



WEDDING MENU PACKAGES

SILVER

£65 PER PERSON

Glass of Prosecco at Reception, Three Course Set Menu and Glass for the Toast, Half Bottle of Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

GOLD

£85 PER PERSON

One-hour Canapé and Prosecco Reception, Three Course Premium Set Menu, and Glass of Prosecco for the Toast, Half Bottle of Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

PLATINUM

£95 PER PERSON

One-hour Canapé and Champagne Reception, Three Course Premium Set Menu, and Glass of Champagne for the Toast, Half Bottle of Premium Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI - these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



SET MENUS

£35 PER PERSON

Bread for the table

STARTER

Pea and Mint Soup (v)

Smoked Salmon Plate

Ham Hock Terrine

MAIN

served with a selection of seasonal vegetables for the table

Roast Sea Bass with Sweet Potato Puree and Cauliflower

Supreme of Chicken, Bacon Lardons and Tenderstem Broccoli

Roasted Pumpkin Filled Pasta with Peas and Cream Sauce (v)

DESSERT

Chocolate Brownie (v)

New York Cheesecake (v)

White Chocolate & Raspberry Panna Cotta (v)

£45 PER PERSON

Bread for the table

STARTER

Walnut Crusted Goats Cheese with a Babyleaf Salad (v)

Oak Smoked Salmon Plate with Microherbs

Duck Salad with Radish and Pomegranate Seeds

MAIN

served with a selection of seasonal vegetables for the table

Cod with Textures of Sweet Potato

Pan Fried Chicken Supreme with an Apricot Relish

Rack of Lamb with a Carrot Puree

Fresh Spinach and Ricotta Filled Pasta with a Mushroom and Truffle Sauce (v)

DESSERT

Warm Apple Tarte Tatin served with Vanilla Ice Cream (v)

Lemon Tart with Fresh Cream (v)

Hot Chocolate Fondant with Vanilla Ice Cream (v)

ADD-ONS

CHEESE BOARD

£5 supplement per person

TEA/COFFEE AND PETIT FOURS

£5 supplement per person

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI - these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



CANAPÉS

£15 PER PERSON

*Includes four canapé options from the below,
two of each canapé per person.*

Supplementary canapé options are £4 each.

Celeriac and Truffle Soup Shot (v)

Chicken Pâté with Caramelised Onion Relish

Ham Hock Terrine and Piccalilli

Smoked Salmon on Rye Bread

Deep Fried Spinach and Ricotta Gnocchi (v)

Deep Fried Beetroot and Goats' Cheese Gnocchi (v)

BBQ Pulled Pork Tartlets with Rainbow Slaw

Pulled Chicken Bon Bon with Harissa Mayonnaise

Mozzarella and Sundried Tomato Skewer (v)

Garlic and Chilli Marinated Prawns

DESSERT CANAPÉS

Deep Fried Nutella Mini Doughnut (v)

Summer Fruit Cheesecake Tartlet (v)

Fresh Fruit Skewer (ve)

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI - these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



BOWL FOOD

£20 PER PERSON

*Includes three bowls from the below
Supplementary bowls are £8 each for savoury,
or £5 each for dessert.*

SAVOURY BOWLS

Traditional Sausage and Mash

Mini Fish and Chips with Minted Crushed Peas

Grilled Salmon, Crushed Potatoes and Watercress Mayonnaise

Truffle Macaroni Cheese (v)

Sirloin Steak, Chips and Béarnaise Sauce

Chilli Con Carne with Basmati Rice

Couscous Salad with Feta, Raisins, Cranberries, Wild Rocket and Pomegranate (v)

Endive and Orange Salad with Crumbled Feta (v)

Classic Chicken Caesar Salad

Classic Caesar Salad (v)

DESSERT BOWL

Traditional British Eton Mess (v)

Fresh Fruit Salad (ve)

Chocolate Brownie Served with Vanilla Ice Cream (v)

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI - these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



PLATTERS

£20 PER PERSON

Served family style

Mini Toad in the Hole
Homemade Sausage Rolls
Harissa Chicken Skewers
Sticky Asian Beef Skewers
Mini British Beef Burgers
Battered Fish Goujons
Pulled Pork Slider
Breaded Mushrooms (v)
Onion Bhajjis (v)
Trio of Chips (v)

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI - these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



BREAKFAST

£12 PER PERSON

Please choose one item from each category per person.

BREAKFAST SANDWICHES

- Bacon Roll
- Sausage Roll
- Egg and Mushroom Roll (v)
- Smoked Salmon & Cream Cheese

BREAKFAST BOWLS

- Fresh Fruit Salad (ve)
- Yoghurt with Granola and Honey (v)

BREAKFAST PASTRIES

- Croissant (v)
- Pain au Chocolat (v)
- Pain aux Raisins (v)

LUNCH

£15 PER PERSON

SANDWICHES

Choose four Sandwiches

- Ham and Cheese
- Mozzarella, Tomato and Pesto (v)
- Egg Mayonnaise (v)
- Tuna Mayonnaise
- Brie and Bacon
- Chicken Salad
- Smoked Salmon and Cream Cheese
- Houmous Sandwich (v)

SALADS

Choose two Salads

- Chicken Caesar Salad
- Pesto Pasta Salad (v)
- Supergrain Salad (v)
- Mozzarella and Tomato Salad (v)

SIDES

- Crisps (v) – upgrade to Chips for an additional £1 per person
- Fresh Fruit (ve)
- Brownies (v)

See Corporate Menu Packages for Day Delegate Rates

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans NGCI – these dishes consist of non-gluten containing ingredients only (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.