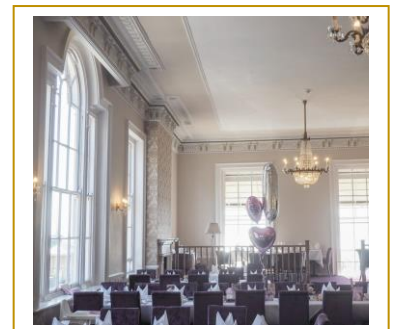




WEDDING MENU DAYTIME PACKAGES



OUR MENUS

We have created a wide selection of wonderful packages for you to choose from. Our Events Team are on hand should you have any queries or need any advice for your event. With all our food being prepared onsite we also cater for a number of allergies. But please always make sure you let us know in advance, so our Head Chef can prepare some alternatives or adaptations to the menu for you.

If you have any queries at all we will be here to assist in any way that we can.

WEDDING PACKAGES

Silver at £38 per person

Gold at £56 per person

Platinum at £72 per person

Royal at £85 per person

Children's Menu at £18 per child



SILVER MENU PACKAGE

3 Course Menu

A wonderful Three Course Seated Meal. You can choose either starters and main courses for all or main courses and desserts for all. Please be aware that there cannot be a mix of starters and desserts.

We will require final numbers and menu choices 30 days prior to function date.

£38 per person



STARTERS

please choose 2 starters for guests to select from

Leek & Potato Soup served with a warm bread roll (v, can be made vegan)

Roasted Red Pepper & Tomato Soup served with a warm bread roll (v, can be made vegan)

Smoked Mackerel Pate, Crostini

Duck & Ham Terrine, Apple & Celeriac Remoulade, Sourdough

Bruschetta with Black Olive Tapenade, Extra Virgin Olive Oil, Roasted Cherry Tomatoes (v, vegan)

Trio of Melon (v) (vegan)



MAIN COURSE

Please choose a maximum of 2 main courses for all guests to choose from

Cornfed Chicken Supreme, Thyme & Rosemary Fondant,
Seasonal Buttered Greens, Roasted Plum Tomato Sauce

Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus

Seabass Wellington Fondant Potatoes, Seasonal Greens, Beurre Blanc Sauce

Ratatouille Heritage Tomato Stack with Parmentier Potatoes, Roasted Vegetables (v, vegan)

Butternut Squash, Mushroom and Leek Wellington Seasonal Greens (v, vegan)



DESSERT

Please choose a maximum of 2 desserts for all guests to choose from

White Chocolate and Red Berry Pavlova

Lemon Tart with a Raspberry Coulis

Warm Chocolate Vegan Brownie (v, vegan)

Mixed Fruit Platter (v, vegan)

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.

v= vegetarian ve= vegan

GOLD MENU PACKAGE

3 Course Menu, a glass of fizz for toasts, 2 glasses of house wine during meal

A wonderful three Course Seated Meal. Please choose two starters, two main courses and two desserts for all guests to make their choices from.

We will require final numbers and menu choices 30 days prior to function date.

£56 per person



STARTERS

please choose 2 starters for guests to select from

Leek & Potato Soup served with a warm bread roll (v, can be made vegan)

Roasted Red Pepper & Tomato Soup served with a warm bread roll (v, can be made vegan)

Smoked Mackerel Pate, Crostini

Duck & Ham Terrine, Apple & Celeriac Remoulade, Sourdough

Bruschetta with Black Olive Tapenade, Extra Virgin Olive Oil, Roasted Cherry Tomatoes (v, vegan)

Trio of Melon (v) (vegan)



MAIN COURSE

Please choose a maximum of 2 main courses for all guests to choose from

Cornfed Chicken Supreme, Thyme & Rosemary Fondant,
Seasonal Buttered Greens, Roasted Plum Tomato Sauce

Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus

Seabass Wellington Fondant Potatoes, Seasonal Greens, Beurre Blanc Sauce

Ratatouille Heritage Tomato Stack with Parmentier Potatoes, Roasted Vegetables (v, vegan)

Butternut Squash, Mushroom and Leek Wellington Seasonal Greens (v, vegan)



DESSERT

Please choose a maximum of 2 desserts for all guests to choose from

White Chocolate and Red Berry Pavlova

Lemon Tart with a Raspberry Coulis

Warm Chocolate Vegan Brownie (v, vegan)

Mixed Fruit Platter (v, vegan)

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PLATINUM MENU PACKAGE

3 Course Menu, a glass of fizz on arrival and for toasts, 2 glasses of house wine during meal

A wonderful three Course Seated Meal with extra choices. Please choose 3 starters, 3 main courses and 3 desserts for all guests to make their choices from.

We will require final numbers and menu choices 30 days prior to function date.

£72 per person



STARTERS

please choose 3 starters for guests to select from

Leek & Potato Soup served with a warm bread roll (v, can be made vegan)

Roasted Red Pepper & Tomato Soup served with a warm bread roll (v, can be made vegan)

Classic Prawn Cocktail, served with Brown Bread

Smoked Mackerel Pate, Crostini

Smoked chicken, Chorizo & White Pudding Terrine

Duck & Ham Terrine, Apple & Celeriac Remoulade, Sourdough

Bruschetta with Black Olive Tapenade, Extra Virgin Olive Oil, Roasted Cherry Tomatoes (v, vegan)

Trio of Melon (v) (vegan)



MAIN COURSE

Please choose a maximum of 3 main courses for all guests to choose from

Cornfed Chicken Supreme, Thyme & Rosemary Fondant,

Seasonal Buttered Greens, Roasted Plum Tomato Sauce

Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus

Lamb Shank, Creamy Mash, Roasted Root Vegetables, Lamb Sauce

Beef Bourguignon, Creamy mash, Red Wine Sauce,
with Wild Mushrooms & Smoked Pancetta, Seasonal Greens

Seabass Wellington Fondant Potatoes, Seasonal Greens, Beurre Blanc Sauce

Pan Fried Salmon Fillet, Celeriac Puree, Pan Fried Wild Mushrooms, Parsley White Wine Sauce,
Served with Kaitatuya Roasted Green Seaweed

Ratatouille Heritage Tomato Stack with Parmentier Potatoes, Roasted Vegetables (v, vegan)

Butternut Squash, Mushroom and Leek Wellington Seasonal Greens (v, vegan)



DESSERT

Please choose a maximum of 3 desserts for all guests to choose from

White Chocolate and Raspberry Crème Brûlée

Seasonal Berry Crumble with Custard

Lemon Tart with a Raspberry Coulis

Sticky Toffee Pudding

White Chocolate and Red Berry Pavlova

Cheeseboard with 3 types of Classic Cheese, Crackers & Accompaniments

Warm Chocolate Vegan Brownie (v, vegan)

Mixed Fruit Platter (v, vegan)

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ROYAL MENU PACKAGE

Arrival Canapes and Prosecco. 3 Course Menu, a glass of Prosecco for toasts,
2 glasses of selected wine during meal

Delicious canapes served on arrival with a glass of Prosecco.

Guests will then enjoy a delectable three Course Seated Meal with extra choices.

Please choose 3 starters, 3 main courses and 3 desserts for all guests to make their choices from.

We will require final numbers and menu choices 30 days prior to function date.

£85 per person

CANAPES

Smoked Salmon Cream Cheese Bellini

Duck & Cucumber Rice Paper Rolls

Vegan Parmesan Shortbread topped with Tomato Salsa (v, vegan)

Crab, Chilli & Lime Tarts



STARTERS

please choose 3 starters for guests to select from

Leek & Potato Soup served with a warm bread roll (v, can be made vegan)

Roasted Red Pepper & Tomato Soup served with a warm bread roll (v, can be made vegan)

Classic Prawn Cocktail, served with Brown Bread

Smoked Mackerel Pate, Crostini

Smoked Chicken, Chorizo & White Pudding Terrine

Duck & Ham Terrine, Apple & Celeriac Remoulade, Sourdough

Bruschetta with Black Olive Tapenade, Extra Virgin Olive Oil, Roasted Cherry Tomatoes (v, vegan)

Trio of Melon (v) (vegan)

ROYAL PACKAGE MAIN COURSE

Please choose a maximum of 3 main courses for all guests to choose from
Cornfed Chicken Supreme, Thyme & Rosemary Fondant,

Seasonal Buttered Greens, Roasted Plum Tomato Sauce

Belly of Pork, Potato Rosti, Seasonal Greens, Calvados Jus

Lamb Shank, Creamy Mash, Roasted Root Vegetables, Lamb Sauce

Beef Bourguignon, Creamy mash, Red Wine Sauce,

with Wild Mushrooms & Smoked Pancetta, Seasonal Greens

Seabass Wellington Fondant Potatoes, Seasonal Greens, Beurre Blanc Sauce

Pan Fried Salmon Fillet, Celeriac Puree, Pan Fried Wild Mushrooms, Parsley White Wine Sauce,
Served with Kaitatuya Roasted Green Seaweed

Ratatouille Heritage Tomato Stack with Parmentier Potatoes, Roasted Vegetables (v, vegan)

Butternut Squash, Mushroom and Leek Wellington Seasonal Greens (v, vegan)



DESSERT

Please choose a maximum of 3 desserts for all guests to choose from
White Chocolate and Raspberry Crème Brûlée

Seasonal Berry Crumble with Custard

Lemon Tart with a Raspberry Coulis

Sticky Toffee Pudding

White Chocolate and Red Berry Pavlova

Cheeseboard with 3 types of Classic Cheese, Crackers & Accompaniments

Warm Chocolate Vegan Brownie (v, vegan)

Mixed Fruit Platter (v, vegan)

ROYAL PACKAGE WINE

Please choose one White, one Red and one Rosé wine to be served on your special day.

ARRIVAL & TOASTS

Prosecco, Incanto, DOC Veneto - Italy NV (included in package)

Beaumont des Crayeres, Gd Reserve Brut - France NV Champagne
(upgrade to Champagne at £5 per person per serving)

WHITE

Pinot Grigio, Col Di Sotto - Italy 2021/22

Chardonnay, Coorong Estate - Australia 2021

Culemborg Chenin Blanc - South Africa 2021

Sauvignon Blanc, Weka, Marlborough - New Zealand 2022

RED

Shiraz, Coorong Estate - Australia 2021

Pinotage, Douglas Green - South Africa 2020/21

Rioja, Cofrade - Spain 2021/22

Malbec, Raleo - Argentina 2021/22

Pinot Noir, Comte Paul Antonin - France 2020/22

ROSÉ

Zinfandel, Discovery Beach - United States NV

Pinot Grigio Rosato, Col Di Sotto - Italy 2021/22

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LITTLE ONES MENU

Only available for children under the age of 11

Starters

Tomato Soup (v)

Ham & Cheese Toastie

Chickpea Hummus and Pitta (v, vegan)

Melon (v, vegan)

Mains

Sausage, Creamy Mashed Potatoes and Peas

Breaded Chicken Nuggets, Fries and Peas

Vegan Fish Finger, Fries and Peas (v, vegan)

Pasta with a Tomato and Basil Sauce topped with Cheese (v)

Dessert

Ice Cream Sundae

Chocolate Brownie and Vanilla Ice Cream

Ice Cream

Fresh Fruit Platter (v, vegan)

£18 per child

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