



SPRING 2026/2027

WEDDING BREAKFAST. MENU

CANAPES.

SMOKEY CHORIZO
MOZZARELLA PEARLS, TOMATO AND BASIL

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, RADISH, & 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, CRISPY CHICKEN CRACKLING,
ROMESCO SAUCE WITH POMME PARMENTIER, CRUNCHY GREEN BEANS,
& ROASTED VINE TOMATOES

LAMB RUMP
CHARRED AUBERGINE, SWEET POTATO PUREE,
DUKKAH ROASTED CHICKPEAS, POMEGRANATE, CHARRED SHALLOT, LAMB JUS

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

ROASTED CAULIFLOWER STEAK
WHIPPED FETA, SPRING PEA PURÉE, CHARRED TENDERSTEM BROCCOLI,
TOASTED HAZELNUTS, HERB OIL & LEMON

SWEET PLATES.

DECADENT CHOCOLATE POT
WITH FRESH RASPBERRIES

BANNOFFEE JAR

LEMON POSSET WITH MERINGUE
& FRESH SUMMER BERRIES



SUMMER 2026/2027

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 ASIAN HERBS
& A CRUNCHY FRAGRANT SALAD

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

LOADED BURRATA BRUSCHETTA
WITH POMEGRANATE, TOMATO, MINT & BASIL, WITH SOURDOUGH CROUTONS (V)

BIG PLATES.

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

SEARED BEEF FILLET
WITH TRIPLE COOKED CHIPS, CHARRED ASPARAGUS, ROCKET, WATERCRESS

SEARED SEABASS FILLET
WITH A PANZANELLA SALAD, ROAST HERB CRUSTED
CRUSHED NEW POTATOES & SALSA VERDE

PETIT POIS RISOTTO
TOASTED PUMPKIN SEEDS, & A PARMESAN SHARD

SWEET PLATES.

MATCHA, NECTARINE & RASPBERRY PAVLOVA
WITH RASPBERRY COULIS & PISTACHIOS

TART AU CITRON WITH FRESH SUMMER BERRIES

STRAWBERRY, WHITE CHOCOLATE & AMARETTI CHEESECAKE



AUTUMN 2026/2027

WEDDING BREAKFAST. MENU

CANAPES.

MAPLE GLAZED PORK BELLY BITE
WITH APPLE COMPOTE & CRISPY PANCETTA

SALT AND PEPPER SQUID
WITH AIOLI

VEGETABLE SAMOSA
WITH LIME PICKLE DIP & RAITA

SMALL PLATES.

RARE BEEF FILLET SLICES
ON TOASTED SOURDOUGH WITH CHIMMICHURRI, AND WATERCRESS

PULLED PORK BAO BUNS
WITH ASIAN SLAW, CUCUMBER, CRISPY SHALLOTS, CORIANDER & HOISIN GLAZE

SEARED SCALLOPS
CAULIFLOWER PURÉE, PANCETTA, APPLE, HAZELNUT CRUMB & SAGE BEURRE

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

BIG PLATES.

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

SEARED BEEF FILLET,
POTATO ROSTI, HERITAGE CARROTS, CRISPY SHALLOTS, HORSERADISH & RED WINE JUS

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

HERITAGE BEETROOT & WHIPPED GOATS CHEESE
PEAR, TOASTED HAZELNUTS, ROCKET & BLACKBERRY DRESSING

SWEET PLATES.

STICKY TOFFEE PUDDING WITH CARAMELIZED PECANS
& CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

LEMON MERINGUE POTS WITH PISTACHIO



WINTER 2026/2027

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.

CURED MEAT GRAZING BOARD
(INDIVIDUAL OR SHARERS)

GARLIC AND HERB BUTTER BASTED LOBSTER TAIL
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

BUTTERNUT SQUASH RISOTTO
WITH PARMESAN, TRUFFLE OIL & A WINTER LEAF SALAD

SWEET PLATES.

CINNAMON CHURROS WITH BAILEYS
CHOCOLATE, & CREAM

WINTER CITRUS FRUIT SALAD
WITH WHISKY ICECREAM HONEY & PISTACHIOS

SALTED PISTACHIO SEMIFREDDO
WITH WINTER BERRIES



2026/2027

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



2026/2027

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



2026/2027

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



2026/2027

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



2026/2027

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