



SUBSTANTIALS MENU

SAMPLE MENU ONLY

If your cocktail event is occurring over a meal time period or you simply feel your guests would like something a little more substantial than canapés, then this is the menu style for you. Combine a few substantial dishes with a selection of canapés for a well-balanced and generous offering to suit your event. Whatever the occasion may be, through the substantial menu we can really enhance the impression of your event – crisp and sleek or naughty dude food?

Stand Up Substantials

Marron & Saffron Bouillabaisse, Dill Mash, Red Pepper Rouille, Shaved Fennel & Dill Salad

Prawn, Scallop & Cuttlefish Salad, Steamed Lemon & Olive Oil Potato's, Dill Dressing gf

Crispy Crackling Pork Belly Pieces, Watercress Salad, Honey Roasted Baby Carrots, Apple Glaze,
Apple Jam gf

Confit Lamb Shoulder, Toasted Almonds, Pomegranate, Sumac Labna, Rocket, Pita Crisp

Gruyere & Fontina Mac & Cheese, Pancetta & Almond Crumb gf

Rabbit, Cod, Chorizo & Mixed Pepper Paella

Classic Fish & Chips, Lemon Wedges

Panko Crusted Snapper, Butter Crunch Lettuce, Cornichon & Caper Mayo, White Crusty Roll

Barbecue Brisket, Soft Taco, Coleslaw, Sweet Chipotle Sauce

Braised Wagyu & Oyster Mushroom Pie