



EVENT CATERING

by Thomas Daniell

DINING OPTIONS

Your guests are invited to join us either before or after the service. We can provide a choice of relaxed canapé style dining arrangement or alternatively a more traditional 2 or 3 course meal.

We prefer to make all of our events bespoke, as we appreciate there may be some options which are personal to you that you'd like to include.

CANAPES

Our canapés are designed to be either brought out & circulated by our staff during your stay with us, or laid out on buffet tables for you to enjoy at your leisure.

TRADITIONAL DINING

Our traditional 2 or 3 course set menu can be designed with you & your guests in mind. Below is a range of the expertly crafted dishes we have to offer



CANAPES



MEAT

- Asian Pork Belly Skewers with Cucumber Ribbons
- Sirloin of Beef Crostini with Horseradish Cream
- Katsu Chicken with Spring Onion, Sesame & Chilli

FISH

- Mackerel Paté Crostini with Beetroot & Black Pepper
- Maldon Rock Oysters with Pickled Red Cabbage & Tobasco
- Smoked Salmon with Creme Fraiche & Dill

VEG

- Wild Mushroom & Truffle Arancini with Chimichurri
- Moroccan Vegetable Mini Flatbreads & Sriracha
- Carpaccio Skewers with Tomato, Mozzarella & Basil

STARTERS

MEAT

- Barbecue Pulled Pork Tacos with Cider Pickled Cabbage & Coleslaw
- Buttermilk Fried Chicken with a Thai Dipping Sauce
- Beef Brisket Loaded Fries with Cheese Sauce & Crispy Onions
- Pigs in Blankets with Honey & Black Pepper

VEG

- Burrata Salad with Focaccia, Tomato, Pistachio & Chimichurri
- Wild Mushrooms on Toast with Garlic, Parmesan & Focaccia
- Beer Battered Halloumi Bites with Mushy Peas & Curry Sauce
- Seasonal Soup of the Day with Toasted Crusty Bread

FISH

- Cornish Lobster Thermidor Fries with Thermidor Sauce & Parmesan
- Cod Fish Fingers with Tartare Sauce & Mushy Peas
- Salt & Pepper Squid with Asian Slaw & Garlic Mayo
- Tikka Masala Prawns with Flatbreads



MAIN COURSE

MEAT

- Slow Cooked Beef Brisket with Mash, Cabbage & Crispy Onions
- BBQ Pork Ribs with Fries, Coleslaw & Crispy Onions
- Cajun Chicken Shawarma with Sweet Peppers & Sriracha Mayo
- Asian Half Duck with Egg Noodles & Stir Fry Vegetables

VEG

- Halloumi Fish & Chips with Curry Sauce, Tartare Sauce & Mushy Peas
- Moroccan Vegetable Shawarma with Rocket & Sriracha Mayo
- Wild Mushroom & Tarragon Linguini with Truffle & Parmesan
- Seasonal Soup of the Day with Toasted Crusty Bread

FISH

- Beer Battered Fish & Chips with Curry Sauce, Tartare Sauce & Mushy Peas
- Herb Crusted Cod with Parmesan Mash & Seasonal Greens
- Teriyaki Salmon with Stir Fry Vegetables & Singapore Noodles





DESSERTS

- Sticky Toffee Pudding with Vanilla
Ice Cream & Toffee Sauce
- Eton Mess with Fresh
Strawberries & Chantilly Cream
- Sicilian Lemon Posset with
Limoncello & Shortbread
- Dark Chocolate Mousse with
Orange Gel & White Chocolate
- “Floating Cheeseboard” with
Port, Cornish Cheeses & Crackers
- Basque Cheesecake with Vanilla &
Ice Cream
- All £9

DRINKS

HOT

- We can provide any number of teas or coffees, including attention to specific dietary requirements £3.00

WINE

- Bottles of House Red, White or Rosé Wines for each table £20.00
- Prosecco bottles for each table for arrival or after your meal £30.00
- Champagnes chosen from Laurent Perrier, Veuve Clicquot, Moët & Chandon & Dom Perignon £POA
- English and Cornish Sparkling Wines £POA
- Non Alcoholic Wines available upon request £POA

COCKTAILS

- Our expert cocktail bartenders will liaise with you to curate a cocktail menu specific to your event.
- We have over 100 cocktails to choose from to make your list personal and memorable.
- Non Alcoholic cocktails are available upon request

