

Contact our events team

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Venue hire

Available from 17 May 2025 – 25 January 2026 Includes exclusive hire at Tatha Bar & Kitchen, 6.30pm – 9.30pm

Suitable for up to 120 guests standing

Canapés Evening reception

From £49 +VAT per person

2 drinks and 3 canapés per person

SAVOURY

Beetroot hummus, spiced roast chickpea, herb and quinoa tart

Kataifi wrapped marinaded paneer, pomegranate molasses, pistachio

Medjool date, whipped crowdie, prosciutto, hot honey

Feta and apricot tahdig rice ball, black sesame, matbucha emulsion

SWEET

Fig and pistachio baklava

Sumac and vanilla shortbread, tahini white chocolate ganache

Bowl food Evening reception

From £68 +VAT per person

2 drinks and 3 bowls per person

SAVOURY

Sumac spiced lamb kofta, saffron yogurt, zhoug, pomegranate and mint salad

Marinaded and baked halloumi, smoked aubergine and tomato mezze, walnut

Chicken shawarma, cucumber yogurt, coriander and tomato salad, hummus, crispy flatbread shards

Slow roast aubergine, lentil and pomegranate stew, Moroccan spiced fruity couscous

SWEET

Lemon and saffron posset, apricot compote, pistachio and rose petal crumble

Let ideas flourish as you explore a world where gardens become spaces for creativity, connection and a more sustainable future.



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