

menus

CANAPÉS

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

SMOKED SALMON & CHIVE CREAM CHEESE ROULADE

TUNA TARTARE WITH CHILLI & GINGER LIME

SPICY MIXED VEGETABLE BHAJIS

MUSHROOM ARANCINI

HOMEMADE PORK & SAGE SAUSAGE ROLLS

GORGONZOLA, FIG & HONEY

MINI ROAST BEEF PROFITEROLE WITH HORSERADISH

CHILLI & CORIANDER PRAWN SKEWERS

CHORIZO & QUEEN SCALLOP SKEWERS

NIBBLES

A SELECTION OF CRISPS, NUTS & OLIVES

£ 3.50 PER PERSON

MUST BE TAKEN FOR 100% OF GUESTS

DRINKS RECEPTION

GLASS OF PROSECCO £5

GLASS OF CHAMPAGNE £6.75

BOTTLED BEER £3.90

GLASS OF APEROL SPRITZ £7.95

JUG OF PIMMS £25

GIN & TONIC £5.10

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3 COURSE WEDDING BREAKFAST

£55.00 PER PERSON

STARTERS

- SALMON RILLETTES with caviar crème fraiche
BEETROOT CARPACCIO with whipped goats cheese and candied walnuts (V)
CONFIT LEG OF DUCK with kim-chee salad, lemon grass and sesame dressing

MAIN COURSES

- GUINEA FOWL WITH PARMA HAM with potato terrine, cavolo nero, and red wine jus
ROAST GARLIC GNOCCHI, parmesan cream sauce, broccoli (V)
SLOW-ROAST PORK BELLY with creamed potato, savoy cabbage, and a grain mustard sauce
TRADITIONAL ROASTS Choose from beef, lamb, or chicken

DESSERTS

- VANILLA PANNA COTTA with chilli mango, passion fruit gel, and coconut macarons
CHOCOLATE MOUSSE with hazelnut and orange
APPLE CRUMBLE TART with vanilla ice cream and butterscotch sauce

WINE LIST

WHITE WINE

- COLOMBARD VERMENTINO HAUT DU CANALET RESERVE **£20.00**
UNOAKED CHARDONNAY VEGESAN, BODEGAS CRISTO DEL REY **£20.80**
BUSH VINE SAUVIGNON BLANC LYME FONTAINE **£24.00**

RED WINE

- GRENACHE SYRAH LA FERME PETIT PAUL **£20.00**
CABERNET SAUVIGNON FINCA LUCIA **£20.80**
MALBEC CASA JUANITA **£25.80**

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4 COURSE FEASTING WEDDING BREAKFAST

£85.00 PER PERSON

Sharing starter platters, feasting mains and family-style sides, a trio of desserts, followed a cheese course with a glass of fine port, and tea & coffee to finish

MEDITERRANEAN TAPAS WEDDING BREAKFAST

£75 PER PERSON

A 3-course selection of Mediterranean-style smaller sharing dishes, served on stands

3 COURSE BARBECUE WEDDING BREAKFAST

£65 PER PERSON

Your choice of 3 mains from the land, sea, & earth cooked on our swing barbecue, accompanied by 3 sides

3 COURSE HOG ROAST WEDDING BREAKFAST

£55 PER PERSON

Our in-house hog roast main course served with crackling, apple sauce, roast potatoes and 3 sides of your choosing

AFTERNOON TEA WEDDING BREAKFAST

£35 PER PERSON

Freshly baked scones with clotted cream & jam, delicate finger sandwiches, warm home-made sausage rolls & mini quiches, and 3 sweet treats

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EVENING CATERING OPTIONS

WOOD-FIRED PIZZA OVEN

£15 PER PERSON

HOG ROAST

£20 PER PERSON

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

PAELLA

£10 PER PERSON

MINI FISH & CHIP CONES

£10 PER PERSON

CHEESE BUFFET

£10 PER PERSON

BACON OR CHIP BUTTIES

£8 PER PERSON

ASSORTED FINGER BUFFET

£25 PER PERSON (plus supplements, if applicable)

POP-UP GIN BAR

£350

3 gins, including our home-grown Old Amersham Gin, a selection of flavoured tonics, with a varied choice of fruit garnishes