

# Home, House

## CANAPÉS

*minimum order of 6 per person for a minimum party of 10*

*£3.50 each*

### COLD

Aubrey's grass feed beef steak tartare vol-au-vent, confit egg yolk, yuzu mayonnaise

Yellow fin tuna tartare, soy, sesame, avocado

Smoked salmon mousse, charcoal cone, tobiko caviar

Lobster roll, brioche bun, Marie rose sauce, cucumber

Goat's cheese, grape and caramelised onion tartlet <sup>V</sup>

Burrata mousse, chardonnay vinegar pickled apple, smoked almonds tart <sup>V</sup>

Tomato, and black olive tartlet, balsamic pearls <sup>VG</sup>

Smoked aubergine caviar, pomegranate and harissa tart <sup>V</sup>

### HOT

Halloumi sliders, roasted red pepper, sweet chilli sauce <sup>V</sup>

Hot and sticky cauliflower bites, sesame, chilli and onion crunch <sup>VG</sup>

Mini hot dog, sauerkraut, crispy shallots, ketchup, mustard

Ceps and aged parmesan croquettes <sup>V</sup>

Aubrey's grass-fed beef sliders, pickles, tomatoes, smoky ketchup

Satay chicken skewers with peanut crunch, coriander and mint chutney

Beef nuggets, pickled shallots, horseradish cream

Falafel sliders, spiced tomato sauce, pickled cucumber <sup>VG</sup>

### SWEET

Strawberry and cream cone

Chocolate and caramel cone

Mini lemon tart

Salt caramel and hazelnut bite

# Home, House

## B O W L F O O D

£9 each

### C O L D

Heirloom tomato and burrata salad, basil pesto, seeded cracker <sup>V</sup>

Hummus with crudités and flat bread <sup>VG</sup>

Prawn cocktail, Marie rose sauce, salad leaves <sup>GF</sup>

Buddha bowl, quail egg, broccoli, quinoa, courgette, carrots, pickled onion <sup>GF/V</sup>

Grilled chicken Caesar salad, parmesan shavings, creamy Caesar dressing, croûtons

Niçoise salad, fine beans, quail egg, olives, tomatoes, new potatoes French dressing <sup>GF/V</sup>

Seared tuna and spiced cucumber salad <sup>GF</sup>

Greek salad, cherry tomatoes, cucumber, bell peppers, red onion, vegan feta, kalamata olives <sup>VG/GF</sup>

### H O T

Miso cod, pak choi, soy, sesame, steam ginger

Coconut yellow curry, jasmin rice, coconut crisps <sup>VG</sup>

Pea risotto, vegan feta crumb, pea tendrils, semi-dried tomatoes <sup>VG/GF</sup>

Aubrey's grass-fed steak and chips, béarnaise sauce <sup>GF</sup>

Lamb tagine, Moroccan couscous, toasted almonds, coriander, pomegranate

Fish & chips, breaded goujons with chunky chips and tartare sauce

Spicy chicken Karaage, spring onion, chilli, sesame seeds

# Home, House

## PRIVATE DINING

£60

### MENU A

Smoked salmon, yuzu crème fraîche, avruga caviar,  
heritage radishes, asparagus, quail egg

†††

Cotswold white chicken supreme, herb mashed potatoes,  
spring baby vegetables, chicken jus

†††

Vanilla panna cotta, summer berries, basil

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£70

### MENU B

Burrata, Isle of White tomatoes, basil pesto

†††

Miso cod, soy glazed bok choy, charred broccoli,  
shiitake mushroom

†††

Lemon tart, raspberry textures

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£80

### MENU C

Aubrey's grass-fed beef carpaccio, aged parmesan, capers,  
balsamic pearls, wild rocket

†††

Pan-seared halibut, grilled courgette, cherry tomatoes,  
ezme paste saffron potatoes, sauce vierge

†††

Sherry trifle

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£90

### MENU D

Spiced tuna tartare, seeded cracker, crème fraîche,  
spring onion, sesame seeds

†††

Grass-fed fillet of beef, sweet potato purée, asparagus,  
truffle crumb, red wine jus

†††

Salt caramel and hazelnut Chocolate finger,  
hazelnut ice cream

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

*Vegan*

**£60**

Roasted carrot, hummus and dukkha, carrot top pesto <sup>VG</sup>

†††

Miso glazed aubergine, spiced cucumber salad,  
harissa spiced nuts <sup>VG</sup>

†††

Strawberry fool <sup>VG</sup>

†††

Tea or filter coffee, petit fours