

Celebration of Life Menu

Finger sandwiches

Cucumber & dill cream cheese with chives on granary
Egg & watercress on granary
Chicken with tarragon mayo on granary
Cotswold cheddar with chutney
Ham with grain mustard mayonnaise on brioche
Smoked salmon with lemon cream cheese on sourdough
Smoked salmon with avocado yoghurt
Avocado & chickpea
Falafel, avocado & chipotle
Chicken pesto & rocket

Savoury

Sausage roll / vegan sausage roll
Spinach and feta rolls
Seasonal vegetable quiche
Ricotta & sundried tomato tart
Aubergine frittata
Chickpea fritters
Quail's egg & chorizo Scotch eggs
Mini mac 'n' cheese
Local Wiltshire meats & cheeses
Caramelised onion, goat's cheese and thyme tart
*Whole roasted salmon with herby hollandaise
*Pork & apricot terrine
Coronation chicken
Marinated halloumi
Falafels & hummus
Roasted pepper & potato tortilla
Chicken empanadas
Cotswold cheeseboard

Salads

Seasonal green salad
Tabbouleh
Baby gem lettuce with burnt aubergine yoghurt, cucumber and harissa
Watermelon & feta salad
Seasonal slaw
Celeriac remoulade
Heritage tomatoes, buffalo mozzarella & basil
Little gem lettuce, radishes, sugar snaps & fresh herbs with a walnut dressing
Seasonal green salad
Greek salad
Giant cous cous with beetroot hummus, roasted beets & zhoug-style dressing
Beetroot carpaccio with feta, roasted pine kernels, rocket and pomegranate

Hot Dishes

Chicken fricassee with basmati rice and thyme
Persian meatballs in a saffron & tomato sauce with labneh & flatbreads
Lemon grass & basil chicken in a coconut and cream sauce
Pumpkin red curry (V)
Chicken, feta & kale dumplings
*Lamb shank pie
*Spiced & slow cooked lamb with olives & apricots
Pork & chorizo slow cooked meatballs in a roasted tomato sauce with a crispy green salad
Chicken chasseur with creamy mash
Wild boar chorizo, chicken and butterbeans with wild rice and tender stem broccoli
Lasagne with rosemary & sea salt focaccia
*Fish pie with garden peas
Ruby Murray chicken curry
12-hour Moroccan spiced chicken or vegetable tagine with herb infused cous cous
Beef & bean chilli with chipotle yoghurt & steamed rice (or vegan chilli)
*Beef bourguignon with wilted Wiltshire greens, truffle oil & buttered new potatoes
*Beef stroganoff with wild rice and seasonal greens
Shepherd's pie (lamb or vegan)

Cakes

Fabulous fruit tart
Flourless chocolate cake
Pistachio, lemon & rose cake
Blackberry & star anise friands
Cherry Bakewell
Scones with a strawberry compote and mascarpone cream
Brownies
Orange & pistachio cake
Vanilla financiers
Indian spiced rocky road
Lemon drizzle

* please note these menu items carry a higher price per head