pink, salsa verde

*

Mexican fiesta – whole racks of pork ribs, chipotle coleslaw

Restaurant at Home Menu

Either cooked by our chefs, or dropped off as a dinner kit with simple instructions.

Starters

Crab Bisque & Crab Toast

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Scallop & Crab Gratin, Fennel salad

*

Hazelnut Crusted Goats Cheese, Apple & Celeriac Salad

*

Buffalo Mozzarella, Pea, Broad Bean, Asparagus & Mint Salad

*

Caramelised Apple, Crispy Bacon & Black Pudding Salad

*

Scallops, Charred Sweetcorn, Sweetcorn Purée, Chilli Jam

*

Spiced Potted Brown Shrimp, Coriander & Cucumber, Rye Toast

*

Seared Beef Fillet, Beetroot Mousse, Horseradish Cream, Parmesan Crisp

*

Mozzarella Arancini, Roast Tomato Sauce, Sun Blushed Tomatoes, Black Olive Crumb

*

Free Range Chicken & Crispy Pancetta Caesar Salad

*

Marinated Burrata with IoW Heritage Tomatoes, Gremolata, Basil, Shallot Vinaigrette

*

Asparagus, N'duja Hollandaise, Hot Smoked Salmon, Radish

Main courses

Beef Wellington, Truffled Potato Gratin, Green Beans, Beef Jus

*

Herb Crusted Rack of Lamb, Potato Gratin, Green Beans, Mint Hollandaise

*

Chicken Breast, Wild Mushrooms, Leeks, Cream Sauce

*

Fillet of Beef, Blue Cheese Bonbons, Celeriac Purée, Spinach, Beef Jus

*

Twice Cooked Pork Belly, Mustard Mash, Black Pudding Fritter, Apple Sauce, Roast Carrots, Cider Jus

*

Za'atar Crusted Lamb, Roasted Beetroot Salad, Goats Cheese Yoghurt Sauce

*

Confit Duck Leg, Potato Rosti, Braised Red Cabbage & Beetroot, Cider Jus

*

Pan Fried Fillet of Cod, Chorizo, Butter Beans, Confit Tomato, Spinach, Beurre Blanc

*

Roast Fillet of Cod, Lentil & Pancetta Stew

*

Pan Fried Wild Salmon, Spiced Shellfish Butter, Crushed New Potatoes

*

Roast Bass with Brown Shrimp, Asparagus and a Beurre Blanc

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Desserts

Pistachio and Almond Tart, Orange Ice Cream

*

Orange and Raspberry Polenta Cake, Crème Fraiche

*

Roasted Plum and Amaretto Eton Mess

*

Treacle Tart with Orange Segments and Crème Fraiche

*

Lemon Posset with Earl Grey & Lemon Shortbread

*

Raspberry & White Chocolate Cheesecake

*

Sticky Ginger Pudding with Ginger Crumb, Clotted Cream and Toffee Sauce

*

Hot Chocolate Fondant with Clotted Cream & Salted Caramel Sauce

*

Rich Chocolate Torte with Raspberries, Raspberry Purée & Clotted Cream

*

Black Forest Brownie - with Black Cherries, Vanilla Cream

*

Vegan Mango and Coconut Slice, Mango Purée, Fresh Raspberries

*

Jammie Dodger and White Chocolate Blondie, Raspberry Purée and Vanilla Cream

*

Almond Bakewell Tart, Cherry Compôte, Clotted Cream

Party & Event Catering Menu

Canapés

Blue cheese, Fig, Balsamic pearls, Cheddar Biscuit

Crab, Avocado, Toasted Coconut, Filo Cup

Chicken Liver Paté, Raisin Purée, Fennel, Toast

Roast Beef, Beetroot, Horseradish, Yorkshire pudding

Quails egg, Onion Jam, Nigella Seeds, Cheddar Biscuit

Brown Shrimp, Lemon and Chive Yoghurt, Toasted Sourdough

Truffled Pumpkin, Ricotta, Walnut, Croustade

Goats Cheese, Onion Jam, Cheddar Biscuit

Mini Lamb koftas, Mint Yoghurt

Smoked Mackerel, Beetroot, Horseradish, Blini

Mini Pork & Black Pudding Sausage Rolls, Apple Sauce

Brie, Cranberry Sauce, Pomegranate Seeds, Mini Yorkshire pudding

Coronation Chicken, Apricot, Coriander, Toasted Almonds, Mini Naan

Duck Pancakes with Hoi Sin Sauce

Chicken Satays with Peanut Dip

Blue Cheese, Walnut and Pear Toast

Black Olive Tapenade, Goats Cheese, Pine Nut & Basil Crostini

Mozzarella, Cherry Tomato & Avocado Skewers

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Bowl Food

Thai Red Chicken or Beef Curry with Thai Herbs

*

Slow Braised Beef Shin Chilli, Guacamole & Nachos

*

Chicken Satay Curry & Peanut Sauce

*

Coconut Piri Piri Chicken Curry & Rice

*

Chorizo & Chickpea Stew

*

Korean Beef Bulgogi, Sesame, Green Beans

*

Cornish Brown Crab Mac 'n' Cheese with Fennel Crumb

*

Chorizo Mac 'n' Cheese with Chorizo Crumb

*

Chilli Salted Crispy Calamari with Spring Onions, Coriander & Lime

*

Roasted Sweet Potato & Butternut Squash, Green Beans, Pecans, Maple Dressing

*

Sweet Potato & Beetroot Falafel, Chunky Moroccan Chickpea Dip

*

Fish 'n' Chips - Sole Goujons, Match Fries, Crushed Minted Peas

*

Crispy Fried Shrimp, Avocado & Tomato, Sweet Chilli Sauce

*

Chickpea, Paneer, Spinach & Preserved Lemon Curry

Salads

Aubergine, Feta, Mint & Pomegranate

*

Butternut Squash, Sweet Potato, Green Bean, Pecan & Maple Reductions

*

Wild Rice, Quinoa, Dried Cherries & Pistachios

*

Coronation Chicken, Baby Gem, Coconut & Almond Flakes

*

Chargrilled Broccoli, Chilli, Garlic & Almond

*

Crunchy Thai Salad, Creamy Peanut Dressing

*

New Potato & Radish Salad, Mustard Mayonnaise, Mixed Herbs

*

French beans and Mangetout with Hazelnuts & Orange

*

Artichoke Salad with Preserved Lemon Mayonnaise

*

Couscous with Grilled Baby Tomatoes and Mixed Herbs

*

Beetroot, Avocado & Mint Salad with a Sherry Reduction

*

Pomegranate, Aubergine, Harissa & Sun Dried Tomatoes

*

Carrot, Tahini, Toasted Hazelnut Salad with Red Onions & Mint