

CHAMPION

£59

Prosecco or Mocktail Reception
Two House Drinks (Beer, Wine or Soft Drinks)

Served Sharing Style:
A selection of Sharing Plates & Flatbreads

SHARING PLATES

Guacamole & Rosemary Beetroot Hummus **VG**
Served with tortilla chips and black garlic bread

Dynamite Fried Chicken
Chilli & lemon aioli

Roast British Beef
Mini Yorkshire pudding & horseradish cream

Goat's Cheese Tart **V**
With caramelised fig, caramelised onions & hot honey

Seabass Ceviche Tostadas
Mango & chilli salsa

Caramelised Pumpkin Tostadas **V**
With whipped feta & fresh chilli

FLATBREADS

Triple Pepperoni
With mozzarella & tomato

Caprese **VG**
Basil pesto, cherry tomatoes & superstraccia



ADD ON

£6⁵

Pigs in Blankets

ADD ON

£7

A selection of
miniature cakes

LEGEND

£79

Festival Cocktail or Mocktail Reception
Two House Drinks (Beer, Wine or Soft Drinks)

Served Sharing Style:
A selection of Sharing Plates & Flatbreads

SHARING PLATES

Seared Scallops
With wasabi cream & caviar

Chargrilled Mushroom Blinis **V**
With truffle & parmesan

Guacamole & Rosemary Beetroot Hummus **VG**
Served with tortilla chips and black garlic bread

Mediterranean Chicken Skewers
With rosemary crisp

Citrus Prawn Skewers
With gochujang & chargrilled lemon

Roast British Beef
Mini Yorkshire pudding & horseradish cream

Goat's Cheese Tart **V**
With caramelised fig, caramelised onions & hot honey

Seabass Ceviche Tostadas
Mango & chilli salsa

FLATBREADS

Triple Pepperoni
With mozzarella & tomato

Caprese **VG**
Basil pesto, cherry tomatoes & superstraccia

Festive **V**
Camembert, caramelised onions, rosemary, sage & hot honey



BOLT ON

2 HOURS... **£39**

3 HOURS... **£49**

Bottomless Drinks
Bottomless Beer, Wine, Prosecco & Soft Drinks



FOOD

Confit Black Garlic Flatbread **VG**

Served with 3 dips (serves 2)

£6⁵

Festive Flatbread **V**

Camembert, caramelised onions, rosemary, sage & hot honey (serves 2)

£16⁹⁵

Seafood Tower

Oysters, whole lobster, dressed crab, king prawns, mussels, samphire. Served with mignonette, cocktail sauce & maryrose. (serves 10-15)

£32⁵

Chateaubriand

Aged fillet of beef, vine cherry tomatoes, grilled portobello mushrooms with garlic, roasted potatoes Served with perinaise & chimichurri sauce (serves 6-8)

£300

English Cheese Selection

Aged cheddar, organic cheeses, truffle honey, picalilli, chilli jam with flatbreads and toasted crisps (serves 10-15)

£250

English Charcuterie Selection

Artisan meats from Dorset, duck liver parfait, wild mushroom rillettes, pickles & black garlic flatbread (serves 10-15)

£300

A Selection of Miniature Cakes

£7^{PP}

DRINKS

Prosecco Reception

£7^{PP}

Champagne Reception

Moët & Chandon Impérial Brut

£15^{PP}

Christmas Champagne Cocktail Reception

£17^{PP}

House Drinks Token (4 Drinks)

Beer, Wine & Soft Drinks

£25^{PP}

Premium Drinks Token (4 Drinks)

Beer, Wine, Spirit & Mixers, Prosecco & Soft Drinks

£55^{PP}

Bottle service

£14⁵