

Great Gatsby

Our chef supplies 1920s music to get you in the mood all you have to do is dress formal 1920s and dance the Charleston with your Jay.

BASED ON A MINIMUM OF 8 GUESTS

£55

(travel cost might be applicable for some locations).

Choose two dishes from the main course for your group.

Please note: a pre-order is required for this menu.

Prices include services of a chef, waiting staff, set up and clearing away.

Vegetarian and vegan options available.

Book dinner from 5.30pm to 8pm.

Booked time approximately two hours.

The food arrives pre-prepared and finished off on-site.

Aperitif

Prosecco reception with canapes

Starter

Deli platter of meats, olives, prawn cocktail and breads

Main

Devilled Chicken with sauté potatoes

Salmon cooked in an orange and dill sauce

Loin of pork with apricots, cider jus and sauté potatoes

Hungarian goulash with garlic mash

Served with mixed salad, sweet red cabbage, sesame green beans

Dessert (choose three for your group)

Shot glass desserts:- sherry trifle, Eton mess, vodka jelly, chocolate mint pot,
strawberry and chocolate pot,

Cake desserts:- Raspberry and chocolate, chocolate orange, banoffee pie, lemon meringue, black forest.

BOND, JAMES BOND

**Our chef supplies after dinner entertainment with a bond quiz,
plus a roulette shot game and a parting gift.**

All you have to do is put on your best Bond or Pussy Galore look.

BASED ON A MINIMUM OF 8 GUESTS

£ 63 per person

(travel cost might be applicable for some venues)

Choose two dishes from each course for your group.

Please note: a pre-order is required for this menu.

Prices include services of a chef, waiting staff, set up and clearing away.

Vegetarian and vegan options available. Book dinner from 5.30pm to 8pm.

Booked time approximately three to four hours.

The food arrives pre-prepared and finished off on-site.

Aperitif

A Bond martini (shaken not stirred) or Prosecco reception with canapes – it's your choice.

Starter

Gruyere and leek quiche

Grand Marnier pate

Moules Marinières

Main

Canard (duck) à l'orange

Coq Au Vin

Boeuf bourguignon

Cassoulet de canard (duck)

Lamb and bean cassoulet

Served with dauphinoise potatoes, French green beans, roasted mixed vegetable

Dessert

Raspberry and chocolate taster desserts

Chocolate orange taster desserts

Mexican

**Our chef supplies hats, music, maracas.
All you have to do is dress up and Rumba the night away.**

£ 63 per person

BASED ON A MINIMUM OF 8 GUESTS

(travel cost might be applicable for some locations)

Prices include services of a chef, waiting staff, set up and clearing away.

Vegetarian and vegan options available.

Book dinner from 5.30pm to 8pm.

Booked time approximately two hours.

The food arrives pre-prepared and finished off on-site.

Buffet dishes – mains

Groups of up to 8 guests choose 5 dishes – 9 to 16 guests choose 7 dishes - Over 16 you have it all.

Mexican corn cakes with prawn and avocado

Nachos with chorizo, guacamole, salsa and jalapenos

Prawn pil pil

Chicken and mango tacos

Pork and peach tacos

Baked huevos rancheros

Beef tortillas

Chilli Con Carne

Chicken Fajita lettuce wraps

Potatoes bravas

Buffet - sides

Mexican wedges

Mexican rice

Mexican salad

Selection of sour cream, salsa, guacamole

Dessert

Groups of up to 8 guests choose 3 – 9 to 16 guests choose 4 – over 16 guests choose 5

Shot glass desserts:- sherry trifle, Eton mess, vodka jelly, chocolate mint pot,
strawberry and chocolate pot,

Cake desserts:- Raspberry and chocolate, chocolate orange, banoffee pie,
lemon meringue, black forest.