



# reception & party menus

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## Drinks Packages

Beer, wine & soft drinks package, £7.50  
including standard nibbles  
*Per person, per half hour or part thereof*

Two-hour beer, wine & soft drinks £22.00  
package, including standard nibbles

Three-hour beer, wine & soft drinks £25.00  
package, including standard nibbles

Drinks purchased on a consumption basis and not as part of a drinks package, will incur at **£3.00 per person (per half hour) + VAT** supplement for standard nibbles, in line with the RCP's alcohol license.

### Enhance your reception by adding:

Cocktails & mocktails POA

## Nibbles

**Standard nibbles** £3.00  
Sweet & salted popcorn (VE)(GF)  
Tyrrells crisps (V)(GF)  
Olives (VE)(GF)

**Enhance your nibbles** £7.50  
Please choose four individual items which will be served and displayed across the bar and poseur tables.

### Straws

Sundried tomato & basil (V)  
Parmesan & black pepper (V)  
Montgomery cheddar & caraway (V)  
Paprika & herb (V)  
Pork crackling straws & apple salt

### Popcorn

Cornish sea salted (VE)(GF)  
Tandoori spice (VE)(GF)  
All butter (V)(GF)  
Goats cheese & black pepper (V)(GF)

## Snacks

Vegetable & kale crisps (VE)(GF)  
Sea salt crisps (VE)(GF)  
Pretzels, breadsticks & baba ghanoush (V)  
Parmesan shortbread  
Wasabi peas (VE)(GF)  
Spicy broad beans (VE)(GF)  
Parmesan, tomato & onion seed lollipops

## Nuts

Five spice cashews (VE)(GF)  
Almond & chilli pistachios (VE)(GF)  
Roasted peanuts (VE)(GF)

## Olives

Belazu chilli house mix (VE)(GF)  
Kalamata (VE)(GF)

(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

SATS\_Reception\_Party\_Menu\_Spring/Summer\_2022



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## Canapés

4 canapés (recommended pre dinner)	£11.00
6 canapés	£16.00
8 canapés	£19.00

### Plant based

Courgette & lime fritter with lime pickle & vegan coconut yoghurt (VE)(GF)

Chive & dill tofu tartlet with pickled golden beetroot & beetroot crisp (VE)

Basil marinated baby plum tomato with black olive tapenade & sweet pepper relish (VE)

Carrot & cumin pancake with carrot butter & pickled shallots (VE)

### Sea

Smoked salmon with wasabi cream on sesame bark

Soused mackerel, rhubarb & sour cream on pumpernickel

Tikka king prawn poppadom with spiced mango chutney

Coriander & lime crab salad on sesame prawn toast

### Land

Popcorn chicken with smoked garlic & paprika mayo

Vietnamese lemongrass chicken patties with a citrus, soy & honey glaze (GF)

Pulled pork & black pudding bon bon with a cider apple puree

Beef carpaccio with rocket & horseradish pesto on a linseed cracker

### Sweet Treat

Chocolate brownie with white chocolate cream & peanut butter powder (V)

Strawberries & cream tartlet (V)

Toasted brioche with lemon curd & raspberry (V)

Roasted pineapple & pink pepper corn pavlova (V)(GF)

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## Handheld snacks

2 items	£5.50
4 items	£9.50
6 items	£15.00
Extra item (each)	£2.50

### Full on herbivore

Roast beetroot falafel with tahini dressing & sriracha sauce (VE)(GF)

Sticky soy glazed tofu with satay sauce (VE)(GF)

Heirloom tomato tart with basil pesto & balsamic (VE)

Vietnamese rice roll with chilli dipping sauce (VE)(GF)

### Filled breads

Bang bang cauliflower tacos (VE)

Hoisin jackfruit boa bun (VE)

Croque Monsieur, smoked ham & gruyere cheese toasted sandwich

Slow cooked beef brisket slider with pickles & crunchy slaw

### Surf'n'turf

Smoked mackerel croquette with a zesty tartar sauce

Lamb kofta with mint infused labneh

Gin & tonic curd salmon, compressed cucumber with dill & lemon emulsion on a big blini

Chicken lollipop with a sticky BBQ glaze (GF)

### Sweet stuff

Vegan meringue with coconut cream & tropical compote (VE)(GF)

Mojito cheesecake (V)

Dark chocolate & raspberry tart with pistachio crumb (V)(GF)

Salted caramel choux bun (V)

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Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canapés selection and follow with bowl foods.

## Small plates & bowls

Please choose from the following:

4 bowls	£18.95
6 bowls	£24.95
Individual bowl	£4.95

### Plant based & vegetarian

Bliss bowl, beetroot hummus, spiced chickpeas, tabbouleh, roasted fennel, tomato & cucumber mint salad (VE)

Cumin roasted Romanesco, rainbow slaw & puy lentils (VE)(GF)

Orange & miso glazed tofu with citrus salad & bitter leaves (VE)(GF)

Baked salt dough pear & walnut salad with Roquefort foam (V)

### Sea

Torched mackerel, Bombay potatoes with tikka mayo & pickled shallots (GF)

Fish'n'chips crushed minted peas with tartar sauce & lemon (can be gluten free)

Gin cured salmon, horseradish cream with apple, micro herbs, pickled fennel & radish (GF)

Crab cake, steamed tender stem broccoli with a herb & tomato beurre blanc

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### Land

Smoked duck & beetroot salad with orange, fennel & rocket (GF)

Lemon, honey & thyme roast chicken with chard & pea gnocchi

Bourbon glazed pork rib, smoked potato salad with blistered corn (GF)

Pulled Persian lamb with giant couscous, pomegranate & flat bread

### Sweet stuff

White chocolate semifreddo with sour cherry & honey tuile (V)

Broken strawberry sherry trifle (V)

Red berry mousse, black pepper meringue shards with berry coulis & mint powder (V)(GF)

Vegan jam doughnuts (VE)

*At CH&Co Group, we work to a responsible seafood sourcing strategy. CH&Co Group suppliers' must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.*

