



CRAFTED GASTRONOMY

FREELANCE CHEF | PRIVATE CHEF

Sample Menu Pack

Something for every foodie

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Collection 1

MODERN BRITISH SEASONAL MENUS

A Showcase of the finest British ingredients
from farms, coastlines, and estates across the
seasons

MODERN BRITISH SPRING

Celebrating the finest seasonal produce from British farms,
coastlines and estates.

Starters

Hand-Dived Orkney Scallops | Pea Purée | Pancetta Crumb | Brown Butter
Oak Smoked Chalk Stream Trout | Pickled Cucumber | Horseradish Crème
Fraîche | Dill Oil

Wye Valley Asparagus | St George Mushrooms | Wild Garlic | Aged Parmesan
Pressed Ham Hock Terrine | Homemade Piccalilli | Granny Smith Apple |
Toasted Sourdough

Main Courses

Salt Marsh Lamb Rack | Fondant Potato | Spring Greens | Rosemary Jus
Line-Caught Atlantic Cod | Jersey Royals | Samphire | Brown Shrimp Butter
Corn-Fed Chicken Supreme | Morel Mushrooms | English Peas | Tarragon
Velouté

Wild Mushroom Risotto | Wye Valley Asparagus | Black Truffle | Parmesan

Desserts

Yorkshire Rhubarb Crumble | Vanilla Custard
Lemon Posset | Shortbread | Candied Lemon
Sticky Toffee Pudding | Toffee Sauce | Clotted Cream Ice Cream
Kent Strawberry Eton Mess | Crushed Meringue | Chantilly Cream

MODERN BRITISH SUMMER

A celebration of British summer produce, seafood and garden flavours.

Starters

Dorset Crab | Avocado | Cucumber | Citrus Dressing

Isle of Wight Tomatoes | Burrata di Puglia | Basil | Aged Balsamic

Oak Smoked Mackerel Pâté | Pickled Beetroot | Watercress | Sourdough

Native Lobster Cocktail | Gem Lettuce | Marie Rose Sauce | Chives

Main Courses

45-Day Dry-Aged Beef Fillet | Triple-Cooked Chips | Watercress | Red Wine
Jus

Day Boat Sea Bass | Fennel | Amalfi Lemon | Herb Butter

Herb-Marinated Spatchcock Chicken | Charred Courgette | Romesco |
Rocket

Goat's Cheese Tart | Heritage Tomatoes | Basil Pesto | Pine Nuts

Desserts

Kent Strawberry Cheesecake | Vanilla Cream

Lemon Tart | Raspberry | Crème Fraîche

Summer Berry Pavlova | Chantilly Cream | Mint

Valrhona Chocolate Delice | Salted Caramel | Cocoa Crumb

MODERN BRITISH AUTUMN

Rich autumn flavours showcasing game, orchard fruits and woodland ingredients.

Starters

Venison Carpaccio | Pickled Blackberry | Parmesan | Watercress
Crown Prince Pumpkin Soup | Sage | Brown Butter | Toasted Seeds
Beetroot-Cured Salmon | Horseradish | Apple | Dill
Wild Mushroom Tartlet | Roscoff Onion | Thyme | Truffle

Main Courses

Braised Beef Featherblade | Dauphinoise Potato | Heritage Carrots | Red
Wine Jus
Gloucester Old Spot Pork Belly | Black Pudding | Apple | Cider Sauce
Roasted Hake Fillet | Chorizo | Butter Beans | Salsa Verde
Butternut Squash Risotto | Sage | Toasted Hazelnuts | Parmesan

Desserts

Apple Tarte Tatin | Madagascan Vanilla Ice Cream
Sticky Toffee Pudding | Butterscotch Sauce
Valrhona Chocolate Fondant | Vanilla Bean Ice Cream
Pear & Almond Frangipane Tart | Crème Anglaise

MODERN BRITISH WINTER

Hearty winter classics elevated with premium seasonal ingredients.

Starters

French Onion Soup | Gruyère Crouton

Creedy Carver Duck Breast | Celeriac Remoulade | Cherry | Hazelnut

Celeriac Velouté | Truffle | Crispy Shallots

Dorset Crab Crumpet | Brown Crab Butter | Chives

Main Courses

Beef Wellington | Truffle Mash | Heritage Vegetables | Madeira Jus

Slow-Braised Beef Short Rib | Potato Purée | Baby Onions | Red Wine

Reduction

Roasted Cod Loin | Crushed Potato | Leeks | Champagne Sauce

Wild Mushroom Pithivier | Truffle Cream | Watercress

Desserts

Bread & Butter Pudding | Vanilla Custard

Chocolate Orange Torte | Candied Orange | Crème Fraîche

Treacle Tart | Clotted Cream

Winter Berry Cheesecake | Berry Compote

BRITISH CLASSICS

Elevated British favourites showcasing the dishes that define modern British dining.

Starters

Dorset Crab Cocktail | Gem Lettuce | Marie Rose | Chives
Ham Hock Terrine | Piccalilli | Apple | Toasted Sourdough
Smoked Chalk Stream Trout | Horseradish Crème Fraîche | Cucumber | Dill
Twice-Baked Lancashire Cheddar Soufflé | Parmesan Cream | Chive

Main Courses

45-Day Dry-Aged Sirloin Steak | Triple-Cooked Chips | Watercress |
Peppercorn Sauce
Beer-Battered Market Fish | Hand-Cut Chips | Mushy Peas | Tartare Sauce
Slow-Braised Beef & Ale Pie | Buttered Mash | Red Wine Jus
Roast Corn-Fed Chicken Supreme | Dauphinoise Potato | Seasonal Greens |
Tarragon Jus

Desserts

Sticky Toffee Pudding | Toffee Sauce | Clotted Cream Ice Cream
Treacle Tart | Vanilla Custard
Eton Mess | Kent Strawberries | Chantilly Cream
Bread & Butter Pudding | Madagascan Vanilla Custard

Collection 2

European Classics & Mediterranean Escapes

Designed for celebratory dining, luxury holiday stays and memorable gatherings, these menus combine premium ingredients with generous flavours and elegant presentation.

ITALIAN FEAST

Regional Italian favourites inspired by the trattorias of Tuscany, Emilia-Romagna and the Amalfi Coast.

Starters

Burrata di Puglia | Heritage Tomatoes | Basil | Aged Balsamic
Beef Carpaccio | Rocket | Parmesan | Lemon
Wild Mushroom Arancini | Mozzarella | Black Truffle | Aioli
King Prawn Arancini | Saffron | Tomato Fondue | Basil

Main Courses

Slow-Braised Beef Ragu Pappardelle | Pecorino Romano
Pan-Roasted Sea Bass | San Marzano Tomato | Olive | Caper
Chicken Milanese | Rocket | Parmesan | Amalfi Lemon
Black Truffle Risotto | Wild Mushrooms | Aged Parmesan

Desserts

Classic Tiramisu | Espresso | Mascarpone
Vanilla Panna Cotta | Amarena Cherry | Pistachio
Sicilian Cannoli | Ricotta | Dark Chocolate | Orange
Affogato | Madagascan Vanilla Gelato | Espresso

TUSCAN TABLE

Rustic Italian dining inspired by the rolling hills of Tuscany and traditional farmhouse cooking.

Starters

Tuscan Chicken Liver Crostini | Vin Santo | Capers | Grilled Ciabatta
Burrata di Puglia | Heritage Tomatoes | Basil | Aged Balsamic
Wild Boar Ragu Arancini | Pecorino | Truffle Aioli
Prosciutto di Parma | Galia Melon | Rocket | Aged Parmesan

Main Courses

Bistecca alla Fiorentina | Rosemary Potatoes | Salsa Verde
Porchetta di Toscana | Fennel | Apple | Red Wine Jus
Native Lobster Linguine | Chilli | Garlic | Amalfi Lemon
Pumpkin & Ricotta Ravioli | Sage Butter | Toasted Hazelnuts

Desserts

Ricotta Cheesecake | Amarena Cherry
Tiramisu | Espresso | Mascarpone
Chocolate Semifreddo | Pistachio | Sea Salt
Almond Biscotti | Vin Santo Cream

AMALFI COAST

Coastal Italian dining inspired by Southern Italy's spectacular shoreline.

Starters

Yellowfin Tuna Crudo | Amalfi Lemon | Olive Oil | Basil
Burrata di Puglia | Heritage Tomato | Basil | Aged Balsamic
King Prawn Arancini | Saffron | Tomato Fondue
Octopus Carpaccio | Citrus | Fennel | Capers

Main Courses

Native Lobster Linguine | Chilli | Garlic | Parsley
Pan-Roasted Sea Bass | Amalfi Lemon | Olive | Caper
Chicken Saltimbocca | Parma Ham | Sage | White Wine
Black Truffle Risotto | Aged Parmesan

Desserts

Lemon Delizia | Amalfi Lemon | Chantilly
Classic Tiramisu | Espresso | Mascarpone
Pistachio Cannoli | Ricotta | Dark Chocolate
Vanilla Panna Cotta | Seasonal Berries

FRENCH BISTRO

Timeless Parisian favourites inspired by the classic neighbourhood bistros of France.

Starters

French Onion Soup | Gruyère | Sourdough Crouton
Duck Rillettes | Cornichons | Dijon Mustard | Toasted Brioche
Goat's Cheese Tartlet | Caramelised Onion | Walnut
Tuna Niçoise | Heritage Tomato | Olive | Soft-Boiled Egg

Main Courses

45-Day Dry-Aged Sirloin Steak | Triple-Cooked Frites | Café de Paris Butter
Chicken Chasseur | Wild Mushrooms | Tarragon | White Wine Sauce
Bouillabaisse | Saffron Potato | Rouille | Day Boat Fish
Wild Mushroom Bourguignon | Baby Onions | Red Wine | Herb Dumpling

Desserts

Crème Brûlée | Madagascan Vanilla
Chocolate Mousse | Cocoa Nib | Chantilly Cream
Apple Tarte Tatin | Crème Fraîche
Profiteroles | Valrhona Chocolate Sauce

FRENCH FINE DINING

Refined French cuisine showcasing luxury ingredients and classical techniques.

Starters

Hand-Dived Orkney Scallops | Cauliflower Purée | Pancetta Crumb | Brown Butter

Duck Liver Parfait | Brioche | Fig Chutney | Pistachio

Native Lobster Bisque | Tarragon | Crème Fraîche

Twice-Baked Goat's Cheese Soufflé | Walnut | Parmesan Cream

Main Courses

45-Day Dry-Aged Beef Fillet | Truffle Potato Terrine | Roscoff Onion | Madeira Jus

Roasted Turbot Fillet | Girolle Mushrooms | Celeriac | Champagne Beurre Blanc

Corn-Fed Chicken Supreme | Morels | Baby Leeks | Vin Jaune Sauce

Potato Gnocchi | Black Truffle | Wild Mushrooms | Parmesan

Desserts

Opera Gateaux | Coffee | Dark Chocolate

Vanilla Crème Brûlée | Shortbread

Valrhona Chocolate Marquise | Cherry | Crème Fraîche

Raspberry Mille-Feuille | Madagascan Vanilla

SPANISH TAPAS & PAELLA

A celebration of Spain's most iconic dishes, perfect for sociable dining and sharing.

Starters

Gambas Pil Pil | Garlic | Chilli | Parsley
Jamón Croquetas | Manchego | Saffron Aioli
Patatas Bravas | Smoked Paprika | Garlic Aioli
Galician Octopus | New Potato | Olive Oil | Paprika

Main Courses

Valencian Seafood Paella | Native Lobster | Mussels | King Prawns
Iberico Pork Presa | Romesco | Charred Spring Onion
Chicken & Chorizo Arroz | Saffron | Peppers
Wild Mushroom Paella | Artichoke | Smoked Garlic

Desserts

Basque Burnt Cheesecake | Amarena Cherry
Churros | Valrhona Chocolate Sauce
Crema Catalana | Orange | Cinnamon
Seville Orange Tart | Vanilla Cream

GREEK ISLAND ESCAPE

A celebration of the flavours of the Aegean, combining fresh seafood, premium meats and vibrant Mediterranean ingredients.

Starters

Grilled Aegean Octopus | Fava Bean Purée | Lemon | Oregano
Spanakopita | Feta | Spinach | Dill
Whipped Barrel-Aged Feta | Thyme Honey | Pistachio | Flatbread
Yellowfin Tuna Crudo | Citrus | Olive Oil | Capers

Main Courses

Slow-Roasted Lamb Kleftiko | Lemon Potato | Oregano | Feta
Chicken Souvlaki | Tzatziki | Flatbread | Greek Salad
Whole Roasted Sea Bream | Olive | Caper | Preserved Lemon
Vegetable Moussaka | Aubergine | Potato | Kefalotyri

Desserts

Baklava | Pistachio | Orange Blossom Syrup
Greek Yoghurt Parfait | Thyme Honey | Walnut
Portokalopita | Orange Syrup | Vanilla Cream
Loukoumades | Honey | Cinnamon | Pistachio

Collection 3

Asian & Middle Eastern Collection

A collection inspired by some of the world's most celebrated cuisines, combining premium ingredients, bold flavours and refined presentation for luxury private dining experiences.

CHINESE FEAST

Inspired by the banquet tables of Canton, Sichuan and Beijing, showcasing premium ingredients, bold flavours and refined presentation.

Starters

Crispy Aromatic Duck Spring Roll | Plum Sauce | Cucumber
Salt & Pepper King Prawns | Chilli | Spring Onion
Char Siu Pork Belly | Sesame | Pickled Cucumber
Vegetable Gyoza | Black Vinegar | Ginger

Main Courses

Cantonese Roast Duck Breast | Pak Choi | Five Spice | Plum Jus
Wok-Fried Beef Fillet | Black Pepper | Oyster Sauce | Crispy Shallots
Steamed Sea Bass Fillet | Ginger | Spring Onion | Soy Dressing
Mapo Tofu | Sichuan Pepper | Chilli Bean Sauce | Spring Onion

Served With

Egg Fried Rice | Peas | Spring Onion
Singapore Noodles | Peppers | Bean Sprouts
Stir-Fried Seasonal Greens | Garlic | Sesame

Desserts

Mango & Coconut Panna Cotta | Passion Fruit
Black Sesame Cheesecake | Sesame Tuile
Lychee & Raspberry Pavlova | Mint
Dark Chocolate Delice | Five Spice Caramel

JAPANESE INSPIRED

Precision, simplicity and exceptional ingredients inspired by modern Japanese dining.

Starters

Yellowfin Tuna Tataki | Ponzu | Pickled Daikon | Sesame
Handmade Pork Gyoza | Soy | Chilli | Spring Onion
Tempura King Prawns | Yuzu Kosho | Wasabi Mayonnaise
Salmon Tartare | Avocado | Cucumber | Nori

Main Courses

Miso Black Cod | Bok Choy | Pickled Ginger | Dashi
Wagyu Beef Striploin | Shiitake Mushrooms | Teriyaki | Sesame
Chicken Yakitori | Charred Spring Onion | Tare Glaze
Pumpkin Katsu Curry | Japanese Curry Sauce | Pickles

Desserts

Yuzu Cheesecake | Candied Citrus
Matcha Panna Cotta | White Chocolate
Black Sesame Ice Cream | Sesame Tuile
Mochi Selection | Seasonal Fruit

ASIAN FUSION

Contemporary Asian flavours drawing influence from Japan, Korea, Thailand and Southeast Asia.

Starters

Korean Fried Chicken | Gochujang | Sesame | Spring Onion
Yellowfin Tuna Tartare | Avocado | Soy | Crispy Wonton
Pork & Ginger Gyoza | Chilli Oil | Coriander
Bang Bang Cauliflower | Peanut | Lime | Chilli

Main Courses

Miso Glazed Black Cod | Pak Choi | Ginger | Sesame
Teriyaki Beef Fillet | Shiitake Mushrooms | Crispy Shallots
Thai Red Curry Chicken | Coconut | Coriander | Jasmine Rice
Wild Mushroom Ramen | Soy Egg | Enoki | Nori

Desserts

Yuzu Tart | Italian Meringue
Coconut Panna Cotta | Mango | Lime
Matcha Cheesecake | White Chocolate
Dark Chocolate Delice | Black Sesame | Caramel

THAI KITCHEN

Fresh herbs, fragrant spices and vibrant flavours inspired by the streets and coastlines of Thailand.

Starters

Chicken Satay | Peanut Sauce | Pickled Cucumber
Tom Yum King Prawns | Lemongrass | Chilli | Kaffir Lime
Thai Fishcakes | Sweet Chilli | Cucumber Relish
Green Papaya Salad | Peanut | Lime | Coriander

Main Courses

Beef Massaman Curry | Potato | Roasted Peanut | Jasmine Rice
Red Duck Curry | Pineapple | Thai Basil | Coconut
Crispy Sea Bass | Ginger | Chilli | Lime
Green Vegetable Curry | Aubergine | Coconut | Coriander

Desserts

Mango Sticky Rice | Coconut Cream | Sesame
Thai Tea Cheesecake | Caramelised White Chocolate
Coconut Rice Pudding | Passion Fruit
Pineapple Fritter | Coconut Ice Cream

INDIAN FINE DINING

Modern Indian cuisine showcasing regional classics and premium ingredients.

Starters

Tandoori King Prawns | Mint Yoghurt | Pickled Onion
Lamb Seekh Kebab | Coriander | Tamarind | Cucumber
Achari Paneer Tikka | Mango Chutney | Mint
Beetroot Chaat | Pomegranate | Tamarind | Yoghurt

Main Courses

Butter Chicken | Fenugreek | Pilau Rice
Slow-Braised Lamb Rogan Josh | Kashmiri Chilli | Coriander
Goan Seafood Curry | King Prawn | Coconut | Lime
Vegetable Biryani | Crispy Onion | Raita

Desserts

Gulab Jamun Cheesecake | Pistachio
Mango Kulfi | Cardamom
Kheer Rice Pudding | Saffron | Almond
Pistachio & Rose Cake | Clotted Cream

Collection 4

Signature Celebrations & Luxury Experiences

Designed for milestone birthdays, luxury holiday stays, corporate entertaining and special occasions where guests expect a memorable dining experience centred around exceptional ingredients.

ELEVATED BARBECUE EXPERIENCE

Elevated outdoor dining showcasing prime meats, premium seafood and vibrant seasonal accompaniments.

Starters

Wood-Fired King Prawns | Garlic Butter | Chilli | Lemon
Smoked Beef Brisket Croquettes | BBQ Aioli | Chive
Burrata di Puglia | Charred Peach | Basil | Aged Balsamic
Charred Sweetcorn Salad | Avocado | Feta | Coriander

Main Courses

USDA Prime Ribeye | Bone Marrow Butter | Watercress
Native Lobster Tail | Garlic Herb Butter | Lemon
Herb-Marinaded Spatchcock Chicken | Romesco | Charred Courgette
Blackened Cauliflower Steak | Tahini | Pomegranate | Dukkah

Desserts

Valrhona Chocolate Tart | Salted Caramel
Peach Cobbler | Madagascan Vanilla Ice Cream
Kent Strawberry Cheesecake | Berry Compote
Bourbon Sticky Toffee Pudding | Toffee Sauce

SURF & TURF

Combining the finest cuts of meat with premium seafood for the ultimate indulgent dining experience.

Starters

Native Lobster Mac & Cheese | Gruyère | Chive
Dorset Crab Cake | Lemon Aioli | Watercress
Yellowfin Tuna Tartare | Avocado | Sesame | Ponzu
King Prawn Cocktail | Gem Lettuce | Marie Rose Sauce

Main Courses

45-Day Dry-Aged Beef Fillet & Native Lobster Tail | Triple-Cooked Chips |
Béarnaise
USDA Prime Ribeye & King Prawns | Garlic Butter | Watercress
Roasted Monkfish Tail | Chorizo | Butter Beans | Salsa Verde
Black Truffle Pappardelle | Wild Mushrooms | Parmesan

Desserts

Valrhona Chocolate Fondant | Vanilla Bean Ice Cream
Lemon Tart | Raspberry | Crème Fraîche
Vanilla Crème Brûlée | Shortbread
Salted Caramel Cheesecake | Honeycomb

ESTATE & GAME DINING

Inspired by British country estates and shooting lodges,
celebrating seasonal game and woodland produce.

Starters

Venison Carpaccio | Pickled Blackberry | Watercress | Parmesan
Pheasant & Apricot Terrine | Piccalilli | Toasted Brioche
Oak Smoked Trout | Horseradish | Apple | Dill
Wild Mushroom Velouté | Black Truffle | Crispy Shallots

Main Courses

Highland Venison Loin | Celeriac | Blackberry | Red Wine Jus
Roasted Pheasant Breast | Pancetta | Savoy Cabbage | Game Jus
Roasted Halibut | Brown Shrimp Butter | Samphire
Wild Mushroom Wellington | Roscoff Onion | Truffle Cream

Desserts

Apple Tarte Tatin | Madagascan Vanilla Ice Cream
Sticky Toffee Pudding | Butterscotch Sauce
Valrhona Chocolate Tart | Clotted Cream
Blackberry Parfait | Honeycomb | Shortbread

CHEF'S SIGNATURE COLLECTION

A showcase of refined dishes featuring some of the finest ingredients from land and sea.

Starters

Hand-Dived Orkney Scallops | Cauliflower Purée | Pancetta Crumb | Brown Butter

Native Lobster Raviolo | Shellfish Bisque | Chervil Oil
Hand-Cut Beef Tartare | Hen Egg Yolk | Pickled Shallot | Watercress
Burrata di Puglia | Isle of Wight Tomato | Basil | Aged Balsamic

Main Courses

45-Day Dry-Aged Beef Fillet | Truffle Potato Terrine | Roscoff Onion | Madeira Jus

Herb-Crusted Salt Marsh Lamb Rack | Fondant Potato | Baby Carrot | Rosemary Jus

Roasted Turbot Fillet | Girolle Mushrooms | Champagne Beurre Blanc
Black Truffle Gnocchi | Wild Mushrooms | Parmesan

Desserts

Valrhona Chocolate Delice | Salted Caramel | Cocoa Crumb
Lemon Meringue Tart | Amalfi Lemon | Italian Meringue
Madagascan Vanilla Panna Cotta | Seasonal Berry Compote
Mille-Feuille | Vanilla Crème Diplomat | Raspberry

CELEBRATION SHARING FEAST

Designed for large groups and luxury holiday stays, centred around impressive sharing dishes.

Starters

Mediterranean Mezze Board | Whipped Feta | Hummus | Flatbread

Burrata di Puglia | Heritage Tomato | Basil

King Prawn Cocktail Platter | Marie Rose Sauce

Charcuterie Selection | Coppa | Salami | Prosciutto

Main Courses

Whole Beef Chateaubriand | Sauce Bordelaise

Herb-Roasted Leg of Lamb | Rosemary | Garlic

Whole Roasted Salmon | Lemon | Dill Butter

Wild Mushroom & Black Truffle Pithivier | Parmesan Cream

Served with

Duck Fat Roast Potatoes

Truffle Dauphinoise

Seasonal Greens

Heritage Tomato Salad

Desserts

Valrhona Chocolate Brownie Board | Salted Caramel

Eton Mess Sharing Bowl | Kent Strawberries

Lemon Meringue Tart | Italian Meringue

British Cheese Selection | Quince | Artisan Crackers

SOUTH AMERICAN FIRE

Cooking inspired by Argentina, Brazil and Uruguay.

Starters

Beef Empanadas | Chimichurri
Grilled King Prawns | Garlic | Chilli | Lime
Provoleta | Oregano | Sourdough
Tuna Tiradito | Citrus | Coriander | Chilli

Main Courses

Argentinian Chateaubriand | Chimichurri | Watercress
Brazilian Picanha | Smoked Garlic Butter
Whole Grilled Sea Bass | Lime | Coriander
Charred Hispi Cabbage | Romesco | Almond

Desserts

Dulce de Leche Cheesecake | Honeycomb
Dark Chocolate Tart | Sea Salt
Grilled Pineapple | Rum Caramel | Coconut
Tres Leches Cake | Vanilla Cream

Collection 5

A Selection of BBQ menus increasing in Luxury

Designed for milestone birthdays, luxury holiday stays, corporate entertaining and special occasions where guests expect a memorable dining experience centred around exceptional ingredients.

BRONZE BARBECUE MENU

Relaxed Summer Dining

Starters

Buffalo Chicken Wings | Blue Cheese Dressing | Celery

Halloumi Fries | Hot Honey | Lime

Smoked Brisket Croquettes | BBQ Aioli

Heritage Tomato Salad | Feta | Basil

Main Courses

Slow-Smoked Beef Brisket | House BBQ Sauce

Herb-Marinated Spatchcock Chicken | Charred Lemon

Pork & Apple Sausages | Caramelised Onion

Harissa Cauliflower Steak | Tahini | Pomegranate

Served with

Skin-On Fries

Creamy Coleslaw

Charred Corn on the Cob

Loaded Potato Salad

House Mixed Leaf Salad

Desserts

Sticky Toffee Pudding | Toffee Sauce

Kent Strawberry Cheesecake | Berry Compote

Chocolate Brownie | Vanilla Ice Cream

Lemon Tart | Crème Fraîche

SILVER BARBECUE MENU Elevated Barbecue Classics

Starters

Wood-Fired King Prawns | Garlic Butter | Chilli
Burrata di Puglia | Charred Peach | Basil | Aged Balsamic
Korean Fried Chicken | Gochujang | Sesame
Smoked Beef Short Rib Croquettes | Truffle Aioli

Main Courses

12-Hour Smoked Beef Short Rib | Bourbon BBQ Glaze
Herb-Marinaded Corn-Fed Spatchcock Chicken | Romesco
Glazed Pork Tomahawk | Apple & Mustard
Miso Aubergine | Sesame | Spring Onion

Served with

Truffle Mac & Cheese
Duck Fat Roast Potatoes
Charred Tenderstem Broccoli
Loaded Caesar Salad
Grilled Mediterranean Vegetables

Desserts

Valrhona Chocolate Tart | Salted Caramel
Biscoff Cheesecake | Honeycomb
Peach Cobbler | Madagascan Vanilla Ice Cream
Lemon Meringue Tart | Italian Meringue

GOLD BARBECUE MENU

Luxury Fire & Grill Experience

Starters

Native Lobster Cocktail | Gem Lettuce | Marie Rose Sauce
Hand-Dived Orkney Scallops | Black Pudding Crumb | Brown Butter
Yellowfin Tuna Tataki | Ponzu | Pickled Daikon
Burrata di Puglia | Isle of Wight Tomatoes | Basil | Aged Balsamic

Main Courses

USDA Prime Ribeye | Bone Marrow Butter
Native Lobster Tail | Garlic Herb Butter
Salt Marsh Lamb Cutlets | Mint Chimichurri
Corn-Fed Spatchcock Chicken | Black Truffle Butter

Served with

Black Truffle Mac & Cheese
Truffle & Parmesan Fries
Charred Asparagus
Heritage Tomato & Burrata Salad
Grilled Tenderstem Broccoli
Duck Fat New Potatoes

Desserts

Valrhona Chocolate Fondant | Madagascan Vanilla Ice Cream
Tablesides Eton Mess | Kent Strawberries | Chantilly Cream
Basque Cheesecake | Amarena Cherry
Lemon Posset | Shortbread | Candied Lemon

Collection 5

Collection 6

5 TIER BOWL FOOD COLLECTION Luxury Standing Reception & Social Dining

Designed for weddings, luxury retreats, corporate events and private celebrations. Each menu is structured for smooth service flow with a balance of chilled, fresh plates and warm, comfort-led dishes.

BRONZE BOWL MENU Elevated Comfort Classics

Cold Bowls

Chicken Caesar Salad Bowl | Baby Gem | Parmesan | Garlic
Croutons | Anchovy Dressing
Mediterranean Mezze Bowl | Hummus | Feta | Olives | Tomato |
Flatbread

Hot Bowls

Beef Chilli Con Carne | Steamed Rice | Sour Cream | Coriander
Sweet & Sour Chicken | Jasmine Rice | Spring Onion
Wild Mushroom Risotto | Parmesan | Thyme

Desserts

Sticky Toffee Pudding | Toffee Sauce
Chocolate Brownie | Vanilla Cream
Lemon Cheesecake | Berry Compote

SILVER BOWL MENU
Relaxed Summer Dining

Cold Bowls

Burrata di Puglia Salad | Heritage Tomatoes | Basil | Aged
Balsamic

Thai Beef Salad | Cucumber | Mint | Lime Dressing | Chilli

Hot Bowls

Thai Green Chicken Curry | Jasmine Rice | Thai Basil
Slow-Braised Beef Short Rib | Truffle Mash | Red Wine Jus
Harissa Lamb Tagine | Couscous | Apricot | Almond

Desserts

Valrhona Chocolate Delice | Salted Caramel
Vanilla Panna Cotta | Berry Compote
Biscoff Cheesecake | Honeycomb

GOLD BOWL MENU Luxury Event Dining

Cold Bowls

Hand-Dived Orkney Scallop Crudo | Citrus | Dill | Olive Oil
Native Lobster Salad | Gem Lettuce | Marie Rose | Chives

Hot Bowls

Hand-Dived Orkney Scallops | Pea Purée | Pancetta Crumb |
Brown Butter
Native Lobster Mac & Cheese | Gruyère | Chive
45-Day Dry-Aged Beef Fillet | Truffle Mash | Madeira Jus

Desserts

Valrhona Chocolate Fondant | Vanilla Ice Cream
Lemon Posset | Shortbread | Candied Lemon
Basque Cheesecake | Amarena Cherry

PLATINUM BOWL MENU
Premium Private Dining Experience

Cold Bowls

Yellowfin Tuna Tartare | Avocado | Soy | Sesame | Crispy Wonton
Burrata di Puglia | Isle of Wight Tomatoes | Basil | Aged Balsamic

Hot Bowls

Wagyu Beef Striploin | Shiitake Mushrooms | Teriyaki | Sesame
Roasted Turbot Fillet | Champagne Beurre Blanc | Girolle
Mushrooms
Salt Marsh Lamb Loin | Rosemary Jus | Heritage Carrot

Desserts

Valrhona Chocolate Marquise | Gold Leaf | Raspberry
Raspberry Mille-Feuille | Madagascan Vanilla
Lemon Meringue Tart | Amalfi Lemon

DIAMOND BOWL MENU Ultra-Luxury Signature Experience

Cold Bowls

Oscietra Caviar Bowl | Blinis | Crème Fraîche | Chive
Wagyu A5 Beef Tataki | Ponzu | Pickled Daikon | Sesame

Hot Bowls

Native Lobster Raviolo | Shellfish Bisque | Chervil Oil
Hand-Dived Orkney Scallops | Black Truffle | Cauliflower
Velouté
Roasted Turbot Fillet | Champagne Beurre Blanc | Oscietra
Caviar

Desserts

Valrhona Chocolate Soufflé | Madagascan Vanilla Ice Cream
Tablesides Tiramisu | Espresso | Mascarpone
Strawberry & Champagne Eton Mess | Chantilly Cream

Collection 7

5 TIER CANAPÉ COLLECTION Luxury Canapé Reception Menus

Designed for weddings, luxury house parties, corporate receptions and pre-dinner drinks. Each tier scales from elegant crowd-pleasers through to ultra-luxury chef-led bites built around premium seafood, aged beef, truffle and seasonal produce.

BRONZE CANAPÉ MENU

Classic Canapés & Crowd Pleasers

Classic Canapés & Crowd Pleasers

Smoked Salmon Blinis | Crème Fraîche | Dill

Mini Beef Sliders | Cheddar | Pickle | Brioche

Chicken Satay Skewers | Peanut Sauce | Spring Onion

Goat's Cheese Tartlets | Caramelised Onion | Thyme

Halloumi Fries | Hot Honey | Lime

Tomato Bruschetta | Basil | Olive Oil

Mini Sausage Rolls | English Mustard

Chocolate Brownie Bites | Salted Caramel

SILVER CANAPÉ MENU Ultra-Luxury Signature Experience

Beef Carpaccio Crostini | Aged Parmesan | Rocket | Truffle Oil
Crispy Duck Spring Rolls | Hoi Sin | Cucumber
King Prawn Skewer | Garlic | Chilli | Lime
Burrata Bruschetta | Heritage Tomato | Basil | Aged Balsamic
Lamb Kofta Skewers | Mint Yoghurt | Sumac
Wild Mushroom Arancini | Black Truffle Aioli
Smoked Salmon Tartare | Cucumber | Dill | Lemon
Vanilla Cheesecake Pots | Berry Compote

GOLD CANAPÉ MENU

Luxury Canapés with Premium Ingredients

Hand-Dived Orkney Scallops | Pea Purée | Pancetta Crumb

Native Lobster Rolls | Lemon Mayo | Chive

Yellowfin Tuna Tartare Cones | Soy | Sesame | Avocado

Beef Fillet Tataki | Ponzu | Pickled Daikon

Duck Breast Carpaccio | Cherry | Hazelnut

Black Truffle Arancini | Parmesan | Aioli

King Prawn Tempura | Yuzu Dip

Valrhona Chocolate Truffles | Sea Salt

PLATINUM CANAPÉ MENU Premium Chef-Driven Canapés

Oscietra Caviar Blinis | Crème Fraîche | Chive
Native Lobster Thermidor Tartlets | Gruyère | Tarragon
Wagyu Beef Tataki | Ponzu | Crispy Shallot
Hand-Dived Orkney Scallops | Black Truffle Butter
Turbot Crudo | Citrus | Dill Oil
Roast Duck Carpaccio | Cherry Reduction | Hazelnut
King Crab & Citrus Cones | Lemon Crème Fraîche
Valrhona Chocolate & Gold Leaf Ganache | Raspberry

DIAMOND CANAPÉ MENU
Premium Chef-Driven Canapés

Oscietra Caviar Croustade | Crème Fraîche | Gold Leaf
Native Lobster & Champagne Jelly | Chive Oil
Wagyu A5 Beef Tartare | Quail Egg Yolk | Truffle
Hand-Dived Orkney Scallops | Cauliflower Velouté | Black Truffle
Bluefin Tuna Toro | Yuzu | Soy Pearls | Wasabi
Roast Beef Fillet Tartare | Bone Marrow | Pickled Shallot | Truffle
King Crab & Caviar Cones | Lemon Crème Fraîche
White Chocolate & Champagne Sphere | Raspberry Core

Collection 7