



Menu suggestions

We do not provide specific menus, preferring, as cooks, to let our guests choose from a selection of dishes exactly the meal they would wish to serve to their guests. We do offer lots of suggestions for the various courses and Nicky Currie is always available to help, advise and suggest options that will work well together

Special diets and allergies can all be catered for as long as we are informed in advance. If you choose non-vegetarian options, we would always provide a similar vegetarian option.

Canapés

Here are some suggestions for your canapés, which are homemade and prepared for guests on the day of the function. This list is a selection of our most popular canapés, but if you require something not featured here please let us know.

- Caramelised onion, mustard and cheese palmiers *(V)
- Mushroom toasties - mushrooms in a cream and brandy sauce in baked bread shell *(V)
- Scrambled egg toasties topped with both smoked salmon and crispy bacon *
- Cocktail sausages with honey and mustard glaze *
- Mini spicy cheese scones with caramelised onions, topped with blue cheese (V)
- Mini homemade puff pastry sausage rolls with bacon and herbs
- Mini Toad in the Holes served with wholegrain mustard *
- Puff pastry prosciutto and cherry tomato tarts topped with rosemary and thyme *
- Deep fried spicy brie cubes with redcurrant dip * (V)
- Our lovely risotto served in canapés spoons – a choice of two flavours from
 - Roasted pumpkin & blue cheese risotto finished with parmesan and soft herbs, or
 - Roasted beetroot risotto finished with parmesan and soft herbs
- Cheese and chive crispy choux balls*



- Tomato and red pepper tarts topped with goat's cheese *(V)
- Spicy caramelised onion, cheese and tomato tarts *(V)
- Bruschettas : Please choose 3 different types topped with
 - Ham, cream cheese and red pepper
 - Smoked salmon paté
 - Quails eggs with cream cheese and chives (V)
 - Sun dried tomato and basil tapenade (V)
 - Diced fresh vine tomato with red onion & basil:
 - Fig and parma ham
 - Homemade hummus
- Mushroom and quail egg tartlets topped with hollandaise sauce *(V) ☿
- Smoked salmon blinis topped with crème fraiche and dill * ☿
- Mini Yorkshire Puddings filled with rare roast beef and homemade horseradish* ☿
- Mini homemade chargilled burgers served in tiny baps with red onion and chilli relish* ☿
 - With a homemade vegetarian alternative*
- Mini quails egg “Scotch Eggs” with homemade mustard mayonnaise* ☿
- Spinach and feta filo puffs with pine kernels and chilli *(V)
- Warm tiger prawns* served freshly poached with homemade lime & chive mayonnaise dip
- Thai vegetable spring rolls with homemade sweet chilli dip*(V) ☿
- Asian sweet and sticky prawns*
- Pork and prawn wontons with spicy chilli and ginger dipping sauce*
- Spicy mini Thai fish cakes with homemade sweet chilli dip*
- Chicken satay with spicy peanut dip and a corn satay alternative for vegetarians*
- Prawn and sesame toasts with chilli, ginger and coriander* ☿

☿ available for small extra charge

* Hot item

(v) Vegetarian



- Crispy tempura battered prawns served with a sweet chilli sauce*
 - Mini fish and chips with homemade ketchup and homemade tartare sauce ⌘
 - Chicken, lime and red pepper taquitos with smoked chipotle mayonnaise dip*
 - Spicy mini beetroot fajitas*
 - Tostados filled with re-fried beans topped with salsa and guacamole*
 - Onion bhajis served with homemade tomato chutney*
 - Deep fried crispy risotto balls (arancinis) with slow cooked intense tomato sauce*
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Main courses

A selection of our most popular main courses, all of which are served with a generous selection of seasonal vegetables or salads and a choice of potatoes. We aim to source as much of our products directly from the surrounding farmers and producers, all our produce is GM and additive free and can be organic if required.

CHICKEN stuffed with

- Mozzarella, wrapped with Parma ham and sage served with a white wine sauce
- Sausage meat, couscous and pistachio, wrapped in Parma ham served with a mustard and Madeira sauce
- Sun blushed tomato, chilli and couscous, wrapped in Parma ham and served with an Espagnole sauce
- Parmesan and spinach mousse, served with a sage veloute
- Mozzarella, sundried/blushed tomatoes and pesto, wrapped in parma ham and served with a roasted red pepper jus

Note - we generally use supreme which is breast with the pinbone attached



Chicken pot-roasted with:

- Wild mushrooms, creme fraiche and finished with chives
- Cider, confit garlic and finished with butter and soft herbs

Chicken char-grilled

- Barbequed marinated chicken steak served with three sauces of your choice

Chicken spit-roasted

- Marinated whole chickens, spit roasted served with three sauces of your choice

Chicken pie

- Chicken and mushroom pie with homemade puff pastry ☞

TURKEY

- Roast turkey breast with duck, and an apricot, bacon and herb stuffing served with cider gravy ☞

BEEF (sirloin, rib eye, fillet, rump, or topside)

Beef slowly roasted served with choice of sauces:

- Peppercorn, wild mushroom, mustard, béarnaise or red wine jus ☞

Beef slowly braised

- Diced beef Daube finished with porcini butter ☞
- Stuffed and rolled topside of beef served with its own braising juices ☞

☞ available for small extra charge

* Hot item

(v) Vegetarian



Beef chargrilled

- Any cut marinated and barbecued served with three sauces of your choice ☚

LAMB

- Lamb tagine with Mediterranean vegetables, couscous and rosemary focaccia ☚
- Roast leg of lamb on a bed of roasted Mediterranean vegetables with a port and rosemary sauce (Homemade Mint Sauce served in ramekins on table) ☚
- Braised lamb shanks with chasseur sauce ☚
- Boned rolled leg of lamb with olives, chilli, garlic and red pepper stuffing, served with a fresh tomato and white wine sauce (Homemade Mint Sauce served in ramekins on table) ☚
- Moroccan spiced lamb kebabs on fresh herb couscous with raita ☚
- Marinated lamb steaks served with three sauces of your choice ☚

PORK

- Roast pork tenderloin with a mushroom, lemon and thyme stuffing wrapped in bacon, served with cider gravy
- Roast pork tenderloin stuffed with onion, sage and chestnuts served with a vibrant salsa verde
- Crispy pork belly served with a cider, sage and mustard gravy
- Whole pig spit roasted served with homemade sage and onion stuffing and three sauces of your choice (subject to guest numbers of over 80 adults) ☚

ADDITIONAL MEATS

- Spicy aromatic crispy confit duck leg or pan fried breast served on a bed of creamy mash served with a spiced plum and balsamic sauce

☚ available for small extra charge

* Hot item

(v) Vegetarian



- Spicy aromatic crispy duck leg or pan fried breast on a potato and celeriac rosti and served with a boulangere sauce
- Pan-fried guinea fowl breast and confit of leg on a bed of creamy mash served with plum and balsamic sauce ☚
- Marinated char grilled venison steaks in rosemary and juniper served with red wine jus ☚
- Venison, smoked bacon and mushroom pie served with creamy mash ☚
- Sausage and mash – delicious locally made Cumberland sausages with creamy mash and served with onion gravy

FISH

- Pan Fried cod fillet on a warm potato bacon, egg and soft herb salad served with sauce ☚
- Herb crusted cod fillets served with a champagne sauce ☚
- Fillet of sea bass on sautéed mixed greens with lemon and herb butter ☚
- Salmon fillets with beurre blanc topped with tomato and basil salsa ☚

VEGETARIAN

- Broccoli and cheddar pasty, with toasted walnuts, sweet onion, and a roasted pepper pesto sauce
- Goats cheese, sunblushed tomato, olive and chive polenta, topped with seasonal chargrilled vegetables, pan fried and served with a green pesto sauce
- Nut roast with sundried tomatoes and macadamia nuts on a bed of roasted vegetables with red wine jus
- Puff pastry case filled with mushroom duxelle and layered Mediterranean vegetables and red wine sauce
- Pumpkin, spinach and pine nut Wellington served with a red wine jus

☚ available for small extra charge

* Hot item

(v) Vegetarian