

Menus

A feast for the senses

Tried & tested favourites with options to elevate your celebratory feast.
Ask your planner for details of our menu enhancements

APPETISERS

Bread, Butter, Oils, Balsamic, Olives OR Pitta Bread, Hummus, Chilli Salsa

PLATTERS

(choice of four)

Three Cheese Croquettes | Thai Style Fishcakes | Sticky BBQ Rib Fingers
Mushroom & Pecorino Arancini | Buffalo Chicken Wings | Salt 'N' Chilli Chicken
Hoisin Duck Rolls | Caprese Salad | Feta And Watermelon Salad

MAIN COURSE

(choice of two)

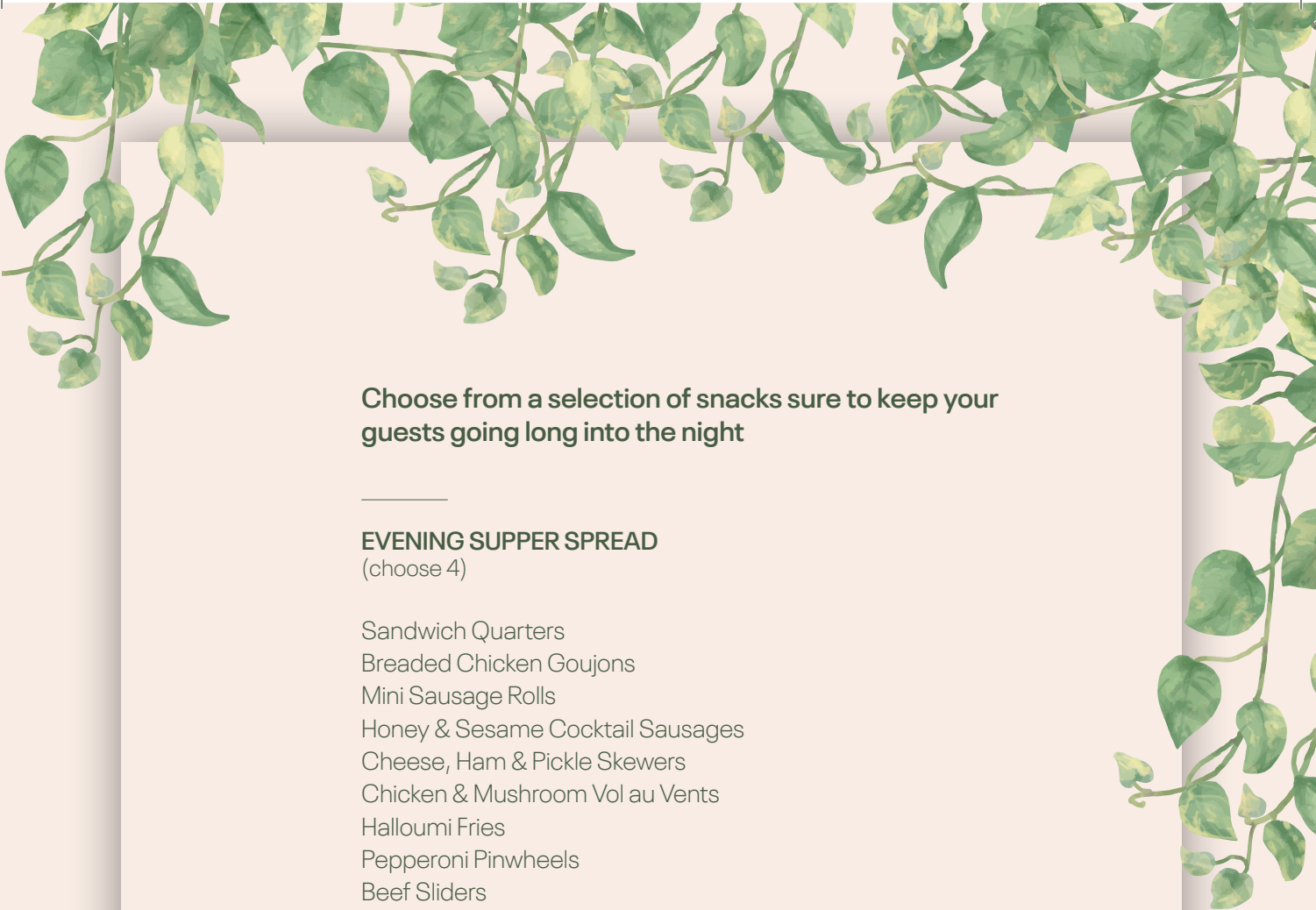
Roast Sirloin of Beef | Roast Pork Loin | Honey Roast Gammon | Roast Turkey Breast
Chef's Selection Of Seasonal Vegetables And Potatoes

DESSERTS

(choose 2 large desserts or a trio of mini desserts)

Cheesecake of The Day | Chocolate Torte | Banoffee Pie | Lemon Tart
| Pavlova | Apple Pie | Profiteroles

(SAMPLE MENU)



Choose from a selection of snacks sure to keep your guests going long into the night

EVENING SUPPER SPREAD

(choose 4)

Sandwich Quarters
Breaded Chicken Goujons
Mini Sausage Rolls
Honey & Sesame Cocktail Sausages
Cheese, Ham & Pickle Skewers
Chicken & Mushroom Vol au Vents
Halloumi Fries
Pepperoni Pinwheels
Beef Sliders
Vegetable Samosas

Our Chefs are happy to create bespoke menus tailored to your individual tastes and requirements. Children's menu available upon request. Please speak to your planner.

Menus

Vegan & Vegetarian

Our chefs have carefully developed menus suitable for anyone with dietary requirements. Our chefs can cater for a range of dietary needs. Please speak with your planner.

PLATTERS

(choice of four)

Three Cheese Croquettes | Salt 'N' Chilli Tofu (VE) | Mushroom And Pecorino Arancini | Buffalo Cauliflower Wings (VE) | Aubergine Fritters (VE) | Spiced Hummus, Toasted Pine Nuts (VE) | Mushroom Pate, Toasted Sourdough (VE)

ÉNTREES

(choice of two)

Traditional Nut Roast, Vegan Gravy (VE) | Pasta Puttanesca, Roast Peppers, Olives, Spinach (VE) | Spiced Coconut Curry, Wok Fried Vegetables, Basmati Rice (VE) | Butternut Squash Risotto, Toasted Pumpkin Seeds (VE)

DESSERTS

(choose one)

Coconut Milk Pannacotta, Berry Compote (VE) | Warm Chocolate Brownie, Raspberry Sorbet (VE) | Warm Apple Crumble, Vegan Ice Cream (VE) | Selection Of Sorbet (VE)

(SAMPLE MENU)



Little Loves

AT THE LOFT

A Feast for the Little Loves

STARTER

Cheesy Garlic Bread

Mini Melon

MAINS

½ Portion of Pantry Main Course

Cowboy Supper

Chicken Goujons & Fries

Fish & Chips

Mac 'n' Cheese

DESSERT

Ice Cream

(Vanilla, Strawberry, Chocolate)

Pre-order required

Please inform us of any allergies or dietary requirements and these will be catered for