

- ★ Bespoke on-site catering with the very best in service and quality
- ★ Wide range of healthy, delicious options with decadent treats to finish
- ★ Freshly prepared on the day by our dedicated team

- ★ We provide an extensive catering menu as a guide but our team is more than happy to cater to your requirements if you have something else in mind
- ★ Free range meat and poultry to ensure our quality is of the highest standard

Three course SET MENU

PRICES

One course £12.50 + VAT | Two courses £18.75 + VAT | Three courses £25.00 + VAT

Children's Menu 50% Reduction

SOUPS

All served with a warm crusty roll and butter

- Roasted red pepper and garlic (v)
- Roasted tomato and tarragon (v)
- Roasted butternut squash and sweet potato (v)
- Wild mushroom and garlic (v)

STARTERS

- Chicken liver parfait, red onion marmalade, granary toast
- Mosaic of salmon & Greenland prawns, bound in crème fraiche with lemon and herb dressing
- Creamy garlic mushroom served on crusty ciabatta bread (v)
- Camembert wedges in herby crumbs with port reduction, roasted and pickled grapes (v)
- Chicken satay served on a bed of salad, sweet chilli dip
- Mozzarella, beef tomato served on a bed of spinach with olive oil & pesto drizzle (v)
- Indian selection, hot veg samosas, onion bhajis, veg pakora, served with yoghurt mint dip & mango chutney

MAINS

All served with seasonal vegetables and baby roast potatoes

- Roast leg of lamb with garlic and rosemary in red wine sauce
- Pan fried supreme of chicken, wrapped in smoked bacon with a ragout of wild mushrooms in cream & tarragon sauce
- Fillet of salmon with an avocado salsa
- Carvery roast beef and shallots of onion
- Pork loin with roasted pear

VEGETARIAN

- Tagliatelle of wild mushroom (v)
- Vegetable curry, served with jasmine rice (v)

SWEETS

- Baked apple crumble and custard
- Sticky toffee pudding with a warm toffee sauce
- Strawberry cheesecake and cream
- Brandy snap basket filled with ice cream and fresh fruit salad
- Eton mess, a classic summer dessert with crushed meringue, cream and raspberries
- Selection of cheese and biscuits

FOR CHILDREN

Starter

- Tomato soup
- Melon

Main

- Chicken nuggets and chips
- Tuna pasta

Dessert

- Vanilla ice cream
- Sticky toffee pudding



ARRIVAL OR TOAST DRINKS

Poured per glass on arrival or for a toast

- Prosecco per glass / **£2.90 + VAT**
- Orange or apple juice per glass / **£1.25 + VAT**
- Shloer white or red grape per glass / **£1.45 + VAT**

DRINKS FOR THE TABLE

Ask about our selection of bottles on offer

- Orange or apple juice 1 litre / **£2.08 + VAT**
- Sparkling elderflower 750ml / **£5.00 + VAT**
- Water (still/sparkling) 1 litre / **£2.08 + VAT**
- Red, white and rosé wine per bottle / **£10.00 + VAT**
- Selection of beers/lagers per bottle / **£2.50 + VAT**
- Selection of ciders per bottle / **£2.90 + VAT**
- Tea and coffee per person / **£1.38 + VAT**

If you have a favourite drink, we can source this for you



TYPICAL EVENTS BAR MENU*

Bottled Beers

- 13 Guns IPA
- Corona
- Staropramen
- Peroni
- Budvar Budweiser
- English pale ale
- Becks Blue

Ciders

- Old Mout cider passionfruit & apple
- Rekorderlig strawberry & lime

Wine

Ask for today's bottles

- Red, white and rosé
- Prosecco

Soft Drinks

- Coke, Diet Coke and Coke Zero
- Tango orange
- San Pellegrino (grapefruit/lemon/orange)
- Drench juice
- Bundaberg ginger beer
- Water (still/sparkling)

*use the bar menu as a guide. This can change depending on availability at the time of your wedding.