



CHEEKY
CHILLI



LOST

Wedding & Event
Menu Options

Canapes

Five Canapes - 30 mins - £11.00 per person

Five Canapes - 1 hour - £14.50 per person

Spoon Canapes

- Pan-Fried Halloumi Cheese with Butternut Squash Risotto with Balsamic Glaze (v)(gf)
- Courgette and Halloumi Fritters with Greek Yoghurt and Dill (v)(gf)
- Seabass & Scallops Risotto with Tomato and Baby Capers (gf)
- Thai Fish Cakes with Chilli and Lime Dip (gf)
- Seared Halloumi and a refreshing Mango and Vegetable Salad (v)(gf)
- Belly Pork with Sweet Soy Sauce (gf no Sauce)
- Macaroni Cheese Bites (v)
- Carrot and Coconut Falafel with Sambal (vg)(gf)
- Roasted Butternut Squash, Feta Cheese and Pine Kernel Lasagne bites (v)
- Cauliflower Pakora, Vegan Yogurt, Fresh Mint and Cucumber (vg)(gf)
- Cajun Blackened King Prawns with Bayou Dipping Sauce (gf)

Hot Canapes

- Satay Chicken Skewers with Peanut and Chilli Dressing (gf)
- Cajun Blacken Chicken Quesadilla with Guacamole (gf)
- Thai Peppered Beef Skewers with Indonesian Dip (gf)
- Oriental Vegetable Spring Rolls (v)
- Honey Roasted Mini Bangers
- BBQ Pulled Pork Quesadilla with Guacamole
- Goats Cheese Arancini with a Tomato and Basil Sauce (v)
- Chorizo Cheese Croquettes with Avocado Aioli
- Mini Chicken Burgers with Lime Mayo (gf)
- Mini Beef Burgers with Burger Sauce (gf)
- Mini Vegetable Burger (vg, gf)

Cold Canapes

- Ham Hock served with Mustard Pickle (gf)
- Red Lentil and Sweet Potato Pate on Melba Toast, Red Pepper and Tomato Chutney (vg)(gf)
- Pork Rillettes with Cumberland jam on Melba Toast (gf)
- Goats Cheese Tartlets (v)
- Roast Beef en Croute with Horseradish Cream (gf)
- Tomato, Caper and Basil Bruschetta (vg)(gf)
- Smoked Salmon & Cream Cheese (gf)

Canapes

Five Canapes - 30 mins - £11.00 per person

Five Canapes - 1 hour - £14.50 per person

Shot Selection

Southern Fried Chicken Strips with Celery and Blue Cheese Dip (gf)

Halloumi Fries with Honey (v) (gf)

Sweet Potato Fries with Blue Cheese Dip (v)(gf)

Soup Shot (vg)(gf)

Pairing Selection

(Additional £2.00 supplement per person of pairing canapes)

Mini Beef Tacos with Mini Margarita

Mini Fish and Chips with Mini Real Ales

Mini Steak and Ale Pie with Mini Guinness

Thai Peppered Beef Skewer with Mini Chang Beer

Mexican Shrimp Tacos with Shots of Tequila

Vegan Sausage Roll with Guinness (vg)

Mixed Vegetable Taco with Mini Margarita (vg)

Satay Aubergine Skewers with Sparking Wine (vg)

Vegan Canapes

Carrot and Coconut Falafel with Sambal (gf)

Chargrilled Aubergine Roll up with Vegan Ricotta top with Basil Pesto (gf)

Vegetable Fritters with Harissa and Lime Yogurt (gf)

Rainbow Sushi Rolls with Sesame Mayonnaise (gf)

Pea and Mint Soup Shot (gf)

Vegan Sausage Rolls

Wedding Breakfast

You can mix and match all our dishes, we just price accordingly once you have chosen your menu.

Menu 1

£50.00 per person

Starters

Leek and Potato Soup Served with Warm Bread (v) (vg)

Cajun Blackened Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan

Smoked Haddock Fish Cake with Spring Onion, Potato Salad and Pea Salsa

Crumbled Goats Cheese with Toasted Walnuts, Honey & French Mustard Dressing set on a Rocket & Watercress Salad (v)

Main Course

Chicken Breast Stuffed with Sun Blushed Tomato & Basil with Herb Potato, Carrot Puree, Longstem Broccoli and Pinot Grigio Jus (gf)

Seared Cod set on summer Succotash (Corn, Peas, Tomato and Potato)
Fine Beans and Split Chive Cream (gf)

Pork Fillet Sautéed with mixed Peppercorns, Wild Mushrooms & White Wine Cream with a Mustard and Chive Mash, Fine Beans and Heritage Carrots (gf)

Roasted Root Vegetable Pie with Squash, Lentils, Celeriac Mash and Greens (vg)

Desserts

Lemon Tart with Clotted Cream and Berry Coulis

Rich Chocolate Cheesecake with Raspberry Coulis

Pavlova with Berries and Whipped Cream (gf)

Chocolate Brownie with Chocolate Sauce

Tea, Coffee & Mints - £3.50

All prices are subject to VAT

Wedding Breakfast

*You can mix and match all our dishes, we just price accordingly
once you have chosen your menu.*

Menu 2

£54.00 per person

Starters

Chilli Glazed Pork Belly with Crispy Rice Bon-Bon and Asian Slaw

Pan-Fried Halloumi & Red Pepper Salad served with Honey Mustard Dressing (v)

Thai Peppered Beef Salad with Indonesian Soy Dipping Sauce

Three Mushroom Crostini Shiitake Oyster and Chestnut Mushrooms, Virgin Olive oil,
Garlic and Sourdough Bread (vg)

Main Course

Peppered Sirloin Steak with Peppercorn Cream, Hand Cut Chips,
Grilled Vine Tomato and Baby Carrots (gf)

Seared Salmon Sun-Blushed Tomato and Pea Mash, Asparagus,
Lemon, and Chive Butter (gf)

Harissa Cauliflower Chickpea Tagine, Honey Yogurt and Pomegranates
with Fresh Coriander (vg) (gf)

Roasted Lamb Rump Minted Pea Puree, Dauphinoise Potatoes,
Heritage Carrots and Red Wine Jus (gf)

Desserts

Trio of Desserts – Chocolate Salted Caramel Pot, White Profiteroles, Eton Mess

Sticky Toffee Pudding with Toffee Sauce (gf) (vg)

Baileys Cheesecake with White Chocolate Sauce

Banoffee Pie with Toffee Sauce

Tea, Coffee & Mints - £3.50

Wedding Breakfast

*You can mix and match all our dishes, we just price accordingly
once you have chosen your menu.*

Menu 3

£58.00 per person

Starters

Thai Mixed Appetiser Chicken Satay, Duck Spring Roll and Thai Fish Cakes with
Peanut Sauce, Cucumber and Chilli Sauce

Ham Hock with Minted Pea Salsa, Crackling, Apple Puree and Salad (gf)

Roasted Beer and Lime Cauliflower Taco Cilantro Slaw & Salsa (vg)

Seafood Cannelloni Lobster Bisque, Parmigiano, and Basil Crips

Main Course

Trio of Lamb Herb Crusted Cutlet, Mint Glazed Rump and Confit of Lamb served with
Dauphinoise Potatoes, Honey Roasted Carrots and Pea Puree & Red Wine Jus

Fillet of Beef with Fondant Potato, Seasonal Vegetables, and a Rich Madeira Sauce

Spiced Roasted Squash with Warm Hummus Puree, Puffed Rice, Sun Blushed Tomato Dressing
and Micro Watercress (vg) (v) (gf)

Seabass stuffed with Crabmeat wrapped in Parma Ham, served with Wilted Spinach,
Pea Risotto, and a Light Fish Jus

Desserts

Trio of Dessert – Milk Chocolate Honeycomb Torte, Lemon Cheesecake
and Sticky Toffee Pudding

Lemon Meringue Pie with Raspberry Coulis

Dark Chocolate Truffle Torte with Cherry Compote (gf)

Apple Crumble Tart with Apple Compote (vg)

Tea, Coffee & Mints - £3.50

Dining Experience

£75.00 per person

New Orleans Experience

Homemade Hush Puppy with Whipped Sea Salted Butter

Crayfish Beignet with Celeriac Remoulade

Po Boy Slider with Soft Shell Crab with New Orleans Sauce

Snowball Plate Cleanser - Strawberry and Mint

Shadows on the Bayou (New Orleans Surf n Turf) Cajun pork, Southern Fried Catfish,
Bean Puree, Collard Greens and Etouffee Sauce

Mardi Gras Cheesecake

Thai Fusion Experience

Kimchi Bon Bon with Gouchang Mayonnaise

Salt and Pepper Cod Cheek with Schezuan Jam

Sticky Belly Pork with a Sweet Soy Sauce

Seared Stonebass fillet with Sweet and Sour Peppers, Crispy Prawn Wonton
and Chilli Ginger Sauce

Honey Roast Duck Breast with Hoi Sin Duck Leg Croquette, Anise Carrot and
a Five Spice Jus

Coconut and Passion Fruit Panna Cotta with Chilli Roasted Sticky Pineapple
and Coconut Cracker

Dining Experience

£75.00 per person

Amalfi Coast

Mushroom Arancini with Truffe Oil and Parmigiano-Reggiano Shavings

1st Course - Antipasti

Festa Degli Antipasti - Sliced Prosciutto, Bresaola, Capocollo, Burrata, Sicilian Sun-Dried Tomatoes, Garlic and Rosemary Focaccia, Mixed Olives, Oil and Balsamic

Vegan Antipasti

Chargrilled Aubergine, Roasted Peppers, Baby Onions, Sun-Dried Tomatoes, Olives and Artichokes, Vegan Whipped Garlic & Herb Cheese, Zucchini Tofu Ricotta Rolls (vg)

2nd Course - Primi Piatti

Spaghetti alle Vongole – Spaghetti like ‘Nona’ makes with Clams, Garlic, Chilli, White Wine & Parsley

Vegan

Linguine alle Zucchini Limone – Pasta with Courgettes in a Creamy Lemon Sauce (vg)

3rd Course – Secondi Piatti

Nonna's Chicken Campagna – Traditional Countryside Style Free-Range Corn-Fed Chicken wrapped in Sage and Parma Ham with Pan-Fried Gnocchi with a San Sisto White Wine & Garlic Cream Sauce Topped with Rocket and Fresh Parmigiano-Reggiano

Vegan

Grilled Portobello Mushroom with Garlic and Sage Crispy Gnocchi topped with Fresh Rocket and Chilli Infused Olive Oil (vg)

4th Course – Dolci

Delizia al Limone – In honour of pastry chef Carmine Marzuillo, Lemon Pastry Tart served with Italian Gellati (ice-cream) accompanied by a shot of Limoncello (Lost will provide)

Végan Dessert

Lemon Cello Tiramisu (vg)

Tapas Menu

Starting from £44.00 for a choice of 6 plates

Arancini Bites

Seared Halloumi and a Refreshing Mango Salsa (vg)

Chicken and Chorizo Skewers

Spanish Marinated Belly Pork

Patatas Bravas with Aioli (Vg)

Albondigas- Spanish Meatballs in a Tomato Sauce

Pulled Chicken Quesadilla with Guacamole

Tortilla Espanola Spinach and Sweet Potato

Spanish Chicken and Gambas Skewers

Seafood Paella

Chicen & Chorizo Paella

Iberico Ham Croquettes

Buttermilk Fried Chicken with Pickled Carrots, Green Chilli Jam and Tahini Yoghurt

Sticky Baby Back Ribs with Spiced Pickled Cabbage

Cured Sardines with Crisp Fennel and Green Olive Tapanade

Steamed Meani Mussels with Cherry Tomatoes, White Wine and Cream

Avocado, Apple, Fennel, and Grape Salad with Tarragon Dressing (vg)

Roast Chicken Thigh with Aubergine Caponata

Chestnut Mushroom and Tarragon Risotto with Regato Cheese (vg)

Pan Fried Padron Peppers with Salt Flakes

Beetroot Cured Salmon, Cucumber, Radish and Lemon Zest

Cauliflower, Flaked Almonds, Pomegranate, Yoghurt (vg)

Roasted Carrots, Pesto, Red Onion and Dill (vg)

Desserts

Rhubarb Compote Sticky Oats

Crème Catalana

Citrus Mini Cheesecake

Apple Taquitos

Mixed Tropical Fruit Compote with Toasted Seeds Greek Yogurt and Natural Honey

Traditional Family Sharing Roasts

Starting from £42.00 per person which includes 2 meats and 4 sides served in the centre of the table for your guests to help themselves.

Sharing Meats

Roast Chicken

Roast Sirloin of Beef (£2.00 supplement pp)

Apricot Glazed Cajun Pork Tenderloin

- Roasted Leg of Lamb with Garlic and Rosemary (£2.00 supplement pp)

Vegetarian Nut Roast (v)

Honey Roast Ham

Goats Cheese & Caramelised Onion Tarts (v)

Portobello Mushroom Tart (vg)

Sides

Roast Potatoes

Honey Roasted Parsnips

Roasted Root Vegetables

Braised Red Cabbage

Yorkshire Puddings

Minted Peas

Rocket & Parmesan Salad

Asparagus with Pancetta

Summer Vegetables (Broccoli, Baby Carrots & Green Beans)

Carrot and Turnip Mash

Sweet Potato Mash

Summer Garden Party

*Starting from £42.00 which includes 2 meats and 4 sides served in the centre of the table
for your guests to help themselves.*

Sharing Meats

Lemon and Herb Roasted Chicken

Tomato and Garlic Marinated Chicken Skewers

Honey Glazed Gammon Ham

Summer Roast Lamb with Tomato & Caper Marinade
(£2.00 supplement pp)

Roasted Cauliflower Steak (vg)

Sides

Flame Grilled Corn on the Cob

Summer Vegetables

Fresh Green Beans

Creamed Leeks

Cous Cous and Roasted Mediterranean Vegetable

Crunchy Coleslaw

Mozzarella, Beef Tomato and Basil Salad with
Balsamic Dressing

Evening Food

Tray Service - Themed

New York

£19.00 per person

Mini Sliders – Beef Burger with Cheese, Pickle & Burger Sauce
Pulled Pork with BBQ Sauce
Cajun Chicken with Lime Mayo
Southern Fried Chicken Strips with Sweet Potato Fries
Mac & Cheese

Gyros

£19.00 per person

Marinated Chicken or Lamb
Grilled Halloumi Cheese
Shredded Salad, Red cabbage
Skin on Fries
Tzatziki Sauce, Garlic Sauce, Hot Sauce

All prices are subject to VAT

Street Food

Thai Station

£25.50 per person

Pad Thai Chicken Noodles (gf)
Chicken Massaman Curry with Sticky Rice
Thai Peppered Beef Skewers
Sticky Pork Skewers

Japanese

£25.50 per person

Katsu Chicken Curry with Sticky Rice
Edamame Sprinkled with Sea Salt & Spring Onion (vg)
Crispy Tail-on Prawns Drizzled with Tonkatsu Sauce
Fried Chicken Tossed in a Tasty Sweet & Spicy Korean Chilli Sauce

Dirty Fries Station

£16.50 per person

Seasoned Fries (vg)
Dirty Fries
(Crispy Bacon, Cheese, Spring Onion, Peppers)
Salt & Pepper Fries
Halloumi Fries with Honey
Assorted Toppings - Mayonnaise, Gravy or Grated Cheese

Kebabs

£22.00 per person

Marinated Chicken
Slow Cooked Lamb
Flatbreads
Tzatziki, Garlic Sauce, Chilli Sauce
Greek Salad