

THE MENU - ENTRÉE

By Seeds Fine Foods

PORK AND FENNEL POLPETTES SERVED
WITH A NAPOLI SAUCE AND GARLIC
CROUTON THEN TOPPED WITH AGED
PARMESAN

HOUSE MADE PUMPKIN AND FETA ARANCINI
SERVED ON A BED OF ROQUETTE DRESSED
WITH A CREAMY AIOLI

DUKAH ENCRUSTED LAMB BACKSTRAP
OVERLAYED ON A MEDITERRANEAN ROAST
VEGETABLE SALAD

HOMEMADE SPINACH AND RICOTTA RAVIOLI
TOPPED WITH A RICH TOMATO AND BABY
OLIVE SAUCE

HOMEMADE 'SEEDS' TARTLET SELECTION
WE LOVE THE FOLLOWING FLAVOURS:

smoked salmon and dill
asparagus and camembert
cheddar and speck
red onion and goats cheese

SMOKED SALMON TIMBALE FILLED WITH A
CREAMY SALMON AND DILL MOUSSE
ACCOMPANIED WITH CRUSTY BREAD AND A
LIGHT SALAD

THE MENU - MAINS

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RARE EYE FILLET BEEF SERVED ON
POTATO GRATIN AND WILTED SPINACH
TOPPED WITH A BALSAMIC GLAZED
MUSHROOM AND BEEF JUS

ITALIAN STYLE CHICKEN BALLANTINE
WITH SUNDRIED TOMATO RICOTTA AND
PROSCIUTTO SERVED ON A CREAMY
MASH AND SEASONAL GREENS

A FILLET OF SLOW BRAISED BEEF
PROVENÇALE IN A RED WINE SAUCE
AND SERVED WITH A ROUGH BUTTER
MASH AND SEASONAL GREENS

CHICKEN FILLET TOPPED WITH
CREAMY SEEDED MUSTARD SAUCE AND
SERVED ON HERBED SMASHED CHATS
WITH SEASONAL GREENS

THE MENU - MAINS

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A FILLET OF SALMON SERVED ON
MASHED GREEN PEAS (THEY REALLY
ARE DELICIOUS) AND TOPPED WITH
GREENS AND HORSERADISH CREAM

HOMEMADE CHICKEN AND GREEN OLIVE
POT PIES WITH A DELICIOUS BUTTER
PUFF PASTRY ALL SERVED IN THEIR
OWN RAMEKIN ALONGSIDE ROUGH
MASH AND SEASONAL GREENS

LAMB AND FIG TAGINE SERVED WITH
JEWELLED COUS COUS WITH FRESH
HERB AND PICKLED LEMON SALAD

SPINACH AND RICOTTA CONCHIGLIONI
TOPPED WITH HOMEMADE NAPOLI
SAUCE AND SERVED WITH BALSAMIC
DRESSED MIXED GREENS

THE MENU - DESERTS

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APPLE AND ALMOND FRANGIPANE TART
SERVED WITH DOUBLE CREAM

OUR FAMOUS TRIPLE CHOCOLATE
BROWNIE SERVED WARM WITH A
MORELLO CHERRY SAUCE AND ICE
CREAM

STICKY DATE PUDDINGS WITH TOFFEE
SAUCE AND ICE CREAM

HOMEMADE ETON MESS WITH LAYERED
MERINGUE WHIPPED CREAM SEASONAL
FRUIT AND PASSIONFRUIT

THE MENU - DESERTS

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CHOCOLATE POTS SERVED WITH
DOUBLE CREAM AND TOPPED WITH A
MACARON

LEMON TART SERVED WITH DOUBLE
CREAM AND BERRIES

VANILLA PANNA-COTTA TOPPED WITH
PASSIONFRUIT COULIS AND SERVED
WITH LANGUE DE CHAT

GINGER AND PEAR PUDDING SERVED
WITH CARAMEL SAUCE AND ICE CREAM

THE MENU – FINGER FOOD

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BREAD, PASTRY AND DOUGHS

Smoked salmon ballinis

Asparagus and camembert tartlets (veg)

Chicken ribbon sandwiches topped with micro herbs

Petit rolls filled with ham, tasty cheese and cranberry or Beef, camembert and relish

Petit beef wellingtons served with homemade relish

Chicken and soft herb sausage rolls

Pulled pork sliders served with American style rib sauce and gherkins

Petit cheese burgers served with pure beef patty, tasty cheese, tomato, lettuce, mustard, tomato sauce (vegan option available)

FROM THE FARM AND GARDEN

Asian slaw, rare roast beef, coriander and sesame salad cups (GF)

Lemon grass chicken threaded on Asian twist skewers and served with chilli sauce (GF)

Teriyaki rare roast skewers topped with coriander and sesame (GF)

Roast pumpkin, spinach, goats cheese and walnut salad cups (GF)

THE MENU – FINGER FOOD

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FROM THE FRYER

Salt and pepper calamari with lemon aioli

Fish and chip cones served with a wedge of lime
edamame and vegetable spring rolls (Vegan)

Chicken, prawn or beef spring rolls served with sweet chilli
sauce

FROM THE SEA

Petit prawn cocktails, these can either be served in little cups
or free form in baby cos leaves

Petit fish tacos served (either crispy fried or grilled) with
crispy slaw, salsa and soft herbs

DESSERT

Double chocolate brownie

Homemade lemon tartlets topped with berries

A selection of macaroons

A selection of cup cakes

Chocolate mousse cups

THE MENU – BOXED LUNCH

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FINGER FOOD LUNCH INDIVIDUAL BOXES SAVOURY DELIGHTS -

You can choose 1 in each of the following groups

-Baguettes, Sandwiches and Wraps-

Chicken and mayo

Ham, tasty cheese and relish

Chicken schnitzel, coleslaw and mayo

Ruben served with pickles

Roast beef, tasty cheese and relish

Bacon and egg

SALADS -

Thai roast beef

Chicken caesar

Waldorf salad with chicken (or turkey at christmas- yum!)

Roast veggie and spinach with pesto dressing

Chicken burrito bowl served with corn chips on the side

Veggie budda bowl

INDIVIDUAL QUICHE -

Asparagus and camembert

Three cheese

Tomato and basil

Ham and cheese

DESSERT -

Please select 2 dessert

Triple chocolate brownie

Berry muffin

Banana cake

Eton Mess cup

DRINKS -

600ml Bottle of juice, mineral water or water

THE MENU - ITALIAN STYLE BUFFET

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MAINS

Slow-cooked beef with red wine and olives

Chicken saltimbocca cooked with sage white wine and prosciutto

SIDES AND SALADS

Cos lettuce, cucumber, celery, radish, olive, Spanish onion and avocado salad. This salad is delicious, light and crunchy.

A mixed tomato salad dressed with balsamic and olive oil dressing

Roquette roast pumpkin and fetta salad

Baked roasted chat potatoes

rustic bread selection

DESSERTS

Sticky fig pudding served with a toffee sauce ice cream and cream

Dark chocolate pots served with Italian shortbread strawberries and Double Cream

THE MENU - BUFFET BRUNCH

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SAVOURY BUFFET

Pork and fennel sausages served in a tomato passata served with delicious crusty bread and butter

Vegetable and chorizo frittata (baked in paella pan)

Mushrooms tossed in butter and parsley (veg)

Charcuterie board of prosciutto, salamis, ham and olives

Asparagus and camembert tartlets (veg)

Bacon and cheese tartlets

Spinach and Cheese Croissants (veg)

SWEET TREATS

All butter croissant served with preserves

A selection of berry and apple Danish (veg)

Berry and white chocolate muffins

Fresh Fruit salad bowl (GF/vegan)

Healthy Yoghurt bowl served with Gluten Free Muesli on the side (GF/vegan)

THE MENU - MOROCCAN STYLE BUFFET

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MAINS

Chicken braised in white wine and topped with dukkah and preserved lemon

Beef and fig tagine topped with soft herbs
root vegetable braised in Moroccan spices

SIDES AND SALADS

Carrots dressed in olive oil, sumac and currants

Green beans tossed with cherry tomatoes

Rocket, lemon and olive salad

Cous Cous

Roast pumpkin Persian fetta and walnut salad

Rustic bread selection

DESSERTS

Pear and ginger pudding served with cream and ice cream

Pavlova topped with lemon curd and berries

Baclava

THE MENU - FRENCH STYLE BUFFET

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MAINS

Slow cooked beef with mushrooms in red wine

Chicken breast topped with a Dijon mustard and cream sauce

SIDES AND SALADS

Green beans and cherry tomato dressed with lemon vinaigrette with flaked almonds

Baby carrots tossed in honey

Crisp green French salad

Roasted smashed chats potatoes

Crusty baguettes

DESSERT

Lemon tart

Ginger and date puddings served with berries, ice cream and double cream