

CANAPE

Menu



£3 each
or
£14.50 for
six

Cold



- Ham Hock Roulade with Fruit Chutney
- Broad bean Hummus on a Pitta Crisp (Vg)
- Smoked Salmon, Chive & Cream Cheese Roulade
- Cherry Tomato, Mozzarella & Basil Pesto (V)
- Parma Ham wrapped Melon
- Gorgonzola, Fig & Honey (V)
- Tuna Tartare with Chilli, Ginger & Lime
- Mini Roast Beef Profiterole with Horseradish

Warm



- Vegetable Bhajis (Vg)
- Mushroom Arancini (V)
- Homemade Pork & Sage Sausage Rolls
- Garlic & Herb Chicken Skewers
- Chilli & Coriander Prawns
- Gruyere & Caramelised Onion Tartlets (V)
- Tandoori Salmon, Mango Chutney on a mini Poppadum
- Chorizo & Queen Scallop Skewers

Nibbles:
Sharing bowls
of crisps,
Nuts and Olives
(vg)
-£3.50 per
portion-

For a two
hour drink
reception, we
recommend
around 6pp
(no less
than 3pp)

CHILDRENS Menu



Starters



Carrot Batons, Mini Sausages and
Tomato Sauce
Garlic Bread (V)
Tomato Soup (V)

Mains



Penne Pasta with a Cheese Sauce (v)
Freshly Breadcrumbsed Chicken Breast
pieces with a Barbecue Dip
Mini Cottage Pies

- All Served with steamed broccolli and
carrots -

Desserts



Fresh Fruit Salad
Fruit Jelly and Ice Cream
Vanilla Ice cream and Butterscotch Sauce

£15pp for
Two
Courses and
£20pp
for three
Courses

For
Children
aged
12 or
Below

Special
dietary
requirements?
Just ask!

EVENING CATERING

Menus



Classic Buffet (£20pp)

Selection of Baguettes and Wraps (v)
Sausage Rolls
Vegetarian Quiches (v)
Charcuterie Platter
Hummus and crudities(v)
Spicy Potato Wedges (v)

- No Minimum Order -

Fish And Chips (£10pp)

Rebellion Beer Battered cod and chips
served in Newspaper Cones with
TarTar Sauce

- No Minimum Order -

Cheese Boards (£10pp)

A Range of Classic British Cheeses
served with Crackers, Chutney and
Grapes

- No Minimum Order -

Bacon Butties (£8pp)

Choose from Sausage, Bacon or Chip
Butties

- No Minimum Order -

Wood Fired Pizza (15pp)

Margherita *(v)
Meat
Vegetarian* (V)
*Can be made vegan

- Minimum x50 Portions -

Paella (£12pp)

Choose from Chicken, Seafood or
Veggie Paella

- Minimum x50 Portions -

Hog Roast (£20pp)

Served in Buns with Crackling and Apple
Sauce

Choose Two Sides:

- Tomato, Rocket, Olive and Feta Salad
with an Oregano Dressing (v)
- New Potato and Onion Salad(v)
- Mixed Garden Salad (v)
- Pasta with Pesto and Roasted
Mediterranean Vegetables (v)
- Tomato, Mozzarella and Basil Salad(v)
- Vegetarian Caesar Salad (v)
- Spiced Coleslaw (v)

- Minimum x50 Portions -

ALTERNATIVE WEDDING BREAKFAST

Options

See specific menu for more details

Champagne Afternoon Tea (£35pp)

(Vegan Menu Available)
Tea and Coffee served with Scones, Clotted Cream and Jam Cakes
A Selection of Finger Sandwiches
Warm Sausage Rolls, Vegetable Quiche
Accompanied by a Glass of our House Champagne

- Minimum 80 people -

Raclette (£35pp 1 course £55pp 3 course)

Cheese melted on individual raclette sets at the table. Guests help themselves and pour over a selection of cured meats, mixed vegetables, new potatoes, and crusty bread.

- No Minimum Order -

Mediterranean Tapas (£75pp)

Three Courses
Served on sharing stands
Add jugs of Sangria to the tables for £25
Includes Limancello or Amaretto shot

- No Minimum Order -

Barbecue (£40pp 1 course £65pp 3 course)

Pick three options from either the LAND the SEA or the EARTH
Choose three sides (additional sides cost £3.50pp)

- No Minimum Order -

Hog Roast (£35pp 1 course £55pp 3 course)

Served in Buns with Crackling, Apple Sauce and a choice of cooked Potatoes
And Choose Three Sides

- Minimum x50 Portions -

Four Course Feasting Menu (85pp)

Sharing Platters
Feasting Main- choose a carver and get stuck in- served with Roast Potatoes, Veg and Gravy
Dessert Trios
Cheese Course
Tea and Coffee

- No Minimum Order -

CHAMPAGNE AFTERNOON TEA

Menus



Minimum
80
guests

Classic Afternoon Tea



Scones, Clotted Cream and Jam Served with Tea and Coffee
Lemon Drizzle Cake, Chocolate Tart and Macarons
A Selection of Homemade Finger Sandwiches:
Ham and Mustard | Smoked Salmon and Lemon | Cucumber and
cream cheese | Egg Mayonnaise
Warm Sausage Rolls
Vegetable Quiches

Vegan Afternoon Tea (vg)



Scones, Vegan Clotted Cream, Jam served with Tea and Coffee and
Alternative milk
Lemon Cake, Chocolate Mousse and Flapjacks
A Selection of Homemade Finger Sandwiches:
Vegan Cheese and Tomato Chutney | Roast Vegetables and Pesto |
Red Pepper and Hummus | Olive Tapenade Tomato and Rocket
Vegan Sausage Rolls
Butternut Squash Soup Cup

Accompanied
by a
glass of our
House
Champagne

£35 Per
Person

MEDITERRANEAN TAPAS

Menu



First Course



Flatbreads with Dips: Tzatziki, Baba Ghanoush and Hummus (V)
Olives, Marinated Artichoke Hearts, Sun-dried tomatoes
Tomato and Basil Brushetta (V)
Cured Meats

Second Course



Honey Baked Goats Cheese (V)
Baked Butter Beans in Tomato Sauce (V)
Patatas Bravas (V)
Lamb Kofte with Mint Sauce
Chorizo in Sherry Sauce
Ham and Cheese Croquettes

£75pp
Add Jugs
of
Sangria
£25 each

Served on
Sharing
Stands

Third Course



Churros with Chocolate Dipping Sauce
Sicilian Lemon Cheesecake Bites
Roasted Figs with Honey and Mascarpone

- Served with a shot of Limoncello or Amaretto-

HOG ROAST

Menu



Hog Roast

£35pp
One Course
£55
Two Course

A traditional Hog Roast barbecued and served on our outside terrace

Served in Buns with Crackling, Apple Sauce and a Choice of Potato

Potato (Choose One)

Buttered New Potatoes

Jacket Potato

Potato Wedges

Roast Potatoes

Minimum
x50
portions

Sides (Choose Three)

Tomato, Rocket, Olive and Feta Salad with an Oregano Dressing (v)

New Potato and Onion Salad (v)

Mixed Garden Salad (v)

Pasta with Pesto and Roasted Mediterranean Vegetables (v)

Tomato, Mozzarella and Basil Salad (v)

Vegetarian Caesar Salad (v)

Spiced Coleslaw (v)

BARBECUE Menu



From The Sea



Tiger Prawns, Chilli and Garlic
Tuna, Chilli, Ginger, Garlic
Salmon, Lemon, Oregano

From The Land



Cumberland Sausage Rings
Classic Pork Sausage
Beef Burgers
Spicy Moroccan Lamb Burger
Lemon and Garlic Chicken Skewer
Teriyaki Beef, Pepper, Red Onion
Skewer
Oriental Pork Belly
Beef Short Rib
Rosemary and Garlic Lamb Chops
Cajun Chicken Breast

From The Earth (v)



Veggie Burgers*
Rosemary and Thyme Vegetable Skewers*
Halloumi, Courgette, Tomato Kebabs*
Grilled Portobello Mushrooms with Blue Cheese*
*Can be made Vegan

£40pp
Please
choose
three items

Choose Three Sides

(Additional sides £3.50 Per
Person)

Tomato, Rocket, Olive and Feta
Salad with Basil Dressing (v)
New Potato and Red Onion
Mustard Salad
Mixed Garden Salad (v)
Pasta Pesto and Roast
Mediterranean Vegetables (v)
Beef Tomato and Mozzarella
Salad (v)
Vegetarian Caesar Salad (v)
Spicy Coleslaw (v)

Extras: (£3pp)
Baked Potatoes
with
Garlic and Cream
Cheese
Grilled Buttered
Sweetcorn

THREE COURSE WEDDING BREAKFAST

Menu



Starters



Roast Pepper and Tomato Soup with Crumbled Goats Cheese (V)

Courgette, Pea and Mint Soup (Vg)

Butternut Squash and Honey Soup (Vg)

Carrot and Roast Garlic Soup (Vg)

Roast Celeriac and Apple Soup (Vg)

Roast Plum Tomato and Onion Tart, Rocket, Parmesan, Balsamic (V)

Slow Cooked Duck Leg, Kimchi Salad, Lemongrass and Sesame Seed Dressing

Ham Hock Terrine, Piccalilli Purée, Apple, Bread Shads, Pea Shoots

Salmon Rilletes with Caviar Crème Fraiche

Beetroot Carpaccio, Whipped Goats Cheese, Candied Walnuts (V)

Superfood Salad, Kale, Spinach, Seasonal Berries, Avocado, Pepper with Mint and Lemon Dressing (Vg)

Three
Course
£55pp

Your Menu
Tasting
usually happens
three
/ four months
before
your Wedding

Pick a Starter,
Main and
Dessert
option each
for your menu
tasting

THREE COURSE WEDDING BREAKFAST

Menu



Mains



Guinea Fowl with Parma Ham, served with Potato Terrine, Cavolo Nero and Red Wine Jus

Confit Lamb Rump with Fondant Potato, Chantenay Carrots, and a Rosemary Jus

Slow Braised Pork Belly, Creamed Potatoes, Savoy Cabbage, Wholegrain Mustard Sauce

Pan-Roast Salmon, Crushed New Potatoes, Green Beans, Champagne and Caviar Sauce

Roast Cod, Sautéd Potatoes, Broccoli, Tartar Butter Sauce

Sirloin of Beef, Yorkshire Pudding

Chicken Supreme, with Pork, Sage & Onion Stuffing

Rack of Pork, Apple Sauce and Crackling

- All served with Roast Potatoes, Seasonal Vegetables, and a Rich Gravy-

VEGGIE AND VEGAN

Mushroom Risotto, Pickled Mushroom, Watercress, Parmesan Crisps, Truffle Oil*

Roast Pepper filled with Spicy Lentils topped with Halloumi and a Tomato Coulis*

Roast Garlic Gnocchi, Broccoli and Parmesan and Rocket Salad*

Classic Ratatouille of Courgettes, Tomato, Pepper, Aubergine and Herbs (Vg)

Roast Cauliflower with Tahini, Flaked Almonds, Sultana and Apricot spiced Couscous (Vg)

*Can be adapted to be a vegan dish

THREE COURSE WEDDING BREAKFAST

Menu



Don't worry!
Your event
coordinator
will invite you to
your menu tasting

Desserts

Chocolate Mousse, Hazelnut, Orange

Raspberry & White Chocolate Cheesecake, Brandy Snap

Passionfruit Cremeaux, Mango Gel, Pineapple, Coconut

Warm Chocolate Fondant with Vanilla Ice Cream

Apple Crumble Tart with Vanilla Ice Cream and Butterscotch
Sauce

Rich Sticky Toffee Pudding with Vanilla Ice Cream

Apple and Blackberry Compote, Toasted Oats, Blackberry
Sorbet

Almond Rice Pudding, Roasted Plums

Chocolate Avocado Mousse

At your menu
tasting you will
also get the
opportunity
to try our carefully
selected wines

Tea and
Coffee
is an extra
£2pp

FOUR COURSE FEASTING

Menu



Sharing Platters



Chicken Liver Parfait with Red Onion Chutney

Pork Pie

Mini Vegetable Quiches(V)

Marinated Chargrilled Peppers and Courgette Ribbons(V)

Olives (V)

Rustic Bread & Oils (V)

Feasting Main



Choose between a joint of Roast Lamb or Beef or Pork

- Served with family-style crispy Roast Potatoes, Cauliflower

Cheese, Honey-roast Root Vegetables, Seasonal Greens, and Jugs

of Gravy -

Dessert Trios



Choose one (or choose one from our full dessert menu)

Lemon Posset, Lime Jelly, Raspberry Sorbet, Candied Rice Puffs

Mixed Berry Mess, Strawberry Tart, Strawberry Ice Cream, Berry

Compote

Chocolate Mousse, White Chocolate Parfait, Chocolate Tart,

Passion Fruit Coulis

- Plus cheese boards served with crackers, chutney, grapes and
finish with a glass of port -

We provide the
boards
and the aprons-
you
designate a
carver and
get stuck in!

Tea and
Coffee
Included

£85PP