Main Sharing Menus

These themed menus feature a variety of dishes to cater to a wide range of tastes and preferences from across the globe.

American Themed

Home-Smoked Sliders, Brioche Roll, Pickle, BBQ Glazed Pulled Pork, Southern Fried Chicken, Maple Glazed Corn, Onion Rings, Stuffed Pepper, Wedges With Sour Cream, Crispy Leaf Salad

With Ranch Dressing, Chipotle Sauce

Mediterranean Themed

Harissa-Marinated Bavette Steak, Beef Ragu Arancini, Garlic Mushrooms, Seabass With Aioli, Potato Bravas, Green Beans With Herbs, Feta Salad

Land and Sea

Slow-Cooked Fillet Steak, Tiger Prawns Glazed With Chorizo Thermidor, Lemon Samphire, Glazed Asparagus, Fries with Truffle and Parmesan Mayo

Old Traditional British

Beef Wellington, Cauliflower Gratin, Truffled Duchess Potatoes, Honey-Roasted Carrots, Red Wine Jus

Ultimate Sharing Feast

Artisan Bread & Yorkshire Butter, York Ham, Chicken Supreme with Chipotle Mayo, Black Pudding Scotch Eggs, Topside of Beef, Celeriac Remoulade, Smoked Salmon, Blue Cheese & Broccoli Tart, Spiced Rice Salad, New Potato Salad With Scallions, Mixed Green Salad

Sharing Board

Marinated Blackened Sirloin Of Beef, Slow-Cooked Jerk Chicken Thighs, Roasted New Potatoes with Rosemary, Rock Salt and Chipotle Mayo, Flash Fried Peppers and Red Onion, Dressed Spinach, Baby Gem, Romaine Tossed in Oil, Lemon, Oregano, Salt and Pepper

Chicken Platter

Chicken Ballotine, Thyme & Garlic, Confit of Chicken Thigh, Chicken And Leek Bonbons, Pigs In Blankets, Rich Chicken Jus, Yorkshires, Duck Fat Roasties, Honey Roast Carrots & Parsnips, Green Veg

Beef Platter

Fillet Steak With Hollandaise Sauce, Shin Beef Croquette, Fat Chips, Onion Rings, Confit Tomatoes, Portobello Mushrooms

Pork Platter

Roast Pork Loin With Spinach And Pimento, Belly Pork Glazed With Honey & Soy, Chorizo Bonbons, Glazed Sticky Pork Sausages, Spiced Butternut Squash Puree, Rock Salt & Thyme Roasted New Potatoes, Dauphinoise Potatoes, Green Vegetables