

THE
GABLE

THE MENU COLLECTION

Our experienced teams are on hand to create your perfectly packaged event, from intimate or extravagant day meetings through to cocktail receptions and formal dinners. Personally created, sourced and tailor-made for you.



OUR PHILOSOPHY

We pride ourselves on being a professional event management service, offering:

- The ultimate day and night experiences
- A team dedicated to excellence
- The very best in choice and value
- Knowledgeable event and operation teams, trained in delivering spectacular and memorable events

No matter how small or large the events, our experienced team will create imaginative solutions for an unforgettable experience.

Please work with our team on the selection of menus to choose the right dishes for your event.



CANAPÉS



CANAPÉS

4 items per person £7.00 / 6 items per person £10.00 / 8 items per person £13.00

Please choose 4, 6 or 8 options from the below list dependent on your portion choice.

We recommend 4 items per person for pre-dinner, or a minimum of 6 items per person for a canapé-only event.

Minimum of 30 guests

MEAT

Chicken, pepper & chorizo skewer with chimichurri sauce

Shredded hoisin duck spring roll

Smoked chicken, mango & tarragon crostini

Sirloin & Béarnaise rosti bites

FISH

Tandoori prawn brochettes with raita

Smoked salmon tartare & horseradish cracker

Coconut crab tostada with salsa criolla

Smoked salmon blinis with sour cream & chives

Crayfish & guacamole on cucumber with Tabasco sauce

VEGETARIAN

Whipped goat's cheese & beetroot

Crostini of charred sunblaze peppers & pesto

Wild mushroom, black olive & sour cream crostini

Caramelised fig & ricotta crostini



DINING OPTIONS

DINING OPTION 1

See separate dessert menu for choices

3 Course: £30

Minimum of 20 guests

STARTERS

Hot Smoked Salmon

Toasted sourdough, beetroot salsa & lime

Chicken Liver Parfait

Cranberry jelly, watercress & ciabatta toast

Sun-dried Tomato & Basil Soup

Mascarpone & garlic herb croutons

Rosary Goat's Cheese & Heritage Beetroot

Baby gem, sesame & lime dressing

MAIN COURSES

Crisp Skinned Hake Supreme

Parsley mash, peas, broad beans & creamed leeks

Pan-Fried Chicken Breast

Colcannon, agrodolce peppers & a red wine jus

Prime Sirloin Steak

Beef tomato, peppercorn sauce & skin-on fries

Pork Belly

Balsamic onions, purple broccoli & apple croquette

Italian Tagliatelle

Wild mushroom sauce & panko pangrattato

DINING OPTION 2

See separate dessert menu for choices

3 Course: £45

Minimum of 20 guests

STARTERS

Beetroot Salmon Pâté, Crème Fraiche & Dill

Watercress, roast vine tomato salad & toasted rye bread

Duck & Hoisin Bonbon

Stir-fry Asian vegetables with a hoisin prawn cracker

Butternut Squash & Coconut Soup

Toasted coconut shavings, tortilla crisps & chilli butter

Quail Eggs & Serrano Ham

Frisée, broad beans, aubergine purée & micro herbs

MAIN COURSES

Fresh Cod Fillet & Herb Gremolata

Arrabiata, kale & glazed baby carrots

Corn-fed Chicken & Serrano Ham

Roasted vine tomatoes with herb & saffron risotto

Harissa Spiced Lamb Rump

Mediterranean couscous with yoghurt lemon dressing

12oz Rib Eye Steak

Flat mushrooms, peppercorn sauce & skin-on fries

Gnocchi Genovese

Ricotta, fine beans, basil pesto, amaranth & pine nuts

DINING OPTION 3

See separate dessert menu for choices

3 Course: £60

Minimum of 20 guests

STARTERS

Glenarm Organic Smoked Salmon Mille-feuille

Caviar, edible flowers & horseradish cream

Buffalo Mozzarella Dressed with Chilli, Mint & Basil Gremolata

Heirloom tomato salad, avocado cream & ciabatta crisp

Black Pearl Scallops

Cauliflower purée, smoked bacon, pomegranate & Maitre d'butter

Corte Buona Beef Bresaola

Ricotta, roquette, celery, almonds, balsamic glaze & artichoke crisps

MAIN COURSES

Sea Trout Supreme

Sorrel sauce, roasted beetroot & keta roe

Guinea Fowl

Boulangere potatoes, market greens & tarragon jus

Trio Of Lamb; Noisette, Cutlet & Bonbon

Sweet potato, baby courgette, grilled polenta with a mint jus

Cambrian Mountains Beef Fillet

Creamed cabbage & bacon, fondant potato with a red wine jus

Ragstone Goat's Cheese & Flat Mushroom Pithivier

Rosemary potatoes & crème fraîche

DESSERTS

Choose from one of the below.

Classic Crème Brûlée

With rhubarb & stem ginger

Cherry Frangipane Tart

With crème anglaise

Toffee Praline Cheesecake

With toffee sauce & salted caramel ice cream

Fresh Fruit Medley

With yoghurt & honey

Treacle Sponge Pudding

With Cornish clotted cream

Mango & Passionfruit Roulade

Passionfruit coulis

Rich Chocolate Brownie

With salted caramel ice cream & sweet & salty popcorn

Vanilla Pod Panna Cotta

With a fruit medley & crème fraîche

British & Continental Cheese Plate

A selection of cheese with fruit, crackers & quince jelly

Tea and Coffee available at £2.50 per person supplement

BOWL FOOD



BOWL FOOD

Please choose 3 options in total from any of the below sections.

£18 per person

Minimum of 20 guests

CLASSIC

Shepherd's Pie

*Slow-roasted shoulder of lamb, honey-roasted root vegetables,
cheesy mash topping, finished with crispy leeks*

Traditional Fish & Chips

Beer-battered cod, chunky chips with a minted pea purée

Mac & Cheese

Macaroni baked in a cheese and English mustard sauce topped with panko crumble

MEAT

Chilli Con Carne

*Slow-cooked beef, cannellini & kidney beans, tomato, chipotle chilli and dark
chocolate served on basmati rice with sour cream & melted cheese*

Chicken & Wild Mushrooms Cassoulet

Wild mushrooms, chicken and tarragon cassoulet with basmati rice, finished with crème fraîche

Lamb Massaman

*Slow-cooked lamb with potatoes in a sweet curry and coconut sauce, peanuts & steamed rice, finished
with a cucumber, mango and mint sambol*

FISH

Seafood Pie

Smoked haddock, cod, smoked salmon, leeks & parsley with cheese mash

Cod & Chorizo

*Seared fillet of cod and chorizo sausage with braised puy lentils & tomato,
finished with crushed peas & mint*

More Options 

BOWL FOOD

————— VEGETARIAN —————

Malay Coconut Vegetables

Sweet potato, cauliflower & green beans braised in spicy coconut milk and finished with Malaysian chilli sauce & basmati rice

Vegetable Tagine

Honey-roasted vegetables & chickpeas in Moroccan spices with dried fruits, couscous, yoghurt, coriander & pine nuts

Butternut Squash Risotto

Butternut squash and saffron risotto finished with feta cheese & parsley

————— COLD —————

Chicken Kale Caesar Salad

Roasted supreme of chicken with smoked bacon, garlic & herb croutons, shredded kale, Grana Padano & chives

Goat's Cheese & Pear

Ragstone goat's cheese, pear, fennel, rocket, radicchio & pomegranate seeds with a tarragon and wholegrain mustard dressing

Thai Beef

Seared rump steak, papaya, carrots, cucumber, red peppers, spring onion, coriander, red basil & toasted sesame seeds in a sweet chilli dressing

Salmon Niçois

Hot smoked salmon with green beans, sun-blushed tomatoes, quail's eggs, new potatoes, black olives & salsa verde

————— DESSERTS —————

Coconut Rice Pudding

Coconut and cinnamon rice pudding finished with mango purée

Sticky Toffee Pudding

Served with toffee sauce & whipped cream

Chocolate Brownie Mess

Pieces of chocolate brownie, meringue, whipped cream & forest fruits

Fruit Crumble

Apple & blackberry flapjack crumble with Greek yoghurt

BUFFET



FORK BUFFET

Please choose 8 options from any of the below sections.

£30 per person

Minimum of 20 guests

MEAT

Choose 1

Shepherd's Pie

Slow-roasted shoulder of lamb, honey-roasted root vegetables, cheesy mash topping, finished with crispy leeks

Chilli Con Carne

Slow-cooked beef, cannellini & kidney beans, tomato, chipotle chilli & dark chocolate served on basmati rice with sour cream & melted cheese

Chicken & Wild Mushrooms Cassoulet

Wild mushrooms, chicken and tarragon cassoulet with basmati rice, finished with crème fraîche

Lamb Massaman

Slow-cooked lamb with potatoes in a sweet curry & coconut sauce, peanuts & steamed rice, finished with a cucumber, mango & mint sambol

FISH

Choose 1

Seafood Pie

Smoked haddock, cod, smoked salmon, leeks & parsley with cheese mash

Goan Seafood Curry

Catch of the day in a mild coconut, tamarind & turmeric sauce with steamed rice, finished with mango, sweet cucumber and coriander

Cod & Chorizo

Seared fillet of cod & chorizo sausage with braised puy lentils & tomato, finished with crushed peas & mint

VEGETARIAN

Choose 1

Mac & Cheese

Macaroni baked in a cheese & English mustard sauce topped with panko crumble

Malay Coconut Vegetables

Sweet potato, cauliflower & green beans braised in spicy coconut milk & finished with Malaysian chilli sauce & basmati rice

Vegetable Tagine

Honey-roasted vegetables & chickpeas in Moroccan spices with dried fruits, couscous, yoghurt, coriander & pine nuts

Butternut Squash Risotto

Butternut squash & saffron risotto, finished with feta cheese & parsley

More Options



FORK BUFFET

SALADS

Choose 3

Grilled Baby Stem Broccoli & Green Beans

Char-grilled baby stem broccoli, green beans, soya beans, fennel, chilli & rapeseed dressing

Turkish-Style Couscous With Tomato

Turkish-style couscous with tomato, smoked paprika, rosemary, parsley & lemon

Red & White Cabbage, Apple, Carrot & Baby Gem

Red & white cabbage, apple, carrot, baby gem, raw beetroot slaw, whole grain mustard & crème fraiche dressing

Heritage & Sun-Dried Tomato Salad

Heritage and sun-dried tomatoes, parsley, black olives, chives, oregano & Grana Padano

Dry-Roasted Cauliflower with Saffron & Pine Nuts

Dry-roasted cauliflower with saffron, pine nuts, roasted red peppers, baby spinach, yoghurt & toasted brioche crumbs

Salt-Roasted Baby Potatoes & Sweet Red Onions

Salt-roasted baby potatoes, sweet red onions, spring onion, rosemary, dill, parsley, sour cream & pine nuts

Grilled Courgette, Pine Nuts & Mint

Grilled courgette, pine nuts, mint, garlic, red chilli, lemon, ricotta cheese & balsamic dressing

DESSERTS

Choose 2

Coconut Rice Pudding

Coconut & cinnamon rice pudding finished with mango purée

Sticky Toffee Pudding

Served with toffee sauce & whipped cream

Chocolate Brownie Mess

Pieces of chocolate brownie, meringue, whipped cream & forest fruits

Chocolate Pot

Pot of rich chocolate topped with a caramelised pistachio crumb

New York Cheesecake

Classic baked cheesecake

Lemon Tart

Served with crème fraiche

FINGER FOOD



FINGER FOOD

Please choose 4, 5, or 6 options from the below list based on your selection.
4 items per person £14.00 / 5 items per person £17.50 / 6 items per person £21.00
Minimum of 20 guests

MEAT

Mini Cheeseburgers
With chipotle relish

Mini Cumberland Chipolatas
Sticky honey mustard glaze

Chicken Satay Sticks
Malay sauce & lime

Lamb Kofta
Tzatziki dipping sauce

Bacon & Sage Wrapped Chicken
Red onion jam & mascarpone

Ham Croquettes
Sage & apple sauce

FISH

Breaded Plaice Goujons
Tartare sauce

Tempura - Battered Prawn
Sweet & sour dipping sauce

Salmon, Courgette & Pepper Brochette
Sweet chilli dipping sauce

Smoked Salmon Pinwheel
Red onion jam & mascarpone

VEGETARIAN

Cheese & Onion Flute
Smoked paprika aioli

Ricotta & Rosemary Toasts
Crushed broad beans & tomato basil confit

Onion Bhaji
Tzatziki dipping sauce

Vegetable Spring Rolls
Sweet chilli dipping sauce

Jalapeño & Cheese Poppits
Ranch dipping sauce

DESSERT

Chocolate Brownie
Whipped cream

Assorted Fruit Tartlets
Icing sugar & mint

Crème Chantilly Profiteroles
Chocolate Sauce

DAY DELEGATE &
WORKING LUNCH

DAY DELEGATE & WORKING LUNCH

Minimum of 20 guests

— FULL DAY —

£32 Per person

- Continental Breakfast
- Mid Morning Tea, Coffee, Juice, Water & Biscuits
- Sandwich or Finger Buffet (5 items) Lunch with Tea, Coffee and Soft Drinks
- Mid Afternoon Tea, Coffee, Juice, Water & Biscuits
- Flipchart, Pads and Pens
- Screen and Projector or TV Screen

— HALF DAY —

£22 Per person

- Continental Breakfast or Sandwich Lunch or Finger Buffet Lunch (5 items)
- 1 Additional Serving of Tea, Coffee, Juice, Water & Biscuits
- Flipchart, Pads and Pens
- Screen and Projector or TV Screen

Upgrade your Lunch to a 3 course seated meal for £15 per person

— CONTINENTAL — BREAKFAST

- Croissants and Preserves
 - Fresh Fruit Platter
 - Selection of Muffins
 - Yoghurt Pots
- Tea, Coffee, Water and Fruit Juice

— SANDWICH LUNCH —

(Please choose 5 of the below)

- Coronation Chicken
- Cropwell Bishop Stilton and Bacon
- Honey Roast Ham and Mustard
- Rare Roast Beef and Creamed Horseradish
- Westcombe Cheddar with Fruit Chutney
- Organic Smoked Salmon and Cucumber
- Chargrilled Peppers, Basil and Avocado

Served with hand-cooked crisps

TERMS AND CONDITIONS

Please note:

- We require a minimum of 5 days' notice for all event requiring bespoke catering
- Staffing costs are included in all packages
- Dietary requirements can be catered for with a minimum of 3 days' notice
- Certain products on our menu may contain nuts
- Our high standards and adherence to food safety requires all function food to be cleared 90 minutes after delivery
- All prices include VAT

