



Feasting Menu

(Ve) Indicates Vegan (V) Indicates Vegetarian

Silver Menu

Freshly Baked Artisan Breads

Choose any two dishes

Chicken Chasseur with Baby Mushrooms, cooked in creamy White Wine Sauce **GF**

Poached Salmon Fillet - served in a Dill, Lemon, & Cream Sauce **GF**

Traditional Cottage Pie topped with Creamy Mashed Potato **GF**

Chicken with Pancetta, Wholegrain Mustard & Crème Fraiche sauce **GF**

Pork Meatballs in a Rich Italian Tomato Ragu **GF**

Coq Au Vin with Smoked Pancetta & Mushrooms, cooked in a Red Wine Sauce

Choose one salad & one hot side from the menu

Choose any two desserts from the menu

Tea, Filter Coffee & Sweet Treats

Gold Menu

Freshly Baked Artisan Breads

Choose any two dishes

Beef Bourguignon with Pancetta, Baby Onions, & Mushrooms in a Red Wine Sauce

Moroccan Lamb; Tender pieces of Lamb, cooked in a Fragrant Traditional Sauce **GF**

Red Thai Beef Curry in a Traditional Thai Coconut Sauce, with Peppers, Fresh Lemon Grass & Coriander **GF**

Indonesian Monkfish & Prawn Curry with fresh Ginger, Lemon Grass, Baby Green Beans & Coconut Milk **GF**

Homemade Shortcrust Pastry Pie with Steak & Mushroom

Homemade Shortcrust Pastry Pie with Chicken & Asparagus

Choose one salad & one hot side from the menu

Choose any two desserts from the menu

Tea, Filter Coffee & Sweet Treats



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Vegetarian & Vegan Options

Choose one option

Sweet Potato and Black Bean Shepherd's Pie Ve

Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese V or Ve

Shortcrust Pie filled with Leek, Squash & Broccoli Ve

Thai Coconut Vegetable Curry with Basmati Rice & Fresh Lime Ve

Creamy Coconut, Turmeric & Spinach Orzo Ve

Mediterranean Vegetable Pesto Penne Pasta Ve

Sides

Choose one

Cumin Roasted Carrots & Red Onions Ve

Seasonal Market Vegetables Ve

Roasted Mediterranean Vegetables Ve

Basmati Rice with Fresh Herbs Ve

Buttery New Potatoes with Fresh Herbs V

Roasted Thyme & Garlic Baby Potatoes Ve

Mediterranean Vegetable Saffron Rice Ve

Creamy Buttery Mash Potato V

Oven Roasted Root Vegetables Ve

Salads

Choose one

Sliced Beef Tomato & Red Onion Salad Ve

Classic Caesar Salad with Pan Fried Croutons & Parmesan Shavings V

Fresh Lemon, Coriander & Minted Couscous Ve

Seasonal Fresh Mixed Green Leaf Salad Ve

Chick Peas Infused with Roasted Bell Peppers Ve

Herbed Quinoa & Carrot Salad Ve

Buckwheat with Roasted Mediterranean Vegetables Ve

Tabbouleh Salad Ve





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Dessert

Choose two

- Glazed Lemon Tart
- Banoffee Pie
- Dark Chocolate Truffle & Salted Caramel Torte
- Mixed Red Berry Cheesecake
- Eton Mess (Ve opt) & GF
- Lemon Posset with Raspberry GF
- American Double Chocolate Brownie (nut free)
- Dark Chocolate Fondant
- Sticky Toffee Pudding
- Treacle Tart with Cream
- White Chocolate & Madagascan Vanilla Mousse
- Vanilla Panacotta with Red Berry Compote GF
- Strawberry Fool Stack with Shortbread Biscuit
- Pimms Jelly GF
- Sticky Toffee Pear Pudding Ve & GF
- Baileys Milk Chocolate Mousse GF
- Individual Passion Fruit Pavlova
- Vanilla Crème Brulee GF
- Sticky Date Brownie Ve & GF
- Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve & GF

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (suppliment)

Why not add a cold sharing platter option to start? Look for our sharing platter options.

Our team need access to kitchen facilities;
or we can bring our own for a cost of £500 (for every 200 guests).
Children 9 years and under please see our children's menus.

Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.

