

menus

CANAPÉS

£3.00 EACH OR £14.50 PER PERSON FOR A CHOICE OF SIX

COLD CANAPÉS

VEGETARIAN SUSHI

RATATOUILLE & GOATS CHEESE PASTRIES

GOATS CHEESE & ROAST VEGETABLE MINI QUICHE

HAM HOCK ROULADE

with apricot chutney

SMOKED SALMON & CHIVE CREAM CHEESE ROULADE

SMOKED MACKEREL MOUSSE

with horseradish cream

PEPPERED TUNA CARPACCIO WITH PICKLED CAPERS

WARM CANAPÉS

GOAT CHEESE & SWEET POTATO SPRING ROLLS

SPICY MIXED VEGETABLE BHAJIS WITH MINT YOGHURT

MUSHROOM ARANCINI

HOMEMADE PORK & SAGE SAUSAGE ROLLS

GARLIC & HERB CHICKEN SKEWERS

TERIYAKI BEEF & PEPPER BROCHETTES

GARLIC & CHILLI PRAWN SKEWERS

SALMON WITH TERIYAKI & WASABI MAYONNAISE

MINI FISH GOUJONS

NIBBLES

A SELECTION OF CRISPS, NUTS & OLIVES

£ 3.50 PER PERSON

MUST BE TAKEN FOR 100% OF GUESTS

drinks list

WINE LIST

WHITE WINE

COLOMBARD VERMENTINO 2016 HAUT DU CANALET RESERVE	£19.75
UNOAKED CHARDONNAY 2015 VEGESAN, BODEGAS CRISTO DEL REY	£20.50
BUSH VINE SAUVIGNON BLANC 2015 LYME FONTAINE	£23.75
PINOT GRIGIO DELLE VENEZIE 2015 AZ AGRICOLE ANSELMI	£24.90
ST VERAN 2015 DOMAINE PHILIPPE CHARMOND	£36.00

RED WINE

GRENACHE SYRAH 2015 HAUT DU CANALET RESERVE	£19.75
CABERNET SAUVIGNON 2015 FINCA LUCIA	£20.50
MONTEPULCIANO D'ABRUZZO 2015 BAJO, AZ AGRICOLE ILAURI	£24.50
MALBEC 2015 CASA JUANITA	£25.50
EXPRESSION BARRIQUE AGED CABERNET SHIRAZ 2009 THE GOOSE	£36.00

CHAMPAGNE AND SPARKLING

CAVA NV BRUT NATUREL	£26.90
PROSECCO NV EXTRA DRY, LE CONTESSE	£27.90
LOUIS D'OR NV BRUT	£39.50

DRINKS MENU

STELLA	£4.00
BECKS VIER	£3.95
BOTTLED BEERS	£3.50
BOTTLED CIDER	£4.50
PIMMS	£4.50
GIN & TONIC	£4.10
VODKA & COKE	£3.50

wedding breakfast

£49.50 PER PERSON

STARTERS

BUTTERNUT SQUASH & HONEY SOUP (V)

TRICOLOR SALAD with avocado, tomato and mozzarella

SMOKED CHICKEN AND HAM HOCK TERRINE with tarragon vinaigrette

CONFIT LEG OF DUCK with kim-chee salad, lemon grass and sesame dressing

MAIN COURSES

GUINEA FOWL WITH PARMA HAM served with fondant potato and red wine jus

CONFIT LAMB RUMP with dauphinoise and a rosemary jus

BEEF FILLET pomme anna, confit mushrooms and tomatoes, Bernaise sauce

CORN FED CHICKEN cooked on the crown, sage and onion stuffing, vegetables and roast gravy

GOATS CHEESE AND BASIL RAVIOLI served with grilled vegetables and a tomato sauce (V)

DESSERTS

MANGO CHEESECAKE, pineapple and mint salsa

WARM CHOCOLATE FONDANT with vanilla ice cream

APPLE CRUMBLE TART with vanilla ice cream and butterscotch sauce

INTERMEDIATE SORBET COURSES AVAILABLE

£4.95 SUPPLEMENT PER PERSON

ADDITIONAL EXTRAS

TEA AND COFFEE – £2 PER PERSON

PETIT FOURS – £2.70 PER PERSON

CHEESE BUFFET – £8 PER PERSON

ASK US ABOUT ALTERNATIVE MAIN COURSE OPTIONS:

INCLUDING HOG ROAST, BBQ, CHAMPAGNE AFTERNOON TEA OR INDIAN CATERING

evening catering

ASSORTED FINGER BUFFET

£20 PER PERSON (plus supplements, if applicable)

HOG ROAST

£20 PER PERSON

Our hog roast is served with bread rolls, crackling, stuffing, and apple sauce

BBQ

£38 PER PERSON

Our BBQ is served with assorted bread rolls and sauces

Salad Accompaniments – £3 PER ITEM

Baked potatoes with garlic and herb crème fraiche – £2 PER PERSON

Buttered grilled sweetcorn – £2 PER PERSON

BACON BUTTIES & CONDIMENTS

£8 PER PERSON

ICE CREAM VAN

£10 PER PERSON

OUTDOOR GIANT PAELLA

£15 PER PERSON

OUTDOOR STONE PIZZA OVEN

£15 PER PERSON

CHEESE BUFFET

£8 PER PERSON

CAKE OF CHEESE

£280 – £450

Add crackers and chutney for **£1.20 PER PERSON**