

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

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 pure
& 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 (Minumum 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

Macaroons

Bakewell tart

FINE DINE

Seasonal menu available on request

3 courses £24.00