

**fresh,
local,
seasonal.**



Canapés

CHILLED

Melon, Parma ham, rocket pesto

Avocado crostini, quail egg

Smoked salmon blini, soured cream and caper

Duck and hoi sin rillettes, cucumber, spring onion and radish

Beef carpaccio on a crostini with rocket and parmesan

Duck liver pâté with candied orange

Crab tartlets

Truffled feta filo tartlet with pickled shallot

Bocconcini, sun dried tomato and green olive skewer



WARM

Sun dried tomato and red pepper tartlet with black olive tapenade

Smoked haddock and leek tartlet

Arancini-truffled mushroom with tarragon dip

Tapenade with red pepper dip

Sun dried tomato and smoked mozzarella with pesto dip

Chicken satay with spiced peanut dip

Marinated beef teriyaki

Pork and prawn with chilli and ginger dip

Vegetable spring rolls

Thai fishcakes

Honey and mustard glazed chipolatas with creamy mash



£12 for 4, £16 for 6

Select from either menu



Wedding Breakfast

STARTERS

Chicken liver pâté with onion jam, soft herb salad, rye bread
Rainbow beetroot carpaccio, goat's cheese, candy walnut, aged balsamic
Potted ham hock, rocket, piccalilli and toasted sourdough
Smoked salmon with asparagus and lemon sabayon
Caesar salad, soft hen's egg, baby gem, anchovies



MAINS

Herb crusted lamb shoulder, wilted spinach with dauphinoise potato
Confit duck leg, new season potatoes, spiced carrots
Pork belly brined in cider, pan haggerty, baked apples, sage stuffing
Fillet of sea bream, tender stem broccoli, shaved fennel, shellfish cream
Roast chicken breast with tarragon mash, smoked bacon, wild mushroom sauce
Breast of free range chicken stuffed with mozzarella and basil, wrapped in prosciutto
and served with potatoes Boulangère, sun blushed tomato and basil pesto



DESSERTS

Banoffee tart, with salted peanut ice cream
Apple blackberry crumble and custard
Chocolate brownie, white chocolate ice cream
Lemon posset, raspberry and vanilla cream,

£77.50 per person

We offer a choice of 1 dish per course for all guests. Additional choices available at a supplement.

Minimum numbers apply



Wedding Breakfast

STARTERS

Smoked salmon cannelloni, avocado salsa, soft quail's egg, lemon dressing

Cured beef carpaccio, aged parmesan, black truffle dressing

Chicken and lemon terrine, pickled heritage carrots, bread sauce

Sea trout tartare with asparagus, and green tomato salsa



MAINS

Cod and crab, herb crust, creamy mash, crushed peas, with a butter sauce

Beef fillet, creamed mushroom tart, caramelised shallots, red wine sauce

Slow cooked pork shoulder, crispy kale, almond gremolata

Guinea fowl breast, sautéed cabbage and chestnuts,

parmentier potatoes, chicken sage and thyme sauce



DESSERTS

Dark chocolate tart, forest fruits ice cream

Chocolate and caramel cheesecake, berry curd

Cherry and white chocolate mousse

Apple pie with vanilla ice cream or custard



£87.50 per person



Wedding Breakfast

Amuse bouche

Roasted cauliflower and black truffle Velouté

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STARTERS

Duck foie gras parfait, caramelised walnuts, pear chutney, Poilâne bread

Spiced crab cake, crayfish salsa, sweetcorn purée, fennel pollen

Smoked salmon terrine, pickled cucumber, watermelon and pomegranate

Pigeon breast with Jerusalem artichokes and Muscat grapes

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MAINS

Beef sirloin with braised shin, crushed potatoes, baby onions and three cornered garlic

Roast saddle of lamb, creamed leeks and roast potatoes, rosemary sauce

Duck breast, candied orange, salt baked celeriac and beetroot ketchup

Roasted wild salmon, chorizo potatoes, basil dressing

Stone bass, green wheat, scallions and wild broccoli

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DUO AND TRIO DESSERTS

Yoghurt and citrus panna cotta and burnt orange tart

Lemon bavarois slice, strawberry mousse dome
and fruits of the forest tartlet

Green apple mousse and poached pear shot glass

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£97.50 per person



Wedding Breakfast

CHILDREN'S MENU

STARTERS

Plain melon

Cream of tomato soup

Garlic bread

Deep fried mozzarella balls with tomato sauce

Carrot and cucumber sticks with a choice of dip: sour cream, sweet chilli or mayonnaise



MAINS

Messy spaghetti with tomato sauce, Bolognese, or meatballs

Mini hamburger with or without cheese and relish, served with potatoes or fries and vegetables

Cumberland sausage with mash or fries, served with peas or Heinz baked beans

Grilled chicken fillet with vegetables, potatoes or fries and gravy

Fish goujons with vegetables, mash or fries

Flat bread pizza with a choice of toppings

Cheese and tomato | ham and pineapple | rocket and Parma ham



DESSERT

Jude's dairy ice creams

Mixed fruit and ice cream sundae

Chocolate brownie



£19.95 per person



Evening Buffet

SUPPER BUFFET

Please choose three of the following:

Selection of meat and vegetarian pizzas, crab and leek tarts, bacon and cheese tarts, black pepper and thyme sausage rolls, cheddar with crackers and pickles, bacon baps and brie baguettes

£17.00 per person

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CHEESE BOARD BUFFET

We will provide a selection from the cheeses below:

Whole brie, wrapped in bread then baked, your favourite cheeses (a selection of 3) and warm baked camembert with dipping breads - fresh baked breads, biscuits, chutney, grapes and celery

£14.50 per person

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TRADITIONAL FINGER BUFFET

Our finger buffet selection is ideal for an afternoon event or as part of your evening celebrations for a wedding or party.

Please select from the following options.

Option 1 – £17.50 per person

FULL SELECTION OF MIXED SANDWICHES

Choice of 2 hot savouries

Choice of 3 cold savouries

Choice of 1 wrap

Option 2 – £24.50 per person

FULL SELECTION OF MIXED SANDWICHES

Choice of 3 hot savouries

Choice of 4 cold savouries

Choice of 2 wraps

Selection of mini pastries



Evening Buffet

SANDWICH SELECTION

Coronation chicken, cheese and pickle, egg and cress, ham and mustard



HOT/WARM SAVOURIES

Mini fish cakes, chicken kebabs, prawns with sweet chilli dip, vegetable samosas, mini crab tartlets, mini leek and goat's cheese tartlets



COLD SAVOURIES

(served on a selection of croutons, blinis and pumpernickel)

Mozzarella and red pepper, smoked salmon, cream cheese and capers, smoked chicken and herb mayonnaise, smoked trout and dill, light cheese puffs, prawn and mayonnaise



WRAPS

Ham and Dijon mustard with mixed lettuce, crispy duck with plum sauce and spring onions, fresh salmon and dill mayonnaise, spicy chicken



Main course

VEGETARIAN OPTIONS

Roasted Cauliflower
Butternut squash, dauphinoise potatoes, parmesan crisp and baby onions

Halloumi pepper and aubergine stack
with basil pesto and a pea shoot salad

Heritage beetroot burrata
with fried parmesan gnocchi

Stuffed peppers
Couscous, onions, courgette and cherry tomatoes

Roast bubble and squeak potato cake
Poached egg and creamed leeks

White truffle aubergine
Set on a Portobello mushroom, with a mushroom duxelle, herb crust and
buttery puff pastry spiked with white truffle oil



Evening hog roast

OPTION 1

Succulent whole hog roast to include floury baps, mouth-watering crackling, apple, onion and sage stuffing and fruity apple sauce. Accompanied by fresh mixed green salad and buttered new potatoes.

£1,395

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OPTION 2

“Going the Whole Hog”

Succulent whole hog roast to include floury baps, mouth-watering crackling, apple, onion and sage stuffing and fruity apple sauce. Accompanied by fresh mixed green salad, pesto and pine nut pasta, curried rice salad, roasted vegetable couscous, homemade chunky coleslaw and buttered new potatoes.

Also includes rustic bread with butter.

£2,495

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DESSERTS BUFFET

Chocolate mousse with mixed berry compote

Warm sticky toffee pudding

Delicious homemade pavlova with summer fruits

Spiced pears roasted with caramel

Caramelised apple tart

Strawberry shortbreads

Chocolate brownie with fresh raspberries
and clotted cream

Eton mess

Classic lemon posset

Classic vanilla cheesecake

Choose any two desserts from the list above for

£10.00 per head



Evening Barbecues

BARBECUE OPTION A

Prime beef burgers served with mature cheddar cheese and fried onions in soft flour bap

Succulent pork sausages

Marinated tandoori chicken pieces

Selection of vegetarian sausages and burgers (V)

£38 per person

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BARBECUE OPTION B

Lamb burgers served in a soft flour bap

Marinated lemon and herb chicken skewers

Mediterranean BBQ king prawn skewers

Roasted Mediterranean vegetable and halloumi cheese kebab (V)

£40 per person

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BARBECUE OPTION C

Marinated 4oz Steak

Cajun spiced chicken fillet with a honey glaze

Grilled salmon fillet served with a lemon and dill mayonnaise

Roasted Mediterranean vegetable and halloumi cheese kebab (V)

Selection of vegetarian sausages & burgers (V)

All served with freshly baked bread rolls

£42 per person

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All served with a selection of relishes.

Choose 3 salads and 2 desserts from the menu



Salads & sides

Caesar salad with croutons and parmesan shavings

Greek salad with basil olive oil dressing

Chick peas infused with roasted bell peppers*

Celery, apple, grape and walnut salad

New potatoes with sour cream and chives

Herbed quinoa carrot salad*

Spicy bean salad with a fresh chilli dressing*

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Mixed vegetable saffron rice*

Cucumber and mint pasta salad

Lemon, coriander and minted couscous*

Beef tomato, red onion and fresh basil dressed with olive oil*

Pesto and rocket pasta salad

Buckwheat with roasted Mediterranean vegetables*

Mixed leaf green salad with oil and balsamic*

Chunky coleslaw

—

DESSERTS

Chocolate mousse with mixed berry compote

Warm sticky toffee pudding

Delicious homemade pavlova with summer fruits

Spiced pears roasted with caramel

Caramelised apple tart

Strawberry shortbreads

Chocolate brownie with fresh raspberries
and clotted cream

Eton mess

Classic lemon posset

Classic vanilla cheesecake

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Our prices include VAT, linen, crockery, cutlery, glassware and service.

