

PRE EVENT

Start your evening off in style with cocktails and canapés on arrival.

Prices listed are per person

COCKTAILS

Bellini Fantinel Prosecco, Peach Puree	£7.50
Aperol Spritz Aperol, Fantinel Prosecco, ice, topped with soda	£7.50
Chambord Fizz Fantinel Prosecco, Chambord Raspberry Liqueur	£8.50
Mojito Bacardi muddled with Mint, Lime, Cane Sugar, Soda	£7.50
Elderflower Collins Tanqueray Gin, Elderflower, Lemon Juice, Soda	£8.00
Bucks Fizz Fantinel Prosecco, Orange Juice	£7.00

CANAPÉS

A fantastic start to any event

3 assorted canapés per person, please select from below:	£6.00
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Meat & seafood

Prawn with avocado & coriander blinis
Carpaccio of beef
Smooth liver parfait with onion marmalade
Smoked salmon with crème fraîche blinis
Mini bacon & Aberdeen Angus cheeseburger
Mini Yorkshire pudding with beef & horseradish
Chicken & mushroom vol au vents

Vegetarian

Peppered goats' cheese en croute
Roast peppers & mozzarella bruschetta
Mushroom ragout with a touch of truffle tarts
Sun blushed tomato, mozzarella & basil oil crostini
Wild mushroom & parsley bruschetta
Roasted courgette, pesto & basil en croute

MENU SELECTION

Please build your own three or four course menu from the choices below. Should you not find exactly what you are looking for our team will be more than happy to discuss your ideas.

TO START

Soups

Slow roast tomato soup, basil pesto, cream (v)	£5.50
Spiced butternut squash soup, sage & onion, crème fraîche (v)	£5.50
White onion & cider soup, cheddar cheese crouton (v)	£5.50
Chestnut mushroom & celeriac soup, truffle oil (v)	£5.75
Sweet potato, chilli & coconut cream soup, coriander (v)	£5.50
Smoked haddock & potato chowder, chive cream	£6.50
Rustic butterbean, tomato & chorizo soup (v)	£6.50

Starters

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread	£7.25
Beetroot salmon Gravlax, potato & dill salad, dressed watercress	£8.00
Slow cooked belly pork & confit duck terrine, apple & cider chutney	£7.50
Crispy breaded brie, pear & walnut salad, cranberry relish (v)	£6.25
Smoked salmon plate, black pepper cream cheese, capers & shallots	£8.25
Pimms marinated melon, raspberry sorbet (v)	£6.50
Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)	£8.50
Smoked duck, radish & sesame seed salad, pickled ginger & lime dressing	£7.50
Ham hock & pea terrine, pickled red onion salad, mustard dressing	£6.75

INTERMEDIATE COURSE

Above soups offered as intermediate course, alternatively choose

Green apple sorbet, mint & apple matchsticks (v)	£3.00
Mango & passion fruit sorbet (v)	£3.00
Raspberry & mint sorbet (v)	£3.00

(v) Vegetarian

EU Food allergen information contained within menu items is available on request.

THE MAIN EVENT

Choose one main course from the list below for your event as well as a vegetarian alternative.

MAINS

Roast chicken supreme, red onion & thyme stuffing, roast chicken gravy	£16.00
Prosciutto wrapped chicken breast, mushroom & tarragon sauce	£18.00
Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce	£16.00
Duo of pork, roast fillet & slow cooked pork belly, crispy sage & cider jus	£18.00
Roast rump of lamb, pistachio crust, port wine sauce	£23.50
Lamb two ways, mini shepherds pie & confit lamb shoulder, mint & redcurrant jelly	£19.50
Slow cooked brisket of beef, local ale, caramelised onion gravy	£17.00
Roast sirloin of beef, Yorkshire pudding, creamed horseradish	£24.00
Honey roast duck breast, caramelised plums, Chinese spiced plum sauce	£19.00
Confit duck leg, smoked bacon & lentil sauce	£18.00
Pan fried sea bass, sea salt & rosemary potatoes, red pepper butter	£17.50
Seared salmon, crispy leeks, champagne sauce	£16.00
Grilled cod loin, mussels, peas, lemon beurre blanc	£20.00
Roast Mediterranean vegetable & goat's cheese wellington, basil cream sauce (v)	£16.00
Asparagus & creamed leek tartlet, herb sauce (v)	£16.00
Wild mushroom gnocchi, rocket pesto (v)	£18.00
Beetroot & blue cheese risotto, candied walnuts, thyme (v)	£16.00

MAIN COURSES WITH A TWIST

Fish & chips, beer battered cod fillet, chips, pea puree, malt vinegar reduction	£18.00
Sausage & mash, trio of sausages, buttered mash potato, crispy shallot rings, balsamic jus	£18.00
Pizza, stone baked pizza with a topping of your choice	£16.00
The Slider, trio of mini burgers, bacon, chilli mayo, melting cheese, chips & crunchy slaw	£16.00

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THE FINALE

“You can’t buy happiness but you can buy dessert, and that’s kind of the same thing.”

DESSERTS

Glazed lemon tart, raspberry & mint compote	£6.00
Sticky toffee pudding with stickier toffee sauce	£6.00
Warm chocolate brownie, cappuccino ice cream	£6.50
Rhubarb & custard Eton mess	£6.00
Chocolate orange profiteroles, orange cream filled, dark chocolate	£6.00
French apple flan, vanilla ice cream dusted with cinnamon sugar	£6.50
Vanilla panna cotta, strawberry & cracked black pepper salsa	£6.50
Baileys crème brûlée, handmade shortbread	£6.00
Chocolate assiette	£8.50
Individual apple, pear & walnut crumble, vanilla custard	£6.00
Strawberry shortcake, vanilla cream	£7.50
Chocolate ganache torte, salt caramel sauce, toffee popcorn	£6.50
Baked vanilla New York cheesecake, apple & blackberry compote	£6.00
White chocolate & apricot bread & butter pudding, caramel sauce	£6.50
Selection of cheeses, biscuits, celery & chutney	£9.00

CHEESE PLATTERS

Cheese served as a extra course, suitable for up to 10 persons:

Cheese platter, biscuits, celery, chutney	£50.00
Baked Camembert for the table to share, warm crusty breads	£50.00
Long clawson stilton, red onion marmalade, walnut & celery salad	£50.00
Mature cheddar, piccalilli, pickled red onion & grape salad	£50.00

COFFEE & TEAS

Coffee, tea & mints	£2.50
Coffee, tea & petit fours	£3.50

TIME FOR A SNACK

Treat your guests with something to feed the late night munchies.

Prices listed are per person

LATE NIGHT SNACK

Hot dog, caramelised onions, mustard	£3.50
Mini fish & chip cones	£3.50
Stone baked boxed pizza, selection of toppings	£3.00
Slider burger platter, pickles & sauces	£3.50
Pulled pork slider platter, spiced apple sauce	£3.50
Grilled chicken mini pitta kebab, chilli sauce & garlic mayo	£3.50
Fish finger sandwich, tartare sauce	£3.50

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WINE LIST

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot Yellow Label Brut, France	£69.00
Mercier Brut, France	£49.00
Louis Dornier et Fils Brut, France	£40.00
Fantinel Prosecco Extra Dry, Italy	£29.00
Galanti Pinot Grigio Spumante Rosé, Italy	£27.00
Pigalle Brut, France	£25.00

WHITE WINE

Sancerre, Les Collinettes, Joseph Mellot, France	£37.50
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley, Chile	£26.50
Pontebello Pinot Grigio, South Australia	£24.00
Drostdy-Hof Chardonnay, Western Cape, South Africa	£24.00
Rare Vineyards Marsanne-Viognier, France	£23.00
Cuvée des Vignerons Blanc, Vin de France	£22.00
Ayrum Verdejo Blanco, Spain	£20.00

RED WINE

Portillo Pinot Noir, Valle de Uco, Argentina	£27.00
Marqués de Morano Rioja Crianza Spain	£25.00
Trambusti Chianti, Italy	£25.00
Berri Estates Shiraz, South-Eastern Australia	£23.00
Rare Vineyards Malbec, France	£23.00
Monte Verde Merlot, Central Valley, Chile	£22.00
Ayrum Tempranillo Garnacha Tinto, Spain	£20.00

ROSÉ

Vendange White Zinfandel, California	£23.00
Crusan Cinsault-Syrah Rosé, France	£22.00
Ayrum Tempranillo Garnacha Rosado, Spain	£20.00

FORK BUFFET MENU

Choose two Items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and one Dessert item for £17.50 per person

Choose three Items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and two Dessert items for £25.00 per person

* It is recommended that at least one of the main items selected is suitable for vegetarians

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, desserts at £2.50 per person

MAIN ITEM SELECTION:

Chicken tikka balti, coriander basmati rice

Fillet of salmon, ginger, garlic & soy dressing, stir fried noodles

Moroccan chickpea & vegetable tagine, couscous, minted yoghurt (v)

Tex Mex chilli beef, tortilla chips, rice, guacamole

Fish, chips & mushy peas

Vegetable burrito, sour cream, guacamole (v)

Shepherds or cottage pie, cheddar cheese topping

Seafood pie, soft herb mash

Spinach & ricotta tortellini, light cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas, basmati rice

Beef & local ale pie, caramelised onion mash

Smoked salmon, spinach, cream cheese, pasta, pine nut & herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus & sun blush tomato lasagne, garlic, mozzarella ciabatta

SALADS & SIDES:

Caesar salad (v)

Cherry tomato & rocket salad (v)

Baby gem tuna nicoise

Beetroot & butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)

Pea, mint & feta salad (v)

Grilled courgette & tomato salad, basil & olive dressing (v)

Potato, wholegrain mustard, red onion salad (v)

Penne pasta, marinated mushroom, pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon & shallot salad

Roast root vegetables with honey & thyme (v)

Roast new potatoes, rosemary & rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger & soy dressing (v)

DESSERTS:

Mini strawberry & cream pavlova

Fresh fruit skewers, chocolate dipping sauce

Strawberry & marshmallow skewers, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie

Tea or coffee £2.50

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FINGER BUFFET MENU

The price per head includes a selection of sandwiches on brown & white breads from the list below
PLUS your choice of

5 Items - £15.50

6 Items - £17.50

7 Items - £19.00

8 Items - £20.00

SANDWICH SELECTION

Honey roast ham,
wholegrain mustard

Chicken caesar salad

Tuna, cucumber,
lemon mayonnaise

Cheddar cheese, pickle (v)

Egg, cress, black pepper (v)

Grilled mediterranean
vegetables with cream
cheese (v)

FINGER BUFFET SELECTION

Vegetable crudities, selection
of dipping sauces (v)

Chorizo bites

Sticky onion & cheddar
cheese quiche (v)

House made sausage rolls

Chicken fillet skewers, sweet chilli
dipping sauce

Mini pork pie, pickle

Teriyaki salmon skewers

Lamb kofta, mint yoghurt dip

Roast tomato & herb quiche (v)

BBQ chicken wings, sour cream &
chive dip

Greek feta & cherry tomato bite (v)

Chinese vegetable spring rolls,
hoisin dipping sauce (v)

Stone baked pizza slices (v)

Pigs in blankets, honey mustard dip

Smoked salmon & cream cheese
bruschetta

Mojito chicken skewers

Smoked haddock & spring onion
fishcake

Tomato, olive & basil bruschetta (v)

Skinny fries, sea salt (v)

Cajun potato wedges (v)

MINI DESSERT SELECTION

Chocolate brownie

Mini strawberry &
cream pavlova

Fresh fruit skewer,
chocolate dipping sauce

Strawberry & marshmallow
skewer, white chocolate
dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

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