



Upgrades

DRINKS RECEPTION

A drinks reception is a popular addition to a wide range of special occasions. Most of us love a drink and a catch up, so it's the perfect way to fill the gap between proceedings at weddings, parties and corporate events



UNLIMITED FIZZ RECEPTION

1HR unlimited Frizzante, bottles of beer & Elderflower Pressé

8.50



UNLIMITED PIMMS RECEPTION

1HR unlimited Pimms, Frizzante, bottles of Peroni & Elderflower Pressé

11.50



RECEPTION CANAPES

Elegant bite-sized canapes to compliment your drinks reception, with a choice of four per person

12.50



RUSTIC SNACK TABLE

A choice of three including: crisps, nuts, pretzels, crispy corn or posh popcorn

5.00

OVER DINNER

Enhance your dining experience with premium wines and a champagne toast. Add a cheese course and/or choices menu, giving your guests more options to choose from



CHOICES MENU

Upgrade your menu with 3 starters, 3 mains and 2 dessert choices to send to your guests

5.00



PREMIUM WINE UPGRADE

Upgrade to premium wines over your dinner

from 2.00 per bottle



CHEESE COURSE

Add a cheese plate as a fourth course to your dinner

13.00



UPGRADE TO CHAMPAGNE

Upgrade your fizz to Champagne

12.00

AFTER DINNER

The speeches are over along with the formalities, and it's now time to let your hair down, kick off your shoes and hit the dancefloor!



EVENING CATERING

See our Food & Drinks Guide for all available options

from 7.50



ESPRESSO MARTINI KICKERS

Give your guests a wake up Espresso kick, to keep them partying all night long

5.00



UNLIMITED EVENING BAR

Selected wines, beers, spirits and soft drinks for 4 hours

from 35.00



CAR PARK

Private car park within walking distance for up to 30 cars

200.00

*prices are per person excluding the car park

Drinks & Receptions

CANAPES

12.50 per person *choice of 4*
each additional canape 3.00 per person

Jerk Chicken Skewers

sour cream

Parma Ham

fig, mascarpone, rocket

Rare Roast Beef

mini Yorkshire pudding, horseradish cream

Mini Sausage & Mash

creamy mash, red onion jam, gravy

Prawn Cocktail

marie rose sauce, baby gem

Smoked Mackerel Pâté

lemon gel, cucumber

Smoked Salmon Blini's

crème fraîche, dill

Goats Cheese Crostini (v)

beetroot relish

Wild Mushroom & Black Truffle Arancini (ve)

Tomato Bruschetta (ve)

onion, basil oil

Crushed Avocado Blini (ve)

chilli, garlic, lime

Porcini Mushroom Tartlet (ve)



RUSTIC SNACK TABLE & FOOD CARTS

Looking to transform your traditional reception canapes? Let us help with some ideas that are tasty and fun



Jarcuteri

It's like charcuterie, but in a jar! Includes chorizo & olive skewer, salami & pickled cauliflower skewer, Serrano ham wrapped grissini, mixed nuts, cornichons, mature cheddar, pickled watermelon, bocconcini pearls, pickled pears

9.50 (minimum 30 persons)

Rustic Snack Table

The perfect snack table for over your drinks reception. Let your guests create their own snack bowl to enjoy. Choose three from an assortment of crisps, nuts, crispy corn, posh popcorn or pretzels

5.00 (minimum 30 persons)

Food Station Inspiration

Mini Pancake Cart

Strawberries & Cream Cart

Chocolate Fountain

Gol Gappa/Pani Puri Cart Hire

Ice Cream Cart/Van

From 450.00



Starters

ON THE TABLE

Bread Roll & Butter 2.00

Olives 3.95

CLASSIC STARTERS 14.00

Chicken Liver Parfait

red onion jam, toasted brioche, micro salad

Ham Hock Terrine

homemade piccalilli, micro salad, toasted sourdough

Oak Smoked Duck

zesty orange salad, toasted sesame dressing, plum purée

Classic Prawn Cocktail

baby gem lettuce, marie rose sauce

Smoked Mackerel Pâté

horseradish cream, toasted sourdough

Beetroot Cured Salmon

pickled cucumber, summer radish, dill & mustard dressing

Blue Cheese Croquettes (v)

garlic, cauliflower, watercress, baby leaf, spiced mayo

Minted Pea Soup (v) can be made (ve)

crispy pancetta, chives, garlic croutons

Roasted Carrot & Coriander Soup (ve)

coconut milk, smoked paprika

Heirloom Tomato Tarte Fine (ve)

basil purée, vegan parmesan, aged balsamic

TRADITIONAL STARTERS 18.75

Pan Seared Scallops

pea purée, crispy pancetta, shoestring potatoes

Classic Beef Carpaccio (n)

shaved parmesan, rocket, toasted pine nuts, truffle dressing

Chargrilled Asparagus (v)

figs, goats cheese, micro salad, balsamic glaze

Burrata & Heritage Tomatoes (v)

black olive crumb, balsamic glaze

Slow Cooked Heritage Beetroot (ve)

vegan cheese mousse, dehydrated black olives, micro basil, balsamic reduction



MEZE SHARING BOARD 15.00

tzatziki, olives, baba ganoush, imam bayildi, hummus, warm flat breads. Add grilled halloumi for an additional £2.50



Mix and match between classic and traditional menu items to create a bespoke menu



Mains

CLASSIC MAINS 28.00

Breast of Chicken

lemon & thyme, pea purée, spring onion & chive potato cake, courgettes, white wine cream

Rump of Lamb

rosemary & garlic, potato dauphinois, buttered greens, rosemary jus

Wild Boar Sausages

creamed mash, sautéed leeks, onion gravy

Tudor Roast

choose **one** of the following: beef, pork, lamb, chicken, nut roast with seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

Traditional Pie & Mash

herby mash, crushed peas, gravy or liquor

Crispy Pork Belly

pommes anna, burnt apple purée, buttered hispi cabbage, calvados jus

Confit Duck Leg

red pepper rosti, braised red cabbage, cherry jus

Pan Roasted Cod

haricot blanc & chorizo, herb oil

Herb Crusted Haddock

citrus infused crushed potatoes, fine beans, chimichurri

Pan Fried Gnocchi (ve)

squash, dried tomatoes, parmesan shavings

Grilled Cauliflower Steak (ve)

truffle infused asparagus, sweet potato purée, vine cherry tomatoes, thai chilli sauce

Butternut Squash & Sage Risotto (ve)

crispy sage

TRADITIONAL MAINS 37.50

Roast Beef Striploin

fondant potato, burnt onions, roasted parsnips, baby watercress, red wine & thyme jus

Dry Aged Beef & Bone Marrow Burger

brioche bun, redcurrant braised onion jam, Monterey jack cheese, bacon, naked slaw, triple cooked chips

Pan Fried Salmon

lemon scented pomme purée, julienne of vegetables, beurre blanc sauce

Butternut Squash Wellington (ve)(n)

chive mash, walnuts, mushrooms, seasonal greens, roast squash purée, red pepper coulis

Vegan Lasagne (ve)

sweet potato, spinach, yellow courgette



"The food was insane every single guest commented on how amazing it was"



Desserts

CLASSIC DESSERTS 13.00

Chocolate Delice & Mocha Mousse (n)

praline powder, almond & pistachio biscotti

Apple & Berry Crumble Tart

vanilla ice cream

Sticky Toffee Pudding

caramelised banana, toffee sauce, vanilla ice cream

White Chocolate Cheesecake

raspberry compote, shortbread base

Eton Mess

berries, berry compote, meringue cream

3 Scoop Selection of Ice Cream/Sorbet (ve)

berry coulis

(this dessert will automatically be your second dessert option to cover dietary requirements)



SHARING DESSERTS 15.00

Assortment of Mini Desserts (choose 3)

berry pavlova, sticky toffee pudding, chocolate brownie, Baileys choux bun, strawberries & cream stack, black forest gateaux.

Served on sharing platters for the table

TRADITIONAL DESSERTS 18.75

Passionfruit Crème Brûlée

seasonal fresh fruit, vanilla all butter shortbread

Tarte Au Citron

berry coulis, clotted cream quenelle

Black Forest Gateaux

chantilly cream, kirsch cherries

Chocolate Tiramisu

coffee macaroon, cafe curls

Fresh Raspberry Tart

crème pâtissière, strawberry & mint salsa

Chocolate Fondant (ve)

clotted cream ice cream, spun sugar



YOUR WEDDING CAKE AS DESSERT 7.00

Our chefs will cut your wedding cake and serve it as a plated dessert, garnished with chantilly cream and berry coulis. A great alternative to a traditional dessert

TEA & COFFEE STATION

Unlimited tea and filter coffee station for 2 hours

2.50 per person

CHEESE COURSE £13.00

This includes a brie, a blue cheese and a cheddar cheese served with cracker, chutney, grapes and celery.

Want to supply your own cake of cheese and condiments?

Our chefs will portion and platter your sharing boards for your evening reception 4.00 per person



"A big thank you to the chefs - the food was incredible"

Children



26.50 PER CHILD (1-10 YEARS)

We can create tailored drinks packages for your older children/teens aged 11-17 and serve them the same meal as your adult guests. Children aged 2 and under are free of charge if we are not providing a meal

STARTERS

Tomato Soup (ve)
Cucumber & Carrot Sticks (v)
hummus

MAINS

Beef Burger
salad, fries
Oven Roasted Sausage
mash, peas, gravy
Chicken Goujons
peas, fries
Fish Goujons
peas, fries
Macaroni Cheese (v)
garlic bread
Margherita Pizza (v)

vegan alternative available for most options

DESSERT

1 Scoop Ice Cream
sprinkles

DRINK FOR DRINKS RECEPTION & OVER DINNER

Choice of fruit shoot or bottled fruit juice



Buffets

HOT FORK BUFFETS 23.50 PER PERSON

Choose two mains and two sides

(one main must be vegan/vegetarian)

Beef Bourguignon
Chilli Con Carne
Beef Lasagne
Thai Green Curry (Chicken or Vegetable)
Jerk Pork
Jerk Chicken
Curry Goat
Coq au vin
Escovitch Fish
Honey Roasted Jerk Salmon
Aubergine Parmigiana (v)
Root Vegetable Tagine (v)
Mushroom Stroganoff (v)
Roast Mediterranean Veg Lasagne (v)
Additional main 7.75 per person

PLEASE SEE OUR SIDES AND SALADS PAGE FOR ALL OPTIONS



INDIAN HOT FORK BUFFET 28.50 PER PERSON

Choose two mains and two sides

(one main must be vegan/vegetarian)

Served with plain rice
Chicken Chatt Masala
Chicken Tikka Masala
Butter Chicken
Lamb Jalfrezi
Lamb Rogan Josh
Lamb Dhansak
Goan Prawn Curry
Keralan Cod
Spinach & Paneer Curry (v)
Sholay Saag (ve)
Kashmiri Rajma Masala (ve)
Goan Khatkhate (ve)

Additional main 10.25 per person

BBQ BUFFETS 25.00 PER PERSON

Choose two mains

Served in a brioche bun with condiments along with coleslaw, potato salad and mixed leaf salad

Beef Burger
Grilled Chicken Breast
Cumberland Sausage
Halloumi & Med Veg Skewers (v)
Vegan Burgers (ve)

HOG ROAST BUFFET 25.00 PER PERSON

Served with coleslaw, potato salad and mixed leaf salad

Succulent Roast Pork
Homemade Crackling
Pork Stuffing
Flour Bap
Apple Sauce
Vegetarian/Vegan option: *please choose one*
Halloumi & Med Veg Skewers (v) or Vegan Burgers (ve)



Side Dishes

Upgrade your sides/salads already included within your buffet options for 2.00 per person or add an additional side/salad for 4.00 per person, minimum 30 portions

Penne Pasta

green pesto, black olives, capers, cherry tomatoes

Cous Cous

red & yellow peppers, smoked med vegetables

Roast Potatoes

garlic & rosemary

Caesar Salad

baby gem, caesar dressing, garlic croutons, parmesan shavings

Greek Salad

olives, feta, cherry tomatoes

Roast Med Vegetables

mixed mediterranean vegetables

Broccoli

crispy shallots

Maple Glazed Carrots (n)

pecan nuts

Tortilla Chips

guacamole, sour cream

Beetroot Salad (ve)

carrot, quinoa, spinach

Vegetable Kolhapuri (ve)

tomato based cauliflower, courgette, mushroom curry (medium)

Mexican Rice Salad (ve)

tomatoes, spring onion

Chickpea Salad

harissa, tomatoes, onion, coriander

Wild Rocket Salad (ve)

vegan parmesan

Naked Slaw (ve)

Cauliflower Cheese

Homemade Focaccia

Pilau Rice (ve)

Coconut Rice (ve)

Poppy Seed Rice (ve)

Kachumber Salad

Aloo Gobi (ve)

Bombay Potatoes (ve)

Lamb Samosa

Selection of Naan Breads & Poppadoms

Vegetable Samosa (ve)

Onion Bhajis

Saag Aloo (ve)

Tarka Daal (ve)

Seasonal Greens

Singapore Noodles

Minted New Potatoes

Garlic Bread

Jasmine Rice

Rice & Peas

Creamy Mash Potato



Drinks

TRADITIONAL DRINKS PACKAGE 26.50 PER PERSON

Our traditional drinks package includes the following:

Drinks Reception 7.50 per person

175ml glass of fizz or bottle of lager + 10% complimentary soft drinks

Wedding Breakfast 11.50 per person

1/2 bottle of house wine and bottled filtered water

Toast Drink 7.50 per person

175ml glass of fizz



UPGRADES

Enhance your traditional drinks package with these tempting upgrade drinks

Pimms 6.50 per person

Prosecco 1.00 per person

House Champagne 12.00 (175ml)

Premium Wines from 2.00 per bottle

Still or Sparkling Water from 4.00 per bottle

Bottle of Beers from 4.50 per bottle

UNLIMITED DRINKS PACKAGES

The ultimate experience with unlimited drinks receptions or evening bars. These prices are in addition to the traditional drinks package costs

Unlimited Fizz Reception from 8.50 per person

1HR unlimited glasses of Frizzante, bottles of lager & Elderflower presse

Unlimited Pimms Reception from 11.50 per person

1HR unlimited Pimms, glasses of Frizzante, bottles of lager & Elderflower presse

Unlimited Bar Package from 35.00 per adult

Selected wines, lagers, beers, spirits, mixers & soft drinks
7:30pm-11:30pm this would be chargeable for total adult guest numbers. Extend for 5.00 per person per 30 mins as required

BESPOKE PACKAGES

Looking for something more bespoke? Speak to a member of our events team we can create a tailored drinks package

CORKAGE

Bring your own bottles of wine & sparkling for the drinks reception and dinner for 20.00 per daytime adult



Evening Food

PIZZA BUFFET 16.95 PER PERSON

Selection of 3 pizzas, cheesy garlic bread, garden salad, spicy mayo & aioli

Margherita (v)

tomato base, mozzarella, basil

Vegan Margherita (ve)

tomato base, vegan mozzarella, basil

Double Pepperoni

tomato base, double pepperoni, mozzarella

Meat feast

tomato base, pepperoni, honey & mustard glazed gammon, cajun beef, mozzarella

Seafarer

tomato base, tuna, prawns, capers, mozzarella

Cajun Beef

tomato base, red onions, cajun spiced beef, jalapenos, mozzarella

Hawaiian

tomato base, honey & mustard glazed gammon, pineapple, mozzarella

Vegana (ve)

tomato base, red onion, courgettes, roasted red peppers, jalapenos, vegan mozzarella

SIX (6) ITEM FINGER BUFFET 18.95 PER PERSON

Choose 6 items from below

Sandwich Rolls (choice of two)

tuna mayo / egg mayo (v) / basil & chicken / cucumber & pesto (ve)

BBQ Chicken Wings

Dips with Crudities (v)

Falafel (ve)

Focaccia Pizza (v)

Vegetable Samosa (v)

Mini Smoked Bacon Baps

Mini Grilled Halloumi Rolls (v)

Breaded Cod Goujons

Breaded Chicken Goujons

Mini Chocolate Brownies (v)

Mini Scones (v)

additional items 3.50 per person

MINI STREET FOOD SNACKS

minimum 30 portions per item

Fish & Chip Cones 8.00

tartar sauce, mushy peas

Bacon Rolls 7.50

your choice of sauce

Sausage Baps 7.50

your choice of sauce

Margherita Pizzas (v) 7.50

mozzarella

Chicken & Chip Cones 7.50

your choice of sauce

Onion Bhaji Cones (v) 7.50

raita, mango chutney

Mini Samosas (v) 7.50

raita

Mac & Cheese Bites (v) 7.50

Ham & Cheese Toastie 7.50

EVENING CHEESE PLATTER 275.00 (25 person platter)

A brie, a blue and a cheddar, crackers, dried fruit, chutneys, grapes & celery



EVENING FOOD STATIONS

Chocolate Fountain from 450.00

Waffle & Pancake Station from 450.00

Street food vans from 20.00 + VAT per person

please speak to a member of the evenings team for more details



FAQ's

Q. I have chosen the wedding breakfast for my wedding how many options do I choose?

- A. You will choose two starters and two mains (one must be vegan/vegetarian) and one dessert (we will automatically allocate an additional dessert for dietary requirements). You will then send this bespoke menu to your guests and gather their choices along with any dietary requirements. If you would like to upgrade to choices menu with three starters, three mains and two desserts (along with the allergen friendly dessert) this will be 5.00 per person.

Q. How does the children's package work?

- A. You and your fiancé will choose two starters, two mains and one dessert to send out for your little ones aged 1-10 years. Under 1's are free of charge if we are not providing any food for them. You are welcome to bring in your own baby food however, please note we do not have any facilities to refrigerate or heat up these items. We can provide up to 6 high chairs for your little guests, please remember high chairs will count as a position on the table.

Q. Can we provide our own food and drinks?

All food and drinks are provided by the venue, we do not allow own catering unless you have a dry hire package with one of our approved caterers. If you have a specific cuisine you would like to explore which you cannot see on our food and drinks guide, please speak to a member of our events team.

Q. Can you cater to dietary requirements/allergies?

- A. Our chefs will do their best to offer any guests with dietary requirements an adapted version of your wedding breakfast where possible. As our kitchens use nuts in some dishes we can never guarantee any of our dishes are nut free. You will be able to add all dietary requirements/allergens to your seating plan in advance, please speak to a member of our events team before choosing your final food options.

Q. Do you offer non-alcoholic alternatives or alcohol free weddings?

- A. Yes, we can offer non alcoholic wines, cocktails, beers as well as a selection of soft drinks. We are more than happy to offer a complete alcohol free wedding. Please discuss this with a member of our events team.

Q. Will we get to try the food before our wedding?

- A. All of our couples will be invited to a complimentary group tasting evening to try a selection of our canapes, classic and traditional starters, mains and desserts as well as our wines and Frizzante. The tastings are created for you to enjoy a selection of our most popular items and enjoy chefs cuisine. If you would like a private tasting for our classic, traditional or hot fork buffet menu please let a member of our events team know, this will be chargeable.

