AWARDS / DINNERS / SPECIAL OCCASIONS

THE FOOD

Our catering menus offer inspiring food and beverages with something for everyone’s taste, incorporating the best available regional ingredients throughout the year. We are dedicated to sourcing as much of our produce in a sustainable and environmentally friendly way to guarantee quality assurance and to support our local economy from farm to plate.

Please note that all the prices listed are subject to VAT at the current rate and valid until 1st December 2023.

You will be advised of any variations in availability or price should circumstances dictate.

Some of our dishes can be adapted to accommodate any special diets you may have. Please speak to your Event Manager to discuss further.
Choose one of these packages for your pre or post dinner drinks reception.

Table Drinks Packages

Package A - £16.10 per person
- A glass of wine on arrival-
- ½ bottle of house wine per person-

Package B - £17.25 per person
- A glass of sparkling wine on arrival-
- ½ bottle of house wine per person-

Package C - £21.00 per person
- A glass of seasonal cocktail on arrival-
- ½ bottle of house wine per person-

Package D - £23.00 per person
- A glass of wine on arrival-
- 3 canapes chef’s choice per person-
- ½ bottle of house wine per person-

Package E - £25.00 per person
- A glass of sparkling wine on arrival-
- 3 canapes chef’s choice per person-
- ½ bottle of house wine per person-
DRINK PACKAGES
AVAILABLE FOR YOUR DRINKS RECEPTION AND DURING DINNER

Timed Welcome Drinks Packages
Packages include all the listed drinks items served for either a one, two- or three-hour period depending on the package chosen.

Package 1 £17.50 per person
one-hour unlimited drinks package

Package 2 £27.40 per person
two hours unlimited drinks package

Package 2 £34.50 per person
three hours unlimited drinks package

Package includes
Selection of house white and red wine
Bottled beers (Peroni, Pravha or Spitfire Ale)
Sparkling elderflower & mint presse
Selection of nibbles

Enhanced Arrival drinks
Select one of the below to enhance any drinks package with a special arrival drink:

Cocktails, please ask for our current list £9.50 per person
Prosecco £6.00 per person
Champagne £7.50 per person

We also offer a range of canapes, bowl food or finger food items that can be added to your reception and circulated to guests during the package timings.
CANAPE & RECEPTION NIBBLES

A selection of 5 canapes at £15.75 per person.

Individual canapés (minimum 4 items) at £4.25 per canape

Minimum guests for canapes 100. Bespoke canapes are available for guests under 100.

SAVOURY MENU

Spiced chicken base, spiced chicken mousse & dried apricot 18Kcal
Cumberland sausage, truffle mashed potato, spring onion 22Kcal
Smoked salmon tartar bagel base with lemon zest 25Kcal
Black pepper & mackerel rillettes, grated celeriac blinis 30Kcal
Halloumi & sweet pepper rice salad & shallot salsa tartlet 39Kcal
Nutmeg spiced spinach, chilli shortbread, red pepper mousseline 28Kcal
Smoked salmon tartar, mascarpone blinis 25Kcal
Open prawn, tomato mousseline, white bread 20Kcal
Mascarpone & avruga caviar blinis 38Kcal
Tuna mousseline, celery & peppers, white bread 22Kcal
Tomato tapenade, red & yellow peppers, tomato bread 31Kcal
Grape, cream cheese & pistachio nut 39Kcal
Stilton mousse, pecan nut, fig puree blinis 36Kcal
CANAPE & RECEPTION NIBBLES

A selection of 5 canapes at £15.75 per person.
Individual canapés (minimum 4 items) at £4.25 per canape
Minimum guests for canapes 100. Bespoke canapes are available for guests under 100.

DESSERT MENU
Chocolate walnut brownie 56Kcal
Wild berry delice 35Kcal
White & dark chocolate mousse bar 43Kcal
Passion fruit & coconut bar 37Kcal
Caramel banana & pecan slice 42Kcal
Spiced pear & almond tart 48Kcal
Rhubarb crumble tart 32Kcal
Coffee macaroon 53Kcal
Raspberry & rose macaroons 52Kcal

RECEPTION NIBBLES
£4.50 per person
Marinated mixed olives 143Kcal | Vegetable crisps 465Kcal
| Sea salt & herb mixed nuts 600Kcal
Homemade corn chips with harissa dip 259Kcal
Cheese straws with cajun tomato dip 1027Kcal
Artisan bread strips with aged balsamic vinegar & virgin olive oil 464Kcal
BOWL FOOD MENU

The bowl food offer is relaxed dinner experience designed for occasions where guests are expected to circulate and network through the chosen event space.

The menu is priced per person, and we recommend that you choose at least one vegetarian dish.

Minimum numbers for Bowl Food are 15.

3 choices £21.45 per person
4 choices £26.45 per person
5 choices £29.45 per person

COLD MENU

Ham hock & apple terrine 129Kcal
Spiced chicken skewers, mango & coriander salad 143Kcal
Charred Sweetcorn, avocado, & quinoa salad 125Kcal
‘Waldorf’ Goats cheese, apple, grapes, walnuts and celery 255Kcal
Smoked salmon tartar, shaved fennel, crispy capers, lemon Crème fraiche, dill oil 146Kcal
Parma ham, red onion & tomato bruschetta, nut free pesto 317Kcal
BOWL FOOD MENU

HOT MENU
Feta, spinach & pinenut tart (Ve) 307Kcal
Middle eastern spiced lamb backstrap 170Kcal
Sea trout, warm Jersey royal salad 186Kcal
Bombay aloo, chilli & coriander salad 181Kcal
Wild mushroom arancini, truffle emulsion 166Kcal
Thai crispy Fish with tamarind sauce & Asian greens 94Kcal
Slow roasted lamb with succotash 90Kcal
Thai massaman vegetable curry 113kcal
South Indian chicken curry, coconut rice 832Kal
Grilled watermelon & baked Feta Salad 155Kcal

DESSERT MENU
Salted coconut pannacotta, mango & torched pineapple 339Kcal
Lemon posset, homemade shortbread 354Kcal
Almond milk pannacotta, mango, passion fruit, coconut crumble 101Kcal
Espresso chocolate mousse with pistachio crumb 377Kcal
DINNER MENU

Formal dining experience of a three course dinner, served with homemade bread rolls followed by after dinner coffee.

Please choose one starter, one main course and one dessert for your guests along with one vegetarian / vegan alternative for each course if required.

All furniture & table linen is included in the price.

Price is per person. Ex VAT.

(V) – vegetarian | (VE) – vegan

Some of our dishes can be adapted to accommodate any special diets you may have.

Please speak to your Event Manager to discuss further
DINNER MENU A

£35.95

STARTER
Smoked mackerel rillette, pickled cucumber,
   melba toast 248Kcal
Leek & potato soup, malted loaf, butter (V) 69Kcal
Parma ham, red onion & tomato bruschetta,
   pesto 317Kcal

MAIN
Coconut chicken curry, turmeric & mustard seed,
   rice 147Kcal
Braised beef shin, parmesan mash, green beans 97Kcal
Thai tofu & mushroom curry, rice, coriander yoghurt (V) 123Kcal

DESSERT
Lime & lemongrass posset, homemade shortbread 343Kcal
   Caramel & vanilla chocolate brownie,
      vanilla ice cream 506Kcal
    Apple toffee crumble, proper custard 189Kcal

(V) – vegetarian | (VE) – vegan
Some of our dishes can be adapted to accommodate any special
diets you may have.
DINNER MENU B

£42.95

STARTER
Smoked salmon tartare, shaved fennel, crispy capers, lemon crème fraîche, dill oil 137Kcal
Tomato & basil salad, basil oil, sourdough, roasted ricotta (V) 173Kcal
Chicken liver pate, ciabatta toast, onion chutney 272Kcal

MAIN
Roasted chicken breast, mashed potato, mushroom & shallot jus 115Kcal
Roast pork belly, sausage & apple stuffed white onions, rosemary mash & redberry jus 141Kcal
Tofu ratatouille with butterbean mash (V) 89Kcal

DESSERT
Homemade sticky toffee pudding, custard, fudge sauce 367Kcal
White chocolate & rose pannacotta, strawberry compote 294Kcal
Mango & passion fruit tart, passion fruit sauce, shaved coconut 340Kcal

(V) – vegetarian | (VE) – vegan
Some of our dishes can be adapted to accommodate any special diets you may have.