

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## Event Food

### Canapé Option

#### COLD

Smoked Salmon and Dill Cream Cheese on Sourdough  
Carpaccio of Beef Horseradish on Toast  
Brie and Onion Jam on Herb Focaccia

#### HOT

Mini Onion Bhajis, Mint Sauce  
Chicken and Chorizo Brochettes  
Vegetable Spring Rolls

**£18 for 6 bites per person**

Glass of prosecco on arrival - add £8.5

### Barbeque Buffet

Tandoori BBQ Chicken with Cucumber and Toasted Cumin Yogurt Raita  
Beef, Red Onion and Mushroom Skewers with Sticky BBQ Glaze  
Grilled Halloumi and Red Pepper Skewers with Moroccan Olives  
Baby Potato Salad with Italian Parsley and Roasted Lemon  
House Coleslaw  
Freshly Baked Tuscan Rolls  
70% Dark Chocolate Parfait

**£34.50 per person**

Glass of prosecco on arrival - add £8.5

\*We are always looking to improve our offering. Please do let us know if you require a bespoke experience.

**Why not try our homemade Afternoon Tea served daily from 2-5pm Monday to Friday and 2.30pm-4.30pm weekends.**

### Fork Buffet

Please select one option from the Meat, Fish, Vegetarian and Puddings sections below.

#### MEAT

Sauté Chicken, Button Mushrooms and Tarragon Sauce  
Lahore Chicken Curry, Cumin Rice and Flat Breads  
Veal Escalopes with Wild Mushrooms  
Slow Roasted Pork Belly, Pan Fried Chorizo and Butter Bean Cassoulet

#### FISH

Roast Salmon Steaks with Capers and Lemon Butter  
Seared Swordfish with Leeks and Chorizo  
Chargrilled Tuna with Hazelnuts

#### VEGETARIAN

Roasted Pepper and Aubergine Chilli with Preserved Lemons  
Red Thai Vegetable Curry

All served with hot buttered potatoes, Steamed green panache of vegetables  
Rice and green salad, selection of breads

### Pudding table

70% Dark Chocolate Parfait  
Vanilla Cheesecake  
Crème Brûlée  
Tiramisu

**£48 per person**

Glass of prosecco on arrival - add £8.5

### Sparkling Sweet Indulgence

Rose & Milk Chocolate Macarons  
Lemon Meringue Pies  
Fruit Tartlets  
Opera Shots

Mini Scones, Jam and Clotted Cream

**£25 per person**

Glass of prosecco on arrival - £8.5

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## Set Menu

### To Start

Lamb Samosa, Auntie's Yoghurt & Mint Raita  
Chicken Liver & Brandy Pâté, Tuscan Toast  
Burrata Mozzarella, Basil Bruschetta, Black Pepper  
River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

### Main Course

10oz Ribeye Steak  
Roasted Tomato, Chips with Parmesan, Truffle Aioli  
For ease of service all our steaks are cooked to medium

Half Roasted Lemon and Herb Chicken  
Roasted Tomato, Chips with Parmesan, Truffle Aioli

Woodstone Roasted Salmon  
Fire Roasted Peppers, Giant Couscous

Ricotta Cheese & Spinach Cannelloni  
Side Salad

### Pudding

Vanilla Cheesecake  
Berry Coulis

Crème Brûlée

Sicilian Lemon Tart  
Crème Fraîche

70% Dark Chocolate Mousse

2 Courses...38.5

3 Courses...44.5

Glass of Prosecco on arrival...8.5

#### As our food is freshly prepared.

For parties under 40 individuals please select any item from each section for your starters, mains and desserts for your guests to choose from.

Parties over 40 individuals please select 2 items from each section for your starters, mains and desserts for your guests to choose from.

Vegetarian and other dietary requirements catered for in addition

A Discretionary service charge of 10% will be applied to the final bill