



MENU OPTIONS

CHOOSE FROM OUR VERSATILE AND
CREATIVE RANGE OF MENU OPTIONS.

Use this brochure to get
some inspiration and add
a twist to your event or
browse our traditional
options for a touch of class.

Your **VENUE**[®]



AT OUR RACECOURSES WE KNOW THAT YOUR EVENT'S CATERING EXPERIENCE IS AT THE HEART OF ITS SUCCESS

Creating exceptional dining experiences is what our award-winning team do best; whether that's a morning meeting for 10 or a three-day conference for 500.

FROM FIELD TO FORK

Using fresh and seasonal produce direct from growers and an extensive network of farms from the UK and worldwide, all our produce is fully traceable from the farm straight to your fork.





Your **REFRESHMENTS**

Your **REFRESHMENTS**

START THE DAY THE RIGHT WAY WITH ONE OF OUR FRESHLY BREWED BEVERAGES.

To keep you and your delegates revitalised and refreshed, we have an abundance of fresh and playful cold options, including our vitamin juice bar. Our standard is to use only the best British produce available and by partnering with companies such as Harrogate spring water, we ensure guests are kept refreshed with an award-winning product.

ORGANIC FAIRTRADE PERUVIAN COFFEE

BIRCHALL TEA

with a selection of herbal teas

SPRING WATER

Award-winning Harrogate spring water supplied to you in both still and sparkling

SMOOTHIES & JUICES

Carrot & Melon

Rosehip & Goji Berry

Mango & Banana

Cloudy Apple

Red Berry

Multi Vitamin 1 + 19

Orange

Blackcurrant & Elderflower Cordial

SOFT DRINKS

Selection of fizzy soft drinks, Red Bull and flavoured Red Bull

V - Vegetarian
VE - Vegan

GF - Gluten Free
LF - Lactose



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We can't guarantee that any food is completely nut-free.
Please let our staff know about any allergies before you order.



Your **BREAK & TREATS**

Your **BREAK & TREATS**

BREAKS AREN'T JUST A TIME TO MAKE PHONE CALLS AND CHECK EMAILS

Take a step back and indulge in our carefully selected sweet treats to ensure you get the most out of your meeting.

Well, because it'd be rude not to...

Coffee Essentials

Break time is best served with a treat

- Border's biscuit selection
- Selection of freshly baked cookies
- Selection of fruits
- Selection of filled tulip muffins
- Dried fruit/nut bags
- Chocolate brownies
- Scones, preserves & cream

Seasonal Sweet Treats

Available when you fancy them most...

- Strawberries & cream
- Hot cross buns
- Mince pies & Stollen cake



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Your **BREAKFAST**

BREAKFAST SELECTION

RIGHTLY ACKNOWLEDGED AS THE MOST IMPORTANT MEAL OF THE DAY.

We understand that the right start is imperative to ensuring maximum performance. With this in mind, we have a variety of options for you to enjoy breakfast, each designed to offer something for differing needs and tastes.

Breakfast items

- Farmhouse bacon bap (LF)
- Farmhouse pork and herb sausage bap (LF)
- Quorn sausage in brioche bun (V, VE)
- Porridge oats and honey (V)
- Granola and natural yoghurt pots (V)
- Smoked salmon, toasted brioche,
Crushed avocado (minimum 10 persons)

Continental Breakfast

- Croissant, butter, and jam (V)
- Low-fat Skyr fruit yoghurt pots (V)
- Mini pastries (V, VE)
- Selection of Danish pastries
- Fruit bowl

Orange Juice / Tea & Coffee



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Your **BUFFET LUNCH**

Finger Buffet Lunch

Your business coordinator will confirm menu availability for your event day. Preferred menu selections will be accommodated where possible.

All menu's are subject to change.

1. CHEF'S CLASSICS

MENU No. 1

2

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5

6

Selection of seasonal sandwiches & wraps with salted crisps

Chunky hand cut coleslaw salad (GF, V, DF)

Grilled lemon & thyme chicken skewer with chive mayonnaise (LF, GF, DF)

Whole tail breaded scampi with dill & burnt lime tartar sauce (DF)

Roasted garlic & rosemary potato wedges with sweet chilli sauce (GF, DF, VE)

UPGRADE TO 5 CHOICES:

Mini peppered steak & ale pie with HP sauce

Warm vegetable & smoked cheddar quiche with chive crème fraiche (V)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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2. SIGNATURE STREET BUFFET

MENU No. 1	2	3	4	5	6
Selection of seasonal sandwiches & wraps with salted crisps					
Baby gem, pickled red onions & sun-dried tomato salad (LF, DF, VE)					
Southern fried coated chicken goujons, cuban chimichurri dipping sauce					
Pork belly bites with sticky honey & whole grain mustard, toasted sesame & pomegranate (GF)					
Smoked paprika rostis with jalapeno & coriander nacho cheese sauce (V, GF)					

UPGRADE TO 5 CHOICES:

Salt & Pepper squid, lemon mayonnaise, torched lemon wedges
Char grilled haloumi, tomato & red pepper salsa with basil (GF, V)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V) Fruit platter (VE, GF)
Strawberries and cream (V, GF) Fruit scone, preserves and cream (V)
Chocolate brownie bites Frangipane Bakewell tartlet & custard
Mini cheesecake
Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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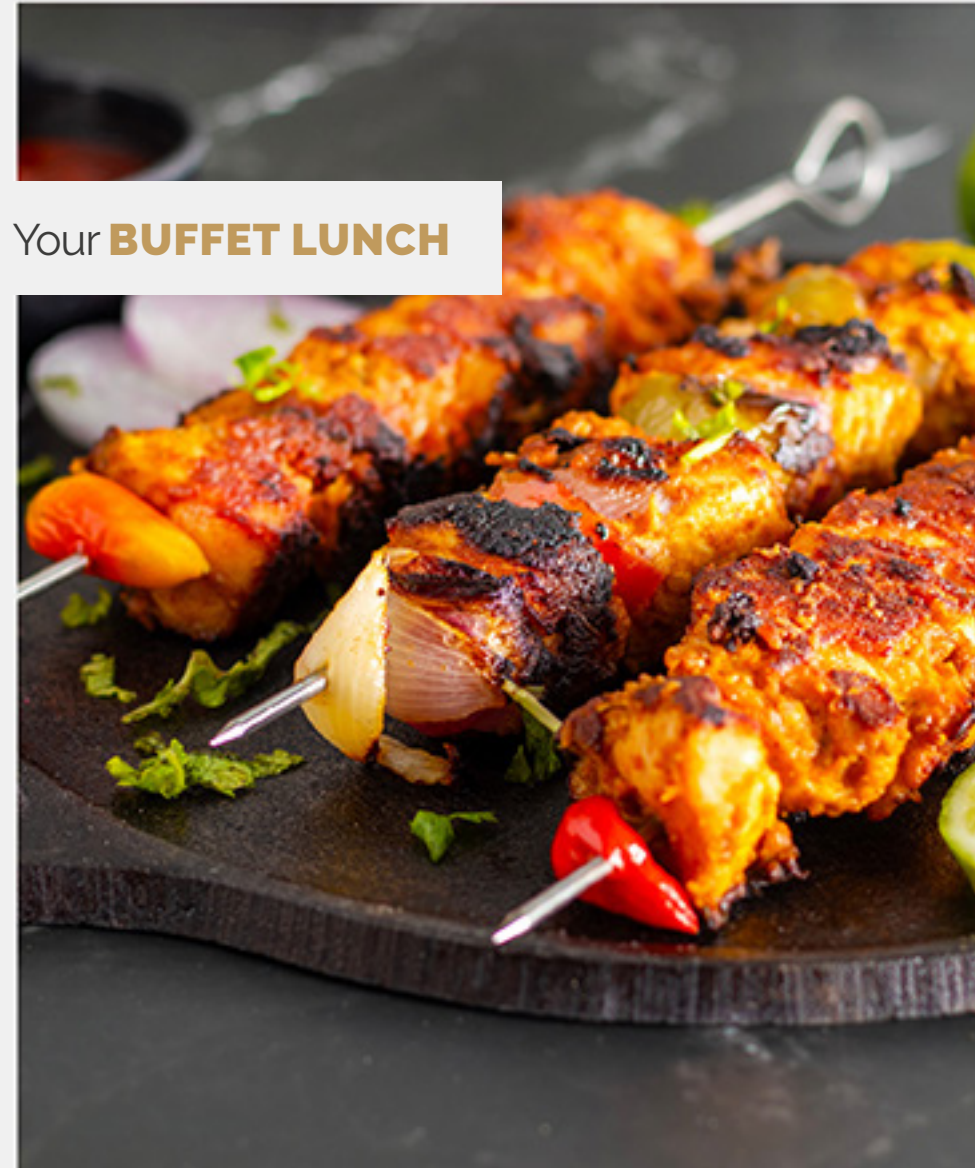
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3. TASTE OF INDIA

MENU No. 1	2	3	4	5	6
Selection of seasonal sandwiches & wraps with salted crisps					
Green lentil dhal, cauliflower, sweet potato & roasted red pepper salad (VE, GF, DF)					
Selection of Indian savouries, vegetable pakora, onion bhaji, potato aloo, vegetable samosa with mint raita (V)					
Grilled chicken tikka kebab, dressed with coriander oil and served with mango chutney (LF, DF)					
Bombay potato wedges, crispy onions, finished with chilli oil & coriander (VE, DF)					

UPGRADE TO 5 CHOICES:

Lamb kofta kebab with onion & tomato salad, khobez flat bread, chilli sauce (DF)
Battered masala cod goujons with chilli & coriander yoghurt dip

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)	Fruit platter (VE, GF)
Strawberries and cream (V, GF)	Fruit scone, preserves and cream (V)
Chocolate brownie bites	Frangipane Bakewell tartlet & custard
Mini cheesecake	
Panacotta	

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4. MEDITERRANEAN FLAVOURS

MENU No. 1	2	3	4	5	6
Selection of seasonal sandwiches & wraps with salted crisps					
Greek salad, feta, sun dried tomato, plum tomatoes, green beans & olives (V)					
Pork belly bites seasoned with oregano & mint with a hint of chilli (DF, GF)					
Grilled lemon & thyme chicken kebabs with roasted red pepper hummus (LF, GF, DF)					
Plum tomato stuffed with crumbled feta, roasted red pepper & basil (GF)					

UPGRADE TO 5 CHOICES:

Marinated mediterranean olives, bread sticks, tirokafteri (spicy greek dip) (VE)

Selection of unleavened breads, garlic & rosemary focaccia with olive oil & aged balsamic vinegar (VE, DF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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5. ORIENTAL INSPIRATIONS

MENU No. 1	2	3	4	5	6
Selection of seasonal sandwiches & wraps with salted crisps					
Egg noodle & vegetable salad finished with spring onions & crispy vermicelli rice noodles (LF, DF)					
Sticky chicken bites with soy, ginger & toasted sesame coating (LF, DF, GF)					
Deep fried salt & pepper squid with sweet chilli & lime dipping sauce (DF)					
Vegetable spring rolls with soy dipping sauce (VE, DF)					

UPGRADE TO 5 CHOICES:

Pickled vegetable sushi bites with ginger, rice vinegar & honey dip (VE, DF, GF)
Pork yuck sung rolls, crisp iceberg with crispy rice noodles (GF, DF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V) Fruit platter (VE, GF)
Strawberries and cream (V, GF) Fruit scone, preserves and cream (V)
Chocolate brownie bites Frangipane Bakewell tartlet & custard
Mini cheesecake
Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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Your **BUFFET LUNCH**

Finger Buffet Lunch

Your business coordinator will confirm menu availability for your event day. Preferred menu selections will be accommodated where possible.

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6. EUROPEAN CLASSICS

MENU No. 1	2	3	4	5	6
Selection of seasonal sandwiches & wraps with salted crisps					
Charcutier of salami, serrano ham, bresaola & carved ham with pickles and piccalilli (GF, DF)					
Char grilled mediterranean vegetables with pesto dressing (GF, V)					
Hand cut chunky coleslaw (V, GF)					
Caesar salad served with croutons and shaved parmesan, new potato, chive & mayonnaise salad (DF)					
Plum tomato, torn basil leaves & buffalo mozzarella salad (GF, V)					
North atlantic prawns in marie rose sauce (GF)					

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)	Fruit platter (VE, GF)
Strawberries and cream (V, GF)	Fruit scone, preserves and cream (V)
Chocolate brownie bites	Frangipane Bakewell tartlet & custard
Mini cheesecake	
Panacotta	

[READ MORE >](#)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

Your business coordinator will confirm menu availability for your event day. Preferred menu selections will be accommodated where possible.

All menu's are subject to change.

1. BRITISH CLASSICS

MENU No. 1

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Roasted breast of chicken, red wine and thyme pan jus, garnished with button mushrooms and baby onions finished with pancetta crisps (GF)

Wild mushroom risotto, with roasted plum tomatoes and fresh basil, finished with nut free pesto and roquette salad (V, GF)

Slices of sourdough and butter (V)

Rissolle new potatoes, seasoned with rosemary and sea salt (V)

Summer greens, tossed in butter (V)

UPGRADE TO INCLUDE A SWEET TREAT:

Individual marmalade chocolate tartlets, served with vanilla whipped double cream and strawberry coulis (V)

Eton mess- crushed meringue topped with vanilla Chantilly cream and fresh seasonal fruit (V, GF)

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Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

Your business coordinator will confirm menu availability for your event day. Preferred menu selections will be accommodated where possible.

All menu's are subject to change.

2. ITALIAN CLASSICS

MENU No. 1

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Classic beef lasagne, layers of homemade beef ragu and pasta, with a bechamel cheese sauce & mozzarella.

Aubergine parmigiana, char-grilled aubergine layered in tomato sauce topped with brioche crumb, mozzarella and parmesan cheese (V)

Garlic Bread (V)

Chefs' selection of summer baby leaves, cucumber, tomatoes & red onion, finished in a green oil (VE)

UPGRADE TO INCLUDE A SWEET TREAT:

Vanilla Pannacotta, fresh raspberries, honeycomb shard, fresh basil

Classic seasonal fruit salad (VE, LF, GF)

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Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

Your business coordinator will confirm menu availability for your event day. Preferred menu selections will be accommodated where possible.

All menu's are subject to change.

3. SUMMER SPICE

MENU No. 1

2

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Roasted fillet of salmon, marinated in tikka paste and yoghurt finished with fresh coriander (GF)

Cauliflower, chickpea and potato rendang curry, finished with crispy onions and chopped coriander (VE)

Turmeric and cardamon scented rice (VE)

Green salad with tomatoes and peppers (VE)

Mini poppadom's with mango chutney & mini-naan

UPGRADE TO INCLUDE A SWEET TREAT:

Mango lassi cheesecake, topped with passionfruit & a vanilla coulis

White chocolate mousse, dark chocolate shard, (V)

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Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

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All menu's are subject to change.

4. TASTE OF THE MED

MENU No. 1

2

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Harissa slow roasted shoulder of lamb, sauteed onions and peppers, finished with apricots and pomegranates (GF)

Honey and thyme chargrilled halloumi, roasted mediterranean vegetables, olive tapenade, toasted pine nuts (V, GF)

Parmentier potatoes, tossed in sea salt & herbs (VE, LF, GF)

Mixed green salad, finished with feta & confit tomato (VE, GF)

Warmed flatbreads & Tzatziki (V)

UPGRADE TO INCLUDE A SWEET TREAT:

Classic citrus tart of lemon lime and orange, vanilla cream, fresh berries (V)

Rhubarb fool, white chocolate shavings, crumbled ginger nut biscuit (VE)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **FORMAL DINING**



Spring & Summer **MENU**

APRIL TO SEPTEMBER

Please choose one starter, one main course and one dessert for the whole party.
Price varies on chosen options

Artisan bread rolls and salted butter

STARTER

Cream of butternut squash soup crispy onions herb oil (VE, LF)

Beetroot gravadlax, whipped goats cheese, heirloom pickled beets, fine herb salad (GF)

Chicken liver parfait, brioche toast, red onion marmalade, endive salad

Poached pear, vegan feta, heritage tomato, candied walnuts,
mix leaf salad and a dijon mustard vinaigrette (VE, LF, GF)

MAIN

Lemon & thyme roast breast of Chicken, crushed new potato cake, savoy cabbage,
baby carrots, white wine jus (GF)

Loin of cod, chive mashed potato, wilted greens, tender stem, citrus hollandaise sauce (GF)

Roasted loin of pork, black pudding bon bon, dauphinoise potato, honeyed carrot spear,
spring greens, apple scented jus (LF on request)

Mushroom arancini, celeriac puree, charred tender stem, marinated mushrooms,(VE, LF, GF)

DESSERTS

Apple tart tatin, crème anglaise. (V)

Vanilla cheesecake, macerated raspberries and strawberries. (V) (VE on request)

Chocolate delice, coffee cream, fresh strawberry (V)

Meringue nest served with sweetened crème fraiche and forest fruits (V)

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Your **FORMAL DINING**

Autumn & Winter **MENU**

OCTOBER TO MARCH

Please choose one starter, one main course and one dessert for the whole party.
Price varies on chosen options.

Artisan bread rolls and salted butter

STARTER

Leek & potato soup, cheddar cheese scone, herb oil (V, LF, GF on request)
 Pressed ham & pickled carrot terrine, winter pickles, balsamic onion, crostini (LF)
 Smoked haddock tartlet, finished with leeks & gruyere cheese, dressed rocket
 Goats cheese & red onion tartlet, butternut squash puree, pea shoots (V)

MAIN

Baked cod fillet, rarebit topping, rosti potato, tomato & basil sauce (GF)
 Duo of pork, confit pork belly, braised shoulder bonbon,
 Black pudding dauphinoise potato, winter greens, sage café au lait
 Slow cooked blade of beef, bubble & squeak new potato cake,
 Roasted root vegetables, beef jus (LF, GF)
 Wild mushroom risotto, crispy leeks, butternut squash, shallot & peashoot salad (V)

DESSERTS

Cherry Bakewell tart, vanilla custard (V)
 Warm sticky toffee pudding, caramel and vanilla sauce (V)
 Winter berry cheesecake, dark chocolate sauce, cherries (V, VE, GF on request)
 Lemon meringue tart, lime curd, vanilla syrup (V)

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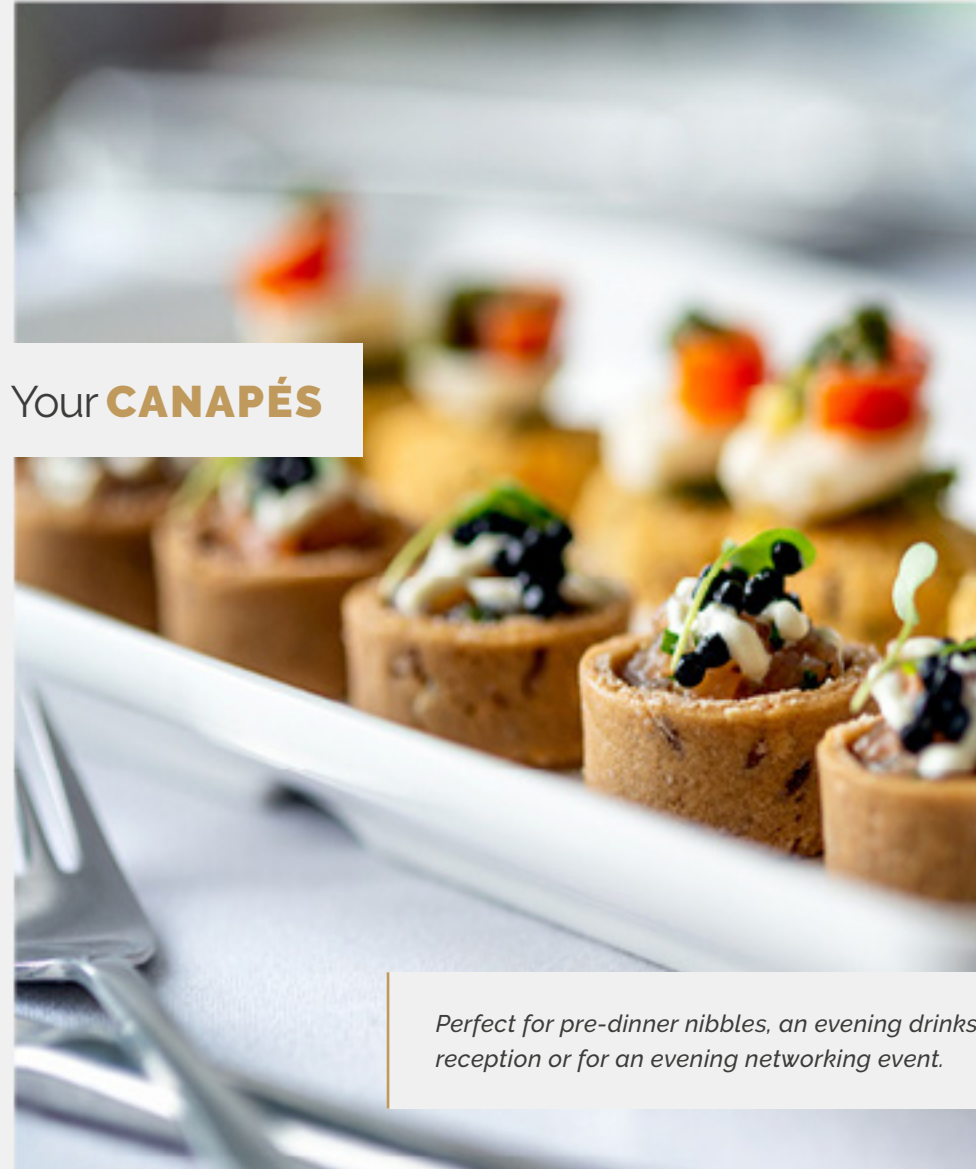
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Your **CANAPÉS**

Perfect for pre-dinner nibbles, an evening drinks' reception or for an evening networking event.

Your **FORMAL DINING**

WE'VE GOT ALL YOUR DINING OPTIONS COVERED AND ARE ABLE TO HOST EVENTS WITH MORE RELAXED CATERING OPTIONS THAN A FULL THREE-COURSE BANQUET.

From lively drinks parties featuring bite-sized canapés that burst with flavour, to laid-back summer BBQs guaranteed to satisfy any crowd, we've got your gatherings covered with thoughtful simplicity.

Canapés Choose three or five per person

MEAT

Chicken & tarragon tart
 Pulled lamb croquette, mint yoghurt
 Beef carpaccio, basil pesto, parmesan cheese
 Braised lamb shoulder bonbon with harissa
 Chicken liver parfait, honey, and quince jelly on brioche toast

FISH

Crispy crab bhaji, mango and coriander salsa (GF,LF)
 Smoked salmon blini, lime sour cream

VEGETARIAN

Crispy vegetable gyoza, sesame and ginger dip (V)
 Sweetcorn fritter, smoked tomato relish (V)
 Smoked aubergine puree, garlic crostini, sriracha mayonnaise (V)
 Chili dipped vegetable spring roll (V,LF)
 Ratatouille and goats cheese crudités (V)



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Your **AFTERNOON TEA**

Afternoon Tea

Classic selection of finger sandwiches*
 Afternoon tea cakes*
 Warmed scones with strawberry jam and clotted cream (V)
 Fresh strawberries (V)
 Tea, coffee & jugs of water

LUXURY AFTERNOON TEA

Selection of sandwiches*
 Warmed sausage rolls
 Vegetarian cheddar & red onion mini tartlets (V)
 Selection of mini afternoon tea cakes*
 Chocolate brownie bites
 Bakewell tarts
 Warmed scones with strawberry jam and clotted cream (V)
 Fresh strawberries (V)
 Tea, coffee & jugs of water

V, VE options available

UPGRADES

Glass or bottles of 0% Prosecco or Prosecco
Buckets of beer/non alcoholic
Champagne

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Your **BBQ**

Nothing quite says summer party like a British BBQ. Although, we can serve up this taste of British summertime whatever the weather.

Traditional BBQ Menu

8oz. PRIME BRITISH BEEF BURGER with floured baps

JUMBO HOT DOGS with American mustard, ketchup & fried onions

SKEWERED HALLOUMI & MEDITERRANEAN VEGETABLES (V, GF)

Mixed leaf, cucumber & tomato salad

Half corn on the cob

Spiced herb butter

Sliced gherkins

Emmental cheese

Burger salsa

In the mood for something sweet?

(Not included - additional cost)

WHITE & DARK CHOCOLATE PROFITEROLES (V)

STRAWBERRIES & ICE-CREAM (V, GF)

MINI CHOCOLATE & JAM DOUGHNUTS (V)

Contact us for alternative options should you wish to upgrade your bbq

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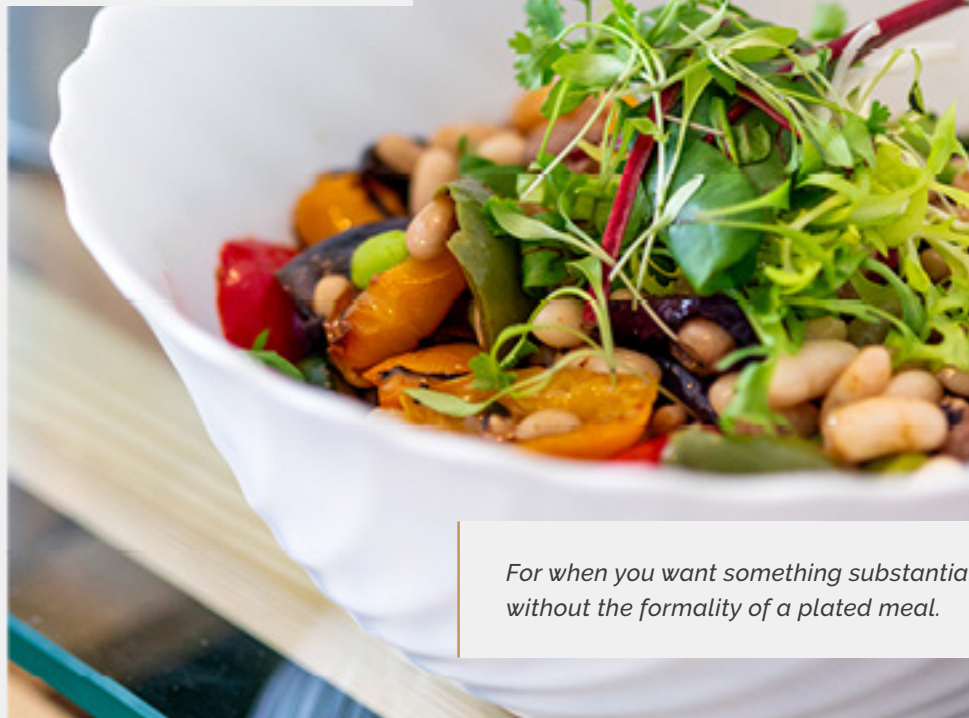
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Your **BOWL FOOD**



For when you want something substantial without the formality of a plated meal.

Bowl Food

APRIL TO SEPTEMBER - Please select minimum 3 choices per person

SESAME COATED SWEET & SOUR PORK sticky rice, spring onion

PULLED BEEF BRISKET creamy mash, smokey BBQ gravy

BREADED CHICKEN KATSU CURRY sticky rice

FLAKED CHAR-GRILLED SALMON

dill mayonnaise, cucumber & cherry tomato

CHICKEN CAESAR SALAD

MUSHROOM & RED PEPPER STROGANOFF

SPICED BUTTERNUT SQUASH & CHERRY VINE TOMATO CRUMBLE

Bowl Food

OCTOBER TO MARCH - Please select minimum 3 choices per person

CHICKPEA, CAULIFLOWER & VEGETABLE CHILLI

basmati rice, sour cream, guacamole, salsa (V)

HERB AND PORK SAUSAGES creamy mash potato and onion gravy

BBQ CHICKEN crushed potatoes, peppers, red onion, cherry tomatoes (GF)

MUSHROOM spinach and pine-nut crumble (V, VE, LF)

CHICKEN TIKKA MASALA CURRY basmati rice, mini naan bread (LF)

BEEF BOURGUIGNON spring onion mash potato, crispy bacon lardons (GF)

SALMON FILLET saffron mash, tomato sauce (GF)

BLACK COD KORMA basmati rice (GF, LF)

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Your **STREET FOOD**



Street Food

Please choose, a minimum of 3 items, including 1 potato wedges option

Step into a tantalising world of our street food delights and dive into a journey of culinary excellence with every bite, where food brings people together.

PUNJABI CHICKEN TIKKA MASALA served in a garlic and coriander naan

MEXICAN ORANGE AND CHILLI WITH PORK BELLY

crice & peas served with coleslaw

PANGGANG BBQ CHICKEN WINGS or **RED-HOT CHICKEN WINGS**

coleslaw & salad

PULLED PORK SHOULDER stuffing, apple sauce, gravy served in a scotch roll

TRADITIONAL HANDMADE JERK SEASONED CHICKEN THIGHS

rice and peas finished with coconut served with coleslaw

VEGETABLE MEXICAN ORANGE AND CHILLI

rice and peas served with coleslaw (VE)

PANGGANG BBQ MUSHROOMS AND SWEETCORN

wild rice scented with thyme (VE)

PANEER, POTATO, CAULIFLOWER & SPINACH TIKKA MASALA CURRY

pilau rice and garlic naan (VE)

HOT & SPICY BUFFALO CAULIFLOWER vegan ranch dip, parsley, dill

and finished with spring onion (VE)

VEGAN MOVING MOUNTAIN BURGER tomato, baby gem and salsa

served in a vegan brioche bap (VE)



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OUR MENUS INCLUDE A RANGE OF VEGETARIAN & VEGAN OPTIONS AND WE'RE ABLE TO CATER FOR ANY SPECIAL DIETARY NEEDS YOU MAY HAVE

SOLID SERVICE STANDARDS

By catering for thousands of racing fans each year, our in-house team has a wealth of expertise. From providing stylish fine dining menus served to the who's-who of the racing world in the finest hospitality through to serving up quality and delicious take-away meals to hungry racing fans, expect the same passion, care and adaptability to be served up at your event, regardless of how big or small.

AWARD-WINNING CHEFS

Our team of chefs never stand still. Food is what they love and creating exciting, vibrant and crowd-pleasing menus to delight guests is what they do, day-in-day out.

"As a team of passionate chefs, we get a huge amount of enjoyment creating delicious menus and being able to offer our customers the chance to try something new. Whether it's a new twist on a classic combination or your first taste of a dish, our 'build-your-own' style menu has variety, flexibility and discovery at its heart. We hope our clients and customers enjoy it as much as we enjoyed creating it."

MATT POLLARD

Group Executive Chef



**LOOKING FOR
A MORE BESPOKE
OPTION?**

NO PROBLEM, CALL US TODAY....

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