



SPRING SUMMER
2025 / 2026
SAMPLE COLLECTION

CANAPÉS

SERVED WARM

“Coco King” Crispy Coconut King Prawn With Flavours
Of South East Asia

“Fish And Chips” English Market Fish, Crispy
Pea Fritter, Tartar Emulsion, Curried Scraps
(GF)

“Cheesy Chips” – Triple Cooked Chips,
Rosemary & Roast Potato Salt And Baked
Camembert (GF)

“Tease N Onions” Braised Purple Onion
Tartlet, Soft Cheese, Toasted Seed Crumble In
A Buckwheat Tart (Vegan) (GF)

“Sunday Brunch” Crispy Potato Rosti, Mushroom Puree
And Bacon Jam, Cured Egg Yolk (GF)

“Ali Baa Baa” 18 Hour Slow Cooked Harissa Lamb
Kebab – Minted Cacik And Pomegranate Pearl

“Flying Without Wings” Crispy Buffalo Chicken, Ranch
Seasoning, Truffalo Hot Sauce, Celery Shoots

SERVED CHILLED

“Tortilla N Dip” Peruvian Sea Bass Ceviche, Tigre Con Leche, Red Onion, Coriander & Freshly Fried Corn Tortillas (GF)

“Cornish Crab Apple” Soft Scoop Of Cornish Crab, Hazelnut, Mini Sesame Wafer Cone, Celeriac , apple “flake”

“Coronation Duck” Smoked Duck, Croustade, Coronation Chutney

“Steak And Cheese” Beef Carpaccio, Truffled Parmesan Custard, Rocket (GF)

“Custard Cream” Creamy Goat’s Cheese And Golden Beetroot, Rosemary & Thyme Shortbread

“El Elotes” Sweetcorn Fritter, Guacamole, Pickled Jalapeno & Coriander (Vegan) (GF)*

A Taste Of

CANAPÉS PAIRED WITH A MINI BEVERAGE

Taste Of South America: Mini Taco Of Pulled Birria Beef,
Charred Corn, Whipped With Avocado
Paired With Spicy Margarita Sip

Taste Of Boozy Brunch : “Sunday Brunch” Crispy Potato
Rosti, Mushroom Puree And Bacon Jam, Cured Egg Yolk
Paired With An Espresso Martini Shot

BOWL FOOD

“Fish N Chips By The Sea” Pan Seared Cod Loin, Crushed Minted Peas,
Tartare Beurre Blanc & Crispy Scraps*

Loch Duart Smoked Salmon, Fresh Crab, Avocado, Champagne Pickled
Samphire & Sourdough Crisps

“Gambas Tapas” Chilli, Paprika & Garlic Tiger Prawns, Parsley Emulsion,
Crispy Pan Rallado & Prawn Oil

“Vanilla Bean Cottage Pie” Rich Braised Beef & Mince Ragu, Potato Foam,
Crispy Potato, Shallot,
Parmesan & Chives

“Caesar Cardini” Slow Braised Chicken Croquette, Baby Gem, Parmesan,
Crispy Pancetta, Anchovy, Cured Egg Yolk & House Made Caesar Dressing

24-Hour Braised Lamb Shoulder, Charred Courgette, Goats Curd, Basil &
Hazelnut

“Return Of The Mac” Rich & Creamy Truffled Tunworth & Godminster
Cheddar Cheese Sauce, Rigatoni & Crispy Panko, Onion Crumb

“Full Moon In Koh Phangan” Thai Green Vegetable Curry, Sticky Rice,
“Prawn” Cracker And Thai Herbs (Ve)

Spiced Roasted Tofu Salad, Grapefruit, Peanuts, Pickled Shallot Rings &
Fresh Herbs With A Grapefruit & Chilli Dressing (Ve)

SURVIVORS AND STREET FOOD

Dogs And Sliders

Pulled Pork With Slaw & Smokey Bbq Sauce

Tacos

Crispy Fish Taco With Slaw, Avocado & Chipotle Crema

Baps And Sarnies

Bacon Or Sausage Muffin With Ketchup

Buckets

Crispy Fried Chicken With Pickles & Spicy Chipotle Mayonnaise

LUNCH AND DINNER PLATED MENU

Starters

“Somerset Scrumpy” Cider Cured Salmon, Caviar, Herb Emulsion, Granny Smith, Sea Salted Lavosh

“Thriller In Manila” Indonesian Beef Satay, Peanut & Onion Crumb, Asian Market Salad, Coconut Sambol & Satay Foam

“L’orto” Puglia Burrata, Courgette Salad, Courgette Basil Puree, Charred Courgette, Balsamic Caviar Sourdough Croute (V)

Mains

“Pearce’s Perfect Pie” Slow Roasted Corn-Fed Chicken, Pancetta & Leek Pithivier, Broccoli, Charred Leek, Parsley & Sauce Supreme

“Cheeky Cow” Sirloin Of Beef, Pomme Anna, Braised Beef Cheek Bon Bon, Watercress Emulsion & Braised Purple Carrot (£2.50 Supplement)

“Duck, Duck, Goose” Roasted Duck Breast, Confit Goose Leg, Duck Liver Parfait, Sand Carrot Puree, Carrot Fondant, Crispy Shallot & Roasted Duck Jus (£4.50 Supplement)

Desserts

“The Black Forest” 70% Chocolate Ganache, Kirsch Macerated Cherries, Cherry Gel, Aerated Chocolate Sponge, Whipped Vanilla Ganache, Chocolate & Cherry Tuille

“Lemon & Honey Choux” Lemon Cream Choux, Honey Craquin, Candied Lemon, Lemon Gel, Honeycomb, Honey Tuille

“Ice Cream On The Beach” Vanilla Bean Mousse, Mango, Passion Fruit Martini Gel, Caramelised White Chocolate, Passionfruit Meringue

FEASTING MENU

Starters

Sharing Tapas

Spanish Cured Meats, Tortilla Espanola, Manzanilla Olives, Padron Peppers, Albondigas, Manchego And Quince, Paella Croquette

Sharing Antipasti

Italian Cured Meats And Shaved Prosciutto, Roasted Vine Vegetables, Whipped Truffle Ricotta Dip, Sun Blushed Tomato Bruschetta, Arancini Of The Season, Grilled Focaccia

Sharing Mezze

Courgette & Basil Hummus, Baba Ghanoush, Tzatziki, Grilled Flat Breads, Hot Honey Halloumi, Stuffed Vine Leaves, Grilled Artichokes

Mains

Table Sharing -Select 1 Main 3 Sides

Food Station- Select 3 Main Courses 4 Sides

Prime Sea Salt Crusted Beef Pichana, Charred Onions & Thyme

Slow Braised Birria Shoulder Of Lamb, Tomatillo Salsa Verde & Pickled Jalapeno

Huge Skewers Of Harissa Chicken Breasts, Preserved Lemon, Pomegranate & Labneh

Whole Side Of Sesame Crusted Miso Salmon, Spring Onion & Chilli

On The Side

Crispy Duck Fat Roasted Potato, Rosemary Thyme & Garlic

Roasted Sand Carrot, Carrot Puree & Carrot Top Pesto & Almond

Esquites, Charred Corn Salad, Corn Ribs Chipotle Crema, Crispy Onions & Coriander

Mexican Green Rice Salad With Black Bean, Avocado & Jalapeno Salsa

Giant Cous Cous Tabbouleh, Tomato, Cucumber, Lemon And Fresh Herbs

Batata Harra- Middle Eastern Spiced Potato Salad, Coriander Chilli & Lime

Asian Slaw, Chilli, Ginger, Spring Onion, Mirin & Sesame

Wok Fried Asian Greens, Pak Choy, Cabbage & Broccoli