



PARTY MENU

V VEGGIE VG VEGAN N NUTS
ALL FOOD PREPARED IN A KITCHEN WHERE SHELLFISH AND NUTS ARE PRESENT. COMPANY NO. 10188323.

SLIDERS

£35 FOR TRAY OF 10

THE CHEESE OR VEGGIE CHEESE
AGED BEEF OR VEGGIE PATTY, AMERICAN CHEESE, GHERKINS, KETCHUP, MUSTARD.

THE YEAH! OR VEGGIE YEAH!
AGED BEEF PATTY OR VEGGIE PATTY, AMERICAN CHEESE, GHERKINS, YEAH! SAUCE, SALAD.

THE YFC OR YSC
CRISPY FRIED CHICKEN OR SEITAN, LETTUCE & PICKLED ASIAN SLAW.

THE FIRE ISLAND OR CONEY ISLAND
BEEF OR SEITAN FRANK, KETCHUP, MUSTARD, CRISPY ONIONS.

MOST SLIDERS CAN BE MADE VEGAN ON REQUEST. NO SPLIT TRAYS.

BOARDS

CHEESE £50
A SELECTION OF EUROPEAN HARD, SOFT & BLUE CHEESES SERVED WITH CRACKERS.

CHARCUTERIE £50
A SELECTION OF EUROPEAN CURED MEATS & PATE, SERVED WITH TOASTED SOURDOUGH.

VEGETABLE ANTIPASTI £40
A SELECTION OF PRESERVED & MARINATED VEGETABLES SERVED WITH TOASTED SOURDOUGH.

WHOLE BAKED CAMEMBERT £12
BAKED WITH GARLIC & ROSEMARY, SERVED WITH TOASTED SOURDOUGH.

ALL BOARDS COME WITH PICKLES, FRUIT AND CHUTNEY.

MINI FRIES

PER TRAY OF 10

CLASSIC SKINNY FRENCH FRIES £15

SWEET POTATO FRENCH FRIES £20

ALL DIPS £2.5

PREMIUM SLIDERS

£45 FOR TRAY OF 10

LOBSTER ROLL
BUTTERED LOBSTER TAIL, LETTUCE, AMALFI LEMON MAYO.

THE JESUS CHRIST OR JC
CONFIT DUCK LEG WITH CRISPY SKIN OR SEITAN WITH PARSNIP CRISPS, TRUFFLED POMME PUREE, ROAST ROOT VEG, GRAVY-DIPPED BRIOCHE.

THE SANTA CLAUS OR ELF
BRAISED TURKEY LEG OR WILD MUSHROOMS, BACON OR SEITAN BACON, CHESTNUT STUFFING, CRANBERRY SAUCE, JUS, CRISPY BRUSSEL SPROUTS.

CANAPÉS

£30 PER TRAY

CHAMPAGNE-BATTERED ONION RINGS
WITH HOT SAUCE OR CREAM & CHIVE DIP.

SWEET CHILLI-GLAZED COCKTAIL SAUSAGES WITH SOUR CREAM DIP.

WILD ROCKET, CHERRY TOMATO & PARMESAN SALAD.

CRISPY BRUSSELS SPROUT WITH BACON, CHESTNUT & TRUFFLE OIL.

BUTTERNUT SQUASH BEETROOT & RICOTTA TARTS.

CHORIZO & BLUE CHEESE TOASTED SOURDOUGH.

SMOKED SALMON & CREAM CHEESE BLINIS.

GUACAMOLE & CORN CHIPS.

LOBSTER COCKTAIL SALAD CUPS.

ROAST CHERRY TOMATO & RICOTTA CROSTINI.

GARLIC BREAD WITH COMTE & CHIVES.

SEASONAL SALAD CUPS.

PIGS IN BLANKETS.

MINI SAUSAGE ROLLS.

CHEESE TWISTS.

STICKY BBQ WINGS.

CHOCOLATE BROWNIE BITES.

MINCE PIES WITH BRANDY BUTTER.

SOME OF THE MEAT-BASED CANAPÉS CAN BE MADE VEGGIE OR VEGAN ON REQUEST. NO SPLIT TRAYS.