**Bespoke Canapés - £10.80 (per person)**

*(Choose four options)*

- Mozzarella, Beetroot and Pecan Nut
- Gazpacho Shot
- Sauté Mushroom & Spinach Risotto
- Chicken Brochette
- Smoked Pepper & Red Pesto Sables
- Bruschetta with Avocado Purée, Salmon and Keta
- Roast Beef with Fig & Horseradish
- Stuffed Vine Leaves with Cherry Tomato and Basil

**Canapés (Chef’s choice, 4 per person) - £9.60 (per person)**

**Grazing Board (Chef’s choice, minimum 4 people) - £15.00 (per person)**

**Crudité with bespoke Dips - £4.20 (per person)**

*(Choose two options)*

- Citrus Avocado Purée with Red Chilli
- Live Yogurt and Mint
- Tahini and Chick Pea
- Mascarpone Cheese with Honey
**Bespoke Sandwich Lunch Selection - £15.60 (per person)**

*(Choose three options)*

- Pastrami, Gherkin and Emmental Cheese
- Poached Salmon with Aioli & Rocket
- Brie de Meaux with Red Onion Jam
- Smoked Chicken and Goats Cheese
- Houmous with Sundried Tomato
- Cream Cheese with Strawberry

*Served with Kettle Crisps, Crudités with 3 Dips (Chef’s choice) and Exotic Fruit Basket*

**Mixed Sandwich Lunch (Chef’s choice) - £11.70 (per person)**

*Served with Kettle Crisps, Crudités with Houmous and Fruit Basket*
Finger Buffet 1 - £21.36 (per person)

Local Beef & Horseradish Bruschetta
Smoked Salmon, Cherry Tomato & Olive Skewers
Aromatic Vegetables in Deep-fried Filo Pastry with Mango Dip
Tortilla Wraps with Houmous and Smoked Peppers
Goats Curd with Oat Cakes and Red Onion Jam
White Chocolate Fool

Finger Buffet 2 - £22.20 (per person)

Turkey and Sweet Potato Roulade
Vegetable Tortellini Kebab with Sun-Dried Tomatoes
Mackerel Pâté with Water Biscuits
Corn Chips with Avocado Purée
Grilled Halloumi Tortilla
Chocolate Brownie with Butterscotch

Finger Buffet 3 - £22.80 (per person)

Ras El Hanout Chicken
Dolmades with Olives and Lemon
A Shot Glass of Traditional Prawn Cocktail
Arugula & Pistachio Nut Tart
Mixed Melon Platter

Local Cheese Selection with Artisan Biscuits, Grapes and Vine Fruit Chutney

Finger Buffet served with Artisan Breads, Dips, Fruit Basket and Coffee & Mints
Cold Fork Buffet 1 - £26.40 (per person)

Continental Meats with Rocket
Poached Salmon, Celeriac Remoulade, Lemon and Mussels
Caprese Salad with Balsamic Syrup
Asparagus Tart with Vanilla Crème Fraîche
Baby Potato Salad with Coriander & Yuzu Dressing
Mixed Leaves
Choux Buns with White Chocolate Sauce and Mixed Berries

Cold Fork Buffet 2 - £27.60 (per person)

Oxfordshire Beef Striploin with Celeriac & Horseradish Remoulade
Niçoise Salad of Peppered Mackerel
Deep-fried Onions in Crispy Batter with Aromatic Rice
Spinach Tortilla with Broccoli Pesto
Capsicum and Endive Salad
Couscous with Griddled Peppers
Crème Brûlée with Tahitian Vanilla

Cold Fork Buffet 3 - £28.80 (per person)

Confit Duck with Red Cabbage, Rosemary and Kabanos
King Prawns with Rice Noodles and Plum Glaze
Watermelon with Stem Ginger
Falafel with Pomegranate Couscous
Stuffed Vine Leaves Provençale with Lemon
Greek Salad
Cheese and Banoffee Tart, Live Yogurt & Honey

Cold Fork Buffet served with Artisan Breads, Dips, Fruit Basket and Coffee & Mints
Warm Fork Buffet 1 - £21.12 (per person)

Coconut Fried Chicken with Cashew Rice and Lime Sauce
Spanakopita
Peperonata

Baby Potato Salad with Mango, Mustard and Spring Onions
Cos Salad with Shaved Parmesan and Roasted Croutons
Cheese Board with White Grapes, Mixed Nuts and Apricot Chutney

Warm Fork Buffet 2 - £22.32 (per person)

Lamb Yemista and Creamed Nutmeg
Mushroom Pan Haggerty
Citrus Braised Mixed Vegetables
Garlic & Herb Roast Potatoes
Mixed Leaves, Red Grapes and Goats Cheese
Chocolate & Praline Mousse

Warm Fork Buffet 3 - £25.92 (per person)

Salmon Niçoise with Parsley Root
Sweet Potato Wellington with Red Onion Compote
Broccoli Au Gratin
Smoked Vegetables with Rocket & Pistachio Nuts
Celeriac, White Cabbage and Saffron Remoulade
Eton Mess with Seasonal Berries and Biscotti

Buffet served with Artisan Breads, Fruit Basket and Coffee & Mints