

**Taylor Wessing**

# HOSPITALITY

At Taylor Wessing we like to celebrate the great British produce available to us and for that reason our menu's change regularly to suit the seasons, this ensuring the ingredients we use are at their best and therefore some of our menu's will be available on request.

We understand the importance to meet specific dietary needs and we are happy to tailor menu choices as requested

All prices quoted are per person, except where stated otherwise

Notice period for food bookings Lunch & breakfast 24 hours Buffets, platters & bowled food 48 hours  
Fine dining, canape receptions & all other events to include BBQ's 72 hours

Cancellation charges will apply if less than 24 hours' notice is given



# REFRESHMENTS

Fairtrade bean to cup coffee

Newby tea selection to include herbal infusions

Still & sparkling water £1.65

Fresh juice/smoothie 1ltr £3.30

Posh pops - organic orangeade, gingerella, karma cola, lemony lemonade, razza lemonade

# BREAKFAST

## **FROM THE BAKERY**

Mini danish, croissants, pain au chocolate  
£3.95

## **FROM THE MARKET**

Seasonal sliced fruit platter £2.20

## **SMOOTHIES**

Freshly blended seasonal fruit smoothie to  
your taste £2.20

## **A HEALTHY START**

Coconut yoghurt, granola, seasonal fruit  
compote & seasonal berries £2.75

## **HANDHELD**

Cumberland sausage, Smoked back bacon  
or free-range egg served in artisan Bread  
£2.75

Something Sweet

Taylor Wessing Hospitality

# SOMETHING SWEET

## **FRESHLY BAKED**

Cake of the day £2.00

## **ENERGY FIX**

A less indulgent but equally satisfying low sugar, high protein treat £2.00

## **AFTERNOON TEA**

Freshly baked scones served with preserves & Cornish clotted cream, home baked cake selection £9.50



# PLATTERS

**£8.50 per person**

## **MEDITERRANEAN MEZZE**

A Greek inspired board, featuring flavoured hummus, grilled cheese & vegetables, stone fired flatbreads & a selection of salads

## **THE GREAT BRITISH PLOUGHMAN'S**

A twist on a classic, featuring house roasted meats to hand raised pies, seasonal chutneys & locally sourced cheese

## **CHARCUTERIE & CHEESE ANTIPASTI**

Favourites from the peninsula to include – a selection of cured meats, roasted seasonal vegetables, marinated olives, blistered tomatoes, finished with simply dressed Italian salads

## **DECONSTRUCTED SANDWICH OF THE DAY**

Sliced Sourdough, grilled meats, cheeses, leaves & sauces

# FORK BUFFET

Choose 2 main options, 2 salads & 1 dessert  
£15.00 (Minumum 10 people)

## EXAMPLE MENU

### MAIN

Beef, stilton & balsamic  
onion pie **Served hot**

Preserved lemon  
chicken & Thyme risotto  
**Served hot**

Marjoram lamb with  
spiced pumpkin puree  
& minted butter beans  
**Served hot**

Poached Salmon with  
pickled capers & a lime  
crème fraiche **Served  
cold**

Panko coated soft set  
scotch egg with red  
onion marmalade  
**Served hot**

Confit garlic cauliflower  
steak with carrot  
topped pesto & toasted  
pinenuts – Vegan  
**Served hot**

### SALAD

Kohlrabi, faro & citrus

Cauliflower pilaf with  
pickled pink onion &  
mustard seeds

Roasted beets with  
goats cheese &  
balsamic

Roasted vine  
tomatoes with sage &  
confit garlic oil

Pickled cucumber,  
chilli & nigella seeds

Simply dressed  
seasonal leaves

### DESSERT

Freshly baked cake  
bites

Cheesecake of the  
day

Seasonal fruit pot

# TERRACE BAR SNACKS

**Choice of 3 items - £2.95**

**Choice of 5 items - £4.50**

## **EXAMPLE MENU**

Maple glazed Cumberland pigs in blankets with a wholegrain mustard mayonnaise

Hand crafted 'soft set' Scotch egg with red onion marmalade

Marinated Spanish olives & Manchego with aged balsamic

Horseradish beef sliders

Marmite & London cheddar straws

Vegan sage & mushroom arancini with romesco sauce

## CANAPE

**Choose 6 £10.50 (Minimum 10 people)**

**EXAMPLE MENU**

**MEAT & FISH**

Sticky pork belly skewers with pickled cucumber & chilli

Tandoori chicken poppadom with mango glaze & coriander

Beef tartare with a horseradish cream

Seared scallop with dill emulsion

Salt & pepper squid with a mango salsa

**VEGETARIAN**

Watermelon, nigella & feta skewer

Pumpkin arancini Vegan

Roasted golden beetroot with fig chutney  
Vegan

Bombay cauliflower bites Vegan

**PUDDING**

Pastel de nata

Macarons

Bakewell tart

Fine Dine

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# FINE DINE

Seasonal menu available on request

**3 courses £24.00**