
AWARDS / DINNERS / SPECIAL OCCASSIONS

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



DRINK PACKAGES

AVAILABLE FOR YOUR DRINKS RECEPTION AND
DURING DINNER

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-
- 1/2 bottle of house wine per person-

Package B - £17.25 per person

- A glass of sparkling wine on arrival-
- 1/2 bottle of house wine per person-

Package C - £21.00 per person

- A glass of seasonal cocktail on arrival-
- 1/2 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-
- 1/2 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-
- 1/2 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 rilette, 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 *181Kal*

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*

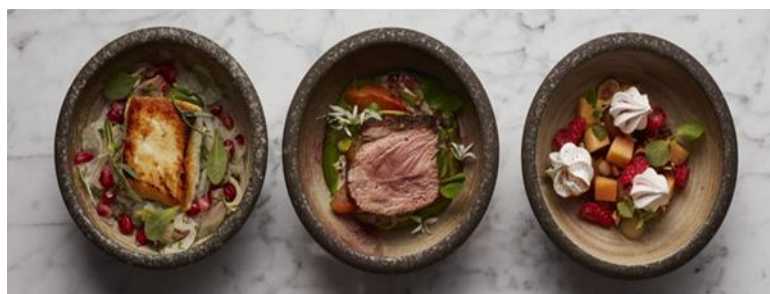
DESSERT MENU

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 rilette, 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 fraiche, 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.

