



Inclusions: Welcome Glass of Sparkling Wine on arrival – selection of 6 Savoury and 4 Sweet treats, pot of T2 or local tea OR pot plunger Coffee, we finish the afternoon with sampling of local liqueurs.

SAMPLE SEASONAL

Savoury Menu

Mini Duck and Quince Pithivier - GF

Duck with flavours of star Anise and Quince poached in red wine.

Cauliflower and Tahini Fataya - Vegan

“Empanada” style spiced Cauliflower and Tahini.

Mini Lamb Shank and Rosemary Pie

Buttery flakes of puff pastry and tender slow cooked lamb.

Maple Glazed Carrot and Parsnip Tart – GF,FF,VEGAN

Roasted carrots & parsnips glazed with Maple syrup, baked with eggs, cream and parmesan

Mini soft Pretzel Rolls

Filled with Roast beef & horseradish crème

Mini Chicken & Leek pies - GF

Baked in our house made gluten free flaky pastry.

Mini Moroccan Sweet Potato Pastie - GF

Folded with gluten free flaky pastry.

Steamed Bao Bun with Gingered Mushroom

Soft, fluffy, mushroom steamed buns with the extra kick of ginger.

Tomato and Goats Cheese Pie

Buttery short crust filled with herbs tomato and Goats cheese

Roast vegetable & Parmesan Tart

Roasted vegetables tossed with parmesan, baked with eggs and cream.

Mini Smoked Salmon and Dill Tart

Smoked salmon and fennel baked with stracciatella, eggs and cream.

Mini Wellington Rolls –GF,FF,DF,VEGAN

Moroccan spices blended w/ roasted root vegetables, swede & sweet potato. Rolled in our in-house made, plant based butter pastry.

