Event Sample Menu

Welcome Canapès

** Hot Honey Ricotta, peach & walnut Cicchetti* ***(V)***
** Nduja & Parmesan Arancini with Aioli*
** Smoked Salmon, Whipped Feta & Dill Blinis*
** Padron Peppers with Chimmichurri* ***(Gf)(Vg)***
** Honey & Mustard Roasted Chipolata* ***(Gf)***

£12.50 per head

Wedding Breakfast

** Garlic & Oregano Rubbed Chicken Thighs* ***(Gf) or***
** Spanakopita - Greek Feta & Spinach Filo Pie* ***(V)***

FOR THE TABLE

Tabbouleh Salad ***(Vg)***
Classic Greek Salad ***(Gf)(V)***
Balsamic Roasted Mediterranean Vegetables ***(Vg)(Gf)***
Homemade Seasonal Hummus ***(Vg)(Gf)***
Spiced Tomato Relish ***(V)(Gf)***
Classic Tzatziki ***(Gf)(V)***
Rosemary & Seasalt Focaccia Flatbreads ***(Vg)***

£24 per head

Evening Toasted Ciabatta's

** Spinach, Sundried Tomato, Pesto & Mozzarella* ***(V)***
** Pesto, Mozzarella & Prosciutto*

£6 per head

(V) = Suitable for Vegetarians
(Vg) = Suitable for Vegans
(Gf) = Gluten Free
(N) = Contains Nuts
For all others allergens please ask !!