

PRIVATE HIRE SAMPLE MENU

The main event

HAMPSHIRE BEEF BURGER SLIDERS

Fresh locally made seeded brioche burger bun, bacon jam, lettuce, tomato, red onion, topped with an indulgent melted smoked apple wood cheese.

PULLED PORK SLIDERS

Fresh locally made seeded brioche burger bun, Cajun slaw, baby gem lettuce, smoked apple wood cheese and topped with crispy onions.

SPIT ROASTED ROTISSERIE CHICKEN

Our whole chickens are spitted roasted and cooked in their own juices till golden.

MINI FISH & CHIPS

A British classic, skin on fries, tartar sauce and battered haddock

FRITTATA (V,GF)

An egg based Italian dish, made with peppers, potato, onions and cherry tomatoes, packed full of fresh herbs and cheddar cheese.

HONEY & MUSTARD GLAZED SAUSAGES

Locally made chipolatas cooked and glazed in a honey and whole grain mustard dressing.

SOUTH DEEP 'SEACUTERIE'

A selection of cured and smoked fish, dressed crab, hot smoked salmon, anchovies, olives, mackerel pate and baked rustic rolls, crispy kale.

Sides

CAPRESE SALAD (V,GF)

An Italian salad made with sliced tomatoes, fresh sliced mozzarella and basil dressed in a balsamic glaze.

SOUTH DEEP'S POTATO SALAD (V,GF)

A classic side with a twist, beautiful Cornish potato's mixed with gorgeous roasted sweet potato, red onion, fresh herbs, whole grain mustard and homemade mayonnaise.

CAJUN COLESLAW (V,GF)

A bright and colourful coleslaw with pops of sweetness, earthy Cajun spices and sharp apple to bring it all together.

GREEK SALAD (V,GF)

A mixed salad of olives, pomegranate and feta cheese, dressed in a delicious Greek dressing.

FRIES (GF)

Dessert

DESSERT SELECTION

Selection of bite-sized desserts, including mini eclairs, cheesecake and salted caramel brownies. (V)

*Price includes all the condiments, plate hire and staffing for the event. We can also help set up on request.

BOOKING AN EVENT

We'll take the hassle out of the organisation and work with you to make sure your event runs smoothly