

EVENTS & DINNER PARTY INSPIRATION

All our dinner parties are completely bespoke, the below dishes are ideas to get you started should there be a dish you wanted that you cannot see, please do ask. Price per head is dependant on what your food choices are.

CANAPES

Smoked salmon mousse, caviar, charcoal cones
Tuna tartare on crispy wonton
Maldon oysters - vinaigrette/fried/Rockefeller
Avocado maki, yuzu jam, crispy onions (vegan) Also can be a stater
Seared halloumi, salsa verde
Ham & parmesan croquettes
Devils on horseback
Whipped ricotta, honey crostini or cones
Truffle & wild mushroom crostini
Beef sliders
Lamb lollipops

APPETIZER

Wild sea bass ceviche with crunchy corn
Diver Scallops, garlic butter
Tuna Tartare with crispy wontons
Salmon tartare, capers, shaved egg

Prawn cocktail

Smoked salmon belly, horseradish cream

Seared octopus, spicy smoked mayo

Chorizo or mushroom raviolis, truffle & parmesan

Burrata & heirloom tomato salad with spicy red pepper chutney

Soft shell tacos - beef, pork, shrimp or fish

Charcuterie platter

TCG sausage roll

Soft yolk scotch egg

Lamb lollipops, spicy mint jam

MAIN COURSE

Beef Wellington

Venison Wellington

Turbot Wellington

Beetroot Wellington (vegan)

Overnight ancho beef short rib

Spatchcock chicken - lemon, pepper, thyme marinade

Roast Dinner - Rib of beef, pork loin with crackling, Corn fed chicken, lamb shoulder

Beef bourguignon

Lasagne - beef or veggie

Chicken or mushroom Pithivier

Salmon en croute

Luxury Fish pie

Steak of choice

8 hour smoked rack of ribs

Whole native lobster

Wild mushroom risotto

SIDES

Creamy mash Potato dauphinoise Parsnip puree
Carrot puree
Roast potatoes
New potatoes/Violet potatoes
Triple cooked chips
French fries - truffle parmesan option
Tenderstem broccoli
Heritage carrots
Fine green beans
Garden Peas
Asparagus (seasonal)
"All the trimming's" for roast dinners

SALADS

Candied beetroot, feta
Grain salad
Watermelon, feta, mint
Pear & goat cheese
Seasonal burrata salad
Green salad
Greek salad
TCG Coleslaw
Potato salad

DESSERTS

Sticky Toffee Pudding
Lemon Tart
Chocolate Tart
Treacle Tart
Eton mess
Salted Chocolate Brownie
Croissant Butter Pudding
Tiramisu
Chocolate mousse
Passionfruit mousse
Fruit Crumbles

Can be accompanied with Cotswold cream or Madagascan vanilla custard