

C A N A P E

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)

C H I L D R E N S

Menu



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

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 broccoli and carrots -

Desserts



Fresh Fruit Salad (Vg)
Fruit Jelly and Ice Cream
Vanilla Ice cream and Butterscotch Sauce (V)

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 -


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 -

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 -

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 -

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 -

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 - £47.50 2 course - £55pp 3 course)



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

- Minimum x50 Portions -

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 -

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 Macaroons
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

£35pp

Accompanied
by a
glass of our
House
Champagne

MEDITERRANEAN TAPAS

Menu



£75pp

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

Add Jugs
of
Sangria
£25 each

Served on
Sharing
Stands

Third Course



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

- Served with a shot of Limoncello or Amaretto -

HOG ROAST

Menu



Hog Roast



£35pp
One Course
£47.50pp
Two Course
£55pp
Three 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



£40pp
Please
choose
three items

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

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

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)

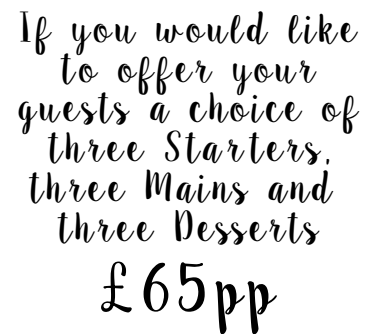
Slow Cooked Duck Leg, Kimchi Salad, Lemongrass and Sesame Seed Dressing

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)



If you would like to offer your guests a choice of three Starters, three Mains and three Desserts
£65pp



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



Three Course (includes dietary requirements)
£55pp



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* (V)

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

Roast Garlic Gnocchi, Broccoli and Parmesan and Rocket Salad* (V)

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 (V)

Raspberry & White Chocolate Cheesecake, Brandy Snap (V)

Passionfruit Cremeaux, Mango Gel, Pineapple, Coconut

Warm Chocolate Fondant with Vanilla Ice Cream (V)

Apple Crumble Tart with Vanilla Ice Cream and Butterscotch Sauce (V)

Rich Sticky Toffee Pudding with Vanilla Ice Cream (V)

Apple and Blackberry Compote, Toasted Oats, Blackberry Sorbet (Vg)

Almond Rice Pudding, Roasted Plums (Vg)

Chocolate Avocado Mousse (Vg)

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



£85pp

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

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)

Tea and
Coffee
Included

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 -