



Menu 2026

Wedding & 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 Prawn Skewers with either a Choice of Sweet Chilli Dip or Garlic Butter





Mains

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 Mushroom & Wholegrain Mustard Sauce

-Pork Stroganoff on a Bed of Wild Rice

-Pork Fillet Stuffed with Apricot, Apple & Ginger Wrapped in Pancetta Served with a Dijon Mustard & Honey 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 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
- Cod Loin Topped with a Herbed Crust on a Bed of Mixed Green Vegetables & a Tomato Sauce
- 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 & a Lemon Cream Sauce

All Served with Seasonal Vegetables & a Choice of either Sauté, New Potatoes

Fish dishes are priced with a supplement closer to your event due to the market price fluctuation.



Vegetarian & Vegan Dishes

- Leek & Goats Cheese Tart Served 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 a 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 Sauté, Roast or
Crushed New Potatoes*



Desserts

- Selection of Crème Brûlée - 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
- Mini Ice-Cream - 2 Scoops of Vanilla Ice-Cream, Mini Marshmallows, Chocolate Buttons, Sprinkles & a Choice of either Chocolate or Strawberry Sauce
- Selection of Tarts - Salted Chocolate with Raspberries or Lemon with Fresh Berries
- Sorbet Selection, Choice of either - Prosecco & Berry Compote or Mango

Prices for three course meals start from £35.00pp

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 - £16.50pp

Two Courses - £23.00pp

Three Courses - £29.50pp

Minimum Numbers 36

Patio BBQ's

We offer a casual dining experience with our incredible patio BBQ's.

Option One £23.50pp:

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

Served with a selection of Four Salads & a Choice of either Potato Salad or Mini Jacket Potatoes

Option Two £26.50pp:

- 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 Mini Jacket Potatoes

Other options available on request

Minimum numbers 30 people

Finger Buffet

- 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 Served with a Choice of Either Lemon Butter or Garlic Butter
- Breaded Chicken Fillets Served with Garlic Mayo
- Mini Lamb Koftas Served with Mint Raita Dip
- Garlic & Herb Crostini Topped with Tomato & Mozzarella & Balsamic Glaze
- Mini Jackets 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 Dip
- 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 - £15.50pp

7 Items - £19.00pp

9 Items - £24.00pp

Minimum numbers 20 people



Children's Buffet

£9.00pp

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



Party Platters

Our party platters provide an informal bite to eat for approximately 6 people.

-£45.00 per platter

Mediterranean

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

Ploughman's

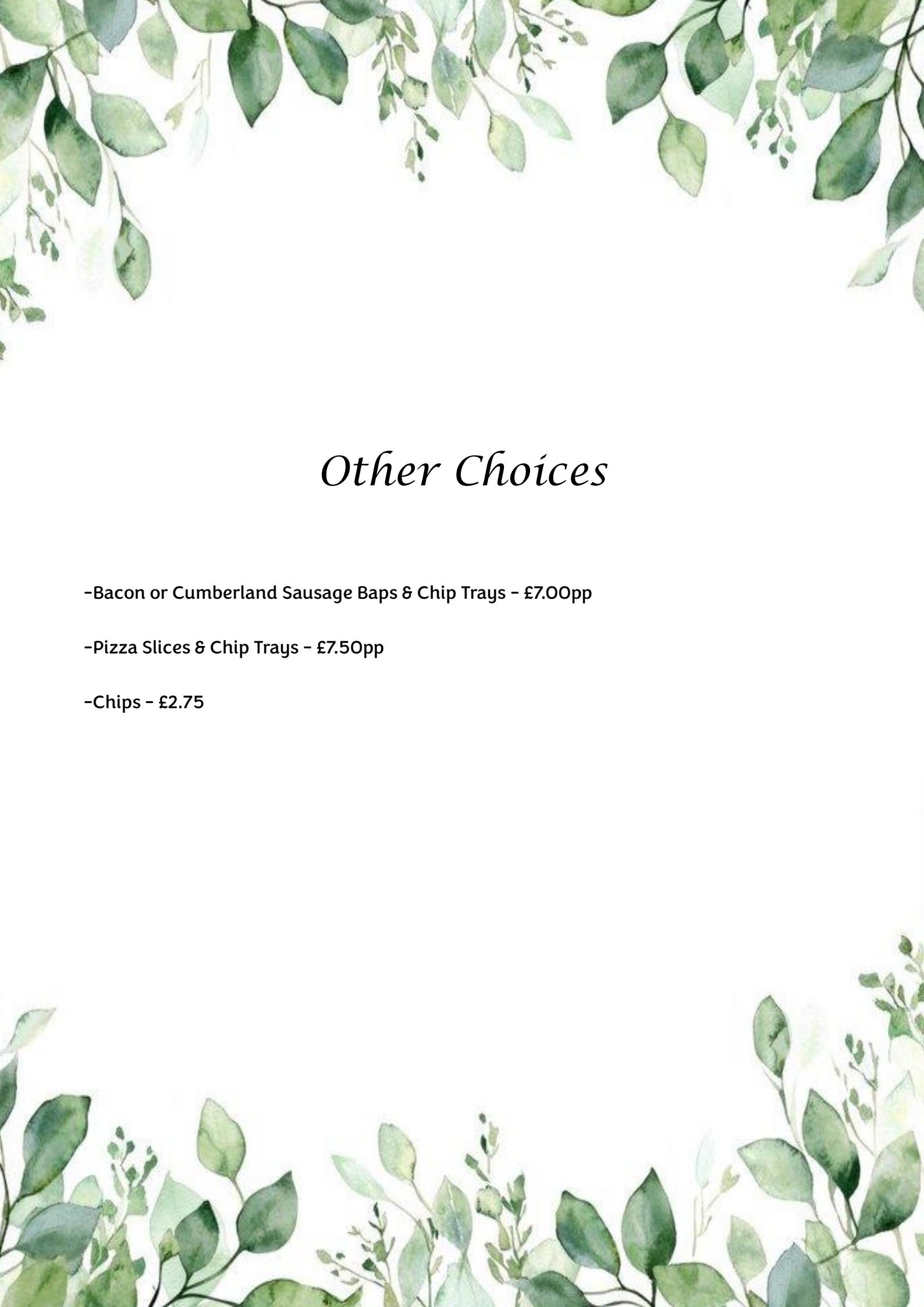
- Selection of Cheese & Biscuits
- Mini Pork Pies
- Gherkins
- Cold Meats
- Served with a Selection of Pickles

Traditional

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

Bitesize Desserts

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



Other Choices

-Bacon or Cumberland Sausage Baps & Chip Trays - £7.00pp

-Pizza Slices & Chip Trays - £7.50pp

-Chips - £2.75

Reception Drinks

Impress your guests with a pre meal drinks reception with canapés options.

- 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
- Bucket of Beer with Bottles of Peroni, Corona or Budweiser
- Sparkling Wine or Champagne

Canapés

Choose up to 6 items - £20.00pp

- Tempura Prawns Served with Sweet Chill Dip
- Meatball Cup in a Pepper Salsa
- Mini Yorkshire Puddings Loaded with Beef & Horseradish Sauce
- Smoked Salmon Blini Topped with Cream Cheese & Smoked Salmon
- Mini Pigs in Blankets Served with a Spiced Cranberry Sauce
- Mozzarella & Cherry Tomato Skewers
- Chicken & Chorizo Skewers Served with Sweet Chilli Dip
- Mackerel Mousse on a Rice Cracker Topped with Caviar
- Beetroot Mousse Cup Topped with Mixed Seeds
- King Prawn Skewers Drizzled in Garlic Butter