



*supplement charge may apply

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CANAPÉS

Meat

Crispy pork, spring onion & ginger lollipops, hoisin
 Charred asparagus wrapped in prosciutto, cold béarnaise sauce (Seasonal)
 Five spice glazed pork belly, pickled cucumber
 Pressed ham hock terrine, confit shallot, quail's egg

Crispy chicken & tarragon bon bon, truffle aioli
 Chicken & ham hock scotch egg, tarragon mayonnaise
 Chicken tikka skewer, coronation crème fraiche
 Curried chicken poppadum crisp, mango chutney, toasted coconut & lime pickle
 Korean fried chicken, kimchi mayonnaise

Slow braised beef short rib croquette, piccalilli
 Roast beef fillet, confit chip, shallot relish, horseradish crème fraiche, watercress

Moroccan spiced lamb tagine, butternut squash cup, mint & nigella seed yogurt

Fish

Warm smoked haddock tart
 Sesame seared tuna, soy, coriander & chilli dip
 Smoked mackerel, horseradish & dill scotch egg
 Thai spiced fish cake, mango & papaya salsa
 Tempura prawn, sweet chilli dip
 Crab, cucumber & apple salad, fennel, seeded flatbread
 Beetroot cured salmon, scotch pancake, citrus crème fraiche, keta

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CANAPÉS

Vegetarian

Goats cheese, honey & thyme tart, beetroot relish

Pea, mint & feta cucumber salad

Spring onion, thyme & asparagus tartlet, shallot & herb salad

Wild mushroom, chive & stilton tart, truffle oil

Cheddar & courgette scone, tomato jam, pickled courgette

Squash & buffalo mozzarella arancini, thyme aioli

Tempura sprouting broccoli, coriander & lime hoi sin dip

Curried cauliflower poppadum crisp, mango chutney, toasted coconut & lime pickle

Cavolo nero, sweet potato purée, toasted pumpkin seed, pickled red onions

Pink peppercorn cream cheese, rye toast, fig chutney, pecans

Carrot & nigella seed bhajis, lime & mint yoghurt

Vegan

Garlic crostini, beetroot hummus & pickled apple

Savoury shortbread, garlic & coriander hummus, house dried tomatoes

Moroccan falafel, riata, mint cress

(many of the above vegetarian options can also be made vegan)

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STARTERS

Meat

Pressed ham hock & confit chicken, shallot & tarragon mayonnaise, pickled baby onions, toasted brioche, lovage

Parma ham, peach, mozzarella, wild rocket & herb salad (seasonal)
Smoked ham hock, broad bean, pea & apple salad, watercress, wholegrain mustard dressing

Crispy pork belly, caramelised parsnip purée, apple, sage & cider sauce, crackling

Crispy pork belly, seared scallop, celeriac puree, apple caramel, apple salad, pancetta crumb* £2.00

Seared beef fillet, capers, parmesan, wild rocket, crispy shallots, truffle oil
Beef short rib croquette, cavolo nero, celeriac purée, red wine & thyme sauce

Pastrami, English mustard mayonnaise, kohlrabi slaw, pickles, rye toast
Pigeon, cauliflower purée, wild rocket, beetroot & toasted hazelnuts* £1.00
seasonal

Pressed duck, cherry puree, pickled cherries, wild mushrooms, prune chutney & pistachio

Slow braised venison ragu, sage & truffle gnocchi, wild mushrooms, Parmesan

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STARTERS

Fish

“Roundwood” gin cured salmon, horseradish crème fraîche, watercress,
lemon purée

Smoked salmon terrine, wasabi mayo, citrus salad, lemon

Cured & scorched mackerel, cucumber jelly, pickled candy beetroot, toasted
sesame seeds* £1.50

Seared scallops, pea & mint puree, crispy pancetta & lemon gel* £1.50

Crab, caper & red onion salad, crème fraiche, cucumber, pumpernickel toast

Salt cod & chorizo fishcake, salsa verde, pickled charred shallots, lemon oil

‘Lobster Roll’ Toasted brioche, native poached lobster, lemon & chive
mayonnaise, pickled celery, oyster leaf *£2.00

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STARTERS

Vegetarian

Goats cheese, pickled beetroot, roasted hazelnuts, honey & thyme dressing

Roasted squash, red onion & feta salad, toasted cumin seeds & buttermilk dressing

Charred sourdough, whipped feta, house dried tomatoes, capers, olives, kale & pumpkin seed pesto

Buttermilk tempura broccoli, cumin seed slaw, pickled red cabbage, siracha mayonnaise, sweet chilli cashews

Roast fig, pear, candied pecan, blue cheese & chicory salad with wholegrain mustard & honey dressing

Buffalo mozzarella, salsa verdi, vine cherry tomatoes, marcona almonds, pea shoots & chive oil

Vegan

Marinated artichoke, lentil & sun blushed tomato salad, savoury granola, cashew sour cream dressing

Pearl barley salad, maple roast carrots, balsamic red onion, tender-stem broccoli, pecans & herb oil

Pickled beetroot carpaccio, toasted walnuts, poached pear, feta style cheese, maple & thyme dressing

Heritage tomato salad, charred asparagus, basil & oregano vegan cream cheese, crispy shallot, pea shoots & herb oil

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STARTERS

Sharing boards

Antipasti | Mozzarella, artichokes, olives, sun blushed tomatoes, roast peppers, olive oil & balsamic, cured meats, focaccia

Mediterranean | Harissa hummus, feta stuffed peppers, spicy roast nuts, warm pitta, olives, feta, sweet potato falafel, lamb kofta

Fish | Smoked salmon, coriander & lime king prawns, smoked mackerel pate, calamari, pumpernickel, caper, lemon & chive potato salad *£1.50

Ploughman's | Scotch egg, sausage rolls, mature cheddar, stilton, piccalilli, red onion jam, grapes, celery, apples & fresh bread

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MAIN COURSE

Chicken

Chicken breast, potato rosti, creamed leeks, Pancetta, wild mushroom cream sauce

Chicken breast, ham hock & tarragon bon bon, wilted greens, carrot puree & red wine sauce

Lemon thyme roasted chicken, potato dauphinoise, green beans & salsa verde

Chicken breast, shallot puree, buttered hispi cabbage, broad bean & pancetta fricassee, tarragon cream sauce

Game

Roast duck breast, beetroot purée, roast baby carrots, tender-stem broccoli, straw fries & red wine sauce* £3.50

Roast duck breast, confit duck leg, dauphinoise potatoes, braised red cabbage, wilted greens & blackberry sauce* £3.50 seasonal

Venison haunch steak, boulangère potatoes, green beans, roasted red onions, blueberry & rosemary sauce*£3.50

Loin of venison, root vegetable terrine, shallot purée, roast broccoli, crispy shallot & red wine sauce* £4.50

Pheasant breast, confit leg & wild mushroom bon bons, potato & celeriac terrine, wilted greens & blackberries* £3.00 seasonal

Roast guinea fowl breast, Caesar salad, anchovies, crispy Parma ham, croutons* £3.50 seasonal

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MAIN COURSE

Beef

Ale braised blade of beef, smoked cheddar mash, spinach, roast carrots, red wine sauce

Charred rump of beef, confit garlic mash, maple roast carrots, baby leeks, caramelised baby onions, thyme & port sauce

Charred fillet of beef, squash purée, crispy artichokes, broad beans, wild mushroom & marjoram sauce* £4.50

8-hour cooked beef feather blade, horseradish mash, roasted baby onions, mushrooms, bacon, wilted spinach, red wine sauce *£4.50

Pork

Slow-braised pork belly, confit garlic mash, spring greens, apple sauce, crackling, cider sauce

Bacon wrapped pork fillet with butternut squash purée, tender-stem broccoli, crispy herb gnocchi, sage & cider sauce

Honey mustard crusted pork fillet, confit garlic & cheddar mash, buttered savoy cabbage, caramelised apple, pickled apple, crackling crumb, cider sauce

Crispy pork belly, sweet potato puree, chorizo & oregano bon bons, tender stem broccoli, madeira sauce

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MAIN COURSE

Lamb

Charred lamb, slow braised crispy shoulder, sweet potato purée, confit garlic creamed savoy & red wine sauce* £3.50

Rump of lamb, sweet potato fondant, baby courgettes, wilted spinach, pea, broad bean & feta salsa* £3.50

Rack of lamb, confit new potatoes, roast red pepper purée, sun-blushed tomatoes, black olive tapenade, roast courgette & oregano sauce* £4.50

Lamb leg steak, charred yellow & green courgettes, cavalo nero, garlic & shallot crispy potatoes, redcurrant puree, rosemary & thyme sauce

Fish

Hake, heritage tomatoes, charred asparagus, potato rosti, lemon oil (seasonal)

Salmon, lemon & dill crushed new potatoes, green beans & salsa verde

Smoked haddock fish cake, wilted spinach, soft poached egg, whole-grain mustard sauce

Poached halibut, lobster & chervil tortellini, charred spring onion, braised baby fennel & lemon emulsion*£5.00

Sea trout, baby gem, asparagus, & pea fricassee, lemon puree, crispy mussels

*supplement charge may apply

MAIN COURSE

Vegetarian

Moroccan spiced cauliflower steak, caramelised cauliflower puree, garlic & shallot buttered greens, lemon & coriander yoghurt, pomegranate & toasted almonds

Chickpea, spinach & sweet potato curry, turmeric rice, spring onion bhaji & coconut yogurt

Crispy herb gnocchi, roasted butternut squash, sprouting broccoli, Parmesan & lemon oil

Cauliflower & truffle arancini, cauliflower purée, charred purple sprouting broccoli & truffle oil

Asparagus, pea & mint risotto, crispy poached egg, basil oil

Vegan

Sweet potato cannelloni, stuffed with spinach & wild mushroom, tomato & basil sauce, vegan feta

Celeriac, calvalo nero & chestnut lasagne, vegan parmesan salad

Sweet potato, sun blushed tomato & oregano arancini, sweet potato puree, wilted greens, lemon oil

Pea, broad bean & fennel risotto, charred courgettes & leeks, herb oil, vegan cream cheese

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MAIN COURSE

Sharing boards

Honey & citrus roast shoulder of pork with crackling
& granny smith apple salsa

Slow cooked mustard marinated brisket of beef

Slow cooked aromatic shoulder of lamb, pomegranate, salsa verde

Lemon & herb chicken, chimichurri, roast lemon

Sharing board sides

Warm garlic & shallot buttered greens, summer salsa verde

Warm roast sweet potato, toasted cumin seeds, thyme & orange dressing

Wholegrain rice, caramelised onion, flaked almonds, pomegranate dressing

Chilli roast squash, wild rocket, feta, toasted pumpkin seeds

New potato, pickled red onion, wholegrain mustard & mint salad

Red cabbage, fennel & carrot slaw, crème fraiche, herbs & toasted seeds

Heritage tomato, feta, fresh oregano & chilli salad

Warm minted new potatoes

Seasonal baby leaf, wholegrain mustard, red onion & thyme dressing

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Roast Dinner Sharing Boards

choose from one or two of the following meats

Slow roast shoulder of pork. Bramley apple & sage sauce, crackling

Sage & wholegrain mustard pork belly, Bramley apple & sage sauce, crackling

Lemon & garlic roast chicken with bread sauce

Slow roast shoulder of lamb with mint, red onion & caper salsa

Roast sirloin of beef, horseradish crème fraiche

All served with rosemary & garlic roasted potatoes, honey glazed parsnips & carrots, garlic & shallot buttered seasonal greens, wholegrain mustard & thyme Yorkshire puddings, red wine gravy

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DESSERT

Warm sticky toffee pudding, toffee sauce, honey & bourbon glazed dates,
vanilla ice cream

Warm rhubarb Bakewell tart, rhubarb & ginger compote, clotted cream

Warm s'mores brownie, toasted marshmallow fluff, salted caramel cream

Dark chocolate & salted caramel delice, vanilla ice cream, cacao tuile

Vanilla panna cotta, raspberry jelly, raspberry & mint salad, vanilla shortbread

Lemon posset, strawberry, mint, hazelnut brittle

Glazed passion fruit tart, mango curd, lime mascarpone, gingernut biscuit

Glazed lemon tart, raspberry curd, raspberries, meringue, pistachio

Vanilla crème brûlée, spiced apple compote, gingernut biscuit

Summer pudding, torched vanilla meringue, strawberry ice cream

Baked custard tart, gingernut crumble, calvados prunes & spiced cream

Brown sugar panna cotta, brûléed banana, salted caramel, chocolate short-
bread crumble

Eton mess: Vanilla cream, raspberry curd, meringue, seasonal berries

Dark chocolate mousse, sour cherry compote, vanilla cream, chocolate
shavings

Vegan

Dark chocolate brownie, stewed berries & vanilla ice cream

Lemon & orange posset, raspberries & vanilla shortbread

Maple roast figs, vanilla oat crème fraiche, gingerbread sponge, pecans

*supplement charge may apply

DESSERT

Sharing boards

Select three desserts or let us know some of your favourites!

Desserts are displayed as miniature versions on sharing boards for each table, everyone gets one of each dessert or why not make your favourite dessert larger? Served on sharing boards for guests to dig into at the table.

Sharing Pavlova

Mango, passionfruit, pineapple, kiwi & toasted coconut

Brown sugar meringue, cappuccino mascarpone, caramelised white chocolate, toasted hazelnuts & mocha sauce

Strawberry, raspberry, blueberry, blackberries, raspberry curd, lemon sugar & crushed meringue

Maple mascarpone, bourbon cherry compote, candied pecans, fresh cherries & dark chocolate shavings

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CHILDREN'S MENU

Please see below our most popular children's meals choices. Depending on age, children can also have a smaller portion of the adult menu.

Starters

Tomato soup

Chopped carrot, cucumber, bread sticks with hummus dip

Mains

Sausage, mash & peas

Chicken breast, mashed potato & peas

Fish goujons, chips & peas

Macaroni cheese & garlic bread

Penne pasta, tomato & basil sauce, parmesan

Desserts

Double chocolate brownie, vanilla ice cream

Selection of ice cream with fresh berries

*supplement charge may apply

BBQ

Meat

Sticky BBQ pork belly ribs
 12-hour slow cooked smoky beef brisket
 Chipotle maple chicken wings & drumsticks
 Confit shallot, wholegrain mustard & thyme burgers
 Beer, honey & lemon chicken skewers
 Pulled BBQ pork shoulder, bourbon BBQ sauce & pickles

Vegetarian

Chipotle, lime & coriander marinated halloumi
 Chickpea & corn burgers, spiced tomato relish
 Smoky chilli, coriander & lemon grilled paneer
 BBQ aubergine, harissa yogurt

Sides

Smoked applewood cheddar macaroni cheese
 Charred corn with maple bacon butter
 Boston beans
 Avocado, lime & spring onion potato salad
 Slaw
 Warm cornbread, chipotle maple butter
 Charred corn salsa, red onion, pepper, cherry tomato, coriander & lime
 Charred baby gem lettuce, blue cheese dressing, capers & walnuts
 Watermelon, red onion, feta & mint salad
 Orzo salad, roast peppers, courgette ribbons, olives, salsa verde
 Bourbon BBQ sauce

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LATE NIGHT FOOD

- Fish & chips, lemon, tartar sauce
- Pulled pork bun, BBQ sauce, baby gem
- Beef burger, baby gem, red onion, tomato relish
- Lamb & mint burger, baby gem, raita
- Charred halloumi & mushroom burger, baby gem, pesto
- Smoked applewood mac 'n' cheese, spring onions, herb breadcrumbs
- Nachos, guacamole, sour cream, tomato salsa & cheddar
- Halloumi fries, sriracha mayonnaise, crispy onions
- Bacon roll, tomato sauce or brown sauce
- Farmhouse sausage hot dog, brioche roll, shallot relish, tomato sauce, mustard, applewood smoked cheddar, crispy onions
- Bao bun, sticky lime hoisin pork belly, pickled ginger, ponzu cucumber, coriander
- Bao bun, sticky sesame tofu, pickled ginger, ponzu cucumber, coriander
- Dirty fries, mature cheddar, crispy bacon, sriracha mayonnaise
- Soft shell taco charred pomegranate molasses chicken, slaw, pickled red cabbage, chipotle yogurt
- Soft shell taco, bourbon maple glazed pork belly, slaw, pickled red cabbage, charred lime, coriander
- Soft shell taco, red onion bhaji, slaw, pickled red cabbage, raita, mango chutney
- Chip cone

Grazing stations

Any of the starter grazing boards can also be made into an evening grazing station.

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BEFORE & AFTER

Rehearsal dinner

A rehearsal dinner is a special time for the bride & groom & their families & close friends involved in the wedding party to relax & enjoy each other's company before the big day.

We provide catering services formal or informal with a wide array of menu options, décor, & support for the wedding couple as they spend this special time with their close friends & family.

Post wedding breakfast, brunch or lunch

A post-wedding meal is a great way to reconnect after the big celebration with those who came from far & wide - it's an opportunity to really thank them for coming & give them a great meal before they head back home.

It also keeps the celebrations going just that little bit longer!
We can organise post wedding meals at your home, venue or a location of your choice
(we have set up tables in orchards, packed picnics for punting & boarded boats!).

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