



Reception and Party Menus

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Drinks Packages

Beer, wine and soft drinks package, £7.50
including standard nibbles
Per person, per half hour or part thereof

Two hour beer, wine and soft drinks package £22.00
Three hour beer, wine and soft drinks package, £25.00
including standard nibbles

Drinks purchased on a consumption basis and not as part of a drinks package, will incur @ £3.00 per person (per half hour) + VAT supplement for standard nibbles, in line with the RCP's alcohol license.

Enhance your reception by adding:
Cocktails and Mocktails

Nibbles

Standard nibbles

Sweet and Salted Popcorn
Tryells Crisps
Olives

Enhance your nibbles

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

Please choose 4 items £7.50

Straws

Sundried tomato and basil
Parmesan and black pepper
Montgomery Cheddar and caraway
Paprika and herb
Pork crackling straws and apple Salt

Popcorn

Cornish sea salted
Tandoori spice
All butter
Goats cheese and black pepper

Snacks

Vegetable and kale crisps
Sea salt crisps
Pretzels, breadsticks and Baba ghanoush
Parmesan Shortbread
Wasabi Peas
Spicy Broad Beans
Parmesan, tomato and onion seed lollipops

May Contain Nuts

Five spice cashews
Almond and chilli pistachios
Roasted peanuts

Olives

Belazu chilli house mix
Kalamata

V – Vegetarian VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT



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Canapes

Our canapes are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

4 choice (recommended for pre-dinner)	£13.00
6 choice	£19.50
8 choice	£25.00
Additional	£3.50

Plant Based

Aerated butternut velouté and puffed British quinoa
Cauliflower bhaji, coriander mango dip
Belazu black olive polenta, red pepper jam
Nicoise cone, olive crumble, confit cherry tomato
Indian spiced sweet potato and walnut kofta
Falafel, crispy shallots, tomato gel
Teriyaki tempeh, sweet chilli dip

Vegetarian

Creamed caramelized Roscoff onion tart
Roast pepper and Laverstock Park Farm buffalo mozzarella arancini
48-month-old parmesan doughnuts
Chestnut mushroom choux bun, porcini powder
Golden cross goats' cheese and black olive cone crumble cone
Smoked applewood cheese and chutney tart
Grilled pepper and guacamole tostada, sour cream

Fish

Scorched mackerel niçoise, kalamata olives
Cured Chalk Stream trout and compressed cucumber
H Forman's' London cure smoked salmon tartare, crispy capers
Smoked haddock fishcake, gribiche dip
Curry fried plaice, pea puree
Black sesame seared tuna, miso, pickled ginger
Gravadlax, rye toast, gherkin, dill crème fraiche

Meat

Pressed Norfolk ham, piccalilli gel
Smoked Gressingham duck and hazelnut tart
Confit chicken lolli, Jerez sherry raisin puree
Karaage fried chicken, Korean barbeque sauce
Grilled Herford Cross beef sirloin, triple cooked chip
Syrian Spiced Oxfordshire Lamb, Red Pepper Hummus
Rioja Poached Chorizo and Manchego Croquette, Aioli

Pudding

Plant based poached pineapple and coconut
Plant based rich dark Chocolate mousse, freeze-dried raspberry
Caramelised lemon tart
Hazelnut cream profiterole, caramel
Matcha custard and pistachio cone
Mixed macaroons

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Bowl Food

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods.

Please choose from the following:

4 Bowls	£26.00
5 Bowls	£30.00
6 Bowls	£35.00
Additional Bowl	£6.50

Plant based / vegetarian

Pickled heritage carrots, Beluga lentil salad, toasted hazelnut granola
Crispy tofu, pickled aubergine, sesame choy sum, ginger and spring onion dressing
Indian chickpea and potato chaat and tamarind chutney, coconut yoghurt
Garden salad of baby vegetables, oak aged feta, salad shoots, Watts Farm wildflowers
Mint risotto, lemon thyme courgettes, pea velouté, pea salsa
Beetroot and golden cross goats' cheese gnocchi, dandelion, cucumber, wild garlic, hazelnut pesto

At CH&Co Group, we work to a responsible seafood sourcing strategy. CH&Co Group suppliers' must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

Fish

Poached ballontine of James Knight of Mayfair salmon, seaweed crisps, fennel salad, lemon verbena dressing
Classic prawn cocktail with Poplar Farm crisp little gem lettuce, spicy tomato dressing, sourdough crisps
Fish and chips, beer battered haddock, hand cut fries, mushy peas
Sea food paella of South coast mussels, prawns, clams, hake and saffron
Thai spiced crab cakes, coriander, coconut cream
Chalk Stream trout, yuzu mayonnaise, crispy lotus root

Meat

Chinese spiced Gressingham confit duck, pickled Asian vegetables, watermelon, spring onion
Maple glazed Norfolk shredded ham hock, fresh peas, broad beans, Poplars Farm baby gem
Blanquette of veal, charred baby onions, glazed chantenay carrots, marmite hollandaise
Treachle ox cheek with creamed potato, broad bean fricassee, confit carrot
Delenco Cumberland sausages, wholegrain mash, lyonnaise onion gravy, crispy shallot rings
Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings

Vegan meringue, hedgerow berries, vanilla puree, lemon balm
Macerated sultanas, baked white chocolate cheesecake
"Pimm's o'clock" - Pimm's no.1, lemonade jelly, fruits, cucumber
Black forest gateaux, black cherries, chocolate sponge, kirsch cream
Lemon posset and Watts Farm Lemon verbena shortbread, candied zest
Dark chocolate delice, blackcurrant gel, honeycomb
Popcorn mousse and toffee sauce, poached apple

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