

Sapphire MENU

£37.00 per person

Please choose from the following:

STARTERS

CREAM OF TOMATO SOUP
with basil oil

PRESSED HAM HOCK
with leeks, peas, mustard
and watercress

POACHED CHICKEN SALAD
with crispy bacon, egg and
mustard dressing

CHERRY TOMATO RISOTTO

MAINS

CHICKEN SUPREME
with pancetta, leeks, roast shallots
and fondant potatoes

ROAST TURKEY CROWN
with Yorkshire pudding and
roast potatoes

LOIN OF PORK
with peppercorn sauce and
creamed potatoes

PAN FRIED SEA BASS
in a spiced tomato sauce

All mains served with Seasonal Vegetables

DESSERTS

STICKY TOFFEE PUDDING
with vanilla ice cream

STRAWBERRY SWIRL CHEESECAKE
with fruit coulis

APPLE PIE
with custard

FRESHLY BREWED TEA OR COFFEE
with mints served from our
station for guests to help themselves

Ruby MENU

£42.00 per person

Please choose from the following:

STARTERS

GOATS CHEESE
with heritage beetroot and basil

CREAM OF VEGETABLE SOUP
with thyme croutons

CLASSIC PRAWN COCKTAIL
with lemon, brown bread and butter

CHICKEN LIVER PARFAIT
with tomato chutney and brioche

MAINS

LOW & SLOW SHORT RIB OF BEEF
with Yorkshire pudding
and roast potatoes

DUCK BREAST
accompanied by creamed
mash and a thyme jus

ROAST CHICKEN BREAST
with new roast potatoes ,
Yorkshire pudding and thyme jus

PAN FRIED SALMON
with lemon & dill sauce
and creamed mash

All mains served with Seasonal Vegetables

DESSERTS

RASPBERRY CRÈME BRÛLÉE
with shortbread

CLEMENTINE TART
with clotted cream

NEW YORK BAKED CHEESECAKE
with a berry compote

FRESHLY BREWED TEA OR COFFEE
with mints served from our
station for guests to help themselves

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

Platinum MENU

£47.00 per person

Please choose from the following:

STARTERS

SEVERN & WYE SMOKED

salmon pickle cream, dill and toasts

SHAVED DUCK SALAD

with orange soaked raisins and celeriac

ROAST SQUASH AND PUMPKIN SOUP

PRAWN & CRAYFISH COCKTAIL

with soy noodles

MAINS

ROAST SIRLOIN OF BEEF

with Yorkshire pudding, thyme, sea salt and roasted potatoes

LAMB SHOULDER

with roast potatoes and mint gravy

POACHED SEA TROUT

with new potatoes, crab, chilli, vine cherry tomatoes and lemon

BREAST OF CHICKEN

with asparagus, lemon butter sauce and new potatoes

All mains served with Seasonal Vegetables

DESSERTS

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

with a raspberry coulis

TRADITIONAL CHEESE AND BISCUIT PLATTER

celery, grapes and chutney

SALTED CARAMEL PROFITEROLES

with toffee sauce

DARK CHOCOLATE TART

with orange crème anglaise

FRESHLY BREWED TEA OR COFFEE

with petit fours served from our station for guests to help themselves

Drinks PACKAGES

PACKAGE 1 | £22.00 per person

ARRIVAL - MIMOSAS

WINE - GLASS OF HOUSE RED OR WHITE

TOAST - GLASS OF PROSECCO

PACKAGE 2 | £28.00 per person

ARRIVAL - GLASS OF PROSECCO OR BOTTLED BEER

WINE - HALF BOTTLE OF RED OR WHITE

TOAST - GLASS OF PROSECCO

PACKAGE 3 | £35.00 per person

ARRIVAL - GLASS OF PROSECCO OR BOTTLED BEER

WINE - HALF A BOTTLE OF RED, WHITE OR ROSE

TOAST - GLASS OF CHAMPAGNE

TAILOR YOUR OWN PACKAGE

PITCHER OF PIMM'S

£22.00

PITCHER OF COCKTAIL

£25.00

Choice of:
Classic Mojito, Sangria, Pornstar Martini or Long Island Iced Tea

BOTTLED BEER

from £5.30

LARGE BOTTLE OF STILL OR SPARKLING WATER

£5.00

JUG OF ORANGE JUICE

£6.50

JUG OF FRUIT CORDIAL

£5.50

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

Buffet MENU

FORK BUFFET 1 | £23.95 per person

CHUNKY BEEF CHILLI
with rice

CHICKEN CURRY
with naan bread

COD IN PARSLEY SAUCE

JACKET POTATOES

SEASONAL VEGETABLES

SELECTION OF DESSERTS

FORK BUFFET 2 | £26.95 per person

LAMB HOT POT

ROAST PORK

FISH PIE

JALAPEÑO & CREAM CHEESE POPPERS

ROAST POTATOES

SEASONAL VEGETABLES

SELECTION OF DESSERTS

FORK BUFFET 3 | £22.00 per person

SELECTION OF CURED MEATS, OLIVES,
FOCACCIA AND BREAD STICKS

TOMATO & MOZZARELLA SALAD

MIXED LEAVES

BEEF LASAGNE

PORK MEATBALLS IN A
BOLOGNAISE SAUCE WITH PASTA

MEDITERRANEAN VEGETABLE
GNOCCHI WITH MOZZARELLA

GARLIC BREAD

CHIPS

BBQ MENU | £22.95 per person

4OZ BEEF BURGERS

SPECIALTY PORK SAUSAGES

LIGHTLY SPICED CHICKEN THIGHS

GINGER AND HONEY MARINATED
FISH SKEWERS

VEGETABLE SKEWERS

CORN ON THE COB

SALAD AND SELECTION OF BUNS

CHARCUTERIE BUFFET | £19.95 per person

SELECTION OF CURED MEATS

SELECTION OF CHEESE

SELECTION OF VEGETABLES
WITH HUMMUS

SELECTION OF FRUITS

SELECTION OF CHUTNEYS

CRACKERS AND BREAD

SNACK BUFFET | £16.50 per person

Choose 6 items:

SELECTION OF SANDWICHES

TOMATO AND MOZZARELLA
BRUSCHETTA

HOMEMADE QUICHE

CHICKEN GOJONS WITH
GARLIC MAYO

SAUSAGE ROLLS

HADDOCK GOJONS
WITH TARTARE SAUCE

MINI PORK PIES

VEGETABLE SPRING ROLLS

MINI MARGARITA PIZZAS

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

Buffet MENU

Continued from other side

Children's MENU

Children 12 years and Under | £15.00 per child

Alternatively, a half portion from your Wedding Breakfast menu is available at £20 per child

MAINS

FISH GOJONS WITH CHIPS

CHICKEN BURGER WITH CHIPS

MACARONI CHEESE

**SAUSAGE AND MASH
DRIZZLED WITH GRAVY**

**CHEESE AND TOMATO
PIZZA WITH CHIPS**

DESSERT

ICE CREAM

CHOCOLATE MOUSSE

FRESH FRUIT PLATTER

Main courses will be served
with adult starters unless
otherwise requested

AFTERNOON *Tea* MENU

£25 per person

FINGER SANDWICHES

SMOKED SALMON WITH CAPER AIOLI

HAM AND ENGLISH MUSTARD

CHEESE AND CHUTNEY

SWEETS

TWO SCONES

with clotted cream and strawberry jam

A SELECTION OF TEA TIME CAKES

With Tea or Coffee

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

Extra MENUS

Vegetarian & Vegan Choices:

STARTERS

RED WINE POACHED PEAR SALAD
with a classic vinaigrette

**MUSHROOM & RICOTTA ARANCINI
AND TOMATO CHUTNEY**

**BAKED MUSHROOM WHITE
AND GARLIC CREAM SAUCE**
with sour dough toast

**CHOICE OF HOMEMADE
VEGETARIAN SOUPS**

MAINS

MEDITERRANEAN VEGETABLE GNOCHI

VEGAN 'CHICKEN' & MUSHROOM PIE
with potatoes and seasonal vegetables

**ROASTED AUBERGINE SPICED RICE,
TOMATO**
with balsamic sauce

PENNE PASTA
with black olive, basil pesto and spinach

CANAPÉS

THAI CHICKEN SKEWERS

MINI PEPPERED STEAK PIE

MINI CHEESEBURGERS

MINI PEPPERONI PIZZA

MINI DUCK & HOISIN SPRING ROLLS

TEMPURA PRAWNS

SMOKED SALMON BLINIS

VEGETABLE SPRING ROLLS

**GOATS CHEESE &
CARAMELISED ONIONS**

Three per person	£7.00
Four per person	£8.50
Five per person	£9.50
Six per person	£11.00

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.