

Wedding Menu Pack

Canapés

Choose 5 Options - £15 per person

MEAT

Homemade sausage rolls, bloody mary ketchup (VG option available)
Beef burger sliders, vintage cheddar & homemade ketchup
Cheese & chorizo skewers
Chicken yakatori skewers
Mini Beef Wellington with Wild Mushrooms
Confit Duck Croquettes with Plum Sauce

FISH

Garlic & Chilli pil pil prawn skewers (GF)
Lemon crab toasts
Smoked salmon & spring onion quiche

VEGETARIAN

Roast Tomato & Saffron Arancini (VG)
Mac 'n' cheese balls (VG option available)
Fig, mozzarella & gorgonzola forks (GF)
Avocado, goats cheese & black olive crostini (V)
Spinach & feta roll (V)
Mini caprese salad – tomato, buffalo mozzarella & basil, virgin olive oil (V + GF)
Spanish tortilla & alioli (V)
Spiced pea & courgette fritters (V)
Halloumi or tofu & roasted vegetable skewers (V or VG + GF)
Sausage' rolls with bloody mary ketchup (VG)

Mezze starter sharing boards

£15 per person

Selection of charcuterie served with marinated artichokes, sun blushed tomatoes, cornichons, olives & caper berries, selection of cheeses

Or

Stuffed peppadew peppers, falafel, grilled halloumi, stuffed vine leaves, spinach & feta filo bites, olives, pitta bread with hummus (V)

All Served with artisan breads & dips – black olive tapenade, romesco, salsa verde

Main Dish Menu

Choose your style of service

Sit-down, feasting-style service - A wonderfully warm style of service that works very well in our venue. Choose three options from the menu. They will be served in hearty sharing bowls to each table for guests to pass around. £40 per person. All tableware provided

Bowl food service - An easy and fuss-free way to feed guests great food. We load up trays with complete mini-meals and distribute them to guests. £27 per person for 3 options - £8.50 per bowl thereafter.

MEAT

Jambalaya: Southern style rice, spicy chorizo & tender chicken

Asian pork belly, steamed bok choy, crispy onions & steamed rice

Chicken chasseur: Braised chicken, smoky lardons, mushroom & garlic

Beef bourgeon: Slow-cooked beef in red wine, parsley mash

Chicken fricasee: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice

Moussaka: Fragrant lamb layered with grilled aubergine & white sauce, green salad & garlic bread

Classic beef lasagne, green salad & garlic bread

Pulled pork, brioche bun, spicy slaw

Chilli con carne, braised rice with sour cream & salsa

FISH

Teriyaki salmon, stir fried noodles

Penne puttanesca: Chili, anchovies & garlic in a rich tomato sauce

Smoked Haddock Kedgerree: Smoked haddock & curried rice, coriander, spring onion & soft-boiled egg

Breaded Fish Cakes, tartar sauce, garden salad

Fish Pie, cheese crust, garden peas

Poached fish of the day, tomato & lentil stew

Seafood Risotto

Seafood Paella with lemon & rocket salad

Tuna Nicoise Salad

VEGETARIAN

Thai green vegetable curry, steamed jasmine rice (V)

Pumpkin pickle arancini balls, green salad & garlic bread (V)

Macaroni cheese, buttered corn on the cob & garden salad (V)

Wild mushroom risotto, fresh thyme & garlic (V)

Roasted vegetable gnocchi, sundried tomato & olive tapenade (V)

Three bean chilli, braised rice with sour cream & salsa (V)

Moroccan chickpea & spinach stew (VG)

Oven baked miso aubergine, steamed rice, Asian greens (VG)

Sweet potato & coconut curry, cracked bulgur wheat (VG)

Shepherdless pie: Slow cooked root vegetables & a potato crust (VG)

Puy lentils tossed with kale, green bean & garlic smothered in a rich tahini sauce (VG)

Spinach & sweet potato dahl, raita & naan (VG)



BBQ Menu

Choose your style of service

Seated, feasting-style service - £40 per person for a choice of three mains and three sides.
All tableware provided.

Casual/standing style service - £30 per person for a choice of three mains and three sides,
served in recyclable, street-food style dishes.

MAINS

100% prime steak cheese burger
Jamaican jerk chicken
Garlic, lemon & herb chicken (GF)
Piri piri glazed baby back pork ribs (GF)
Teriyaki pork, red pepper & pineapple kebab
Pil pil garlic & chilli prawns skewer
Pulled BBQ pork, summer slaw & brioche rolls
Grilled halloumi & Mediterranean vegetable burger (V)
Marinated tofu burger with kimchi (VG)
Sweet potato, chilli & red bean vegan burger (VG)

SIDES

Artichoke, courgette & cherry tomato orzo salad (V)
Heritage tomato & red onion salad (VG + GF)
Potato & spring onion salad (V + GF)
Summer leaf salad with French dressing (VG + GF)
Jamaican dirty rice salad
Summer slaw with beets, carrots, celeriac & fennel (V + GF)
Caesar salad with boiled eggs, croutons, cherry tomatoes, anchovies, dressing & parmesan
Greek Salad with chopped tomatoes, cucumber, onions, olives, cos & feta (V + GF)
Super food salad with green beans, peas, mange tout, sweet potatoes, beetroot, cherry tomatoes & seeds (VG + GF)
Rainbow beetroot salad with rock salt & olive oil (VG + GF)
Tenderstem broccoli, green bean & asparagus salad with ginger & chilli dressing (VG + GF)
Bulgar wheat with feta, mint, cucumber & pomegranate salad

Children Menu

£8 per child; maximum of 2 options per party

- Penne pasta with homemade tomato sauce & cheddar cheese (V, VG available)
- Chicken nuggets with chips & beans (VG available)
- Tomato & mozzarella pizza
- Lasagna & garlic bread
- Mac & cheese
- Sausage & mash with peas & gravy (vg available)

Large sharing desserts

Choose 3 options

£400 for up to 50 people, £8 per person thereafter

- Hazelnut brownie stack (V)
- Mixed seasonal fruit pavlova (V + GF)
- White chocolate & raspberry cheesecake (V)
- Lemon cheesecake (V)
- Profiterole tower with chocolate sauce
- Vegan fruit tart (VG)
- Vegan carrot cake (VG)

Cheese station

£450 for up to 50 people, £8 per person thereafter

A selection of four of the finest cheeses; you can choose your favourites!
Served with gourmet crackers, fresh bread, home-made chutneys & grapes

Unlimited ice cream station

£525 for up to 85 people, £6.00 per person thereafter

Luxury dairy & vegan ice cream with a topping station of nuts, sweets, chocolate buttons, sprinkles and hot sauces

Churros

£400 for up to 50, £8 per person thereafter

The tastiest of treats sprinkled with cinnamon sugar and dipped into hot chocolate or salted caramel sauce.



Evening Food

Pizzas

Freshly baked 12" sourdough pizzas, cooked on site and left on tables for guests to tuck into.

Choose from a sourdough base or gluten-free base (+£1.50)

MINIMAL (VG) - £6.50

Marinara sauce, olive oil, garlic, basil, oregano

DOWN TEMPO (V or VG) - £7.00

Marinara sauce, basil, mozzarella

JUNGLIST (V or VG) - £8.00

Marinara sauce, mozzarella, red peppers, roasted mushrooms, fresh chilli, red onion

RELOAD - £8.00

Marinara sauce, pepperoni, mozzarella

NU JAZZ - £9.50

Marinara sauce, mozzarella, salami, pepperoni, chorizo

Please note, our gluten free pizzas are cooked in the same oven as the sourdough bases. All bases are vegan friendly.

Cold Buffet

£15 per person

Selection of tortilla wraps with: Shredded ham, French brie, salad & tomato chutney Smoked salmon, prawns, thai shredded salads & chilli dressing Falafel, bulgur wheat, tabuilli, chopped salads & houmous dressing (V)

Selection of bagels with: Salt beef, gherkins & mustard mayo Smoked salmon, cream cheese & cucumber Mature cheddar, tomato, lettuce & red onion (V)

Heritage tomato & vintage cheddar tarts (V)

Bruschetta topped with mozzarella, tomato & basil (V)

Crudities vegetables with falafel, olives & dips (V)

Parma ham, milano & peppered salami

Mortadella & chorizo

