



menu

WEDDINGS & EVENTS OPTIONS

STARTERS

- Choice of Homemade Soups Served with a Crusty Bread Roll
 - Smoked Salmon & Prawn Blini Gateau
 - Choice of Pates -Smoked Mackerel, Chicken Liver or Ardennes Served with Sourdough Toast
 - Traditional Prawn Cocktail Served with Seeded Bread
 - Fan of Melon Served with a Mixed Berry & Cointreau Compote
 - Goats Cheese & Rocket Salad Topped with Fresh Berries
 - Tomato & Mozzarella Bruschetta Drizzled with Balsamic Glaze
 - Chicken & Chorizo Skewers Drizzled with Sweet Chilli Dip
 - Goats Cheese & Caramelized Onion Bruschetta
 - Creamy Garlic Mushrooms on Toasted Sourdough
 - King Prawns Skewers with Either a Choice of Sweet Chilli or Garlic Butter
- 



CHICKEN DISHES

- Chicken Breast Stuffed with Asparagus Served with a Tarragon & Cream Sauce
- Chicken Breast Loaded with Sun Blushed Tomatoes Served with a Herby Tomato Sauce
- Chicken Breast Wrapped in Smoked Streaky Bacon on a Bed of Wild Mushroom Rice Drizzled with a Basil Pesto
- Chicken Breast Stuffed with Sage & Onion Stuffing Wrapped in Streaky Bacon
- Chicken Scallopini, Chicken Breast Escalope Topped with Parma Ham & Mozzarella Served with a Tomato, Pepper & Olive Sauce
- Chicken Breast Stuffed with a Herby Chestnut & Mushroom Stuffing

ALL SERVED WITH SEASONAL VEGETABLES & A CHOICE
OF EITHER SAUTÉ, ROAST OR FONDANT POTATOES





PORK DISHES

- Fillet of Pork Served with a Creamy Mushrooms & Wholegrain Mustard Sauce
- Pork Stroganoff on a Bed of Wild Rice
- Pork Fillet Wrapped in Pancetta Served with a Wild Mushroom Sauce

ALL SERVED WITH SEASONAL VEGETABLES & A CHOICE
OF EITHER SAUTÉ, ROAST OR FONDANT POTATOES

SELECTION OF ROASTS

- Topside of Beef – Minimum of 10 Portions to be Ordered
- Loin of Pork – Minimum of 10 Portions to be Ordered
- Turkey
- Honey Glazed Gammon
- Quorn

ALL SERVED WITH SEASONAL VEGETABLES & ROAST
POTATOES

ALL ROASTS ARE SERVED WITH THE APPROPRIATE TRIMMINGS, IF
SELECTING A ROAST AS YOUR OPTION THEN PLEASE SELECT ONLY ONE
CHOICE OF MEAT FOR YOUR MEAL.





FISH DISHES

- Salmon En Croute – Choice of Either Traditional or Cream Cheese & Baby Spinach Served with a White Wine & Dill Sauce
- Smoked Pan-Fried Cod on a Bed of Mixed Green Vegetables Served with Chorizo & a Tomato Salsa
- Baked Salmon Fillet with a Choice of Either Tomato & Sweet Pepper Sauce or Lemon Butter
- Roasted Cod Loin Wrapped in Smoked Streaky Bacon on a Bed of Asparagus Served with a Lemon Cream Sauce

ALL SERVED WITH SEASONAL VEGETABLES & A CHOICE
OF EITHER SAUTÉ, NEW OR POTATO CAKE

FISH DISHES ARE PRICED WITH A SUPPLEMENT CLOSER TO YOUR EVENT DUE
TO THE MARKET PRICE FLUCTUATION.





VEGETARIAN & VEGAN DISHES

- Leek & Goats Cheese Tart with a Rocket Salad
- Wild Mushroom Risotto Served with a Basil Pesto
- Mediterranean Vegetable Wellington Served with a Herby Tomato Coulis
- Creamy Leek & Mushroom Wellington Served with Creamy Mushroom Sauce
- Chestnut & Mushroom Herby Wellington Served with Gravy
- Vegetable Cottage Pie Topped with Creamy Mashed Potato

ALL SERVED WITH SEASONAL VEGETABLES & A CHOICE
OF EITHER ROAST, SAUTÉ OR CRUSHED ROASTED NEW
POTATOES





DESSERTS

- Selection of Brulés – Tequila Rose, Baileys or White Chocolate & Raspberries Served with a Shortbread Biscuit
- Eton Mess – Crushed Meringues, Chantilly Cream with Fresh Strawberries
- Profiteroles Drizzled with Chocolate Sauce
- Selection of Cheesecakes – Baked Vanilla Topped with a Berry Compote, Sticky Toffee or Blackcurrant & Prosecco
- Chocolate Truffle Torte Served with Chantilly Cream
- Sticky Toffee Pudding Served with Toffee Sauce & Chantilly Cream
- All About the Crumbles, Apple, Apple & Rhubarb or Apple & Strawberry Served with Custard
- Lemon Posset Topped with Blueberries Served with a Shortbread Biscuit
- Fresh Fruit Salad
- Selection of Cheese & Biscuits
- Trio of Desserts, Lemon Posset, French Macaron, Chocolate Brownie Served with a Digestif of Baileys
- Mini Golfers Ice-Cream (For the Little Ones) 2 Scoops of Vanilla Ice-Cream, Mini Marshmallows, Chocolate Buttons, Sprinkles & a Choice of Either Chocolate or Strawberry Sauce
- Selection of Tarts Choice of Either Salted Chocolate Tart with Raspberries or Lemon with Mixed Berries
- Selection of Sorbets Choice of Either Prosecco Sorbet & Berry Compote or Mango Sorbet



PRICES FOR THREE COURSE MEALS START
FROM £30.00PP



CARVERY

IT'S NOT ALWAYS EASY TO CATER FOR EVERYONE'S
TASTES THEREFORE WHY NOT TRY OUR THREE-MEAT
CARVERY?

- Honey Glazed Gammon
- Roast Turkey
- Topside of Beef

SERVED WITH ALL THE TRIMMINGS & A CHOICE OF
SEASONAL VEGETABLES

ONE COURSE £16.50 P.P.
TWO COURSE £23.00 P.P.
THREE COURSE £29.50 P.P.

MINIMUM NUMBERS 36 PEOPLE





PATIO BBQ'S

WE OFFER A CASUAL DINING EXPERIENCE WITH OUR
INCREDIBLE PATIO BBQ'S PRICES FROM £21.50

OPTION ONE - £21.50PP

- Cumberland Sausage
- 4oz Beef Burger
- Chicken & Chorizo Kebab

Served with a Selection of Four Salads & a Choice of
Either Potato Salad or Jacket Potato

OPTION TWO - £24.50PP

- Cumberland Sausage
- Lamb Koftas
- Chicken Chorizo Kebab

Served with a Selection of Four Salads, Corn on the
Cob & a Choice of Either Potato Salad or Jacket Potato

OTHER OPTIONS AVAILABLE ON REQUEST
MINIMUM NUMBERS 40 PEOPLE





FINGER BUFFET OPTIONS

- Selection of Sandwiches
- Selection of Pinwheel Wraps
- Chicken & Chorizo Skewers Served with Sweet Chilli Dip
- Tandoori Chicken & Red Pepper Skewers Served with Tzatziki Dip
- King Prawn Skewers with a Choice of Either Lemon Butter or Garlic Butter
- Breaded Chicken Fillets Served with Garlic Mayo
- Mini Lamb Koftas Served with Mint Raita
- Garlic & Herb Crostini with Tomato & Mozzarella Drizzled with Balsamic Glaze
- Mini Baked Potatoes Served with Sour Cream & Chive Dip
- Breaded Mozzarella Sticks Served with Tomato Salsa
- Sausage Rolls
- Cheese & Onion Rolls
- Seasoned Potato Wedges Served with BBQ Dip
- Honey Mustard Sausages
- Crudités Served with Hummus & Tomato Salsa
- Vegetable Samosas Served with Mango Chutney
- King Prawns in Tempura Batter Served with Sweet Chilli Dip
- Plaice Goujons Served with Tartare Mayo Dip
- Salmon & Spinach Parcels
- Bacon, Brie & Cranberry Parcels
- Mini Vanilla Tart Topped with Blueberries & Raspberries
- Mini Lemon Tart Topped with Raspberries
- Chocolate Brownie Bites
- Mini Cream Filled Muffins

6 ITEM CHEF'S CHOICE BUFFET £14.50PP

7 ITEM BUFFET £17.50PP

9 ITEM BUFFET £22.00PP

MINIMUM NUMBERS ARE FOR 20 PEOPLE.





CHILDREN'S BUFFET

£9.00 P.P.

- Jam, Ham & Cheese Sandwiches
- Cheese & Tomato Pizza Slices
- Strawberries, Red & Green Grapes
- Bitesize Sausage Rolls
- Party Rings
- Crisps

- Bacon Baps & Chip Trays £7.00 P.P.
- Pizza Slices & Chip Trays £7.50 P.P.





PARTY PLATTERS

OUR PARTY PLATTERS PROVIDE AN INFORMAL
BITE TO EAT FOR APPROXIMATELY 6 PEOPLE

MEDITERRANEAN SAVOURY PLATTER £45.00 PER PLATTER

- Olives
- Breadsticks
- Kettle Crisps
- Medley of Mediterranean Cheeses
- Sun Blushed Tomatoes & Chargrilled Vegetables
- Pitta Bread
- Served with a Selection of Dips

PLOUGHMAN'S TABLE PLATTER £45.00 PER PLATTER

- Selection of Cheese & Biscuits
 - Mini Pork Pies
 - Gherkins
 - Cold Meats
 - Served with a Selection of Pickles
- 



PARTY PLATTERS

TRADITIONAL SAVOURY TABLE PLATTER £45.00 PER PLATTER

- Mini Pork Pies
- Mini Scotch Eggs
- Cheese & Onion Rolls
- Roasted Nuts
- Bitesize Quiche
- Cheese, Onion & Pineapple Skewers

BITESIZE DESSERT TABLE PLATTER £45.00 PER PLATTER

- Mini Chocolate Eclairs
 - Cream Doughnuts
 - Mini Fruit Scones
 - Black Forest Muffins
 - Chocolate Brownie
 - Custard Slice
 - Cheesecake Bites
- 



RECEPTION DRINKS

IMPRESS YOUR GUESTS WITH A PRE MEAL DRINKS
RECEPTION WITH THE OPTION OF CANAPÉS

- Pimm's By the Jug – Classic Cocktail with Lemonade
- Bucks Fizz – A Refreshing Mix of Sparkling Wine & Orange Juice
- Kir Royale – A Tasteful Blend of Cassis & Sparkling Wine
- Mulled Wine – A Spiced Red Wine Served Warm
- Jug of Alcoholic Cocktail
- Jug of Non-Alcoholic Cocktail
- Fruit Juice
- Buckets of Beer with Bottles of Peroni, Corona or Budweiser
- Sparkling Wine or Champagne

SELECTION OF CANAPÉS ON REQUEST -
£20.00PP

