

Canapés

£2.50 per piece Minimum order of 10 per canape type

Vegetarian

Torched Caerphilly cheese, smoked potato bread, ale onion chutney Mushroom & chestnut parfait, pickled walnut, crispy shallot Roasted Jerusalem artichoke, heritage beetroot, candied quince, horseradish Salt baked celeriac, burnt miso, mushrooms & samphire

Meat

Ham hock & pistachio terrine, prunes, celeriac remoulade Shropshire chicken Kiev, clotted cream mash, chicken crackling & caper butter Pork & fennel sausage, clotted cream mash, wholegrain mustard Seared beef rump, confit garlic focaccia, gremolata

Fish

Smoked anchovy, focaccia, samphire pesto Mini fish & chip, marrowfat peas, tartare sauce Smoked Chalk Stream trout, dill crème fraiche, blini Smoked mackerel pate, kohlrabi slaw, horseradish

Sweet

Steamed ginger & walnut cake, stout glaze, clotted cream Bread & butter pudding, burnt meringue Flourless chocolate cake, candied prunes, amaretto cream Sticky toffee pudding, toffee sauce, clotted cream



Sharers

All boards serve 8-10 people as a light snack

Salmon Gravlax £125

Orange and fennel smoked salmon, blinis, lemon creme fraiche, pickled cucumber

British Charcuterie £95

Soppressata chorizo, Sliced Bresaola, Dorset coppa ham, fennel salami, Nocellara olives, cornichons, caperberries, piccalilli, crisp bread

British Cheese £100

Long Clawson Blue, Davidstow cheddar, Cornish Yarg, Somerset camembert, celery, grapes, whipped butter, crisp bread and caramelised onion chutney

Ploughman's £95

Cumberland Scotch eggs, pork, apple & leek sausage rolls, ham hock terrine, cheese twists, Davidstow cheddar, pickled onions, celery, piccalilli, sourdough

Maldon Rock Oysters £80

Rock Oysters, shallot vinaigrette, tabasco

Grazing Board £95

Nocellara olives, rosemary & garlic focaccia, smashed avocado, roasted squash hummus, wild mushroom pate, padron peppers, root vegetable crisps, crudites (vg)

Classic Sliders and Fries £90

Beef burger sliders, pink pickled onions, gherkins, cheese, lettuce, truffle, Parmesan fries

Plant Sliders and Fries (vg) £85

Plant burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries

Pulled whole lamb shoulder £100

Charred flatbread, samphire pesto



Set Menu

3 courses £36 | 2 courses £30

Starters

Smoked mackerel pate, kohlrabi slaw, horseradish, sourdough Heritage beetroot & Jerusalem artichoke salad, candied quince, chard, horseradish (vg) Roasted parsnips soup, pickled pear, seeded breadstick (v) Dingley Dell ham hock & pistacchio terrine, prunes, celeriac remoulade, sourdough

Mains

Bay leaf & fennel hogget shepherds pie, deeded carrots & hispi cabbage Oxfordshire salt baked celeriac, burnt miso, broccoli, mushrooms & samphire (vg) Shropshire chicken kiev, clotted cream mash, chard, chicken crackling, caper butter

Puddings

Candied prunes, chocolate cake, amaretto cream (v) Date sticky toffee pudding, Jude's vanilla ice cream (v) Apple, pear & plum crumble, bay leaf custard 5.5 (v) Fenn farm Baron Bigod, quince jelly, seeded crackers 7 (v)



Meeting Packages

Make every meeting a success with the Tattenham Corner

With a beautiful bright and airy private room overlooking the Epsom Downs racecourse, our Oak's & Paddock rooms are sure to leave a lasting impression on your team and clients alike.

FACILITIES

HDMI Projector • Wi-Fi • Paper • Pens • Flip-chart • Flexible table layouts

FULL-DAY PACKAGE

£35 per person Fresh pastries on arrival • Tea & coffee • Table water • Selection of sandwich boards • Private room hire 9am to 5pm

HALF-DAY PACKAGE

£20 per person Fresh pastries on arrival • Tea & coffee • Table water