

V I S
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RHUBARB HOSPITALITY COLLECTION

BEHIND THE WORLD'S MOST MEMORABLE EVENTS

RHUBARB HOSPITALITY COLLECTION IS CELEBRATED AS
THE EPITOME OF CULINARY EXCELLENCE.

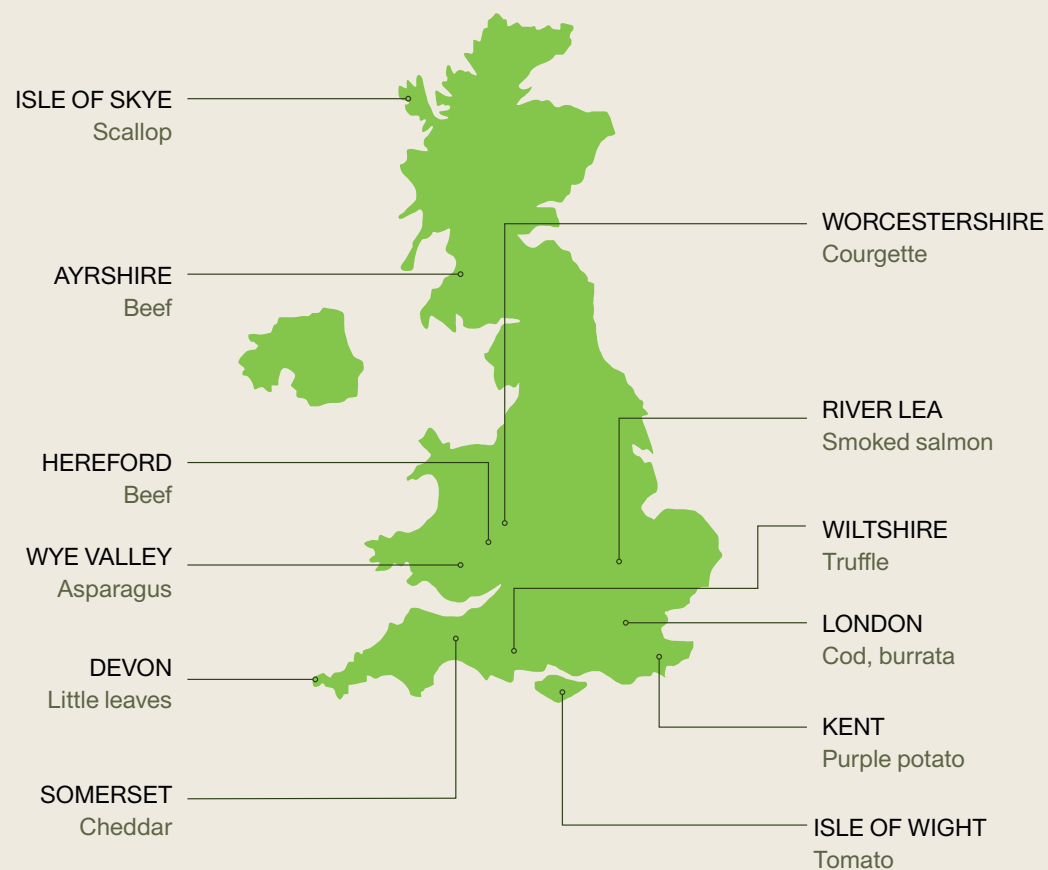
WE TAKE PRIDE IN COLLABORATING WITH YOU TO CREATE BESPOKE DISHES TAILORED TO ANY THEME, EMBRACING THE OPPORTUNITY TO CRAFT SOMETHING TRULY EXCEPTIONAL.

WHETHER IT'S A SIMPLE TEAM LUNCH OR A BESPOKE CAVIAR STALL WHERE DISHES ARE MASTERFULLY PREPARED BEFORE YOUR EYES, OUR CULINARY AND CREATIVE TEAMS COLLABORATE TO DELIVER UNFORGETTABLE FOOD THEATRE WITH SEAMLESS SERVICE FROM OUR EXPERT TEAM, SO YOU CAN RELAX AND FULLY ENJOY YOUR EVENT.



INGREDIENTS & PROVENANCE

WE ARE DEDICATED TO HONOURING LOCAL PRODUCE AND ARTISANS, METICULOUSLY CHOOSING INGREDIENTS THAT NOT ONLY ENCAPSULATE THE ESSENCE OF REGIONAL FLAVOURS BUT ALSO CONTRIBUTE TO THE SUPPORT OF LOCAL FARMERS AND PRODUCERS.





ENVIRONMENTAL & COMMUNITY IMPACT

COMMITMENT TO SUSTAINABILITY

FROM SUSTAINABLE SOURCING TO MINIMISING WASTE, WE'RE COMMITTED TO MAKING EVERY EVENT NOT ONLY MEMORABLE BUT RESPONSIBLE. OUR ESG STRATEGY ENSURES THAT SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO. BY PARTNERING WITH LOCAL SUPPLIERS, MINIMISING OUR CARBON FOOTPRINT, AND FOSTERING INCLUSIVE ENVIRONMENTS, WE'RE PAVING THE WAY FOR A BETTER FUTURE.

8643
MEALS DONATED TO
FELIX PROJECT IN 2024

£30K+
DONATED TO RANGE OF CHARITIES
IN 2024 IN LIEU OF CORPORATE
CHRISTMAS GIFTS

54%
FEMALES IN
LEADERSHIP

ENTIRE ELECTRICITY
SUPPLY COMES FROM 100%
RENEWABLE ENERGY SOURCES

83
NATIONALITIES

ETHNIC DIVERSITY:
WHOLE COMPANY 30%
LEADERSHIP 23%



MEETING REFRESHMENTS

LIGHT BITES

COFFEE BREAK

£7.50 per person per serving

Freshly brewed tea & coffee
Still & sparkling mineral water

PASTRIES

£4.50 per person

A selection of freshly baked
mini pastries - 3 per person

BISCUITS

£3.50 per person

Edinburgh biscuit selection

FRESH FRUIT

£5.00 per person

Mixed seasonal fresh fruit pots
(or platters)

JUICE

£12.00 per litre jug

Orange or cloudy apple juice

FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO YOUR EVENT PLANNER ABOUT ANY ALLERGY REQUIREMENTS BEFORE YOU ORDER.
ALLERGENS ARE PRESENT IN OUR KITCHEN AND THEREFORE, WE CANNOT 100% GUARANTEE THAT OUR FOOD DOES NOT CONTAIN ALLERGENS.
ALL PRICES EXCLUDE VAT. ALL MENUS ARE SUBJECT TO CHANGES.

BREAKFAST & BRUNCH

Designed to be enjoyed while standing up

LIGHT BREAKFAST

£18.00 per person

From 6 guests

Mixed seasonal fruit - whole

Blueberry & oat yoghurt pots

A selection of freshly baked mini pastries
(Gluten free on request)

Warm breakfast sliders:

Smoked streaky bacon, baked egg & tomato chutney
served in a brioche bun

Harissa scrambled tofu and Portobello mushroom
served in a vegan bun (Ve)

FULL BUFFET BREAKFAST

£32.00 per person

Minimum numbers of 50 people

Smoked streaky bacon, Cumberland sausage, Portobello
mushroom, beans, hash brown & scrambled egg

Grilled halloumi, vegetarian bean sausage, Portobello
mushroom, beans, hash brown & scrambled egg (V)

or

Scrambled tofu, rose harissa, Portobello mushroom, beans,
hash brown, squeaky bean sausage (Ve)

Served with:

Mini croissants

Mini pains au chocolat

Sourdough bread with a selection of mixed jams and butter
Seasonal fresh fruit salad

WORKING BRUNCH

£23.00 per person

From 15 to 150 guests

Smashed avocado, rose harissa, toasted sourdough,
lemon, nigella seeds & pea shoots (V)

Treacle cured streaky bacon & scrambled egg, tomato chutney
slider

Cumberland sausage & scrambled egg, tomato chutney slider

Mixed seed mini bagel, London cure smoked salmon,
cream cheese & cucumber

Butternut squash, feta & pumpkin seed muffin (V)

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AFTERNOON TREATS

£8.00 per person

A selection of freshly baked treats - 2 per person out of a selection of 3, pick 1 from each section

BISCUITS & COOKIES

Double chocolate chip cookies
Brown butter and spelt raisin cookies
Raspberry and hazelnut Linzer cookies
All butter shortbread
Pistachio and lemon biscotti
Matcha and white chocolate shortbread

CAKES & TARTS

Lemon and honey madeleines
Roasted hazelnut, brown butter financier
Lemon poppyseed drizzle cake
Chocolate fudge brownies
Freshly baked scones with clotted cream and homemade seasonal preservatives
Treacle tarts with ginger & white chocolate Chantilly cream
Autumn spiced carrot cake with Tahitian vanilla cream cheese frosting

HEALTHIER

Date and almond chia bars (GF, Ve)
Cinnamon roll power bites
Peanut butter chocolate chip cookie (GF)
Cranberry, pistachio lemon granola bars (GF, Ve)
Bitter 70% dark chocolate bark (GF, Ve)

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WORKING LUNCH

SANDWICH LUNCH

Served on a selection of artisan and speciality breads, wraps and baguette, gluten free available on request. Accompanied by salads and seasonal fruit bowl.

Designed to be enjoyed standing up.
from 6 to 300 guests £27.00 per person

MENU A

West country brie, tomato & smoked garlic chutney, rocket (V)

Tuna & sweetcorn mayo, cucumber

Beetroot hummus, rocket & vegan feta "style cheese" (Ve)

Roast beef, caramelised red onion & rocket

MENU B

Chicken Caesar, crispy bacon & baby gem

Smoked salmon, lemon & dill cream cheese

Peppered pastrami, Emmental cheese, gherkin ketchup

Crushed avocado, grilled courgette, preserved lemon and honey (V)

MENU C

Cucumber & minted cream cheese (V)

Honey roasted ham & violet mustard, radicchio

Atlantic prawn Marie Rose

West country mature cheddar, cider apple & onion chutney,
Lollo Rosso, crispy shallots (V)

Select two salads:

Tabbouleh

Cracked wheat, plum tomatoes,
cucumber, spring onion,
mint, parsley (Ve)

Caesar salad

Anchovies, crunchy baby gem lettuce,
aged parmesan, sourdough croutons

Couscous

Israeli couscous & chick pea salad,
roasted summer squash, sunflower
seeds, pomegranate seeds (Ve)

Tomato

Westland tomatoes, sumac onions,
barrel aged Feta, pine nuts,
garden mint (V)

Asparagus

Charred Wye valley
asparagus, Romesco sauce,
shaved Manchego (V)

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PROTEIN LUNCH

From 15 to 250 people, designed to be enjoyed while standing up.
£37.00 per person

For something more substantial, choose from our chef's protein buffet with a selection of freshly prepared meats, fish and vegetarian options available. Served at ambient temperature, along with a selection of two crisp salads, seasonal fresh fruit and your choice of accompanying biscuit.

PROTEINS

Select three

Crispy tofu, chilli, coriander, ginger (Ve)

Seared tuna loin, gordal olives, caper berries

Roast pork loin steak, tender stem broccoli, anchovy dressing

Thai-style cod & prawn fishcake, soy, ginger pak choi

Butternut squash, lentil & almond wellington (Ve)

Steamed fillet of salmon, white wine & dill cream sauce

Bavette steak, chimichurri

Baked cod, fresh herbs, butter beans, lemon

Piquillo pepper & rosemary frittata (V)

Lemon & thyme roasted chicken supreme

SALADS

select two

Tabbouleh

Cracked wheat, plum tomatoes, cucumber,
spring onion, mint & parsley (Ve)

Caesar salad

Anchovies crunchy baby gem lettuce, aged parmesan,
sour dough croutons

Couscous

Israeli couscous & chick pea salad, roasted summer
squash, sunflower seeds, pomegranate seeds (Ve)

Tomato

Westland tomatoes, sumac onions,
barrel aged Feta, pine nuts & garden mint

Asparagus

Charred Wye valley asparagus,
Romesco sauce & shaved Manchego (V)

BISCUITS

Select one

Coconut and lime macaroon

Pistachio and lemon biscotti

Hazelnut financier

Cinnamon sugared palmiers

Toasted almond tuiles

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HOT BUFFET

Minimum numbers of 50 people, designed to be enjoyed while standing up
Includes a selection of hot fork dishes with accompanying sides and salads, served with freshly baked mix seeded wholemeal bread and an indulgent dessert.
Select your menu and salads on the following page.
£49.00 per person
+ £18.00 as a seated buffet lunch

MENU A

Ras el Hanout slow cooked lamb shoulder, cabbage slaw, harissa yoghurt, sumac red onions

South Coast hake, roasted new potatoes, samphire, tartare butter sauce

Parmesan & ricotta ravioli, pumpkin velouté, caramelised red onion relish, sherry, crispy sage (V)

Baked lemon ricotta cheesecake & pistachio crumb

MENU B

Ayrshire onglet of beef, parmentier potatoes, chimichurri, watercress

Seared Scottish salmon, haricot vert, new potatoes, citrus dressing & samphire

Roasted Heritage beetroot, goat's cheese, quinoa, toasted pine nuts, rocket (V)

Bitter chocolate mocha tart, clotted cream

MENU C

Thai beef salad, green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

Cornish sea bream, olive tapenade, sweet potato, caper vinaigrette

Aubergine parmigiana, tomato sauce, grilled mozzarella, fresh parsley (V)

Tahitian vanilla panna cotta, almond crumble, macerated raspberries

MENU D

Roasted breast cornfed chicken roasted polenta, sweetcorn

Hot smoked salmon, dill new potato salad, soft boiled quail egg & fine green beans

Sweet potato falafel, caramelised onion, roasted peppers, cous cous, tahini coconut yogurt (V)

Tropical eton mess, vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote

MENU E (VE)

Roast garam masala cauliflower, cauliflower and coriander purée, apricot purée, crispy artichokes, endive, chocolate (Ve)

Harissa spiced butternut squash and spinach chou farci, sweet potato fondant, aubergine purée, artichoke Barigoule, Wiltshire truffle dressing (Ve)

Root vegetable pithivier, charred Hispi cabbage, smoked olive oil pomme purée, Romesco sauce, roasted vegetable jus (Ve)

Vegan tropical Eton mess, vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote (Ve)

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HOT BUFFET SALADS

select two

Tabbouleh

cracked wheat, plum tomatoes, cucumber, spring onion, mint & parsley (Ve)

Caesar salad

Anchovies, crunchy baby gem lettuce, aged parmesan, sour dough croutons

Couscous

Israeli couscous & chick pea salad, roasted summer squash, sunflower seeds, pomegranate seeds (Ve)

Tomato

Westland tomatoes, sumac onions, barrel aged Feta, pine nuts & garden mint

Asparagus

Charred Wye valley asparagus, Romesco sauce & shaved Manchego (V)

Broccoli

Roasted broccoli florets, miso, sesame & soy dressing, toasted pumpkin seeds and sesame, chilli and coriander (Ve)

Cauliflower

Roasted cauliflower florets, red onion, coriander, ginger, sweet chilli dressing, crispy shallot (Ve)

Green leaf salad

Served with a selection of dressings, salad cream, mustard dressing, mayonnaise, olive oil and balsamic (V)

Butter bean

Smokey semi dried tomato, tender stem broccoli, oregano & garlic dressing (Ve)

Buffalo mozzarella

Isle of Wight tomato, basil, olive oil and aged balsamic vinegar (V)

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A collage of various catering dishes. In the foreground, a dark grey rectangular plate holds several slices of bread topped with a herb and lemon dressing. To the right, a large black bowl is filled with a vibrant green and purple salad. In the background, a white rectangular plate features a yellow sauce with meat and vegetables. On the left, another white plate shows a mix of meats and vegetables. The text "CATERING PACKAGES" is overlaid in the center in a white serif font.

CATERING PACKAGES

DAYTIME CATERING PACKAGES

Designed to include catering throughout your day, from breakfast to afternoon break.
Based on 8am-4pm days, with the afternoon break served at 4pm latest.

THE CLASSIC

£73.00

From 6 to 300 people

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries and juice

Mid morning break
Freshly brewed teas & coffee, Edinburgh biscuit selection

Lunch
Selection of sandwiches, quiches, salads
and seasonal whole fruit

Served with freshly brewed teas & coffee
and a soft cocktail

Afternoon break
Freshly brewed teas & coffee, selection of
freshly baked sweet treats

Mineral water included with all breaks

THE VISION HALL

£109.00

Minimum of 50 guests

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries, seasonal fresh fruit and juice

Mid morning break
Freshly brewed teas & coffee,
handmade flapjacks and whole fruit

Lunch
Hot fork standing buffet lunch to include 3 main dishes,
salads, wholemeal bread and dessert

Served with freshly brewed teas & coffee
and a soft cocktail

Afternoon break
Freshly brewed teas & coffee, selection of
freshly baked sweet treats and fruit skewers

Mineral water included with all breaks

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A top-down view of a white marble surface covered with various appetizers. The items include round crostini with different fillings, a large waffle cone, a square puff pastry, and several round fried balls. Some items are garnished with fresh herbs and vegetables. The text 'RECEPTION & SEATED PACKAGES' is centered over the image in a white serif font.

RECEPTION &
SEATED PACKAGES

PRICE LIST

CANAPÉ RECEPTION

Selection of 4 canapes	£22.00
Selection of 6 canapes	£32.00
Selection of 8 canapes	£40.00
Additional	£4.50

BOWL FOOD

Selection of 4	£38.00
Selection of 5	£46.00
Selection of 6	£52.00
Additional	£8.00

RECEPTION PACKAGES

4 canapes and 2 bowls	£41.00
6 canapes and 3 bowls	£60.00
3 canapes, 3 bowls and 1 food stall minimum numbers: 70 guests	£90.00
4 canapes, 2 bowls and 2 food stall minimum numbers: 100 guests	£ 100.00

SEATED DINNER PACKAGES

Minimum 70 guests

3 Course dinner with tea/coffee and petit-fours
includes 1/2 bottle house wine, 1 beer,
1 soft drink and 1 bottle of still or sparkling mineral water
£117.00

3 Course dinner with tea/coffee and petit-fours
includes 1 bottle of house wine, 1 beer, 1 soft drink
and 1 bottle of still or sparkling mineral water
£132.00

Please select one dish from each course for the whole party. Our culinary team will then recommend alternative dishes to best complement your menu and cover your dietary requirements.

includes service, Vision Hall's tables and chairs, crockery, cutlery, glassware and quality linen.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT



SAVOURY CANAPÉS

SERVED COLD

Carrot tuile, salt baked carrot, smoked oat crème fraîche,
onion chutney, crispy leeks (Ve)

Treacle glazed pork belly, maize taco, jalapeño sour cream, shallot salsa, coriander

Smoked salmon tart, celeriac remoulade, crème fraîche jelly, caviar

Red yuzu kosho beef, crispy rice, avocado, truffle, caviar

Strawberry & sesame curry cookie, hung yoghurt, finger lime, coriander (V)

Blue corn taco, miso foraged mushrooms, avocado, pickled mooli & coriander (Ve)

Whipped goat cheese, puffed wonton, tomato relish & truffle pearls (V)

Cured Scottish salmon, dashi pie tee tartlet, wasabi tobiko,
yoghurt & foraged flower

Chicken caesar, roman lettuce & parmesan sable

Tuna Tartare, wasabi, crispy shallots, ponzu dressing

Asian vegetable rice paper roll, soy, chilli, wasabi dip (Ve)

Duck Cornet, mooli, Japanese mayonnaise, shizo & hoisin

SERVED WARM

Slow braised lamb shoulder, yoghurt, mint & white radish

Torched tuna potato “croquette” dill emulsion, pickled shallots

Polenta, “carbonara” egg yolk purée, Parmesan, crispy bacon

Torched salmon tare, tare sauce, pickled ginger,
compressed pear, nori, wasabi & shiso cress

Braised beef cheek, parmesan croissant bread & butter pudding,
Wiltshire truffle

Parmesan “churro” tomato relish & nasturtium (V)

Welsh rarebit soufflé tartlet, red onion marmalade, crispy sage(V)

Rhubarb’s fried chicken, black garlic & rosemary salt

Smoked haddock kedgeree arancini, egg yolk purée & garlic chives

Black truffle arancini, truffle mayonnaise (V)

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A close-up photograph of several sweet canapés. The canapés are round and have a golden-brown base. They are decorated with either a smooth pink frosting or a yellow frosting, and some have a decorative swirl of pink frosting. The canapés are scattered on a light-colored surface, surrounded by numerous small, red, irregularly shaped sprinkles. Some canapés are resting on a piece of light-colored, textured paper or parchment.

SWEET CANAPÉS

SWEET CANAPÉS

Eton mess lollipops (V)

After eight aero (Ve)

Lemon & yuzu meringue tartlets (V)

Salted caramel chocolate rolo tartlets (V)

Raspberry & rose chouquette

Caramelised apricot & vanilla tartlet (V/Ve)

Pistachio & honey cannelle (V)

Chocolate honeycomb bites (V)

Coffee, chocolate, vanilla choux a la crème (V)

Bounty macaron (V)

Strawberry & cream cups (V/Ve)

Chocolate fudge cake pops (V)

Salted caramel bon bons (V)

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BOWLS

BOWLS

SERVED COLD

Tiger Prawn Roulade
avocado, dill crème fraîche, compressed watermelon,
shaved asparagus, red vain sorrel

La Latteria Burrata (V/Ve)
podded pea pesto, basil oil, Marcona almond, San Manzano tomato,
smoked crème fraîche, pea tendrils

Rump of Beef Tartare
pickled daikon radish, English mustard emulsion, caviar, crispy capers

Compressed Kohlrabi (Ve)
avocado aioli, lemon purée, garden apple, pea & coriander guacamole

Thai Beef Salad
asian vegetable salad, hot & sour dressing, rice noodles, coriander

Tuna Poke
forbidden rice, edamame beans, wasabi emulsion,
pickled pink ginger, avocado

Wye Valley Asparagus (V)
smoked duck egg yolk, garlic chive emulsion, foraged mushrooms,
brioche toast, crispy shallots

Cured Cornish Sea Bream
compress mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

SERVED WARM

Podded broad bean & burrata angolotti
semi-dried heritage tomato, beech mushroom, pecorini, aged balsamic

Breast of cornish hen
carrot top purée, chicken fat rosti, ratatoullie, tomato vinegar gel, jus gras

Truffle mac & cheese (V)
wild rocket pesto, semi-dried tomato, parmesan pangrattato

Breast of cornish hen
wey valley asparagus, chicken fat hash brown,
garlic & mustard emulsion, roasted chicken jus

Gilt head sea bream
baby courgette, green olive tapenade, courgette & basil purée, crispy squid

Ayrshire beef
tomato purée, potato churro, heritage radish & shallot salad, chimi churri

Sea bass
wey valley asparagus, lemon gel, foraged girolles, red meat radish,
roasted poisson butter sauce

Launceston lamb rump
lamb shank bonbon, basil purée, semi-dried tomatoes,
grilled courgette salad

Tandoori paneer tikka (V/Ve)
spiced chickpeas, bombay potatoes, rogan jus, coriander

Smoked ketchup-glazed ayrshire beef
heritage carrot rosti, watercress purée, pickled pearl onion,
crispy shallot crumb

Keen's cheddar twice baked soufflé (V)
courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes

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THREE COURSE DINNER

FIRST COURSE

TIGER PRAWN ROULADE

avocado, dill crème fraîche, compressed watermelon,
shaved asparagus, red vein sorrel

CURED FORMAN'S SALMON

smoked salmon paté, compressed cucumber, heritage radish,
mustard mayonnaise, watercress

RUMP OF BEEF TARTARE

pickled daikon radish, English mustard emulsion,
caviar, crispy capers

CORNISH CRAB

brown butter croissant, chive emulsion, ginger crab bisque,
chervil leaf salad
£5.00 per person supplement

POACHED LOBSTER

sand carrot purée, mustard kohlrabi, lemon gel, chervil oil, foraged herbs
£18.00 per person supplement

CURED CORNISH SEA BREAM

compressed mooli, shiso dressing, tapioca pearls,
red chilli & kaffir lime

RAS EL HANOUT SPICED LAUNCESTON LAMB BELLY

red cabbage slaw, green harissa yoghurt,
pickled cucumber & sumac red onions

NOSE TO TAIL PORK TERRINE

pineapple & bacon jam, pickled apple,
caramelised apple purée & mustard cress

ENGLISH PEA PUFF PASTRY TART (V)

lemon gel, gouda cheese custard, Wiltshire truffle & wood sorrel

WYE VALLEY ASPARAGUS (V)

smoked duck egg yolk, garlic chive emulsion, foraged mushrooms,
brioche toast & crispy shallots

LA LATTERIA BURRATA (V/VE)

podded pea pesto, basil oil, Marcona almond, San Manzano
tomato, smoked crème fraîche, pea tendrils

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MAIN COURSE

BREAST OF CORNISH HEN
carrot top purée, pressed thigh, ratatouille tart,
tomato vinegar gel, jus gras

CREEDY CARVER DUCK BREAST
apricot 'tatin', salt baked crapaudine beetroot,
potato fondant & candied pecan

SCOTTISH GUINEA FOWL
parmesan gnocchi, black garlic purée,
rainbow chard & foraged mushrooms

AYRSHIRE FILLET OF BEEF
tomato purée, potato churro, heritage radish,
shallot salad, chimi churri
£18.00 per person supplement

**SMOKED KETCHUP-GLAZED
AYRSHIRE RUMP OF BEEF**
heritage carrot rosti, watercress purée,
pickled pearl onion, crispy shallot crum

LAUNCESTON LAMB RUMP
lamb shank bonbon, basil purée, pommes Anna,
semi dried tomatoes & grilled courgette salad

GILT HEAD SEA BREAM
baby courgette, green olive tapenade, courgette &
basil purée, crispy squid, lemon emulsion

BUTTER ROASTED SEA BASS
parsley pesto, sugar snap pea & mange tout
fricassée, butter emulsion & nasturtium flowers

PODDED BROAD BEAN & BURRATA AGNOLOTTI (V)
semi-dried heritage tomato, beech mushroom, pecorino,
aged balsamic

HERB RICOTTA STUFFED COURGETTE FLOWER (V)
sweetcorn purée, crispy polenta, tomato relish,
tempura crumb & herb salsa verde

"RATATOUILLE" TATIN (VG)
red pepper purée, grilled courgettes, heritage tomatoes,
basil pesto & vegan feta

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DESSERT

ETON MESS PARFAIT (VG on request)

strawberry & Tahitian vanilla parfait, strawberry sorbet,
strawberry compote, crisp meringue

TASTE OF THE TROPICS (VG on request)

lime & Greek yoghurt mousse, tropical fruit salsa, pink guava sorbet,
coconut clusters, mango & passion jelly

CITRUS MERINGUE TARTLET (V on request)

Lemon & yuzu curd, citrus confit, pink grapefruit,
toasted sesame sponge, lemon sorbet

PASSION LATTE (V)

Milk chocolate & passion fruit cream, bitter chocolate brownie,
salted caramel, Tonka bean ice cream

MILLIONAIRES (V/VG on request)

Chocolate sablé breton, whipping caramel, bitter chocolate cremeux,
dark chocolate coating, salted caramel ice cream

RASPBERRY & ROSE

Raspberry, lychee, rose water mousse, raspberry jelly,
almond sponge, raspberry & lychee ripple ice cream

FRUITS OF THE FORREST MILLE-FEUILLE

Wild honey Chantilly, forest fruit compote, gooseberry mousse
caramelised puff pastry, mixed berry sorbet

MINT CHOCOLATE DELICE

Garden mint bavarois, bitter chocolate cremeux,
dark chocolate brownie & mint chocolate ice cream

BLACK FOREST CHOUX À LA CRÈME (V)

Kirsch Chantilly cream, black cherry gel, sour cherry compote,
bitter chocolate cremeux

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STALLS

STALL MENU

MAC & CHEESE STALL

Indulge in our creamy mac & cheese (can be made vegan) with a variety of irresistible toppings to choose from:

Toasted breadcrumbs
 Broccoli florets
 Sautéed mushrooms
 Sundried tomatoes
 Crispy pancetta
 Crispy shallots
 Spicy jalapeños
 Truffle oil
 Zesty chili oil

TACO STALL

please choose 3 options:

CRISPY BLUE CORN TACO

Roasted sweet potato, burnt spring onion crema, sweet corn and black bean salsa & crumbled feta

BBQ smoked duck, pickled shallots, taramind & mooli salsa

CRISPY RED TACO

Salted cod, red pickled cabbage, tomato salsa & avocado puree

Smoked cauliflower, poblano chilli spiced yogurt, palm heart & pomegranate salsa

OPEN TACO

Butter milk fried chicken, red cabbage slaw & miso emulsion

Cornish picked white crab, pickled cucumber, avocado & caviar

CRISPY GREEN TACO

Smoked salmon, mango and radish salsa & green goddess dressing

Crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

CRISPY YELLOW TACO

Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri

lamb spiced rib of beef, pickled jalapenos, tomato & habanero salsa

AMERICAN DINER STALL

please choose 2 options:

Handmade beef slider, Swiss cheese, crispy bacon, burger relish, baby gem & pickles

Buttermilk fried chicken slider, cos lettuce, pickled cucumber & ranch dressing

Moving mountains vegan slider, melted american cheese, caramelised onion, baby gem & pickles (Ve)

Gourmet pork hot dog, French's mustard, fried onions, ketchup & sauerkraut

Served with:

French fries

Mac & cheese

Cabbage & apple slaw

Served with a choice of sauces:

Truffle mayo, tomato ketchup, frenchies mustard & spiced bbq sauce

INDIAN STREET STALL

please choose 3 options:

Delhi wala Paani Puri Stall

A puffed crispy semolina balls filled with a choice of crushed daal, potatoes, savoury spices, tamarind chutney, mint & coriander flavoured liquid

Mumbai bhel puri

A delicious savoury mix of puffed rice, peanuts, lentils, potatoes dhaniya, imili chutney aur ambi

Agrewali Aloo Tikki

Crispy potato cakes stuffed with crushed peas & raisins served pudine ki chutney & crispy savoury garnishes

Samosa Chaat

Cauliflower & vegetable samosa served with a chickpea curry, sweet yogurt, coriander chutney, tamarind, sev & pomegranate seeds

Pau Bhaji

Chowpatty style mashed vegetables curry with hot buttered milk buns, red onion & ginger

BURRATA & TOMATO STALL

La lateria burrata, stracciatella & treccia mozzarella

Served with your choice of:

Heritage tomatoes

basil pesto

red pepper pesto

basil & chilli oil

house vinaigrette

Torn sour dough croutons

Tomato & romsemary focaccia

Sun blushed tomatoes

Compressed nectarines

Mixed marinated olives

SUSHI & SASHIMI STALL

SASHIMI

please choose 2 options:

Tuna sashimi, jalapeno dressing & garlic chives
Sea bass sashimi, truffle infused soy & sliced truffle
Scottish salmon sashimi, tomato ponzu & sesame seeds
Teriyaki tofu sashimi, spring onion & jalapeno mayo

SUSHI

please choose 2 options:

Salmon tatake nigiri & teriyake sauce
Tuna & avocado inside out roll
Prawn tempura & avocado dragon roll
vegetable futomaki

Served with:

Seaweed & black tapioca crackers, crisp shallots,
tosas soy sauce, porcini ponzu,
sweet chilli soy, pickled ginger, wasabi mayo

(supplement applies for a sushi Chef
to make the sushis live behind the stall)

GARDEN STALL

allotment of market fresh baby vegetable crudité to include:
baby yukon carrots, rainbow radish, cucumber & celery

Served with your choice of :
beetroot, carrot & natural hummus
aubergine & sweet potato baba ganagnosh
smashed avocado & pea guacamole
vegetable crisps of beetroot, artichoke, heritage carrot, celeriac,
cavlannero & parsnip
puffed seaweed, red cabbage & saffron tapioca
seeded lavash & sourdough crisp

Garden pots of Panna cottas:
pea panna cotta, heritage beetroots & goats cheese
sand carrot panna cotta, Jasmin soaked raisins,
vegan feta & carrot top verde (VG)
Parmesan panna cotta, semi dried tomato,
olive crumb & basil pesto

POKÉ STALL

please choose 3 options:

tuna pokē, black rice, champonzu dressing,
cucumber, pickled pink ginger & avocado
gochujang salmon pokē, kimchi, heritage radishes,
pickled seaweed salad, rice noodles & orange
ayrshire beef pokē, sushi rice, soy cured egg yolk,
pickled mooli, toasted pine nuts & sliced red chilli
chicken teriyaki pokē, pickled red cabbage, brown rice,
edamame beans, sweetcorn & carrot salad
coriander & lime prawn pokē, sour cream, torched peaches,
smoked black beans & cherry tomato salsa
miso aubergine pokē, shoyu dressing, mango salsa,
broad beans, udon noodles & coriander

Served with
furikake, spring onions, toasted sesame,
crispy shallots & sriracha

ITALIAN STALL

please choose 2 options:

Rigatoni, arrabiata, garlic, torn basil & chilli
Strozzapreti con polpette, beef meatballs, onion,
an manzano tomato sauce
Aged parmesam risotto milanese, tiger prawns & black truffle
Wye valley asparagus risotto, semi dried tomatoes,
cottage cheese & lemon

Served with:
Toasted pinenuts, marinated olives,
parmesan shavings, basil pesto, chilli flakes, chilli oil,
rosemary focaccia & toasted garlic bread

Salads
Panzanella, heritage tomatoes, roasted peppers,
croûtons & purple basil

Wild rocket, shaved pecorino,
slice compressed pear & balsamic vinaigrette

Supplement of £5 + VAT per head

BRITISH SEAFOOD STALL

please choose 3 options:

Pacific oysters freshly shucked to order
served with raspberry and shallot vinegar & lemons in muslin

Formans smoked salmon,
grapefruit & pickled cucumber ribbons

Formans beetroot gravadlax, lemon curd,
pickled fennel & caper berries

Prawn cocktail, baby gem, Bloody mary crème fraiche
& semi dried cherry tomatoes

Smoked trout scotch eggs & dill salad cream

Served with

Mixed tapioca crisps, seeded lavash, buttermilk blini's,
Lemon aioli, sour cream & Dijon mustard mayonnaise

Supplement of £14 + VAT per head

ASIAN STREET STALL

Peking Duck, shredded on the stall
with your choice of Hoisin sauce,
spring onion, cucumber and coriander leaves
& served in a chinese flour pancake

please choose 2 options:

Chinese vegetable spring rolls with beansprouts
and shiitaki mushrooms & sweet chilli sauce

Hoisin teriyaki glazed wild mushroom bao bun pickled red cabbage,
crispy onions, wasabi emulsion & sesame seeds

Pork Char siu steamed buns

Fried Dim Sum

Chicken & vegetable gyoza

Bamboo shoots, cabbage, spring onion & mushroom gyoza

Served with

Sweet soy & chilli sauce

Prawn & rice crackers

Mini Kikkoman soy bottles

Supplement of £7 + VAT per head

TARTARE STALL

Tartares made live on the stall:

Ayshire beef tartare, sherry vinegar gel, caviar,
egg yolk puree & sour dough crouton

Gilt head sea bream tartare, mango puree, kaffir lime emulsion,
caviar, garden apple & shiso

Sand carrot tartare, egg yolk puree, capers,
goats curd & balsamic caviar

Served with

Sourdough croutons, salt & vinegar game chips

Upgrades available upon request: Exmoor caviar and ice carvings

Supplement of £7 + VAT per head

BRITISH CHARCUTERIE & CHEESE STALL

Selection of british cured meats including:
Spiced coppa, fennel salami & Dorset guanciale

Selection of british cheeses including
Snowdonia black bomber, Baron Bigod & Stilton
Wild mushroom scotch eggs & salad cream

Served with
Crackers, sour dough breads,
pickles, house chutney & piccalilly

Supplement of £5 + VAT per head

MEXICAN CEVICHE & TACO STALL

CEVICHE
please choose 2 options:

Scallop tartare, pickled celeriac, garden apple,
tarragon dressing & torn sour dough croutons

Yellowfin tuna, champonzu, avocado,
wasabi tobiko & seaweed cracker

Sea bass ceviche with ají limo tiger's milk,
sweet potato,
red onion, coriander and plantain

Citrus cured tofu, sweet potato, red onion,
heritage radishes, mango & samphire

TACO'S
please choose 2 options:

A selection of soft corn tacos, crispy blue corn,
green & red taco shells filled with your choice of:

Grilled marinated chipotle prawns, cabbage slaw,
coriander & lime yogurt

Roasted butternut squash, wild mushrooms,
chimi churri & queso fresco (V)

Ancho chilli pork shoulder, hertiage raddish,
pickled red onion, pineapple & ginger salsa

Pulled beef cheek, BBQ sauce, black beans, pickled red onions &
guacamole

Supplement of £7 + VAT per head

CAESAR SALAD STALL

Made live on the stall
hand cut romain lettuce tossed in a classic ceasar dressing

served with your choice of:
shaved parmesan
sourdough croutons
anchovie fillets
grilled cornish white chicken
crispy pancetta
soft boiled quail eggs
char grilled butternut squash

Supplement of £5 + VAT per head

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BEVERAGES

PRICE LIST

DRINKS PACKAGES PER PERSON

Includes beer, house wine and soft drinks

1 hour - £24.00 2 hours - £37.00 3 hours - £46.00

Per additional half hour or part thereof, thereafter 3 hours - £8.00

Add Prosecco	£9.00 per hour
Add Champagne	£16.00 per hour
Add Cocktails (pick 2 from our list)	£11.00 per hour
Add House Spirits & mixers	£10.50 per hour
Champagne only reception (1H)	£42.00

SNACK SELECTION

select 3 - £5.00 per person

Black & green marinated olives with preserved lemon

Vegetable & plantain crisps with spiced or curried sea salts

Wasabi peas

Cheese straws, Dijon mustard, Parmesan & black sesame seeds

Sesame & smoked sea salt pretzel bites

Paprika & seeded lavash

Fennel seed taralli

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COCKTAIL LIST

COCKTAILS

Bramble

A derivative of the classic sour, this drink incorporates gin, crème de mûre, gomme syrup and lemon juice poured into a tumbler of crushed ice.

Paloma

Fresh lime juice, tequila, agave and grapefruit soda, with a pinch of salt

Mojito

Cuban light rum, crushed mint, lime juice, gomme syrup and cubed ice, topped with soda, a wonderful summer cooler!

Bagheera

A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lime ginger beer.

Hugo Spritz

Prosecco, St Germain, sparkling water & mint

Caipirinha

This is a great cocktail of cachaca, fresh limes, molasses, lime juice and crushed ice.

Moscow Mule

Vodka, lime juice & spicy ginger beer

Raspberry Collins

Gin, framboise, raspberry puree, lime juice and gomme syrup and is topped with soda water.

Singapore Sling

A classic combination of gin, cherry brandy and lime juice topped with soda water.

Bellini

A classic cocktail consisting of peach nectar and chilled prosecco.

SOFT COCKTAILS

Elderflower Pressé

Elderflower, sparkling water and fresh mint

Ginger Bitter

Ginger beer, angostura bitters, lime juice and fresh mint

Blueberry Swoon

Blueberry purée, cloudy lemonade and lemon juice

Strawberry & Lavender Collins

Virgin Mule

Pear juice, ginger, lime pressé and ginger beer

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A romantic dinner table is set with a white tablecloth, purple napkins, and silverware. Several wine glasses are arranged on the table, some containing a light-colored beverage. In the center, there are two vases of flowers: one with vibrant red tulips and another with purple flowers. Three lit white candles in black holders provide a warm, ambient glow. The background is softly blurred, showing more of the dining area and warm, bokeh lights.

THANK
YOU.