



Drinks

Drinks Package

Reception Drink - 1 x Glass of Prosecco or Bottled Beer per person

Wine During Meal - 2 x glasses of house wine per person

Toast Drink - 1 x Glass of Prosecco per person

Food

Canapes – Choice of 3 per person

Bourbon Glazed Pork Belly, Roasted Apple Crisp

Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce

Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa

Lamb & Chickpea Kofta, Talatouri Dip

BBQ Pulled Pork Quesadilla, Red Cabbage Slaw, Sliced Jalapeno

Teriyaki Beef Bao Buns, Lemon and Chili Dressing, Sesame Seeds

Chicken Liver Pate, Caramelized Shallot Relish, Charred Focaccia Crostini, Garlic Chives

Crispy Asian Duck, Tangy Hoisin Dressing, Thai Chili & Scallion

Smoked Salmon Blini, Horseradish Cream, Dill

Beef Fillet, Rosemary & Garlic Focaccia Croute, Horseradish Mayonnaise, Parsnip Ribbon

Asparagus, Prosciutto Crudo, Crumbled Parmesan & Walnut, Basil Pesto

Chicken and Herb Terrine, Lemon Aioli, Sourdough Croute

Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini, Walnut Crumb (V)

Bruschetta, Red onion, Sun-Blushed Tomato, Bocconcini, Fresh Basil Dressing (V)

Baked Feta, Sun-Blushed Tomato, Basil Pesto, Rosemary Crostini (V)

Breaded Mozzarella Baton, Salsa Verde (V)

Roasted Fig and Goats Cheese Pastry Parcel, Shallot Gel (V)

Pea, Spinach and Ricotta Arancini, Lemon Crème Fraiche (V)

Vegetable Spring Rolls, Hoisin Dipping Sauce (V)

Bocconcini, Sun-Blushed Tomato, Green Olive Tapenade, Rosemary Crostini (V)

Brie and Caramelized Onion Tartlet (V)

Mini Beetroot Tacos, Whipped Goats Cheese, Crumbled Walnut, Chervil Leaf (V)

Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli (VG)

Spiced Cauliflower Bites, Sour Crème Dipping Sauce (VG)

Spinach & Artichoke Stuffed Mushrooms (VG)

3 Course Meal

(Option of 2 course Sharing Feast or 2 course Mediterranean Grill in replacement to 3 course meal)

Starters

-Smoked Duck & Ham Terrine, Poached Pear & Chicory Salad, Crumbled Walnut, Hoisin, Fig & Pear Coulis

-Fig & Whipped Goats Cheese Tart, Truffle Honey, Crumbled Hazelnut, Arugula Salad, Fresh Chives

-Beetroot Gravalax , Salt Baked Heritage Beetroot , Endive & Red Vein Sorrel , Orange & Grapefruit Segments, Citrus Gel

-Melted Camembert Pot, Honey Glaze, Red Onion Chutney, Endive & Mizuna Salad, Focaccia Croutes

-Charred Asparagus, Prosciutto Crudo, Rocket & Parmesan Salad, Basil Pesto Dressing, Cracked Hazelnut

-Goats Cheese Tart, Balsamic Onion Confit, Heritage Tomato, Escarole & Radicchio Salad, Balsamic Gel

-Ham & Pea Terrine, Golden Beetroot Piccalilli, Pickled Cornichon, Grated Broccoli Salad, Cherry Tomato, Rosemary Focaccia

-Roasted Red Pepper and Heritage Tomato Soup, Creme Dressing, Fresh Basil Oil, Warm Bread Roll & Salted Butter

- Leek and Potato Soup, Rosemary Croutons, Cream Dressing, Parsley Oil, Warm Bread Roll & Salted Butter

-Cauliflower & White Truffle Soup, Charred Bacon Nest, Lemon Thyme, Warm Bread Roll & Salted Butter

-Bruschetta, Sun Blushed Tomato, Bocconcini, Basil & Garlic Pesto, Balsamic Gel

-Chicken Liver Parfait, Caramelized Onion Chutney, Toasted Focaccia Croute, Micro Leaf & Cherry Tomato Salad

Mains

-Ballotine of Chicken, Mushroom and Spinach Stuffing, Pomme Puree, Pureed Carrot, Sauteed Asparagus, Charred Shallots, Red Amaranth, Garlic Jus

-Sirloin of British Beef, Goose Fat Roast Potatoes, Honey & Thyme Roasted Root Vegetables, Yorkshire Pudding, Mushroom and Shallot Reduction

-Roasted Pork Belly, Celeriac Puree, Confit Fennel, Seasonal Vegetables, Apple Crisps, Calvados Jus

-Confit Duck Leg, Sweet Potato Mash, Sticky Red Cabbage, Seasonal Greens, Orange & Cherry Gravy

-Peppered Rump Steak, Thick Cut Chips, Portobello Mushroom, Blistered Vine Tomato, Rocket Salad, Peppercorn Sauce

-Lamb Rump, Garlic Roasted Potatoes, Parsnip Puree, Honey Glazed Root Vegetables, Minted Fine Beans, Rosemary Gravy, Lemon Thyme

-French Trim Chicken, Mediterranean Vegetable Stuffing, Rosemary Potatoes, Sauteed Fine Beans, Garlic & Basil Crème Sauce, Purple Basil Leaf

-Seared Chicken Breast, Rosemary & Garlic Roast Potatoes, Honey Glazed Carrot, Minted Green Beans, Cured Bacon Shard, Gravy

-14hr Slow Cooked Beef, Horseradish Creamed Potato, Parsnip Puree, Honey Glazed Root Vegetables, Green Beans, Charred Shallot, Red Wine Jus

-Grilled Sea Bass Fillet, Crushed New Potatoes, Chorizo, Samphire, Lemon & Garlic Dressing, Fresh Parsley Leaf

Desserts

-Trio of Tortes – Raspberry & Mint, Double Chocolate Truffle, Mango & Passionfruit

-Dark Chocolate & Cherry Tart, Chocolate Baton, Crushed Cherry Powder, Candied Orange, Flaked Almond

-Honeycomb Cheesecake, Crunchie Shards, Caramel, Honey, Fresh Berries

-Double Chocolate Torte, Chocolate Truffle, Hazelnut Ice Cream, Flaked White Chocolate, Fresh Strawberry

-Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries

-White Chocolate and Raspberry Delice, Salted Caramel Ice Cream, Crushed Raspberry Flakes, Fresh Berries

-Goopy Chocolate Brownie, White Chocolate Sauce, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream

-Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

-White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Honey, Fresh Strawberry

Evening Food

Street Food – 2 options per person

-Beer Battered Fish Goujon, Triple Cooked Chips, Caper Mayonnaise, Lemon Slice, Dill

-Beer Battered Halloumi Goujon, Triple Cooked Chips, Thai Sweet Chili Sauce, Green Chili

-Tortilla Chips, Beef Chili Con Carne, Monterey Jack Glaze, Pickled Jalapeno, Thai Chili

-Crispy Teriyaki Beef, Jasmine Rice, Sliced Red Chili, Spring Onion, Sesame

-Chicken & Chorizo Paella, Ras El Hanout, Fresh Parsley, Lemon

-Chicken & Vegetable Gyoza, Egg Noodles, Ginger, Chili Oil, Coriander

-Thai Green Sweet Potato Curry, Quinoa, Chickpea

-Salt & Pepper Chicken Goujons and Chips, Spicy Tomato & Chive Dip

-Burger & Chips – 4oz burger patty, Lettuce, Red Onion, Tomato, Sliced Gerkin, Ketchup, Mustard

-Hot Dog & Chips – Grilled Hot Dog, Pulled Pork, Caramelized Onion, Mustard, Ketchup