



Food Packages

Three Course Options

OPTION 1 £60 per person

Starters

Montgomery Cheddar, Gruyère & leek tart, bitter leaf salad, mustard dressing **v**

Chicken liver parfait, toasted sourdough, fig chutney, crispy chicken skin

Heritage tomato & black olive bruschetta, whipped vegan cream cheese, pesto **ve**

London dry gin cured salmon, cucumber & apple salad, pumpernickel bread

Mains

Sea bass fillet, roasted fennel, new potatoes, sauce vierge

Chicken breast, truffle, leeks, kale, potato fondant, wild mushroom sauce

Slow-cooked blade of beef, creamy mash, roasted carrots, Bourguignon sauce

Beetroot & pinenut Wellington, peas, leeks & savoy cabbage, mushroom gravy **ve**

Dessert

Raspberry cheesecake, coulis, fresh raspberries

Chocolate torte, citrus crème fraîche

Apple tarte tatin, clotted cream, salted caramel

OPTION 2 £80 per person

Starters

Yellowfin tuna, avocado purée, rainbow radish, Aleppo chilli, yuzu dressing

Sprouting broccoli, courgette, lentil, fennel, Medjool date & herb salad

Smoked chicken & pistachio terrine, Parma ham, parsley & cornichon salad, chutney, sourdough.

Ragstone goat's cheese, beetroot, chicory, pear **v**

Mains

Roasted cod loin, courgette, mussel, crayfish & potato, lobster bisque

Rump of lamb, potato gratin, cavolo nero, red currant reduction, salsa verde

Chicken breast, girolles & tarragon sauce, mash, Swiss chard

Wild mushrooms, gnocchi, leek, roasted squash, salsa verde, spinach, madeira sauce **ve**

Dessert

Raspberry millefeuille

Chocolate fondant, vanilla ice cream, honeycomb

Tiramisu

Canapés

CANAPÉS £3 each

Yorkshire pudding, rare roast beef, horseradish

Chicken liver parfait, red onion jam, crostini

Prosciutto, tapenade, aged parmesan

Crab, chilli & coriander en croûte

Chive blini, oak-smoked Scottish salmon, crème fraîche, keta caviar

Slow-cooked Suffolk chicken wrapped in Parma ham, tarragon aioli

Braised beef mini bun, truffle mayo, hot relish

Sun-blushed tomato & goat's cheese mousse vol-au-vent

Native lobster roll, avocado cream, iceberg lettuce

Spinach & ricotta tartlet, Parmesan crisp **v**

Pork belly, bacon jam, crackling powder

Honey roasted vegetable tartlet

Yellowfin tuna tartare, spiced mango salsa, iceberg lettuce, corn taco

Pumpkin & sage arancini **ve**

Heritage beetroot tartare, capers, horseradish **ve**

Tomato tart, basil pesto **ve**

Food Packages

Buffet

PRICE PER PERSON

2 MAINS 3 SIDES
£18.50

3 MAINS 3 SIDES
£22.50

Mains

Melanzane alla Parmigiana, aubergine, smoked Provola, Parmesan, tomato & basil sauce

Roasted vegetable curry, courgette, red pepper, sweet potato, chickpeas, curly kale, curry sauce **ve**

Chicken chasseur, chicken thighs, smoked pancetta, chestnut mushrooms, white wine & tomato sauce

Fish pie, smoked haddock, prawns, salmon, creamy shallots, parsley sauce, mashed potato, gratin

Beef Bourguignon, braised beef, mushroom, carrots, pancetta, red wine & tomato sauce

Sides

Steamed long-grain rice

Mashed potatoes

Triple-cooked chips

Seasonal vegetables

Potato salad

Coleslaw

Finger Food

PRICE PER PERSON

8 OPTIONS • £24

10 OPTIONS • £26

12 OPTIONS • £28

Finger Food

Roasted red pepper hummus, flatbread **ve**

Smoked salmon, lemon crème fraîche & crispy caper on blini

Free-range curried chicken on mini naan bread with mango & coriander salsa

Tempura prawns, sweet chilli jam

BBQ pulled pork bao buns, sriracha mayo & slaw in a mini brioche bun

Bocconcini mozzarella & cherry tomato skewers with basil pesto

Wild mushroom arancini, truffle mayo **ve**

Butternut & sage arancini with vegan smoked applewood cheddar **ve**

Pork & apricot sausage rolls, topped with poppy seeds

Sweet potato and spinach "sausage roll" **ve**

Crispy halloumi fries, lemon mayo

Beef burger slider, burger sauce, Monterey Jack cheese

Korean fried chicken, sesame seeds, spring onion

Plant-based slider, smoked Applewood, French's mustard mayonnaise

Salad Options

PRICE PER PERSON

AS A BUFFET OR FINGER
BUFFET SIDE • £3

AS A BUFFET OR FINGER
BUFFET MAIN • £6

Served Cold

Roasted sweet potato, cavolo nero & roasted red pepper, balsamic & dijon mustard glaze

Roasted paprika cauliflower florets, chickpeas, pickled red onion, toasted hazelnuts, maple dressing, pomegranate

Heritage beetroot, rocket, orange, goat's cheese & toasted walnuts, sweet lemon dressing

Caeser salad, cos lettuce, ciabatta croutons, shaved Parmesan & Caeser dressing
(Add chicken; £2 as a side or £4 as a main)

Caprese salad, heritage tomato, buffalo mozzarella, rocket, basil pesto

Tenderstem broccoli, grilled aubergine & courgette, mixed leaf, bulgar wheat & toasted flaked almonds with a shallot, garlic & chilli dressing

Drink Packages

All Day Package

PRICE PER PERSON

GOLD • £25.00
SILVER • £22.50
BRONZE • £20.00

GLASS OF PROSECCO
OR BEER ON ARRIVAL

GOLD

1/2 BOTTLE OF NEW
ZEALAND SAUVIGNON
BLANC OR ARGENTINE
MALBEC

SILVER

1/2 BOTTLE OF CHILEAN
SAUVIGNON BLANC
OR MERLOT

BRONZE

1/2 BOTTLE OF HOUSE RED
OR WHITE WINE

GLASS OF PROSECCO
FOR TOAST

CHAMPAGNE UPGRADE
£4.95

Afternoon Affair

PRICE PER PERSON

GOLD • £21.00
SILVER • £18.50
BRONZE • £16.00

GLASS OF PROSECCO
OR BEER ON ARRIVAL

GOLD

1/2 BOTTLE OF NEW
ZEALAND SAUVIGNON
BLANC OR ARGENTINE
MALBEC

SILVER

1/2 BOTTLE OF CHILEAN
SAUVIGNON BLANC
OR MERLOT

BRONZE

1/2 BOTTLE OF HOUSE RED
OR WHITE WINE

CHAMPAGNE UPGRADE
£4.95

Party Package

PRICE PER PERSON

GOLD • £16.00
SILVER • £13.50
BRONZE • £11.00

GLASS OF PROSECCO
OR BEER ON ARRIVAL

GOLD

GLASS OF NEW ZEALAND
SAUVIGNON BLANC OR
ARGENTINE MALBEC

SILVER

GLASS OF CHILEAN
SAUVIGNON BLANC
OR MERLOT

BRONZE

GLASS OF HOUSE RED
OR WHITE WINE

CHAMPAGNE UPGRADE
£4.95

Children's

PRICE PER PERSON

FRUIT PUNCH, SPARKLING
APPLE JUICE, SQUASH,
APPLE, OR ORANGE JUICE

SELECTION OF SOFT DRINKS

APPLE JUICE FOR TOASTING

£7.00

Digestif Package

PRICE PER PERSON

GOLD • £9.50
COURVOISIER COGNAC

SILVER • £8.50
SIPSMITH SLOE GIN

BRONZE • £7.50
GRAHAM'S LBV PORT

Soft Drinks

PRICE PER PERSON

GOLD • £13.00
LYRE'S SPRITZ FOR TOAST &
SOFT DRINK SELECTION

SILVER • £11.00
0% SPARKLING WINE FOR
TOAST & SOFT DRINK
SELECTION

BRONZE • £9.00
SPARKLING APPLE JUICE
FOR TOAST & SOFT DRINK
SELECTION