

Buffet Menu

Minimum 10 people

Bronze: Choose any **five** items from sandwiches or sides | 14.95 per person

Silver: Choose any **eight** items from sandwiches, sides or small bites | 19.95 per person

Gold: Choose any **eight** items from sandwiches, sides or small bites
and includes desserts | 22.95 per person

Sandwiches

ROTISSERIE CHICKEN SANDWICH

Garlic aioli

ROASTED GAMMON SANDWICH

Mayonnaise, tomato

CHEESE & CHUTNEY ROLL (v)

Mature Cheddar, red onion chutney

VIOLIFE & AVOCADO

OPEN SANDWICH (ve)

Balsamic tomatoes, rocket, wild garlic salsa verde

Sides

FRIES (v)

HOUSE SALAD* (ve)

BABY POTATOES (v)

PIPERS CRISPS

Burrow Hill Cider Vinegar & Sea Salt, Great Berwick
Longhorn Beef, Kirkby Malham Chorizo

Small Bites

MARGHERITA PIZZA (v)

Mozzarella, cherry tomatoes, basil

LINE-CAUGHT FISH GOJONS

Home-made tartare sauce

DIABLO PIZZA

Chorizo, pepperoni, sweet red drop peppers,
mozzarella, red chilli, spiced honey

CHICKEN YAKINIKU SKEWERS

Togarashi seed crumb, satay sauce‡

MEZZE* (v)

Whipped goats cheese, balsamic tomatoes &
Nocellara olives, padrón peppers, flatbread

SEA SALT & CRACKED BLACK PEPPER SQUID

Wild garlic aioli

CHARCUTERIE BOARD

Coppa, Fennel Salami, Milano Salami, Nocellara
olives, pickles, sweet peppers, parmesan,
toasted focaccia

Desserts

INCLUDED IN GOLD | ADD TO BRONZE OR SILVER +£4.95 PER PERSON

HOME-BAKED CHOCOLATE BROWNIE (v)

SICILIAN LEMON TART* (v)

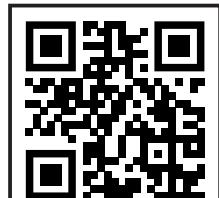
MIXED FRUITS (ve)

All our allergen information is available online. Our food and drinks are prepared in food areas where cross-contamination may occur. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. ‡Our satay sauce is soya based and does not contain nuts. *Contains alcohol.

Fish dishes may contain small bones. Live nutrition information is available online.

All items are subject to availability



Scan to view
calorie information

Celebration Menu

3 courses 35.95 per person

Available Monday – Saturday. Ask our team about our wide range of drinks packages available to pre-order.

To Start

CHICKEN YAKINIKU SKEWERS*

Ginger & carrot salad, togarashi seed crumb, satay sauce†

PORT & CHEDDAR

MUSHROOMS* (v)

Toasted rosemary & sea salt focaccia

PAN-FRIED WILD SCALLOPS*

Crispy prosciutto, roast butternut, wild garlic salsa verde, crispy sage
+3.00 Supplement per person

SEA SALT & CRACKED

BLACK PEPPER SQUID

Wild garlic aioli

SPICED CARROT, SWEDE &

GINGER SOUP (ve)

Wild garlic salsa verde, sea salt & rosemary focaccia

Main Event

10oz RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium
+£6 supplement per person

BRITISH HALF ROTISSERIE CHICKEN

Smoked garlic aioli, skin on fries, rich chicken gravy,
Finished with: BBQ or spiced honey

BUTTERNUT SQUASH ORZO (ve)

Balsamic tomatoes, Greek-style Violife, wild garlic salsa verde,
cavolo nero, togarashi

HALLOUMI SUPER GREEN SALAD* (v)

Red chicory, avocado, balsamic roasted beetroot, butternut squash,
apple, grains, samphire, spring onion, balsamic dressing

Vegan alternative available

PAN-FRIED SEA BASS FILLETS*

Crushed baby potatoes, clams, samphire, bouillabaisse

SIGNATURE DUO OF PORK

Slow-cooked pork belly, pork fillet wrapped in prosciutto, roasted apple
ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy

Add scallops +4.00 supplement

Sides

Billionaire's fries

Parmesan, prosciutto,
truffle flavour mayonnaise 6.50

Crispy onion rings (v) 5.50

Fries & sea salt (v) 4.95

Mac & cheese (v) 4.95

House salad* (ve)

Red chicory, apple, grains, samphire 4.75

Tenderstem® broccoli, green beans & samphire (ve) 4.75

Chive mashed potato (v) 4.50

Rustic thick-cut chips (v) 5.25

Halloumi fries (v)

Sweet chilli sauce 6.95

To Finish

CHEESE & BISCUITS (v)

Taw Valley Cheddar, Gilot Camembert,
goats cheese, hedgerow chutney.
+2.00 supplement per person

HOME-BAKED CHOCOLATE BROWNIE (v)

Salted caramel sauce,
Bourbon vanilla ice cream

RHUBARB & SOUR CHERRY CRUMBLE (v)

Granola crumb, custard
Vegan alternative available

TOFFEE CRÈME BRÛLÉE (v)

Raspberries, strawberries, toffee sauce,
home-made sable biscuits

Swap Your Dessert for an After-Dinner Cocktail

PASSION FRUIT MARTINI / RASPBERRY RIPPLE / ESPRESSO MARTINI / AMARETTO SOUR

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Drinks Packages

Champagne & Sparkling

MOËT & CHANDON IMPÉRIAL France 12.5% vol.

Sumptuous pear, white peach and apple flavours are followed by refreshing bubbles that soften to reveal citrus fruit and gooseberry

Two bottles for 110.00

MIONETTO, PROSECCO ROSÉ Italy 11% vol.

Delicate pink fizz with an elegant bouquet of peach flavours

Two bottles for 65.00

FREIXENET, PROSECCO, Italy 11% vol. (ve)

Presented in a one-of-a-kind cut-glass bottle, notes of ripe lemon, green apple and grapefruit flavours provide an effervescence experience

Two bottles for 60.00

Wine

Bronze Package

Any two bottles below for 45.00

HOUSE CHARDONNAY 12% vol. / LUISELLA PINOT GRIGIO DELLE VENEZIE ROSÉ, Italy 10.5% vol. / HOUSE MERLOT 11% vol.

Silver Package

Any two bottles below for 55.00

HARTLEY'S BLOCK SAUVIGNON BLANC New Zealand 12.5% vol.

Vibrant aromas of lime zest, lemongrass and passion fruit with underlying base notes of mineral and fresh herbs

LE BIJOU, France 12.5% vol. (ve)

Elegantly fragrant, with aromas of wild strawberries, citrus and delicate floral notes

JOURNEY'S END IDENTITY CABERNET SAUVIGNON, South Africa 13.5% vol.

Rich and intense, with notes of ripe blackcurrant, cherry and dark chocolate spice

Gold Package

Any two bottles below for 70.00

CHRISTOPHE PATRICE CHABLIS, France 12.5% vol.

Sleek and refined, with a vibrant clarity of lemon and flint, showcasing the terroir's signature minerality

MINUTY M, COTES DE PROVENCE France 13% vol.

Bringing the spirit of Saint Tropez to the table. Beautiful pale pink colour, strong aromatic expression, minerality and elegance. A signature Provence rosé

OLD COACH ROAD, PINOT NOIR, New Zealand 13.5% vol. (ve)

Lively and fruit driven, with strong cherry and berry flavours and a warm spicy finish. From Nelson in South Island, New Zealand

Rosé

Two bottles for 90.00

WHISPERING ANGEL France 13% vol.

Classic Côtes de Provence rosé. Adored by wine lovers around the world, with flavours of apple, pink grapefruit, peach and cream

Drinks

PERONI NASTRO-AZZURRO 330ml Italy 5% vol.

Six bottles for 25.00

PERONI 0.0% 330ml Italy 0% vol.

A crisp and fast ending non-alcoholic beer, with floral and citrusy notes and delicate bitterness

Six bottles for 20.00

CORONA 330ml UK 4.5% vol.

Six bottles for 25.00

REKORDERLIG 500ml Choose from: STRAWBERRY-LIME Sweden 3.4% vol. OR PEACH-RASPBERRY Sweden 3.4% vol.

Six bottles for 30.00

APEROL SPRITZ

Choose any 4 cocktails for 35.00

The ultimate Italian apéritif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice

LIMONCELLO SPRITZ

Choose any 4 cocktails for 35.00

Zesty and sweet. Topped with prosecco and soda for a true taste of Sicily

Non-alcoholic beer & cider is unable to be sold to anyone under the age of 18

Softs

FENTIMAN'S

Six bottles for 20.00

Botanically brewed for superior quality and unrivalled flavour

Choose from ROSE LEMONADE 275ml or GINGER BEER 275ml

Adults need around 2000kcal a day. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any allergies or intolerances, or you require our allergen information, please let us know before ordering. Alcohol %vol were correct at the time of printing but may vary by vintage. Live nutrition information is available online. Please drink responsibly. bedrinkaware.co.uk



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