



SPRING 2025/2026

WEDDING BREAKFAST. MENU

CANAPES.

CONFIT DUCK WITH SWEET POTATO
& ORANGE CRÈME FRAICHE

MALAYSIAN KING PRAWNS
WITH A THAI PEANUT SAUCE

QUAIL EGG, & ASPARAGUS CRISPY CUP
WITH HOLLANDAISE (V)
V)

SMALL PLATES.

PULLED PORK WITH AVOCADO,
CORN, TACO & PEACH SALAD

BEEF TATAKI
WITH CRISPY SHALLOTS, SPRING ONIONS, DAIKON, & SESAME

SCALLOPS WITH CRUSHED PEA PUREE
PETIT POIS, PANCETTA, & PEA SHOOTS

CREAMY WILD MUSHROOMS ON TOASTED SOURDOUGH
WITH GRUYERE & ASPARAGUS (V)

BIG PLATES.

SLICED CHICKEN SUPREME, CHICKEN CRACKLING,
ROMESCO SAUCE WITH POMME PARMENTIER, CRUNCHY GREEN BEANS,
& ROASTED VINE TOMATOES

LAMB RUMP
SMOKED AUBERGINE, SWEET POTATO PUREE,
POMEGRANATE, CHARRED SHALLOT, LAMB JUS

PAN SEARED COD LOIN, WITH ROASTED VINE RIPENED
CHERRY TOMATOES, SPINACH, SUNDRIED TOMATO &
PARSLEY ORZO, AND CRISPY CHORIZO

ROASTED CAULIFLOWER STEAK
MISO CARAMEL, CAULIFLOWER PURÉE,
TOASTED HAZELNUT & HERB CRUMB. BROWN BUTTER & CRISPY KALE

SWEET PLATES.

DECADENT CHOCOLATE POT
WITH FRESH RASPBERRIES

BANNOFFEE JAR

LEMON POSSET WITH MERINGUE
& FRESH SUMMER BERRIES



SUMMER 2025/2026

WEDDING BREAKFAST. MENU

CANAPES.

BEEF CARPACCIO WITH TRUFFLE OIL
PARMESAN & ROCKET

MINI CRAB SLIDER
WITH SLICED AVO & SRIRACHA

WATERMELON, MARINATED FETA,
& WATERCRESS (V)

SMALL PLATES.

BAKED AGAVE PEACHES WITH PROSCUITTO, BURRATA
& A ROCKET SALAD, WITH BALSAMIC DRESSING

BANG BANG CHICKEN SALAD WITH FRESH HERBS
& A CRUNCHY FRAGRANT SALAD

GARLIC AND CHILLI KING PRAWNS
IN A BUTTER & PARSLEY SAUCE WITH TOASTED SOURDOUGH

LOADED BURRATA BRUSCHETTA
WITH SUGAR SNAPS, RADISH, MINT & CHILLI, & A SUNDRIED TOMATO PESTO (V)

BIG PLATES.

HARISSA MARINATED BAKED CHICKEN SUPREME
WITH CREAMY SWEET CORN PUREE, CHARRED BABY CORN,
BLACK RICE, & A CHICKEN JUS

ZA'ATAR CRUSTED BEEF FILLET
WITH A PANZANELLA SALAD, ROAST HERB CRUSTED
CRUSHED NEW POTATOES & SALSA VERDE)

SEARED SALMON FILLET WITH BELUGA LENTILS,
A RAINBOW COURGETTI SALAD AND A LEMON, DILL YOGHURT DRESSING

BUTTERNUT SQUASH RISOTTO
PUMPKIN SEEDS, CRISPY KALE, & A PAREMSAN SHARD

SWEET PLATES.

MATCHA, NECTARINE & RASPBERRY PAVLOVA
WITH RASPBERRY COULIS & PISTACHIOS

TART AU CITRON WITH FRESH SUMMER BERRIES

STRAWBERRY, WHITE CHOCOLATE & AMARETTI CHEESECAKE



AUTUMN 2025/2026

WEDDING BREAKFAST. MENU

CANAPES.

MAPLE GLAZED PORK BELLY BITE
WITH APPLE COMPOTE & CRISPY PANCETTA

FISH & CHIPS
WITH CRUSHED PETIT POIS

GOATS CHEESE, & FIG TARTLET
WITH HONEYED HAZLENUT

SMALL PLATES.

TAHINI BAKED CHICKEN SALAD
WITH COURGETTE, SPRING ONIONS, HOUMOUS & FLATBREAD

SHREDDED DUCK BAO BUNS
WITH PICKLED CUCUMBER, & HOISIN

SEARED SCALLOPS
WITH TEXTURES OF CAULIFLOWER & BLACK PUDDING

BUTTERNUT SQUASH, CHICKPEA, POMEGRANATE
& WATERCRESS SALAD
WITH A CRUNCHY PECAN DRESSING (V)

BIG PLATES.

PORK BELLY, WITH CRISPY CRACKLING
DAUPHINOISE, BAKED APPLE, GARLIC HISPI CABBAGE
WITH A CIDER MUSTARD JUS

SHORT RIB RAGU WITH CREAMY POLENTA,
ROASTED GARLIC KALE & GLAZED BABY CARROTS

COD LOIN ON A BED OF SMOKEY CANNELLINI
BEAN RATATOUILLE WITH FRESH HERBS

PUY LENTIL RAGU TOPPED
WITH DAUPHINOISE POTATOES WITH CRUNCHY GREEN BEANS

SWEET PLATES.

STICKY TOFFEE PUDDING WITH CARAMELIZED PECANS
& CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

LEMON MERINGUE POTS WITH PISTACHIO



WINTER 2025/2026

WEDDING BREAKFAST. MENU

CANAPES.

BRIE & PANCETTA CRISPY CUP
WITH RED ONION CHUTNEY

SEARED SCALLOPS
WITH SALSA VERDE

QUAIL EGG, HOLLANDAISE & ASPARAGUS
CRISPY CUP (V) OR WITH SMOKED SALMON

SMALL PLATES.

CHICKEN LIVER PARFAIT
WITH TOASTED SOURDOUGH & PICKLES

CURED MEAT GRAZING BOARD
(INDIVIDUAL OR SHARERS)

GARLIC AND HERB BUTTER BASTED LOBSTER TAILS
WITH A WINTER LEAF SALAD, ASPARAGUS & SOURDOUGH

PARSNIP VELOUTÉ
WITH TOASTED GARLIC HAZELNUT & CRISPY PARSNIP CHIPS (V)

BAKED CAMEMBERT
STUDDERED WITH GARLIC & ROSEMARY WITH TOASTED SOURDOUGH
(FOR 2 TO SHARE) (V)

BIG PLATES.

CHICKEN SUPREME,
WILD MUSHROOM & WHITE WINE CREAM SAUCE
TENDERSTEM BROCCOLI, TRUFFLED MASH

‘PLATES.’ BEEF WELLINGTON
WITH DUXELLES, BUTTERED SPINACH, FILO PASTRY
SHARD, CREAMY POTATO MASH AND A BEEF JUS

MISO COD, BLACK RICE
VIETNAMESE MANGO SALAD & CHARRED SESAME ASPARAGUS

PETIT POIS AND RICOTTA RISOTTO
WITH PARMESAN, TRUFFLE OIL & A WINTER LEAF SALAD

SWEET PLATES.

CHOCOLATE FONDANT
WITH CHERRY COMPOTE & CHANTILLY CREAM

WINTER CITRUS FRUIT SALAD
WITH WHISKY ICECREAM HONEY & PISTACHIOS

BAKED BANANA, WITH AN AMARETTI CRUMB
& A RUM CARAMEL SAUCE



2025/2026

ALTERNATIVE WEDDING
BREAKFAST.

MENU



PLATES.

CANAPES / FROM £9.50 PR HD

BOWL FOOD / FROM £16.50 PR HD

BUFFET / FROM £24.50 PR HD

SHARING PLATTERS / FROM £26.50 PR HD

GRAZE / £16.50 PR HD

PAELLA PAN / FROM £18.50 PR HD

BBQ / FROM £32.50 PR HD

CHEESEBOARD / FROM £16.50 PR HD



2025/2026

WEDDING BREAKFAST.
SMALL PRINT.

MENU

PLATES.

WEDDING TASTING £300

3 COURSE SET MENU / £50.50 PR HD

CANAPÉS, 3 COURSE SET MENU / £67.50 PR HD

CANAPÉS, 4 COURSE SET MENU / £75.50 PR HD
INCLUDES CHEESEBOARD

MOREISH.

CHEESEBOARD / £16.50 PR HD
A SELECTION OF 4 FARMHOUSE CHEESES, CHUTNEY, ARTISAN CRACKERS & FRESH FRUIT

GRAZE / £16.50 PR HD
SELECTION OF CHARCUTERIE, BREADS, CHEESE & ANTIPASTI

TEA & COFFEE / £6.50 PR HD
SELECTION OF ENGLISH & HERBAL TEAS, FRESH COFFEE, & FRESH MINT

PETIT FOURS / £11.50 PR HD
A SELECTION OF DELICIOUS MINI MORSELS



2025/2026

WEDDING BREAKFAST.
SMALL PRINT.

MENU

STAFF.

EVENT MANAGEMENT FEE FROM / £600
INCLUDES SET UP AND BREAKDOWN DAY

EXECUTIVE CHEF / HOLLY SUGARS / £600 DAY RATE

ON SITE CHEF / £450 DAY RATE

WAITER / £20 PR HR

BAR STAFF / £45 PR HR

ADDITIONS.

STRETCH TENT / MARQUEE HIRE / £POA

FURNITURE HIRE £POA

WOODEN BAR £225

CHINA & CUTLERY HIRE / FROM £12.50 PR HD

GLASS HIRE / FROM £12.50 PR HD

TABLE LINEN / £POA

FIELD KITCHEN / FROM £450

RUBBISH REMOVAL / £POA



2025/2026

WEDDING DRINKS
STATION.
MENU

TEA & COFFEE

£6.50 PR HD

SELECTION OF

ENGLISH & HERBAL TEAS

FRESH GROUND COFFEE

FRESH MINT

ALTERNATIVE MILKS & SUGAR

PLATES. OPEN BAR.
COCKTAILS

UP TO 3 DIFFERENT COCKTAILS OF CLIENTS
CHOICE
MOCKTAIL X 1

WINE SELECTION
MID RANGE SELECTION OF WHITE, RED &
ROSE
EXAMPLES – THE NED, THE GUVNOR AND A
PROVENCE ROSE

BEER SELECTION
PERONI, DOOMBAR, PUNK IPA

ARTISANAL BOTTLED CIDER SELECTION
SUMMER FRUITS, APPLE & PEAR, DRY,
SWEET & CRISP OPTIONS

SOFT DRINKS SELECTION
ICE

SOFT DRINKS

SELECTION

DIET COKE, COKE,
SAN PELLEGRINO,
CAWSTON PRESS,
STILL & SPARKLING WATER

WATER DISPENSERS WITH TAP WATER



2025/2026

WEDDING DRINKS STATION.
SMALL PRINT.
MENU

DRINKS.

TEA & COFFEE / £6.50 PR HD

OPEN HOUSE 3HR / £26.50 PR HD

OPEN HOUSE 4HR / £32.50 PR HD

OPEN HOUSE 5HR / £38.50 PR HD

SOFT DRINKS ONLY / £6.50 PR HD

ESSENTIALS.

GLASS HIRE
FROM £8.50 PR HD

RUSTIC BAR HIRE
£225

VINTAGE CHINA
FROM £4.50 PR HD

HOT WATER URN
£75

ADDITIONS.

HEADBARMAN
£150 (3HRS) + £40 EVERY HOUR EXTRA

MIXOLOGIST
£200 (3HRS) + £55 EVERY HOUR EXTRA

BARMAN / WAITER
£20 PR HR

SET UP FEE
£100

BREAKDOWN FEE
£100