



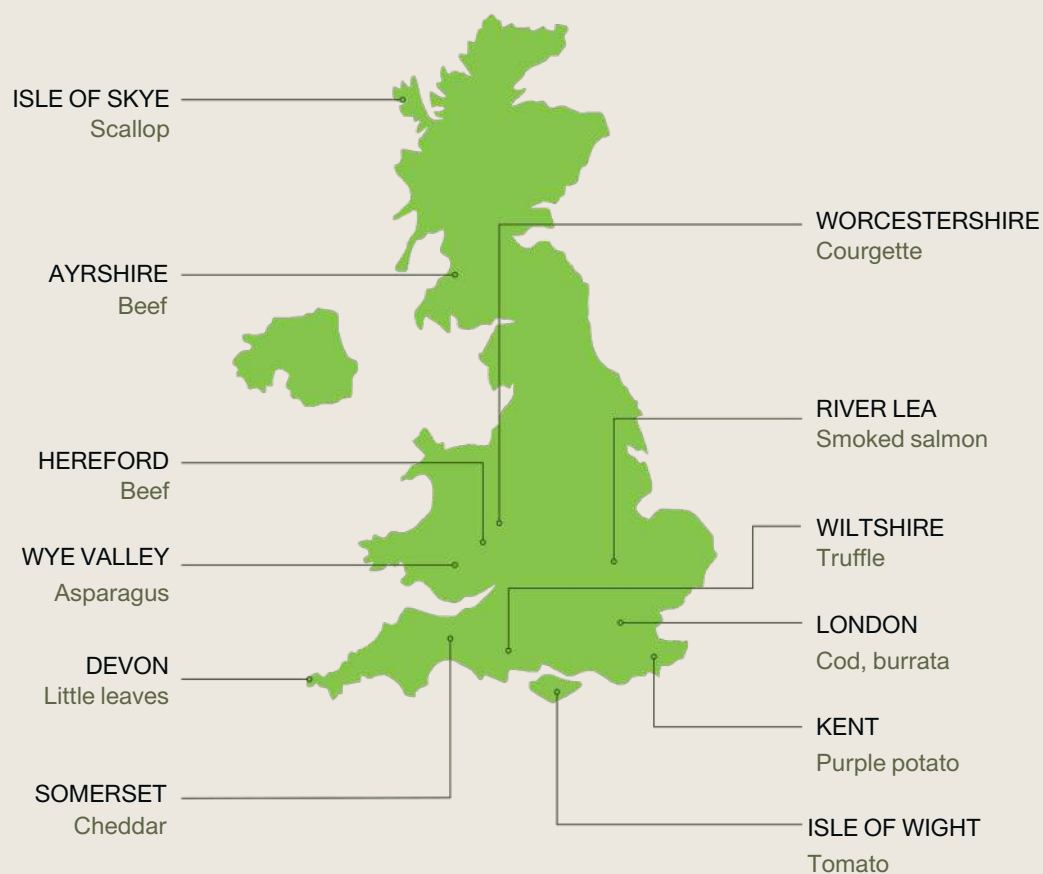
# TOWN HALL

SPACES



# INGREDIENTS & PROVENANCE

WE ARE DEDICATED TO HONOURING LOCAL PRODUCE AND ARTISANS, METICULOUSLY CHOOSING INGREDIENTS THAT NOT ONLY ENCAPSULATE THE ESSENCE OF REGIONAL FLAVOURS BUT ALSO CONTRIBUTE TO THE SUPPORT OF LOCAL FARMERS AND PRODUCERS.





ENVIRONMENTAL & COMMUNITY IMPACT

# COMMITMENT TO SUSTAINABILITY

FROM SUSTAINABLE SOURCING TO MINIMISING WASTE, WE'RE COMMITTED TO MAKING EVERY EVENT NOT ONLY MEMORABLE BUT RESPONSIBLE. OUR ESG STRATEGY ENSURES THAT SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO. BY PARTNERING WITH LOCAL SUPPLIERS, MINIMISING OUR CARBON FOOTPRINT, AND FOSTERING INCLUSIVE ENVIRONMENTS, WE'RE PAVING THE WAY FOR A BETTER FUTURE.

8643  
MEALS DONATED TO  
FELIX PROJECT IN 2023

£30K+  
DONATED TO RANGE OF CHARITIES  
IN 2023 IN LIEU OF CORPORATE  
CHRISTMAS GIFTS

54%  
FEMALES IN  
LEADERSHIP

83  
NATIONALITIES

ENTIRE ELECTRICITY  
SUPPLY COMES FROM 100%  
RENEWABLE ENERGY  
SOURCES

ETHNIC DIVERSITY:  
WHOLE COMPANY 30%  
LEADERSHIP 23%





A photograph of a buffet table set with a white tablecloth. In the background, a large wooden bowl is filled with fresh fruit, including apples, pears, and grapes. To the right, a stack of white plates is visible. The table is covered with several small white bowls containing different types of food, including salads with tomatoes and onions, and bowls of quinoa or rice topped with greens and pomegranate seeds. A loaf of bread is also present on the right side of the table. The word 'MENU' is overlaid in the center of the image.

# MENU





# BUFFET LUNCH

# SALADS

SELECT THREE SALADS:

## TABBOULEH (VE)

Tabbouleh Cracked wheat, plum tomatoes, cucumber, spring onion, mint, parsley (Ve)

## COUSCOUS (VE)

Couscous & chick pea salad, roasted summer squash, sunflower seeds, pomegranate seeds

## TOMATO (V,GF)

Westland tomatoes, sumac onions, barrel aged Feta, pine nuts, garden mint

## BROCCOLI (VE,GF)

Roasted broccoli florets, miso, sesame & soy dressing, toasted pumpkin seeds and sesame, chilli and coriander

# SANDWICHES

PICK 4 TO TASTE

WEST COUNTRY BRIE, TOMATO & SMOKED GARLIC CHUTNEY, ROCKET (V)

Can be made as a wrap or open sandwich

CRUSHED AVOCADO, GRILLED COURGETTE, PRESERVED LEMON (Ve)

Can be made without gluten

TUNA & SWEETCORN MAYO, CUCUMBER

Can be made only as a wrap

BEETROOT HUMMUS, ROCKET & VEGAN FETA-STYLE CHEESE (Ve)

Can be made as a wrap or open sandwich

ROAST BEEF, CARAMELISED RED ONION & ROCKET

Can be made as a wrap or open sandwich

CUCUMBER AND MINTED CREAM CHEESE (V)

Can be made only as an open sandwich

CHICKEN CAESAR, CRISPY BACON AND BABY GEM

Can be made as a wrap only

SMOKED SALMON, LEMON & DILL CREAM CHEESE

Can be made only as an open sandwich

PEPPERED PASTRAMI, EMMENTAL CHEESE, GHERKIN KETCHUP

Can be made as a wrap or open sandwich

CRUSHED AVOCADO, GRILLED COURGETTE, PRESERVED LEMON (Ve)

Can be made as a wrap or open sandwich

ATLANTIC PRAWN MARIE ROSE

Can be made only as an open sandwich

WEST COUNTRY MATURE CHEDDAR, CIDER APPLE & ONION CHUTNEY, LOLLO ROSSO CRISPY SHALLOTS

Can be made as a wrap only

# DESSERT / SWEET TREATS

PICK 2 IN TOTAL TO TASTE  
DESSERT, 2 PER GUEST ON THE DAY SHOULD BE SUFFICIENT

## TROPICAL ETON MESS (VE)

Vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote

## BAKED LEMON RICOTTA CHEESECAKE & PISTACHIO CRUMB

## BITTER CHOCOLATE MOCHA TART, CLOTTED CREAM

## COCONUT & LIME MACARON

Biscuit style (x2 per guest is recommended)

## CRANBERRY, PISTACHIO & LEMON GRANOLA BARS (GF, VE)

## PEANUT BUTTER CHOCOLATE CHIP COOKIE (GF)





# EVENING CANAPES



PICK 5 SAVOURY CANAPES TO TASTE

## SERVED WARM

### SLOW BRAISED LAMB SHOULDER

Yoghurt, mint & white radish

### POLENTA

“Carbonara” egg yolk purée, Parmesan, crispy bacon

### BRAISED BEEF CHEEK

Parmesan croissant bread & butter pudding, Wiltshire truffle

### PARMESAN CHURRO (V)

Tomato relish & nasturtium (V)

### BLACK TRUFFLE ARANCINI (V)

Truffle mayonnaise

### RHUBARB’S FRIED CHICKEN

Black garlic & rosemary salt

### POTATO WAFFLE (V)

Tomato ketchup, whipped Parmesan & egg yolk purée

### CELERIAC SHAWARMA (Ve)

Coriander vegan emulsion, chilli jam & sumac shallots (Ve)

### CORNISH CRAB

Curry leaf emulsion and seaweed

## SERVED COLD

### JALAPENO SPICED TUNA

Avocado, wonton crisp, daishi pearls and red vein sorrel

### WHIPPED GOAT CHEESE (V)

Puffed wonton, tomato relish and truffle pearls

### RED YUZU KOSHO BEEF

Crispy rice, avocado, truffle, caviar

### STRAWBERRY & SESAME CURRY (V)

Hung yoghurt, finger lime, coriander

### CURED SCOTTISH SALMON

Dashi pie tee tartlet, wasabi tobiko, yoghurt and foraged flower

### CHICKEN CAESAR

Roman lettuce and parmesan sablé

### DUCK CORNET MOOLI

Japanese mayonnaise, shiso & hoisin

### ICEBERG LETTUCE (Ve)

Soy & rice wine vinegar dressing, sesame, spring onion









# EVENING BOWL FOOD



PICK 3 BOWLS

## SERVED WARM

### RISOTTO MILANESE

Wild mushroom, pecorino and crispy kale (V)

### TRUFFLED MACARONI CHEESE (V)

Shaved Wiltshire truffle, wild rocket and truffle dressing

### SPICED GLAZED SHORT RIB

Pomme aligot, sweet & sour onions, miso aubergine purée,  
garlic chive oil

### TWICE BAKED CHEESE SOUFFLÉ (V)

Cauliflower velouté, reblochon foam & winter truffle (V)

### TOFU TIKKA (Ve)

Spiced chickpeas, rogan jus and coriander

### TRUFFLE CORNISH CHICKEN BREAST

Potato & carrot, parsnip purée, sauce Albufera

### CHALK STREAM TROUT

Leek vichyssoise, creamy mash potato, trout roe crumb & pak  
choi cress

### AUBERGINE PARMIGIANA

Tomato sauce, grilled mozzarella, fresh parsley (V)

## SERVED COLD

### SCOTTISH SALMON POKE

Forbidden rice, avocado, heritage radishes, wasabi emulsion,  
spring onions, edamame beans & pickled ginger

### THAI BEEF SALAD

Green mango, papaya, caramelised cashew nuts, coconut & sweet  
chilli dressing

### SALT-BAKED JERUSALEM ARTICHOKES

Pickled foraged mushrooms, smoked oat crème fraîche, cep  
crumble, shaved winter truffle and samphire (Ve)







The background of the image is a light-colored, textured surface, possibly a tablecloth or parchment paper, upon which several small, elegant pastries and canapés are scattered. These include round macarons in shades of pink and purple, some decorated with small edible flowers or dusting. There are also square and rectangular pastries, some with a golden-brown crust and a white filling, topped with a yellow jam or fruit. Other pastries are round with a green glaze or a dark purple topping. The overall aesthetic is refined and sophisticated.

# EVENING SWEET CANAPÉS



# EVENING SWEET CANAPÉS

PICK 2 TO TASTE

TOFFEE APPLE MACARON (V)

PISTACHIO & RASPBERRY RELIGIEUSE (V)

LEMON & YUZU MERINGUE TARTLETS (V)

SALTED CARAMEL CHOCOLATE ROLO TARTLETS (V)

MILK & COOKIES (V)

MINI NOISETTE

BANANA, PEANUT AND CARAMEL BEIGNET (V/VE)

CHOCOLATE HONEYCOMB BITES (V)

TROPICAL CUBE (V/VE)

DULCE DE LECHE POPCORN SMORES



# FOOD STALL



# STALL TO TASTE: SUSHI AND SASHIMI

## SASHIMI

PLEASE PICK 3 OPTIONS TO TASTE

Tuna sashimi, jalapeno dressing & garlic chives  
Sea bass sashimi, truffle infused soy & sliced truffle  
Scottish salmon sashimi, tomato ponzu & sesame seeds  
Teriyaki tofu sashimi, spring onion & jalapeno mayo

## SUSHI

PLEASE PICK 3 OPTIONS TO TASTE

Salmon nigiri & teriyake sauce  
Tuna & avocado inside out roll  
Prawn tempura & avocado dragon roll  
Vegetable futomaki

## SERVED WITH

Seaweed & black tapioca crackers, crisp shallots, tosas soy sauce, porcini ponzu, sweet chilli soy, pickled ginger, wasabi mayo



# EXTRAORDINARY AWAITS

TOWN HALL  
SPACES