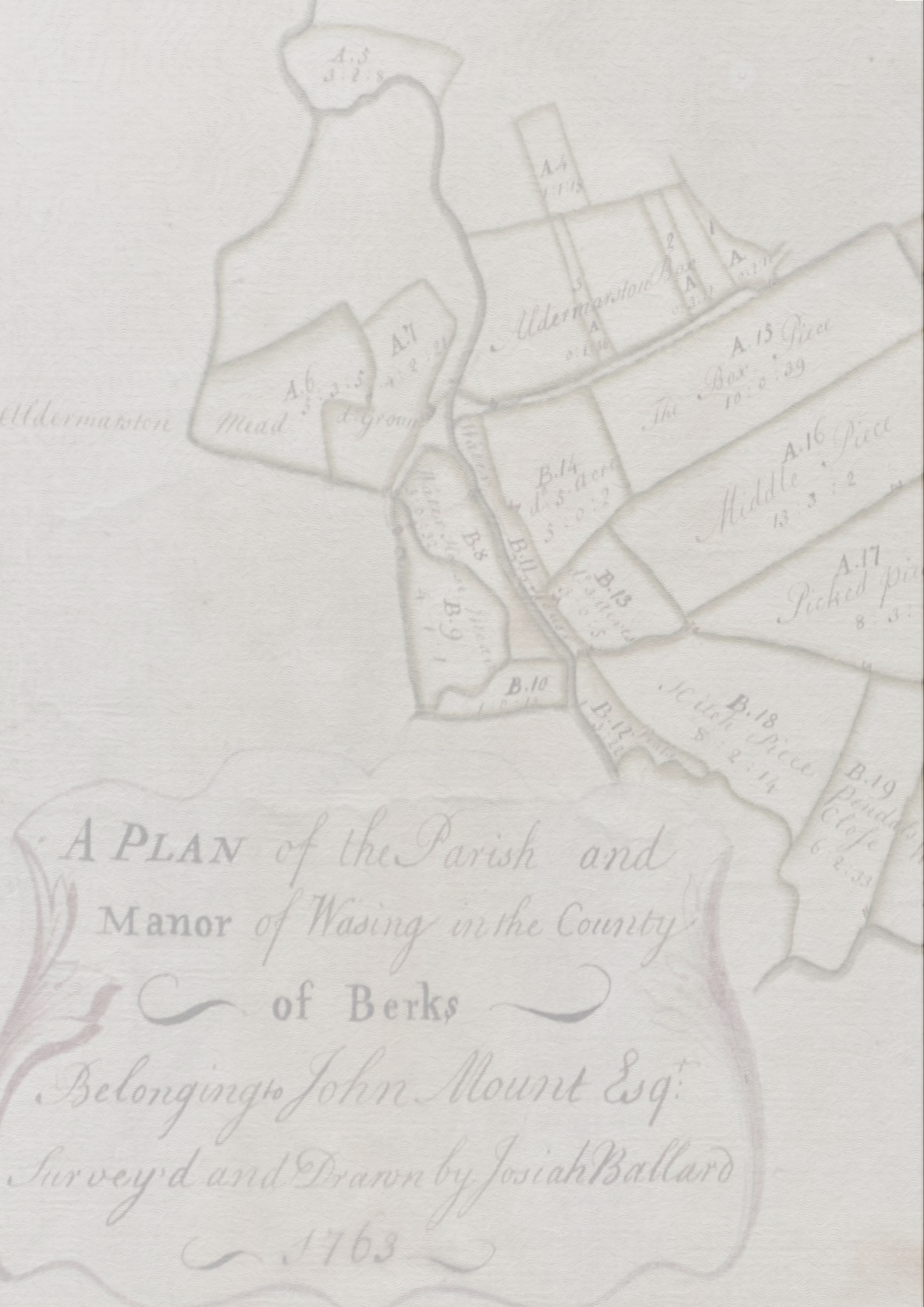


WASING

1759





1759

*A PLAN of the Parish and
Manor of Wasing in the County
of Berks*

*Belonging to John Mount Esq:
Survey'd and Drawn by Josiah Ballard
1763*



Produce direct from our organic farm is being encapsulated in our menus. Alongside the fruit, vegetables and herbs from the gardens, menus will include beef from our wonderful herd of Red Sussex cattle in the near future.



With wonderful yet affordable menus to suit every taste and style, our Head Chef's delight in creating bespoke menus for your event.

Pick any menu for your lunch and it will include complimentary water and cordials throughout the day, plus two tea and coffee breaks served with a sweet or savoury snack. Lunch is also served with tea and coffee, a selection of fruit cordials and water.

Dinner is served with complimentary still and sparkling water and includes half a bottle of wine per person, please choose one red and one white from the Granary list. If you have chosen the Smithy menu please choose from the selection of Smithy wines. Complimentary tea and coffee will be served after all meals.

All prices are per person and exclude VAT.



MINDFUL GRAZING

£33.50+VAT

Choose 6 options from the below.

WRAPS

Smoked local trout, lemon and cracked black pepper cream cheese, rocket
Confit duck in hoisin sauce, cucumber, spring onion
Roast chicken, avocado, bacon, lemon mayo, rocket
Smoked ham hock mustard mayo and watercress
Salt beef, pickles and sauerkraut
Mature cheddar cheese, red onion jam and watercress
Avocado, lime, chilli and rocket

SALADS

Paprika spiced sweet potato wedges, sour cream, spring onion and chive
New potatoes, lemon mayo, shallots and dill
Classic Caesar salad
Heritage tomatoes, olives, baby mozzarella, basil and balsamic dressing
Feta, tomato, red onion, olives and rocket
Asian slaw with sesame dressing
Radicchio, baby spinach, chicory, honey and mustard vinaigrette
Orzo pasta, roasted red peppers, cherry tomatoes and basil
Giant couscous, grilled Mediterranean vegetables, halloumi, lemon dressing
Thai rice salad, cashews, ginger, soy and coriander
Honey roasted carrots with pistachios and orange
Tenderstem broccoli with miso and hazelnut butter

SMALL PLATES

Roasted side of salmon, watercress and lime crème fraiche
Sweet chilli king prawn skewer, grilled fennel and pepper
Tuna carpaccio, miso, spring onion, chilli and lotus root
Harissa marinated lamb shoulder and sumac yogurt
Beef and chorizo jam sliders
Rosemary and garlic baked cheese, red onion jam, warm sourdough
Spiced cauliflower wedge, crispy onions, mojo dressing and coriander
Roasted chimichurri aubergine steak



FIREPIT BBQ £38+VAT

Choose 3 options from the menu. Served with flat breads, accompaniments and a choice of 3 salads from the Mindful Grazing menu.

- Peri-peri marinated chicken
- Smoky BBQ glazed pork belly ribs
- Moroccan spiced lamb kofta kebab
- Monkfish skewers in a spicy cashew nut marinade
- Miso marinated salmon, pickled ginger, wasabi dressing
- Pulled smoked BBQ jackfruit
- Roasted Moroccan vegetables and smoked halloumi

PAELLA £35+VAT

Cooked in front of you, you will experience theatre and interaction with the chef whilst they cook.

- Classic Paella
- Chicken, chorizo, peppers, crevettes, mussels and squid served with black olive focaccia

Please speak to your event manager about a vegetarian or vegan option

WOOD-FIRED PIZZA £35+VAT

Freshly made, hand rolled pizza cooked in our wood fired pizza oven.

Please choose 2 from the following options and 2 salads from the Mindful Grazing menu.

- Wild mushroom, feta, pumpkin seed, aleppo pepper and olive oil
- Prosciutto, buffalo mozzarella, truffle oil and grana padano
- Padron peppers, sumac onions, harissa and chilli
- Salami, chorizo, honey and guindilla chilli
- Olives, red onion, pepper and rocket
- Tomato, basil and garlic

TAPAS PLATTERS £35+VAT

All three of the below platters accompanied with homemade rosemary and sea salt focaccia, olive oil and balsamic with a selection of olives

Grilled chorizo poached in red wine, serrano ham, paprika glaze pincho ribs, smoked chicken and chimichurri

Salt and pepper prawns and sweet chilli sauce, salt cod fritters and jalapeno tartare, marinated octopus, fried anchovies and garlic aioli

Hummus cucumber and carrot, saffron and cauliflower fritters, potato and caramelised onion tortilla, baba ghanoush and crispy cumin flatbreads



WASING'S BISTRO

A casual menu with lighter portions for lunch and dinner.

LUNCH £28+VAT

Please choose one dish from each course for all your guests.

- Cajun spiced chicken kebab, with flatbread, BBQ sauce and slaw
- Wasing club sandwich, chicken, bacon, avocado, aioli with fries
- Confit duck leg, citrus salad, pomegranate and orange dressing
- Thai style crispy beef salad, noodles, chilli, ginger and peanuts
- Hot smoked salmon, pear, chicory, hazelnut dressing
- Smoked haddock fish cake, wild rocket and poached egg
- Wood pigeon salad, watercress with raspberry balsamic dressing
- Bavette steak, Pommes Pont Neuf, pepper sauce and watercress
- Chickpea and spring onion massaman curry, shallot bhaji, flat bread and rice (vegan)
- Salt-baked celeriac and beetroot pithivier, caramelised onion, sautéed spinach and herb dressing (vegan)

DINNER £35+VAT

Please choose one dish from each course for all your guests.

- Beer battered haddock fillet, minted peas and triple cooked chips
- Loin of hake, sauté new potatoes, spinach, tomato, caper and saffron dressing
- Marmalade glazed gammon, new potatoes and buttered spring greens
- Slow cooked braised ox cheek in red wine, creamed mash and sautéed leek
- Rib of beef, caramelised onion mash, cavolo nero and red wine jus
- Pearl barley risotto with roasted butternut squash, blue cheese, crushed hazelnuts and pumpkins seeds
- Cauliflower steak, caramelised cauliflower purée, cavolo nero, grape and caper dressing (vegan)



CANAPÉS

£12.50+VAT

Choose 4 options from the menu below to add canapes to be served before your evening meal.

MEAT AND POULTRY

- Warm crostini of grilled fillet of beef with salsa verde
- Tandoori lamb fillet with saffron mint yoghurt
- Thai chicken with sriracha glaze
- Warm cottage pie, creamed and buttered mash
- Deep-fried crispy pork belly, panko breadcrumbs and Chinese five-spice
- Bocconcini, prosciutto, melon, and basil
- Crispy duck spring rolls and hoisin dipping sauce
- Buttermilk fried chicken with lime leaf mayonnaise
- Grilled sirloin, straw potato and rosemary salt
- Black pudding and pistachio bonbon with burnt apple purée
- Chilli beef and cheese empanadas with avocado crémeux
- Confit duck and Cumberland sausage roll with shallot purée

FISH

- Crab and Gruyère thermidor tartlet
- Baked scallop, lime and coriander butter
- Smoked salmon tartare with cucumber and soy served on a seaweed cracker
- Deep-fried Thai fishcakes with a chilli sauce
- King prawn and vegetable tempura
- Tempura oyster and Thai chilli dressing
- Salt cod fritter and taramasalata
- Salt and pepper squid, caper and parsley mayonnaise
- Mini fish and chips
- Tuna, black sesame, pink grapefruit and miso dressing
- Teriyaki grilled salmon skewer with chilli, lime coriander sauce



VEGETARIAN

- Sweet potato and red pepper tortilla
- Sundried tomato and pesto tartlet
- Fried Somerset brie with a sesame crust and fig jam
- Cheese and leek sausage with chilli tomato jam
- Goats cheese and red onion tartlet
- Mushroom and truffle risotto ball with Dijon mustard

VEGAN

- Courgette, carrot and sweet potato pakora with pickled ginger
- Baked polenta with sundried tomato and basil
- Beetroot and pineapple tartare
- Vegan cheese and spinach samosa
- Avocado and chimichurri bruschetta
- Padron peppers, whipped tofu and pomegranate





GRANARY MENU

£39.50+VAT

Please choose one dish from each course for all your guests.

STARTERS

Confit duck leg, bok choy, mooli, chilli and coriander and hoisin dressing

Hot smoked chalk stream trout, potato and leek velouté, crème fraiche and herring roe

Crispy breaded fish cake, masala puy lentils and grape jam

Ham hock and chicken terrine, piccalilli, cornichons and watercress

MAIN COURSE

Supreme of chicken, garlic and chive crushed potato, roasted hispi cabbage with chicken and thyme sauce

Slow cooked belly of pork, wholegrain mustard mash, roasted root vegetables and cider jus

Braised blade of beef, bacon, shallot and mushroom, caramelised onion mash and red wine sauce

Fillet of sea bass, grilled fennel, pancetta, crushed new potato with vanilla and apple dressing

SMITHY MENU

£49.50+VAT

Please choose one dish from each course.

STARTERS

Brown crab butter crumpet, white crab rarebit, apple and dill

Asparagus, crispy poached egg, serrano ham and choron sauce

Slow roast spiced pork croquette, celeriac and apple remoulade with burnt apple purée

Pan-fried scallops, chorizo, celeriac with truffle purée and apple gel

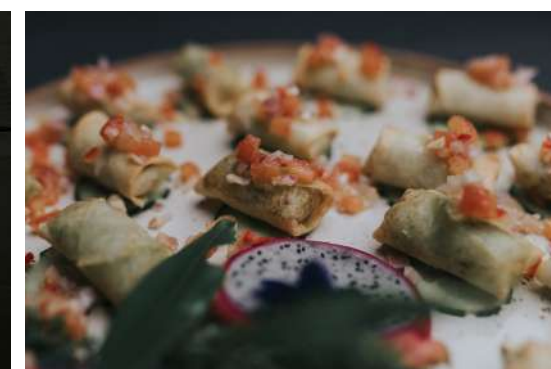
MAIN COURSE

Rump of English lamb, courgette and basil purée, fondant potatoes, savoy cabbage, pea and mint fricassee and rosemary jus

Rib eye steak, café de Paris butter, sprouting broccoli and crispy potato terrine

Pan-fried duck breast, caramelised chicory with potato, carrot and cardamon terrine and spiced jus

Fillet of turbot, crispy potato, peas, savoy cabbage and hollandaise tartare sauce





It's important that all of your guests enjoy a wonderful dining experience. Here is a range of both vegetarian and vegan options, speak with the team about making any of the vegetarian options vegan. Whatever the food requirements of any of your guests,* we can accommodate them without loss of quality. Provide us with the details in advance and our chefs will create a menu to suit.

GREENHOUSE MENU

STARTER

Whipped truffled goats curd, candied beetroot and savoury granola
 English asparagus, romesco sauce and crispy poached egg
 Saffron arancini stuffed with bocconcini and sundried tomato pesto
 Curried potato scotch egg, fennel and carrot salad
 Mushroom parfait, pickled walnuts and fig toast (vegan)
 Butternut squash and saffron soup with mushroom and herb salsa (vegan)

MAIN COURSE

Broad bean and feta linguini with fennel, sundried tomatoes and hazelnut pesto
 Pearl barley risotto with roasted butternut squash, blue cheese, crushed hazelnuts and pumpkin seeds
 Chickpea and spring onion massaman curry, shallot bhaji, flat bread and rice
 Sweet potato nut roast, rosemary roast new potatoes, kale and mushroom jus (vegan)
 Roasted aubergine with tamarind, pomegranate, cashew, coriander dressing and avocado purée (vegan)
 Cauliflower steak, caramelised cauliflower purée, cavolo nero, grape and caper dressing (vegan)
 Portobello mushroom, garlic and parsley Kiev, roasted chicory and mushroom ketchup (vegan)
 Salt-baked celeriac and beetroot pithivier, caramelised onion, Sautéed spinach with herb dressing (vegan)

* We cannot absolutely guarantee the absence of trace elements of any particular food. For detailed information on the most common allergens found in our menus, please email your Event Manager.



DESSERT

£8.50+VAT

Passion fruit tart, caramelised white chocolate with apple sorbet
 Cappuccino crème brûlée vanilla crème diplomat with cinnamon doughnuts
 Mango and white chocolate cheesecake with orange sorbet
 Apple and blackberry crumble, vanilla ice cream and crème anglaise
 Dark chocolate tart, crushed hazelnuts and raspberry sorbet
 Vanilla ice cream in a brandy snap basket with chocolate soil, popcorn, and salted caramel
 Sticky toffee pudding with caramelised banana, caramel sauce and vanilla ice cream

VEGAN DESSERTS

Dark chocolate mocha tart, chocolate soil and vanilla ice cream
 Banana parfait, caramelised banana, dark chocolate and fresh berries
 Passion fruit and mango rice pudding, aquafaba meringue and lime syrup
 Apple and blackberry crumble and vanilla ice cream



ADDITIONAL DRINKS

ALFRESCO DRINKS

POA

Includes 3 drinks p/p

Pimm's original no.1 cup

Vodka bramble

Pink gin prosecco spritz

Limoncello spritz

Cosmopolitan

Elderflower collins

Mojito

Warm spiced cider

Mulled wine

Mocktail choice:

Citizen Spritz is a local supplier from Newbury who focus on flavour and natural ingredients, creating delicious non-alcoholic cocktails.

Citizen Spritz pink grapefruit

Citizen Spritz cool lime

Citizen Spritz bitter orange

Citizen Spritz passion fruit

Elderflower sparkler

Apple julep

COCKTAIL BARS

POA

Includes 3 drinks p/p

GIN BAR

Wasing gin and a selection of three Blowing Stone flavoured gins served with a variety of tonics and botanical garnishes

RUM BAR

Selection of spiced, dark and white rums with a choice of juices, mixers and fruit garnishes

MARTINI BAR

Passion fruit and espresso martinis served in martini glasses

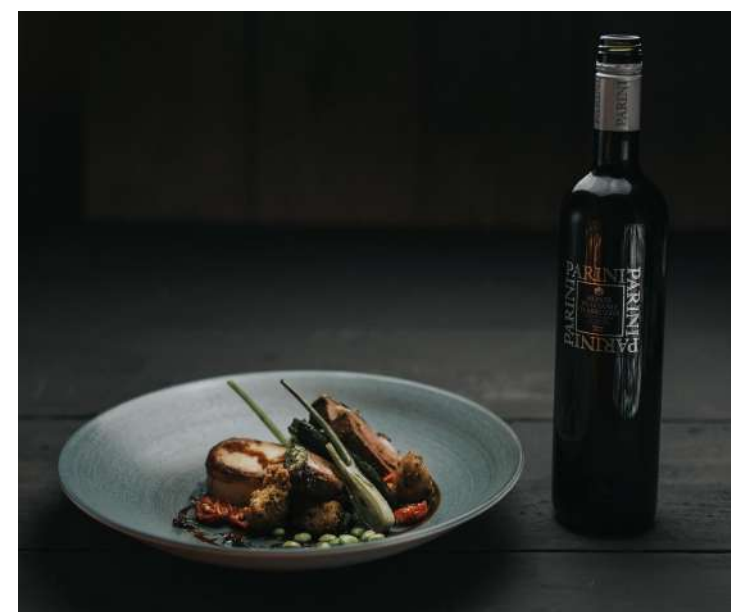
BUBBLES & BEER DRUMS

POA

Drums of beer or mini bottles of prosecco are great to enjoy during any stage of your event.

Choose from Renegade lager, Rebellion lager or prosecco.

Any one or two beer combinations of your choice, or mini bottles of prosecco, each package includes 48 bottles of beer or 24 mini bottles of prosecco.





Exceptional food should go hand in hand with terrific wine and if you'd like something extra special to complement your carefully chosen menu, we have various options worth your consideration.

Included in your dinner menu is half a bottle of wine per person.

You can purchase additional wine to the allocation, all wines are subject to availability.

WINE LIST

WHITE

GRANARY £28+VAT
 Homeward Bound, Chardonnay, Australia (V/VE)
 Leduc, Viognier, France (V/VE)
 Bird Island, Chenin Blanc, South Africa (V/VE)
 Touching Vines, Sauvignon Blanc, South Africa (V/VE)

SMITHY £33+VAT
 Ramon Bilbao, Monte Llano, Blanco Rioja, Spain (V/VE)
 Ken Forrester, Petit Chenin Blanc, South Africa (V/VE)
 Réserve Roquemolière, Picpoul de Pinet, France (V/VE)
 Mack & Collie, Sauvignon Blanc, New Zealand (V/VE)
 Sartori, Pinot Grigio, Italy (V/VE)

RED

GRANARY £28+VAT
 Homeward Bound, Shiraz, Australia (V/VE)
 Borgo Sena, Montepulciano d'Abruzzo, Italy (V/VE)
 Ladera, Cabernet Sauvignon, Chile
 Anciens Temps, Rouge, France (V/VE)

SMITHY £33+VAT
 Ramon Bilbao Journey Collection, Rioja Crianza, Spain (V/VE)
 Camarada, Malbec, Argentina (V/VE)
 Boheme, Primitivo, Italy (V/VE)
 Longue Roche, Merlot, France (V/VE)
 Frunza, Pinot Noir, Romania (V/VE)



ROSE

GRANARY £28+VAT
 Il Molo, Pinot Grigio Blush, Italy

SMITHY £33+VAT
 Ladera, Rosé, Chile

SPARKLING

£33+VAT
 Le Contesse, Prosecco DOC, Italy (V/VE)
 Le Contesse, Prosecco DOC Organic, Italy (V)

POA
 Harrow and Hope, Brut Reserve No 8, Marlow England

DESSERT

£28+VAT
 Lucien Lurton et Fils, Garonnelles, Sauternes, France (V)

(V) vegetarian (VE) vegan wines



