

Sample Canapés

Mini sausages & mash, caramelised red onion

Mini fish & chips

Vegetable tempura cauliflower & broccoli

Chicken satay, sweet chilli sauce

Mini baked potatoes, various toppings

Smoked salmon & cream cheese blini

Tempura battered king prawns, sweet chilli sauce

Tomato, mozzarella & basil skewers

Mini Yorkshire puddings, beef, horseradish

Assorted crostini

£2.50 per canapé

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Wedding Breakfast

Please choose two dishes from each course

Starters

Seasonal soup (vg)

Crayfish cocktail, Marie Rose sauce, bread & butter

Tricolore salad, tomato, mozzarella, avocado (v)

Caramelised red onion, goat's cheese & confit tomato tart (v)

Ox cheek croquettes, blue cheese dip

Fresh melon, Parma ham, mint & honey glaze

Scottish salmon, potato & chive salad

Mains

All served with seasonal vegetables

Pan-fried chicken supreme, dauphinoise potatoes, coq au vin sauce

Herb crusted salmon fillet, roasted new potatoes, basil cream sauce

Slow-cooked lamb shank, creamy mash, red wine jus

Pot-roasted chicken supreme, creamy mash potato,
wild mushroom sauce

Roast beef, chicken or pork, goose fat potatoes, all the trimmings

Vegan wellington (vg)

Desserts

Apple pie, custard

Vanilla cheesecake, passion fruit & lemon sorbet

Banoffee pie, vanilla ice cream

Lemon tart, crème fraiche

Vegan chocolate brownie, ice cream (vg)

£55pp

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Hot Buffet

Buffet

Served with crusty bread and seasonal vegetables

Please choose two of the dishes

Chilli con carne
Chicken curry
Vegan curry
Coq au vin
Chicken chasseur
Chicken, wild mushroom sauce
Thai green curry
Lasagne
Vegetarian lasagne
Shepherd's pie
Beef stroganoff
Beef bourguignon

Sides

Please choose two sides

Wild rice
Jacket potatoes
Roast potatoes
Herb roasted new potatoes
Minted new potatoes
Creamy mash

£30pp

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Hog Roast

Serves approximately 100 guests

Roast potatoes

Crispy crackling

Mediterranean rice

Mixed salad

Vegetarian Lasagne

Coleslaw

Cherry tomato & pesto pasta salad

Sage & onion stuffing

Baps

Apple sauce

£3,000

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Cold Buffet

Buffet

Served with crusty bread and butter
Please choose two of the dishes

Roast rump of beef, horseradish

Roast chicken, stuffing

Rosemary & garlic roast lamb

Honey & mustard roasted ham

Sides

Please choose four sides

Cherry tomato, Mozzarella, basil & pesto salad, balsamic vinegar

Spicy vegetable rice salad

Potato salad

Caesar salad

Niçoise salad

Mixed salad

£30pp

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Party Platters

Each platter serves 10 guests

Mini cheese burgers, ketchup, mayo & iceberg lettuce
£60.00

Mini crispy chicken burgers, Katsu curry sauce & iceberg lettuce
£60.00

Mini plant burgers, vegan cheese, ketchup, vegan mayo (vg)
£60.00

Fish & chip cones, tartare sauce
£70.00

Sample Sides

Serves 4 guests

Loaded Ox cheek curly fries, plum ketchup, sour cream, jalapenos
£30.00

Loaded BBQ jackfruit curly fries, plum ketchup, soy yoghurt, jalapenos (vg)
£30.00

Serves 2-3 guests

Slow-cooked game Ragu 'Mac n Cheese'
£15.00

Triple cooked chips (vg)
£10.00

Curly fries (vg)
£10.00

Padron peppers (vg)
£12.00

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Late Night Nibbles

The perfect late-night bites to keep hunger at bay.

Sausage baps

Bacon baps

Fish goujon bap

Chicken goujon bap

Chip cones

£6.00 pp

Add-ons

Seasonal cheese board

£13.00 pp

Serves up to 8 guests

Bread platter

£40.00

Olives

£35.00

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.

Sample Children's Wedding Breakfast

Starters

Garlic Bread

Hummus and flatbread

Mains

Chicken goujons, chips & baked beans

Penne pasta, tomato & cheese sauce

Mini picnic

Roasts dinner

(only available if adults have ordered this)

Desserts

Chocolate brownie, ice cream

£17.95 pp

Sample Children's Buffet

Sandwiches

Chicken goujons

Sausage rolls

Cruditiés

Pizza

Chips

£15.00 pp

Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance.