

FOOD MOMENTS

By Centerplate
at ACC Liverpool



2021

Food Moments

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

Our dishes are handpicked and designed to reflect your catering requirements for every moment of your conference or event. From breakfast smoothies to Cake Club and Afternoon Tea, you can be confident that Centerplate will delight your guests, providing sustenance from early mornings to late nights and everything in between!

Each dish has been chosen by our culinary team who have combined their experience and skill to create a menu like no other.

At Centerplate, we understand that catering is an essential element of

your event, and Food Moments is designed to make food and drink a stand-out feature for you, your delegates and your guests. Just because we have chosen a particular item to sit within that food moment doesn't mean you can't move things around to suit – you want to try brunch for breakfast? Leave it with us.

Centerplate at ACC Liverpool brings you the warm hospitality you would receive at a friend's house combined with the skill to deliver extraordinary catering to large numbers.

To find out more contact the Centerplate Account Management team :+44 (0) 0151 239 6059



IN THE KITCHEN

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our chefs are ready to cook you up a storm.



INTRODUCING OUR Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. In September 2016 after talking to people who are affected by allergens, we introduced our allergy champions to provide dietary advice.

Our designated "Allergy Champions" are on hand at every event at ACC Liverpool to offer expert knowledge on dietary requirements. Providing a varied and nutritious menu is a very important aspect of every conference, however we realise that some visitors may be unsure as to what they can and cannot eat if they have dietary needs. Whilst all of our team receive allergen training, these team members have received additional training on allergens and wear green aprons so they are easy to identify.





Contents

Morning

Breakfast club
Refreshments

Noon

Time for lunch
Street food

Night

High tea
Canapes
Dinner
Supper

Morning

Breakfast Club

They say it's your day's most important meal,
and whether you'd like wholesome and healthy
or something to really sink your teeth into,
we'll set you up just right.





Morning

Breakfast Club

BREAKFAST CLUB

Crispy bacon brioche roll Served with little pots of brown sauce & tomato ketchup	£4.80	Shamrock breakfast muffin This hearty, breakfast sandwich includes avocado, kale, pepitas & a plant based sausage patty V H	£4.80
Cumberland sausage on a brioche roll Served with little pots of brown sauce & tomato ketchup	£4.80	Toasted English muffin, soft poached hen's egg, avocado & Sriracha sauce V H	£4.80
Smoked salmon bagel, cream cheese, chives & lemon	£5.35		

BRUNCH

Sweet indulgences & elevenses classics

The Croque Monsieur Thick cut sandwich of melted slices of Swiss gruyere cheese with or without slithers of ham on thick cut bread, buttered, fried & baked	£5.00	Smashed avocado on griddled sour dough, English rapeseed, chilli flakes & rock salt V H	£4.80
		Banana booster muffin V H	£2.75

BREAKFAST BURNER

Slow cooked Scottish porridge oats with a choice of fruit, compotes & syrups to get your day started

Choose from dried cranberries, maple syrup, apricot compote, red fruits, runny honey, prunes with elderflower or naked with salt V H	£5.00
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CHEEKY "BREAKFAST TREATS"

Matcha glazed croissants	£3.20
Seriously decadent Nutella bombolini	£3.20

ELEGANT CONTINENTAL BREAKFAST PACKAGE (MAXIMUM 50 COVERS)

£24.50

Seasonal fruit platter	Selection of bread with butter, olive oil & balsamic
Matcha glazed croissant	International cheeseboard & cured meats, smoked salmon with lemon & capers
Seriously decadent Nutella Bombolini	Squeezed orange juice
Selection of mini fruit yoghurts	Pressed cloudy apple juice
Banana booster muffin	The ultimate booster Pineapple, kale, coconut smoothie
Swiss bircher muesli runny honey, crunchy apple, raisins, toasted seeds & coconut	Freshly brewed tea & coffee

SMOOTHIE STATION

The ultimate booster Pineapple, kale & coconut smoothie V H	£4.35	Flat white smoothie Coffee, oat milk & maple syrup V	£4.35
Strawberry split Strawberries 'n' bananas & low fat yoghurt V	£4.35	Just peach melba Peaches, chilled raspberries & freshly squeezed orange juice V	£4.35
Smashing... Avocado, banana, apple, ginger, turmeric V H	£4.35		

UNIQUE HOUSE BLEND COFFEE, BLACK & WHITE LEAF TEAS AND INFUSIONS

Freshly brewed tea & coffee	£2.45
Freshly brewed tea & coffee & selection of biscuits V	£3.40
Freshly brewed tea & coffee with an assortment of mini Danish pastries V	£4.00

BAKERY & FRUIT

Bowl of seasonal fruit V H (Per Piece)	£1.15
Assortment of mini Danish pastries V (Per Person)	£1.60

V VEGETARIAN **H** HEALTHY OPTION

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Just peach melba £4.35
Peaches, chilled raspberries
& freshly squeezed orange
juice **V**

Strawberry split £4.35
Strawberries 'n' bananas
& low fat yoghurt **V**

Smashing... £4.35
Avocado, banana, apple,
ginger, turmeric **V**

Morning

Refreshments

Welcome your guests with a fresh tea or coffee
and quench their thirst all morning long with
your choice of fresh juices or fruit-infused water.

TEA & COFFEE

Unique house blend coffee,
black & white leaf teas & infusions

Freshly brewed tea & coffee	£2.45
Freshly brewed tea & coffee with biscuit barrel selection V	£3.40
Freshly brewed tea & coffee with an assortment of mini Danish pastries V	£4.00
Still & sparkling Mineral water (750ml bottle)	£4.00
Jugs of iced water	£0.85

FLAVOURED WATER INFUSIONS

Per 7 litre

Cucumber & garden mint V	£2.65
Lemons & limes V	£2.65
Orange & blueberry V	£2.65
Pink grapefruit & rosemary V	£2.65
Leaf basil & watermelon V	£2.65
Lime & root ginger V	£2.65

JUICES

Per 2 litre

Farm fresh compressed & squeezed

Cloudy apple	£13.30
Freshly squeezed orange	£13.30
Pink grapefruit	£13.30

HEALTHY BREAK OPTIONS

Savoury spinach, squash & feta muffins H V	£3.45
Banana booster muffin H V	£2.75
Berry booster flapjack H V	£3.20

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Noon
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Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.





Noon

Quick Eats

Boards of built, rolled & carved sandwiches, choice of 2 salads, root vegetable crisps & a piece of fresh fruit.

LUNCH **£16.50**

SALADS

Choose two scrumptious salads

Charred yellow courgette, baby gem & green olive salad, oregano, lemon & olive oil **V** **H**

Spinach & soybean salad with red chillies & ginger dressing **V** **H**

Sweet potato, pomegranate & arugula salad, crispy quinoa **V** **H**

New potato salad with lemon zest, capers, shallots & sour cream **V**

Caprese salad of heritage tomatoes, red onion, fresh ripped basil, bocconcini, balsamic vinaigrette **V** **H**

MUGS OF SOUP

+£3.20

Add a soup to your lunch for a little bit of warmth and comfort

Smoky tomato, bean & corn soup, crispy taco shreds **V**

Cream of butternut squash, crème fraiche & sage **V**

Chef’s seasonal soup of the day **V**

Red lentil soup with extra virgin olive oil **V**

JAM JAR DESSERTS

+£4.80

Add something sweet to your lunch with a dessert jam jar – choice of 2 flavours

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Noon

Knives & Forks

1 MAIN COURSE, 1 VEGETARIAN DISH,
2 SIDES & A PIECE OF FRESH FRUIT | **£22.40** EXC. VAT

LAND

Choose 1 Land or Sea item

Chicken, chorizo, squashed tomato, red pepper & sweet potato one pot stew **H**

Classic old Indian chicken Kerala curry

Rich steak, thyme & little baby onion pie, celeriac mash topping

Thai inspired chicken, red pepper & cauliflower curry

Slow cooked beef & potato gnocchi stew with paprika juices, fresh garden peas & flat parsley

Moroccan style Kefta tagine with tomato sauce, cilantro

Creamed casserole of chicken with garlic, paris brown mushroom, parmesan, basil & black pepper

Classic rich beef bourguignon, baby pearl onions, little mushrooms, parmentier potatoes & flat leaf parsley
Beef cottage pie, root vegetables, spiced crushed parsnip topping

Chicken & orzo Mediterranean casserole, blackened baby tomatoes, olives, paprika & Italian parsley

SEA

Mauritian fish curry, fresh thyme and coriander, lightly spiced aubergine & tomato sauce, fragrant rice **H**

Lemon and garlic marinated salmon, summer potato salad, parsley & rocket pesto

Fresh water crayfish & prawn penne, soft cheese, cherry tomatoes, chives & buttery brioche crumbs

Haddock, mussel & prawn San Fransisco style 'cioppino' with fennel, oregano & tomato

Chermoula rubbed and baked salmon tagine apricots, preserved lemons & flaked almonds

FIELD (Vegetarian)

Choose 1 field or plant life item

Thai Massaman curry, soya beans & sweet potato **V H**

Roast sweet potato, cauliflower & coconut stew, shredded cilantro **V**

Penne jardinière – Courgettes, red chillies, Italian cheese, virgin rapeseed oil & spinach fritters **V**

Seared king oyster mushroom stroganoff, braised rice **V**

Sauté potato gnocchi with baby leaf spinach, blue cheese cream & roasted & crushed hazelnuts **V**

Cauliflower & broccoli cheese bake, mature cheddar & buttered lemon thyme crumbs **V**

PLANT LIFE

Choose 1 field or plant life item

Creamy mac & cheese with a crispy green herb topping **V**

West African inspired stew with sweet potato, seasonal greens & green chillies **V**

Spicy cauliflower sabzi with fennel, roasted sweet potato & toasted cashew nuts **V**

One skillet roasted butternut squash with spiced chickpeas & cilantro **V**



Complete your main course by choosing two sumptuous sides and finish things off with a dash of sweet and delicious, topped with a sticky drizzle.

HOT SIDES

Choose 2 side items

- Braised basmati rice
- 'Heather honey' roasted root vegetables
- Ratatouille of Mediterranean vegetables, tomato passata & fresh ripped basil
- Fricassee of savoy cabbage with baby onions & shredded carrots
- Warm bean casserole, tomatoes, garlic & herbs
- Roast baby heritage potatoes, smoked garlic dressing

COLD SIDES

- Charred yellow courgette, baby gem & green olive salad, oregano, lemon & olive oil
- Sweet potato, pomegranate & arugula salad, crispy quinoa
- Spinach & soybean salad with red chillies & ginger dressing
- Chopped garden salad, breakfast radish, cucumber, tomatoes, red onions, green onions & beetroot
- Caprese salad of heritage tomatoes, red onion, fresh ripped basil, bocconcini, balsamic vinaigrette

ACCOMPANIMENTS

£2.75

- Bits of naan & pickle tray
- Cherry tomato, garlic & sea salt focaccia
- Baked bread with flavoured butter

VEGETARIAN HEALTHY OPTION

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DESSERTS

Why not add something sweet to your lunch

One 'shot' dessert £3.20
A small individual dessert for everyone - 1 flavour

Jam jar dessert £4.80
Add something sweet to your lunch with a dessert jam jar
Choice of 2 flavours

Cake club muffin £4.05
Indulgent, classically inspired topped muffins:
Lemon drizzle
Blueberry crumble
Salted caramel, marshmallow & fudge





Noon
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Bento Boxes

Perfectly packaged meal in a box

THE GARDEN OF ENGLAND £14.95

Buttered pink trout, English mustard & watercress wrap

Roasted beetroot, compressed watermelon, goat’s cheese & pumpkin seed salad **V**

Ruby orange drizzle cake, thick vanilla cream

FLAVOURS FROM AROUND THE WORLD £14.95

Teriyaki chicken wrap, spicy slaw, pak choi wrap

Asian ramen salad **V**

Sweet coconut & rice cake

PLANT FORWARD LIFESTYLE £14.95

Quinoa, soya bean, leaf spinach & red cabbage toasted wrap **V**

Lemon roasted courgette, curly kale, edamame beans & toasted seeds **V**

Lemon drizzle cake

BUILD YOUR OWN

5 ITEM BENTO BOX **£26.65**

MAIN EVENT

Choose 2 main events

Vietnamese style vegetable rice paper rolls, sweet chilli sauce **V H**

Spanish cured meats & marinated herby olives

Honey & soy baked deep sea cod, marinated chilli choy leaves

Cauliflower style buffalo wings & ranch dressing **V**

Roasted flat cap mushrooms, herbed barley & leaf parsley, crisp shallots & parmesan

Baked pomegranate glazed ham, clementine & star anise chutney

Antipasti – roast veg, cheeses, crisps & dips **V**

Soba noodles with spicy peanut dressing **V**

Cajun baked salmon, harissa mayonnaise & lime

Lightly smoked mackerel with watercress, confit potato & horseradish remoulade

Bourbon & chilli cured beef, cabbage root slaw **H**

Hot smoked salmon lemon crème fraiche

Sumac spiced halloumi, pomegranate molasses & mint **V**

SIDES

Choose 2 sides

Moroccan style cauliflower, pomegranate & tahini salad **V**

Charred courgette, baby gem & green olive salad, oregano, lemon & olive oil **V H**

Chopped garden salad, breakfast radish, cucumber, tomatoes, red onions, green onions & beetroot **V H**

New potato salad with lemon zest, capers, shallots & sour cream **V H**

Spinach & soybean salad with red chillies & ginger dressing **V**

Caprese salad of heritage tomatoes, red onion, fresh ripped basil, bocconcini, balsamic vinaigrette **V**

Freekah salad with roasted onions, lemon, coriander & pine nuts **V**

Sweet potato, pomegranate & arugula salad, crispy quinoa **V**

DESSERTS

Choose 1 dessert

Upside down banana cheesecake with Oreo crumbs

Rocky road brownie & marshmallow meringue **V**

Carrot cake cookie 'stack' **V H**

Fresh fruit Madeline

Coconut & raspberry whoopie pie **V**

Caramelised stem ginger custard tart **V**

Zingy lemon & lime posset, squashed raspberries

Lemon bars on brown butter shortbread **V**

Passion fruit jelly, raspberry & black pepper glass **H**

Rhubarb & custard cheesecake

Billionaires shortbread **V**

V VEGETARIAN **H** HEALTHY OPTION

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Noon

Fingers & Thumbs

Boards of built, rolled & carved sandwiches, choice of 4 finger items from the list below and a piece of fresh fruit.

4 FINGER ITEMS **£24.50** | ADDITIONAL ITEMS **£4.25**

FINGER FOOD

Choose 4 items

Shittake teriyaki dippers, tamarind chutney

Grilled lamb kofta, peanut & tomato salsa

Flaky pastry sausage roll,
English mustard & toasted seeds

Mini Margherita puff pizza tarti

Moroccan spiced vegetable parcel with
harissa mayonnaise

Fried lasagne fritters,
garlic & Italian parsley mayonnaise

Smoked haddock Scotch egg with tartare sauce

Cauliflower buffalo wings, ranch dressing

Chopped garden salad, breakfast radish, cucumber,
tomatoes, red onions, green onions & beetroot

Crispy chicken '65', cucumber & mint dressing

Confit onion & feta quiche

Caprese salad of heritage tomatoes, red onion,
fresh ripped basil, bocconcini & balsamic vinaigrette

Buttermilk polenta crusted chicken,
sour cream & red pepper salsa

Nom Nom balls – falafel & beetroot hummus

Sea salted wedges & little pots of dips

Spinach & soybean salad with
red chillies & ginger dressing

Sumac halloumi fries, minted yoghurt dressing
& pomegranate molasses & shredded mint leaves

New potato salad with lemon zest,
capers, shallots & sour cream

Charred yellow courgette, baby gem
& green olive salad, oregano, lemon & olive oil

Sweet potato, pomegranate
& arugula salad, crispy quinoa

WHY NOT ADD SOMETHING SWEET TO YOUR LUNCH

Cake club £4.05

Indulgent classically inspired topped muffins:

Lemon drizzle

Blueberry crumble

Salted caramel, marshmallow & fudge

Jam jar dessert £4.80

Choice of 2 flavours

One 'shot' dessert £3.20

A small individual dessert for everyone - 1 flavour



Flaky pastry sausage roll
English mustard & toasted seeds





Noon

Street Food

Cool, trendy & interesting street food from around the world

CHOOSE A MAXIMUM OF 3 DIFFERENT STREET FOOD STYLES
PLUS SOMETHING INDULGENT TO FINISH | **£31.50**

SMOKIN’ BONEZ

Smokin’ Bonez is going away from your hot dogs and burgers on a grill and is more about dry rubs, BBQ sauce & the slow cooking of meats delivering big flavour to our customers

MAINS

Smokin’ Bonez BBQ pulled pork

Smokin’ Bonez low n slow beef brisket

Smokin’ Bonez BBQ cauliflower bites

SIDES

Mac n cheese balls

Signature slaw

Southern potato salad

BBQ beans

Cornbread with hazelnut & honey butter

DABBAWALLA

The Dabbawalla street food menu celebrates authentic street food dishes from different regions of India

MAIN FILLING

Classic old Indian chicken Kerala curry

Spicy cauliflower sabzi with fennel, roasted sweet potato & toasted cashew nuts

All served with Indian spiced Bombay potatoes

TOPPINGS

Mixed leaves

Raita

Spinach

Onion & peppers

Carrot pickle

Kale

Chutney (mint & coriander, mango, tomato, tamarind)

ZIKI

Ziki is all about bringing fresh flavours of the Mediterranean street food. This concept allows you to focus on the trend of customization allowing you to fully create something unique to your tastes

MAIN FILLING

Lebanese chicken Shawarma

Cauliflower Shawarma

All served with Greek salad

SAUCES & TOPPINGS

Tzatziki

Hummus

pickled red cabbage

BAMBOO BANH MI MEAT

Saigon street food favourite, the ‘Banh Mi’. This is a popular Vietnamese sandwich – customers will have a choice of a meat & vegetarian fillings and then a number of other toppings to build their own Banh Mi

MAINS

Marinated pork belly

Marinated tofu & mushroom broth
marinated in a mix of Chinese five spice,
soy sauce & hoisin

FILLINGS ADD ONS

Chicken liver pate
Kimchi Asian slaw
Pickled vegetables
Coriander
Grilled lime

Soy sauce
Siracha mayonnaise
Spring onions
Cucumber

CABANA MEXICANA

The recipes for Cabana Mexicana bring big, powerful flavours in a range of customizable Mexican dishes

THE BASE

Burrito

Rice bowl

Salad base

THE MAIN EVENT

Pork carnitas

Mexican spiced beef

Fajita spiced vegetables

TOP IT OFF

Black beans, pico de gallo, sour cream
shredded lettuce, grated cheese,
jalapenos, guacamole, spring onions
sweetcorn salsa

PLANTED

For our first planted menu, we are using a new vegan product called ‘Oumph! - a delicious meat alternative made from beans with the texture and feel of meat. It’s perfect to create all the street food favourites

MAINS

Korean Oumph! open tacos with Asian slaw, radish, kimchi & roasted peanuts

Fajita spiced Mexican Oumph! open tacos with guacamole, roasted corn salsa & lime

Greek Oumph! open tacos with feta, tomatoes, olives & Salsa Verdi

DESSERT SOCIETY

The Dessert Society will bring these ‘indulgence pop ups’ to the customers. I’m not talking about any type of doughnut here, but gourmet doughnuts with a range of a very creative fillings and yet to believe ‘cronut’ favourites

POP DOTS

The Pop Dots are just stunning! They come dressed in an elegant chocolate coating, sprinkled with a choice of: roasted hazelnut flakes & dark chocolate, strawberry & cream or white chocolate & toffee chips

CRONUTS

Croissant on the inside, doughnuts on the outside – could you ask for anything more? With a choice of 3 flavours: flakiness & the traditional, double dunk chocolate coated or cookie & cream

VEGETARIAN

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V VEGETARIAN

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Noon
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Food Adventures

Indulge in a variety of global cuisines that tantalise the taste buds

£29.20

A MUG OF SOUP

Choose 1 item

Orzo pasta & spinach soup, basil & smoked paprika **V**

Golden corn & yellow zucchini chowder **V**

Laksa curry soup with tofu & noodles **V**

Red lentil soup with extra virgin olive oil **V**

Cream of butternut squash **V**

Served with:

Basket of bread, english butter, cheese straws,
blue cheese welsh rarebit, crispy sippits,
pumpkin seeds & flavoured creams

FROM THE LAND, FARMS & FIELDS

Choose 2 items

Slow roasted beef with gherkin & triple mustard mayonnaise

Tandoori chicken 'pops' tamarind chutney

Chermoula spiced chicken breast, lime leaf crème fraiche

Baked african spiced satay beef kebabs

FROM THE SHORES & COAST LINES

Choose 1 item

Salad jar of mackerel with watercress,
confit potato & horseradish remoulade

Honey & soy baked deep sea cod,
marinated chilli choy leaves

Smoked haddock scotch egg, Katsu mayonnaise

Smoked salmon with lemon wedges
& chive crème fraiche

HOT DISH

Choose 1 item

Bombay burrito, cauliflower, potato & mint chutney **V**

Potato & jack fruit stew, chilli, paprika & parsley **V**

Flaky pastry sausage roll, English mustard & toasted seeds

Deep fried chicken '65' fritter, shredded vegetable salad

SALADS

Choose 2 items

Lemony kale, chick pea & avocado salad,
chilli & ginger dressing **V**

Charred halloumi & pod vegetable
salad with honey & harissa **V**

Shredded salad of heritage carrots, pomegranate seeds,
young goat's cheese & mint leaves **V**

Charred yellow courgette, baby gem & green olive salad,
oregano, lemon & olive oil **V**

Charred chicory, shaved radish, dried tomato & basil **V**

Cherry tomato, roasted corn & mango salad,
spring onion & mizuna **V**

VEGETARIAN HOT DISH

Choose 1 item

Roast king oyster mushroom stroganoff, braised rice **V**

Smokey BBQ chick pea burger **V**

Jamaican jerk grilled egg plant **V**

Night

Dinner is Served

Evening is your time to impress everyone that matters, with exquisite canapés, trendy hot and cold bowls, or three courses of scrumptiousness. All prepared to order.





Night

High Tea

Hot & cold delicious dishes to keep us all going!

£20.50 + VAT FOR 3 SAVOURY BOWLS | ADDITIONAL BOWLS £7.45

HOT BITS IN BOWLS

Goat’s cheese hash brown,
basil emulsion & balsamic gel

Chermoula spiced fish & chick
pea tagine, fat lemony cous cous

Liverpool scouse, sweet beets
‘n’ cabbage & crusty bread

Chicken biriyani, spiced chicken, bits
of basmati rice, fried egg & curry sauce

Jamaican jerk chicken, rice & peas

Mini hot ‘hounds’ buttery brioche roll,
smashed nachos, parmesan
& red pepper salsa

Baked Mrs K’s cheese pudding,
spinach gremolata & fried leeks

Sri Lankan leafy spinach biriyani, bits of
basmati rice, fried egg & curry sauce

Chunky roasted boo squash “Thai style”
fresh turmeric, lemon grass, sticky rice

Harissa spiced meat balls, mint tabbouleh,
cucumber yoghurt & leafy parsley

Little pork sausages, creamed
mash potato & red onion gravy

Sweet potato & aubergine
Thai Massaman curry

Texan hush puppies & beans,
crispy hush puppies & BBQ beans

COOL BOBS IN BOWLS

Slow cooked duck salad, green
papaya & shredded veg salad,
oriental dressing

Gazpacho salad, compressed &
scorched cucumber, dried tomato,
arugula & rapeseed dust

Tossed green salad with charred young
broccoli, bok choy, toasted black sesame &
halloumi

Stone bass ceviche, lime, candied chilli
& coriander, Asian slaw

Rustic Caesar salad, crunchy
romaine lettuce, crispy croutons,
garlicky dressing

Crispy bacon & blue cheese salad,
baby gem, rocket & purple basil

SHOTS & POTS OF PUDS

Upside down banana & sugared
peanut cheesecake, Oreo crumbs

Vanilla panna cotta, peachy melba
It’s an old school classic

Sticky ginger pudding, warm butterscotch
& smashed honeycomb

Orange marmalade polenta cake, vanilla
mascarpone, lemony curd

Hand rolled & filled Nutella donuts rolled in
cinnamon sugar

Bits & bobs of fruits, vanilla yoghurt
& passion fruit puree

Chocolate brownie bits, salty caramel
sauce & thick vanilla whipped cream

VEGETARIAN

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THE BAKERY

Exploring each ingredient
to its full potential.





Night

Canapés

Tidbits, mini morsels & little munchies with big tastes

4 CANAPES PER PERSON **£13.85** + VAT | ADDITIONAL CANAPES **£3.75 EACH**

MEAT

Moroccan spiced lamb kofta, pomegranate & grapefruit 'shot'

Bay scented sticky beef, Yorkshire pudding & carrots with wasabi

Duck rillettes, parsnip cream, potato crisp & beetroot salt

Heaven & Earth – Soft black pudding, Scotch egg, burnt onion puree

Chicken saltimbocca schnitzel, salsa verde

Heaven & Earth – Soft black pudding, crushed new potatoes & apple

Chicken saltimbocca schnitzel, salsa verde

Terrine of chicken, tarragon & apricot, balsamic orange chutney

FISH


Crayfish salad, mango, chilli, purple basil & lime


Roast queen scallop, pea & parmesan polenta, parsley butter


King prawn & chorizo bon bon, saffron aioli


Smoked trout & pink peppercorn macaroon, dill & yuzu


VEGGIE

Wild mushroom & poached egg tart, truffle hollandaise 


Goat's cheese & lemon thyme 'cheesecake' oat cakes & compressed ruby plums 


Camembert doughnuts, port & onion confit 


Blue brie, apricot & almond filo pie 


Baby bell peppers, avocado guacamole, onion seeds brittle 

Pea & mint houmous, black pepper 'peat' & radish 


Roast baby tomato tarte tatin, black olive tapenade & green basil glass 


Beetroot falafel with tahini & cilantro 

Caramelised red onion & thyme roasted mushroom polenta 


Roast sweet potato & kale arancini, Creole mayonnaise 


SWEET

French macaroon 

Baked pear frangipane, crushed amaretti's 

Passion fruit marshmallows, compressed pineapple & chilli

Vanilla panna cotta 'melba' peach & raspberry 

Classic glazed lemon tart, raspberry & crème fraiche 

 VEGETARIAN

Please note all prices per person unless stated and are subject to VAT at the current rate. For future pricing please add 5% year on year. Any banquet over 1200 pax may be subject to an additional charge for equipment.



A SELECTION OF MEAT,
FISH & VEGGIE CANAPES



Night

Dinner

3 COURSE MEAL STARTING AT £41.55

Including freshly brewed coffee with apricot & sour pate de fruit

1

CHOOSE YOUR STARTER

2






CHOOSE YOUR MAIN MEAL

3

CHOOSE YOUR DESSERT

STARTER

1







Waldorf salad, blue cheese mousse, pickled celery & caramelised walnuts 	£8.50	White asparagus with smoked cod brandade, radish & burnt butter	£9.55
Mustard panna cotta with heritage beetroot & goats cheese crumble 	£8.00	Crabmeat with thin ravioli of turnips, rosemary, sweet & sour dressing	£10.10
Ham hock terrine with parsnip toffee, pear, cumin & watercress	£8.50	Chicken Caesar croquettes, baby gem lettuce & crispy croutons	£9.05
Soft burrata, heritage tomatoes & roasted red onion petals, smoked pepper fritters & mint 	£9.05	Salad of Autumn vegetables with broad bean houmous 	£8.50
Duck breast glazed in soy with date puree, pickled shitake, fried walnut & pumpkin seeds	£9.05	Treacle cured salmon, pickled radish, lemongrass & coriander cress	£9.60
Crispy poached egg with chorizo jam & asparagus	£8.50	Baharat roasted & smoked cauliflower, pomegranate cauliflower cous cous, tahini dressing 	£8.50

MAINS

2

Spiced cod with curried cauliflower & mango	£29.30	Breast of chicken with stuffed leg, girolles, leeks & pomme puree	£28.25
Black garlic, liquorice & macadamia crusted salmon, potato gnocchi & tomatillo salsa	£28.25	Sous vide pork shoulder with hispi cabbage, piccolo parsnips, parsnip puree & apples	£26.50
Blackened sirloin steak with salted caramel onions, pomme puree & parsley salad	£30.40	Corn fed chicken, pomme Anna, spring greens, roasted carrot & tarragon jus	£26.10
Lamb rump, crispy sweetbreads, goat's curd, wild radish roots & shoots	£30.40	Slow cooked beef shin, potato fondant & mushroom puree	£29.30

VEGETARIAN MAINS

Dauphinoise, Comte & caramelised onion pie with parsley sauce 	Slow roasted aubergine, tamarind, roasted onion, white bean puree 
Buttered basil linguine with tomato & chilli, cheddar sauce 	Roasted carrots & chickpeas with semi dried tomatoes, pickled red onions, parsley & sumac dressing 
Pan fried gnocchi with butternut squash, sautéed girolles & crispy kale 	Confit leek with faro grains, zhoug & toasted cashew nut cream 

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Dinner



With desserts this good, there’s always room for more.
For the ultimate indulgence, go for the fruity and fabulously warm sticky date pudding.

DESSERT, AFTERS & PUDS

3

Choux au Craquelin, vanilla mascarpone, strawberry curd & compressed strawberries	£8.80	Passion fruit & toasted coconut pavlova curd & compressed strawberries with lemon balm	£9.35
Chocolate tart with banana, toasted almonds & thick vanilla cream	£9.35	White chocolate & lavender mousse, lavender pearls, thick vanilla cream, micro mint & pink grapefruit	£9.00
Sticky date pudding, honeycomb & clotted cream, fudge, salty muscovado caramel	£7.45	Rhubarb & custard opera, elderflower poached rhubarb & white chocolate gel	£9.35
Caramel sous vide pineapple with pink peppercorns & a banana & passionfruit sorbet	£8.80	Honey & lemon panna cotta, lemon gel, brown butter tuille & verben	£9.60
Dark chocolate & peanut pave Calvados crème fraiche & peanut crackling	£9.35	Glazed raspberry tart, bubble sugar, elderflower raspberries & pink macaroon	£9.35
Pecan malt pie & espresso clotted cream	£8.80	Madagascan vanilla cheesecake, textures of apple & rosemary	£8.80

All dinners include freshly brewed apricot & sour cherry pate du fruit

AFTER DINNER BITES

Supplement price to upgrade from sour cherry pate du fruit

Florentines	£1.70
Chocolate truffle	£1.90

SOMETHING CHEESY

£10.15 Per Person

A board of regional cheeses, biscuits, house chutney and grapes.

VEGETARIAN

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Night
- - - -

Supper

Working late & need a pick me up? Or need some fuel to keep the party going? Supper is made up of lots of smaller items, boxed up & ready to go.

MIDNIGHT MUNCHIES

Sausage & egg muffin Sausage patty, tomato chutney, muffin, poached egg, Emmental cheese	£4.75
Sausage, bacon & egg muffin Tomato chutney, muffin, poached egg, Emmental cheese	£4.75
Egg, guacamole & cheese muffin Tomato chutney, muffin, poached egg, Emmental cheese V	£4.75
BBQ Chicken burger Crispy chicken patty, bbq sauce, Emmental, smoked bacon, tomato, brioche bun	£7.35
Onion Bhaji burger Crispy onion bhaji, sour cream, mango, cabbage & herb slaw, sesame bun V	£7.35
Prime beef burger 6oz flame grilled burger patty, burger sauce, Emmental, sliced gherkins & tomato	£7.35

V VEGETARIAN

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Future Pricing

A breakdown of future pricing

REFRESHMENTS	2022	2023	2024
Tea & coffee with selection of biscuits	£3.35	£3.40	£3.50
Bowl of seasonal fruit	£1.15	£1.15	£1.20
Tea & coffee with an assortment of danish pastries	£3.80	£3.95	£4.10

BREAKFAST CLUB	2022	2023	2024
Crispy bacon brioche roll	£4.70	£4.70	£4.90
Cumberland sausage on a brioche roll	£4.70	£4.70	£4.90
Toasted english muffin, soft poached hen’s egg, avocado & sriracha sauce	£4.50	£4.70	£4.70

LUNCH	2022	2023	2024
Working lunch / Quick Eats	£16.20	£17.00	£17.85
Fingers & Thumbs	£24.15	£25.35	£26.50
Knives & Forks	£22.00	£23.00	£24.25
Bento Boxes	£26.25	£27.00	£28.35
High Tea	£20.50	£21.00	£21.50

FORMAL DINNER	2022	2023	2024
Canapes	£13.65	£14.25	£14.90
3 Course Dinner	£41.00	£43.00	£45.00
House Wine	£22.15	£23.25	£24.50

