



Sample Venue Menu

CANAPÉS

Mini bangers and mash with shallot jus
Warm sticky figs wrapped in Parma ham
Leek and blue cheese tartlet (V)
Lemon, ginger and garlic king prawn skewers
Slow baked baby plum tomato, shaved parmesan and basil crostini (V)
Mini Yorkshire puddings
with rare roast beef and horseradish cream

FOOD STALLS

Moroccan

Moroccan Lamb tagine with apricots and almond,
served with cous cous

Meat

Roast rib of Aberdeen Angus beef
Rosemary and sea salt roasted baby potatoes
Creamed horseradish

Fish

Freshly charred tuna
Salsa Verde
Soy and wasabi

SALADS

Thai noodles
Tomato and onion
Putanesca
Leaf salad

DESSERT

Crepe bar

Homemade crepes filled to order,
a touch of fun and theatre!

Strawberries
Marshmallows
Sliced bananas
Poached pears
Lemon juice and sugar
Orange segments in Grand Marnier
Vanilla ice cream
Chocolate sauce
Toffee sauce
Toasted almonds

EVENING

Bacon rolls - dry cured Oxfordshire bacon
served in a floured bap with red and brown sauces

Chip cones with European mayo