



### 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)

### 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





### 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

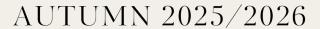
BUTTERNUT SQUASH RISOTTO PUMPKIN SEEDS, CRISPY KALE, & A PAREMSAN SHARD

### SWEET PLATES.

MATCHA, NECTARINE & RASPBERRY PAVLOVA WITH RASPBERRY COULIS & PISTACHIOS

TART AU CITRON WITH FRESH SUMMER BERRIES

STRAWBERRY, WHITE CHOCOLATE & AMARETTI CHEESECAKE





# 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

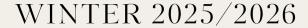
PUY LENTIL RAGU TOPPED WITH DAUPHINOISE POTATOES WITH CRUNCHY GREEN BEANS

#### SWEET PLATES.

STICKY TOFFEE PUDDING WITH CARAMELIZED PECANS & CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

LEMON MERINGUE POTS WITH PISTACHIO





## 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 STUDDED 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

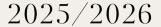
PETIT POIS AND RICOTTA RISOTTO WITH PARMESAN, TRUFFLE OIL & A WINTER LEAF SALAD

### 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





### 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



### 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



### 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

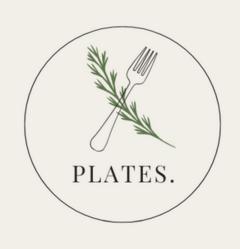
CHINA & CUTLERY HIRE / FROM £12.50 PR HD

GLASS HIRE / FROM £12.50 PR HD

TABLE LINEN / £POA

FIELD KITCHEN / FROM £450

RUBBISH REMOVAL / £POA



# WEDDING DRINKS STATION. THE NUMBER OF THE PROPERTY OF THE PRO

### 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

SOFT DRINKS

**SELECTION** 

ICE

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

WATER DISPENSERS WITH TAP WATER



### 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