

GRAZING MENU 2025

€40pp BYOB, CORKAGE INCLUDED

STARTERS (CHOOSE ONE FOR THE TABLE)

SEAFOOD PLATTER

HOT SMOKED TROUT PATE, SMOKED SALMON, RED ONION & DILL PRAWNS, CALAMARI TEMPURA, CAPERBERRIES, LEMON, TIGER PRAWNS, BLINIS, AND HIGHLAND CRACKERS

VEGGIE ANTIPASTI

ROAST GARLIC AND BASIL HUMMUS, SUN BLUSHED TOMATOES, MARINATED MEDITERRANEAN VEGETABLES, SWEET POTATO & KIDNEY BEAN SAUSAGE ROLLS, MARINATED OLIVES, CHESTNUT MUSHROOM PATE, BRUSCHETTA CROSTINI'S, PITTA BREAD AND FRESH FRUITS

CHARCUTERIE

SLICED CHORIZO, PASTRAMI, PROSCIUTTO, ARRAN SMOKED CHEDDAR CHEESE, BLUE MURDER, MORANGIE BRIE, DILL PICKLES, RED ONION CHUTNEY, BREADSTICKS, SLICED BAGUETTE, FRESH BERRIES, AND GRAPES

ALL STARTER BOARDS ACCOMPANIED WITH IN HOUSE BAKED GARLIC AND ROSEMARY FOCACCIA WITH BALSAMIC AND OLIVE OIL

MAINS (CHOOSE TWO OPTIONS FOR THE TABLE)

SPANISH CHICKEN TRAYBAKE

SMOKED CHICKEN THIGHS, VINE TOMATO, MARINATED OLIVES, ROSEMARY POTATOES, CHORIZO, BELL PEPPERS

ROAST BUTTERNUT SQUASH AND COCONUT CURRY

CURRIED CHICKPEAS, ROAST BUTTERNUT SQUASH, COCONUT CURRY

PULLED PORK LASAGNE

SLOW COOKED COLLAR PORK, POMODORO AND 3 CHEESE SAUCE BETWEEN LAYERS OF PASTA TOPPED WITH GRUYERE

ROAST VEGETABLE LASAGNE

ROAST MARINATED VEGETABLES WITH POMODORO SAUCE, BÉCHAMEL, BETWEEN LAYERS OF PASTA

SHEPHERD'S PIE

BRAISED LAMB, RED WINE GRAVY AND OAK SMOKED CHEDDAR MASHED POTATOES

CLASSIC RATATOUILLE

ROAST AUBERGINE, COURGETTE, BELL PEPPERS, TOMATO, THYME, AND ROSEMARY

SIDES (CHOOSE THREE OPTIONS FOR THE TABLE)

DAUPHINOISE POTATOES

ROSEMARY AND GARLIC NEW POTATOES

CRISPY SKIN ON FRIES

BASMATI RICE AND HERB PILAF

GARLIC NAAN BREAD

MAPLE ROAST CARROTS AND PARSNIPS

BRAISED RED CABBAGE

LEMON AND CHILLI GREEN BEANS

GARLIC CIABATTA

DESSERTS (CHOOSE ONE OPTION FOR THE TABLE)

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, ARRAN VANILLA ICE CREAM

CHERRY AND ALMOND BROWNIE

ARRAN VANILLA POD ICE CREAM

SPICED APPLE CRUMBLE

CALVADOS CRÈME ANGLAISE

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

PISTACHIO CRUMB, ARRAN VANILLA POD ICE CREAM

COST £40 PER PERSON (INCLUDING CORKAGE) + 10% STAFF GRATUITY

MINIMUM 18 GUESTS, MAXIMUM 28 GUESTS

FINAL NUMBERS AND MENU CHOICES, INCLUDING DIETARY REQUIREMENTS TO BE SUBMITTED 2 WEEKS BEFORE EVENT.

THE ORGANISER HAS ACCESS FROM 17:30, SUGGESTED TIMINGS ARE 6PM ARRIVAL, WITH FOOD SERVICE BEGINNING AT 18:30 BUT WE CAN BE FLEXIBLE WITH THESE TIMINGS.