

Crumplebury
For the curious

FOOD & DRINK

With us,
it is more than a meal
– it is an *experience*.

Experience exquisite cuisine made from the finest seasonal ingredients, expertly prepared with care. Our dedicated team ensures your dream wedding becomes a reality, providing constant support from planning to execution. Trust us to handle every detail, allowing you to enjoy your special day stress-free.

We'll make sure that
yours will be an *incredible*
day to remember.

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Getting Ready

We understand the importance of making sure you have something to eat whilst you're getting ready that will keep you going throughout your exciting day ahead.

We have a selection of delicious food and drink options for you to enjoy whilst you focus on what really matters – getting ready for your big day!

PRE-CEREMONY FOOD

Continental board: A selection of pastries, breads, butter and jams, fruits, natural yoghurt and granola

Charcuterie board: A selection of meats, cheese, breads, mixed nuts, olives and pickle

Brunch board: Poached eggs, spinach and cream, waffles and bacon, breads, butter and jam

Bacon rolls

Smoked salmon and cream cheese sandwiches

Smoked salmon and scrambled egg on toasted sourdough

DRINKS

Galanti Prosecco Extra Dry *Italy*

Baron De Villeboerg Brut Champagne *France*

Bucket of 6 x 330ml Brewdog Punk IPA (5.6% ABV)

Orange or cloudy apple juice

Coffee and tea

Drinks to be purchased in advance

Other drinks can be purchased from the bar on the day

Food & Drink Packages

Choose from our three packages—Standard, Deluxe, and Premier—along with various evening food options and drink stations to craft a day that's uniquely yours.

Our Deluxe and Premier menus change with the seasons, ensuring a perfect match for your wedding date. However, we're happy to serve any dish year-round, pending ingredient availability.

Opt for formal service or a more relaxed sharing board style for your courses. Our all-inclusive packages guarantee a single price for your food, drink, and service. Have specific preferences? Let's discuss and create a custom menu just for you.

Included in Standard, Deluxe & Premier Packages

PERFECT PLANNING

Our expert events team available, in person and on site, to offer you guidance, advice and inspiration from the moment you book through to your wedding day

WEDDING RECEPTION

Three-course meal

Surprise fourth course with the Premier package

Up to half a bottle of your chosen wine per person
(additional bottles can be purchased)

Still and sparkling water available and juice
(upon request) throughout the meal

A glass of sparkling wine (Standard), Prosecco (Deluxe) or Champagne (Premier) per person for the toast

DRINKS RECEPTION

Two reception drinks per person

Canapés included with the Deluxe and Premier packages

EVENING

All non-package drinks are provided by our fully licensed bar and charged at the prevailing rate at the time

Selection of teas and Fairtrade coffee

ALSO INCLUDED

All required crockery, cutlery, glassware and service linens, a Front of House Director to ensure things run smoothly and a team of experienced serving staff

Canapés

The perfect start to the celebrations.

Deluxe and Premier packages include a choice of three canapés. You can add extra canapés to these packages. You can add a minimum of three canapés to the Standard package. †

Crisp lamb belly, rosemary and garlic
 Sirloin, chips and Béarnaise sauce
 Roast pork, apple sauce
 Shepherd's pie
 Ham hock and parsley mayonnaise
 Squid and chorizo, saffron mayonnaise
 Toad in the hole, onion relish
 Lamb kebabs, minted yoghurt
 Peppered beef, horseradish and watercress
 Yorkshire pudding, beef and horseradish
 Pigs in blankets, honey and mustard dressing

Quail egg, celery salt (V)
 Smoked trout, pickled cucumber and dill
 Parmesan and horseradish shortbread, smoked salmon
 Fish and chips, tartare sauce
 Kedgerie balls, parsley mayonnaise
 Whitebait, caper and parsley butter
 Salt cod, dill mayonnaise
 Mackerel, pickled radish and cucumber
 Salmon pastrami, pickled celeriac
 Goat's cheese and shallot tart (V)

Olive and rosemary bread, garlic oil and humus (V)
 Sweetcorn and blue cheese muffins (V)
 Cauliflower fritters, cheese sauce (V)
 Shitake mushroom, Chinese cabbage and coconut Gyoza, soy and sesame dip (Vegan)
 Smoked tofu, bok choy and ginger (Vegan)
 Cornbread and refried bean bites (Vegan)
 Pickled baby beets, toasted cashew crumb (Vegan)
 Tomato arancini, basil pesto (Vegan)
 Potato and onion bhaji, mint and cucumber (Vegan)

†Additional supplement per guest



Standard

A three-course menu with reception drinks, up to half a bottle of wine, and a glass of sparkling wine per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

ALL YEAR-ROUND

CANAPÉS

Choose any three canapés on page 6 †

STARTER

Prawn and crayfish cocktail, cos lettuce
and Marie Rose sauce

Choice of freshly made soup,
crusty bread and butter

Goat's cheese and red onion tartlet,
cider vinaigrette (V)

Sauté field mushroom, crisp pancetta
on a garlic crostini

Caesar salad, croutons, shaved Parmesan
and classic dressing

Salad of pickled beets, apple, white radish
grain mustard vinaigrette (Vegan)

Sharing board – of salad of crisp lettuce,
roasted aubergines, courgettes and peppers, garlic
croutons and herb vinaigrette (V) †

MAIN

Shepherd's pie, individual pastry with ground
prime lamb, rosemary and carrots, mash
and mature Cheddar

Salmon fish cake, buttered spinach,
lemon and chive butter sauce

Penne pasta, olives, wood-fired peppers,
artichokes and mozzarella (V)

Sausages, creamed mash, roast onion gravy and carrots

Burgundy chicken, creamed mash, button mushrooms,
onions and crisp bacon lardons

Braised endive, roast celeriac, cumin
and barley broth (Vegan)

Sharing board – of braised beef Bourguignon,
carrots, mushrooms and onions, mustard mash
and roast parsnips †

DESSERT

Fruit crumble with vanilla bean custard

Dark chocolate torte with white chocolate sauce

Forest fruit syllabub with a shortbread biscuit

Sticky toffee pudding with caramel sauce

Pear and sultana crumble, raspberry sorbet (Vegan)

A trio of desserts

Choose three desserts from any package †

Deluxe

A three-course menu with canapés and Deluxe reception drinks. Up to half a bottle per person from the Deluxe wine selection, a glass of Prosecco per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

SPRING/SUMMER - IDEALLY SERVED FROM MARCH TO SEPTEMBER

CANAPÉS

Choose any three canapés on page 6

STARTER

Pea and broad bean soup, ham hock
and blue cheese croutons

Salad of baked goat's cheese, wild garlic pesto (V)

Potted shrimp and crayfish, herb toast

Chicken and ham hock, shallot and caper mayonnaise

Heritage tomato salad, mozzarella, shallot
and basil vinaigrette (V)

Smoked trout and mackerel paté, pickled cucumber
and kohlrabi, dill dressing

Summer vegetable carpaccio, lemon and basil vinaigrette,
toasted pine kernels (Vegan)

Caesar salad, Parmesan and herb crusted chicken,
classic Caesar dressing

Sharing board – of salad of green beans, peas, feta, pea
shoots and tarragon, crispy pancetta and Dijon
mustard dressing †

MAIN

Grilled pork cutlet, hispi cabbage, fondant potato
and hazelnut butter

Grilled pickled mushrooms, fennel, saffron new potatoes,
radish and asparagus salad (Vegan)

Lamb rump, smoked garlic roasted baby carrots
and new potatoes, goat's curd and rosemary oil †

Roast vine plum tomatoes, heritage carrots,
shallot, feta and rocket pesto (V)

Grilled chicken, Jersey royal potato salad, spring onion
and herb dressing

Crisp skin salmon, baby artichoke, new potatoes,
feta and broad bean, parsley oil

Saffron poached chicken, roasted piquillo peppers,
fondant potato, courgettes and chive cream

Grilled baby courgettes, fennel purée, fine beans with
toasted almonds, and shaved fennel salad (Vegan)

Tomato, aubergine and courgette tart, smoked
mozzarella and red onion salsa (V)

Smoked poached haddock cake, buttered spinach,
soft poached egg and Hollandaise

Grilled sirloin steak, dauphinoise potato, green bean and
tender stem salad, mustard dressing †

Sharing board – of salmon Coulibiac, spinach salad,
buttered new potatoes and dill cream †

DESSERT

Rhubarb fool, shortbread

White chocolate and raspberry crème brûlée

Mango and cashew cake with fresh berries (Vegan)

Chocolate brownie and vanilla cream

Lemon and strawberry tart

Vanilla and mango cheesecake, sugared popcorn

Strawberry, pink grapefruit and fennel trifle

Iced passion fruit parfait, passion fruit syrup
and shortbread

A trio of desserts

Choose three desserts from any package †



Deluxe Spring/Summer - Lamb rump, smoked garlic roasted baby carrots and new potatoes, goat's curd and rosemary oil

AUTUMN/WINTER - IDEALLY SERVED FROM OCTOBER TO FEBRUARY

CANAPÉS

Choose any three canapés on page 6

STARTER

Spiced beer-braised short rib, celeriac remoulade, aioli

Creamed mushroom and truffle potato soup,
thyme croutons (V)

Roast pumpkin, blue cheese fritter, toasted pumpkin
seeds, honey vinaigrette (V)

Winter vegetable broth, pearl barley and chestnut (Vegan)

Potted gammon, peppered pineapple chutney

Beef shin dumpling, mustard mash,
red wine and shallots

Pea, mushroom and baked celeriac potato cake,
watercress and spinach cream (V)

Salt beef croquette, creamed peas, cabbage, bacon
and English mustard

Sharing board – of caramelised endive
and mushroom tart, truffle and Madeira cream sauce,
shaved Manchego (V) †

MAIN

Pot roast chicken, Jerusalem artichoke purée, roasted
roots, truffle cream and crisps

Honey nut roast, grilled creamed corn, roast potato,
horseradish and watercress (V)

Salted brisket, dry cured bacon, creamed English
mustard mash, Savoy cabbage and braising liquor

Ratatouille stuffed aubergine, cheese and
herb crust, chilli tomato sauce (V)

Pheasant, Savoy cabbage, fondant potato,
roast chestnuts and celeriac purée

Slow-cooked lamb shoulder, herb crust, bubble
and squeak with rosemary, and braising liquor †

Roast pork belly, Cumberland sausage dumpling,
sauté potato and white bean casserole

Chicken and ham pie, creamed mash, roast carrots
and parsley cream

Roast butternut squash, turmeric and coriander
spiced lentils (Vegan)

Grilled hake, roasted new potatoes, shallots,
watercress and white wine cream sauce

Maple-cured pork loin, mustard mash,
creaméd cabbage and roasting juices

Sharing board – of classic cassoulet, slow cooked confit
duck, garlic sausage and pork belly with beans, aromatics
and a side of wilted greens †

DESSERT

Apple and cinnamon crumble, custard

Treacle tart and custard

Poached pears, star anise and cinnamon

Bread and butter pudding

Baked treacle and cardamom sponge pudding,
salted caramel ice cream

Chocolate tart, cinnamon cream

Sticky toffee pudding, vanilla ice cream
and caramel sauce

Dark chocolate fudge cake, vanilla
and cherry compote (Vegan)

A trio of desserts

Choose three desserts from any package †

Premier

A four-course menu with canapés and Premier reception drinks. Up to half a bottle per person from the Premier wine selection and one surprise course. A glass of Champagne per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

SPRING/SUMMER - IDEALLY SERVED FROM MARCH TO SEPTEMBER

CANAPÉS

Choose any three canapés on page 6

STARTER

Asparagus, shaved Ticklemore, wild garlic and toasted cashew cream (V)

Smoked salmon blinis, dill and horseradish cream

Peppered beef fillet, salt-baked new potato salad and spring onion

Smoked duck, dandelion and watercress salad, walnut vinaigrette

Grilled asparagus and soft poached egg, truffle dressing (V)

Ravioli of goat's cheese, cherry vine tomatoes and basil (V)

Salmon and crab cakes, watercress and fennel salad

Salad of wood-fired peppers, baby artichoke and smoked aubergine purée (Vegan)

Thai green lemon sole, steamed clams with sea vegetables, bok choy, crispy noodles and coriander oil †

Sharing board – of baked Tunworth brie, cauliflower and Montgomery croquettes, fig chutney, pickled shallots and walnuts † (V)

Sharing board – of cured sliced British charcuterie, crisp lamb belly, short rib, piccalilli and anchovy mayonnaise †

MAIN

Fillet of pork wrapped in pancetta, minted peas and broad beans, sauté new potatoes, wild garlic and olive oil

Seabass, creamed leeks, fondant potato, peas and smoked bacon

Deville potato rosti, grilled halloumi, kohlrabi and cucumber pickle (V)

Fillet of beef, fondant potato, wood-fired spring onions and piquillo peppers, salsa verde

Poached salmon, new potato and capers, samphire and watercress salad, saffron mayonnaise

Corn-fed chicken, pearl barley, edamame beans and watercress, dill crème fraîche and extra virgin olive oil

Rib-eye steak, dauphinoise potato, buttered peas and beans, Bearnaise sauce

Saffron polenta, grilled baby gem, garlic and tomato vinaigrette (Vegan)

Sea bream, grilled spring onions, tender stem broccoli, crushed new potatoes, olives and celery, lemon and dill yoghurt

Rack of lamb, roast shoulder croquette, pickled radishes, Jersey royals, onions and asparagus †

Venison fillet, celeriac puree, haggis boulangère, blackberry, salt baked carrot, celeriac crisps and game jus †

Sharing board – of beef wellington, celeriac and potato mash, fine beans and pancetta, port gravy †

Sharing board – of roast loin of pork, sausage and apple stuffing, roast potatoes, caramelised onions, vanilla apple sauce †

DESSERT

Raspberry and coconut panna cotta with sugared filo tuile (Vegan)

Glazed pineapple and coconut panna cotta, pistachio biscotti

White chocolate mousse, raspberry meringue and clotted cream

Marinated summer berries, lemon sorbet and limoncello

Rhubarb and grilled peach, spiced vanilla syrup, lime sorbet

Orange and cardamom sponge pudding

Crushed meringue and fresh berries

Poached rhubarb Bakewell tart

Chocolate and pistachio terrine

Eton mess

Caramelised vanilla custard tart

Banana parfait, banana chips, peanut shortbread, caramelised banana, dulce de leche and dark chocolate †

A trio of desserts

Choose three desserts from any package †

SURPRISE COURSE

Choose your surprise course on page 18

†Additional supplement per guest



Premier Spring/Summer - Fillet of beef, fondant potato, wood-fired spring onions and piquillo peppers, salsa verde

AUTUMN/WINTER - IDEALLY SERVED FROM OCTOBER TO FEBRUARY

CANAPÉS

Choose any three canapés on page 6

STARTER

- Fried salt cod, leeks, parsley, garlic and caper butter
- Pressed pork belly, roasted chicken thighs, apple and parsley cream
- Roast Jerusalem artichokes, new potatoes, pickled leek and hazelnut vinaigrette (Vegan)
- Cured salmon pastrami, pickled beets and fennel slaw
- Scotch egg, piccalilli and apple
- Cauliflower cream, smoked sausage and cauliflower fritters
- Whipped goat's cheese, beetroot, fennel, garlic sourdough croutons and honey vinaigrette (V)
- Scallops, black pudding, artichoke purée and crisps †
- Game terrine, grape and apple chutney, toasted brioche
- Scallops, wild mushroom tortellini, buttered spinach, shallot cream sauce †
- Sharing board* – of cured salmon pastrami, oak-smoked salmon and crab cakes, pickled beets, dill and horseradish cream with blinis †

MAIN

- Braised lamb shank, creamed mash, smoked garlic roast carrots, onion gravy
- Duck breast, fondant potato, braised lentils, cauliflower and celeriac purée
- Roast white onions, Savoy cabbage, heritage carrots and sage gnocchi (Vegan)
- Fillet of beef, black pudding hash brown, roasted roots and mushroom gravy
- Slow-braised ox cheeks, mustard mash, carrot, onion and parsley
- Wild mushroom tart, crisp kale, roasted chestnuts and truffle cream sauce (V)
- Roast salmon, horseradish mash, grilled fennel, shallot, port and thyme sauce
- Guinea fowl, crushed new potatoes, garlic and tarragon mushrooms, Puy lentils and truffle
- Sirloin steak, potato and stilton gratin, grilled field mushroom and peppercorn sauce
- Roast vegetable wellington, mustard mash, baby carrots and pumpkin seed pesto (V)
- Rump of lamb (roasted pink), slow-cooked shoulder shepherd's pie, butter beans, roast onion purée and mint sauce
- Poached fillet of cod, peas and broad beans, grilled asparagus, chive cream potato puree †
- Sharing board* – of butterflied legs of lamb, studded with garlic and rosemary, smoked garlic roast new potatoes, wood-fired peppers and courgettes, smoked paprika and red onion salsa †
- Sharing board* – of chicken roasted with lemon, thyme, and garlic, roast potatoes, creamed grilled corn, watercress, and a light chicken gravy †

DESSERT

- Apple and blackberry compote, hazelnut crumb, vanilla and cinnamon-spiced coconut cream (Vegan)
- Baked pear tart, almond cream, quince jelly and salted caramel ice cream
- Honey and ginger custard tart, ginger and lime crème fraîche with toasted almonds
- Red wine poached pears, vanilla mascarpone, pistachio and cashew praline
- Kirsch cherry and cream cheese pavlova, micro mint and cherry sorbet
- Treacle sponge pudding
- Chocolate hazelnut tart, bitter chocolate cream and tuile
- Apple and pear strudel with vanilla custard
- Hazelnut crumble, apple and ginger compote, and custard
- Baked cheesecake with honeycomb
- Dark chocolate mousse with salted caramel biscuit
- Lemon posset and crispy chocolate coated dough balls †
- A trio of desserts
Choose three desserts from any package †
- SURPRISE COURSE**
- Choose your surprise course on page 18

†Additional supplement per guest

Surprise Course

Included with the Premier package is a 'surprise' course, offering something delightful and rather unexpected. Choose one of the following options for something deliciously unique to serve before, during or after the main meal.

AMUSE-BOUCHE

Cream of cauliflower and celeriac, poached quail egg and truffle

Cured peppered salmon, goat's curd, cucumber and fennel relish

Braised beef shin, crispy panko, red onion and port marmalade

PALATE CLEANSER

Lemon sorbet, with an aromatic lime and vodka shot

Champagne sorbet, Champagne and strawberries

Apple sorbet, gin and tonic granita

Lemon and ginger sorbet, tequila and caramelised pink grapefruit

PRE-DESSERT

Coconut and white chocolate panna cotta with mango purée

Chilled pineapple and chilli soup with lime crème fraîche

Lemon meringue lollipop and shot of limoncello

Chilli, ginger caramelised pineapple, chilli vodka

Dark chocolate ball, salted almond crumble and Frangelico

Cherry jelly, toasted pistachio and sweet Amarone Recioto

CHEESE TASTER

Three canapé-sized biscuits each topped with a slice of British cheese

(Please note this cannot be served as an evening cheeseboard)

DESSERT WINE

Châteaux Grand Jauga, Sauternes *France*
Served with pudding, or as an addition to cheese

Food for Children

Freshly prepared for children between two and ten years old.
Please choose one dish per course.

STARTER

Dough balls with garlic or plain butter
served with vegetable sticks

Salmon and potato croquette

Melon with forest fruits

Seasonal soup of your choice, crusty roll
and butter

Breaded chicken strips, barbecue
and mayonnaise dipping pots

MAIN

Mac n' cheese

Penne pasta with meatballs in a tomato sauce

Shepherd's pie of lamb with carrots and celery,
creamed and buttered mash

Choice of freshly baked pizza with
mixed leaf salad and chips

Sausage and mash with onion gravy

Burger, cheese and relish in a
brioche bun with chips

DESSERT

Chocolate brownie pieces with
vanilla ice cream

Ice cream milkshake with
chocolate chip cookies

Raspberry jelly with raspberry sorbet





Venison fillet



Thai green lemon sole



Banana parfait



Casual Dining

We understand that every wedding is unique, and we're committed to tailoring your food to match your vision. If a formal meal isn't your style, we're happy to explore creative serving options, with or without a table plan. Our packages feature delightful sharing boards, adding a casual touch to your meal and fostering shared enjoyment at each table. Alternatively, if you prefer a laid-back atmosphere with movement, we're here to accommodate. Contact our events team to discuss your preferences and explore endless possibilities for your menu.

(V) - Vegetarian

† *Additional supplement per guest*

SUGGESTED ORDER OF THE DAY

Canapés

To be enjoyed as intended but extended from one to two hour service and would replace starter.

Wedding breakfast

Guests to be welcomed into the dining space. No set table plan but suggest a sign created to explain to guests that they can sit where they please.

Top table

You can create a table plan which is formal and includes a top table or you could choose to include a round table in the centre of the room for ultimate informality.

Main

Can be served on a per table basis in our outdoor kitchen or presented at the side of the room in a buffet style.

Dessert

To be an informal canapé style serving which can be presented on boards on each table or added to a buffet table.

Casual Dining Sample Menu

CANAPÉS

Please choose four of the following options

Sirloin, chips and Béarnaise sauce	Lamb kebabs, minted yoghurt
Pigs in blankets, honey and mustard dressing	Vegetable spring rolls, chilli and lime glaze (V)
Toad in the hole, onion relish	Fish and chips, tartare sauce

MAIN

All served with selection of breads, dressings and sauces

Please choose two of the following options

ROASTED JOINTS

Carved to order

- Slow roasted rib of beef, smoked Maldon salt and creamed horseradish †
- Butterflied leg of lamb, garlic, rosemary and anchovy glaze †

KEBABS

- Cooked outdoors on the barbecue and carved to order
- Chicken kebabs spiced with cumin and smoked paprika, flat breads and humus
- Minted lamb kebabs, cucumber and Greek yogurt, extra virgin olive oil infused with lemon and thyme †
- Apple cider braised pork belly, caramelised onions and piccalilli
- Rump steak kebabs, peppers and chilli barbecue rub
- Cumberland sausage kebab, smoked streaky bacon and shallots, honey and grain mustard glaze
- Roasted salmon on wooden boards, dill and shaved fennel, lemon vinaigrette †

VEGETARIAN

- Chilli dogs with a grilled corn salsa (V)
- Flat mushroom kebabs, rosemary and halloumi (V)
- Spiced beans and melted brie in taco shells (V)
- Grilled onion and cauli steaks, toasted walnuts and garlic (V)

†Additional supplement per guest

SIDES*Please choose one of the following options*

- Wood smoked new potatoes, garlic and olive oil
- New potatoes, pancetta, onions and raclette cheese, oven roasted and smoked
- Skin on baked wedges, smoked paprika and onions
- New potatoes and caponata
- Steamed new potatoes, creamed leeks and Dijon mustard
- Potato rosti, thyme and shallots
add black pudding for that extra flavour
- Steamed new potato salad, grilled spring onions, flat leaf parsley and creamed mayonnaise

SALADS*Please choose three of the following options*

- Grilled aubergine, peppers and courgettes, olive tapenade
- Celeriac and apple slaw, grain mustard mayonnaise
- Pickled cucumber and beetroot, feta and basil vinaigrette
- Orzo salad, walnut and pesto vinaigrette
- Grilled baby gem, shaved Manchego, rocket pesto
- Classic Caesar salad, Parmesan and croutons, creamy Caesar dressing
- Mange tout, spring greens and pea salad, creamed feta dressing and toasted pumpkin seeds
- Puy lentil salad, roasted butternut squash, tarragon and sherry vinegar dressing
- Penne pasta salad, sauté mushrooms and truffle vinaigrette
- Heritage tomato salad, rocket, mozzarella and shallot vinaigrette
- Poached pear and walnut salad, creamed stilton dressing

DESSERT*Served in a canapé style, please choose three of the following options*

- Chocolate brownie, Chantilly cream
- Glazed lemon tart with raspberries
- Baked cheesecake with passionfruit
- Lemon posset and lavender shortbread
- Dark chocolate tart, cinnamon cream
- Fresh fruit tarts with vanilla pastry cream

*Why not add in the ice cream bike as an addition to your desserts †**†Additional supplement per guest*

Casual Drink Suggestions

RECEPTION DRINK

Please choose one of the following options

Pimm's Original No.1 Cup	Cloudy Apple Cosmopolitan (<i>Vodka, elderflower, cloudy apple juice and lemonade</i>)
Strawberry Rose Sangria	
Amaretto Fiore (<i>Amaretto, lemon juice, sugar syrup, cranberry juice and lemonade</i>)	<i>Soft drink included:</i> Elderflower Sparkler

DRINKS TO ACCOMPANY MEAL

Please choose wines, or a mixture of our beer and cider drinks:

WINES

Choose two wines from:

- Cullinan View Chenin Blanc (White) *South Africa*
- Mud House Sauvignon Blanc (White) *Chile*
- Errázuriz 1870 Mapuche Block Cabernet Sauvignon (Red) *Chile*
- Parini Montepulicano (Red) *Italy*
- Cullian View Pinotage (Rosé) *South Africa*
(Half a bottle of wine per person)

TOAST

- Galanti Prosecco Extra Dry *Italy*
- Still and sparkling water and juices
- A selection of teas and Fairtrade coffee

BEER AND CIDER DRINKS

Choose one beer from:

- Camden Hells, Budweiser, Goose IPA, Modelo, Menabreau Blonde, Brewdog Punk IPA, Corona
(2 bottles per person)
- London Pride *(1.5 bottles per person)*

Cider option:

- Kopparberg - various flavours
(1.5 bottles per person)

Evening Food

Your evening food offers another opportunity to showcase your favourite dishes, and keeping the party going as the sun goes down.

Minimum catering numbers apply, please see the price guide for further details. Evening food prices are in addition to the full wedding package prices.

WOOD-FIRED PIZZA

Freshly prepared pizzas cooked in our wood-fired ovens to order for your guests.

Choose two options from the following in advance:

Meat and cheese

Spiced pepperoni, chorizo, mozzarella and roast garlic oil

Ham and mushroom, grilled peppers, mozzarella, Kalamata olives and rocket

Barbecue chicken, smoked back bacon, mozzarella and chilli oil

Spiced pork sausage, mozzarella, fresh chilli and sweet and sour peppers

Pancetta, roast flat mushrooms, mozzarella, olives and anchovies

Bratwurst, onion relish, mozzarella and French's mustard

Pepper and chilli minced beef, mozzarella, olives and roast garlic oil

Parma ham, Coppa salami, mozzarella and piquillo peppers

Piri-piri chicken, mozzarella, guacamole and sour cream

Fish and cheese

Smoked salmon, mozzarella, horseradish cream, rocket and lemon oil

King prawn, grilled baby corn, mozzarella, fresh chilli and garlic oil

Poached haddock, mushrooms and spinach, mozzarella, smoked paprika and olives

Vegetable and cheese

Spinach, goat's cheese with toasted pine nuts and basil pesto

Grilled artichokes, sun-blushed tomato, mozzarella and piquillo peppers

Roast flat mushrooms, ricotta, garlic and herb salsa

Grilled aubergine, courgette, baby corn and mozzarella

Blue cheese, mozzarella and garlic, rocket and basil

STREET FOOD

Cooked outdoors in huge pans and woks over street-market-style tripod burners (weather permitting of course) and then served indoors or out.

Choose one from the following seven dishes in advance of your night:

Chinese

Spicy fried chicken with green beans and ginger, crispy coleslaw and citrus dressing

Ginger and black bean spiced belly of pork, stir-fried peppers and soy-cooked noodles

Wok-fried Chinese greens and shiitake mushrooms with soy-braised pork loin finished with sake

Thai

Chicken and chickpea Thai green curry, mangetout and coconut cream

Sugar-cured beef with black beans, ginger and buckwheat noodles

Wok-fried prawns and cured pork belly, mangetout, baby corn and spring onions finished with sweet red chilli sauce, lime and coriander

Spanish

Classic paella: Slow-cooked chicken with rice, peppers and saffron finished with prawns and mussels

BARBECUE

Served with rolls, flat breads, pickles, mustards, ketchup, mayonnaise and barbecue sauce.

Beef burgers, flame grill and served in brioche buns

Grilled chicken kebabs, lemon and herb or sweet chilli marinade

Cumberland sausage rings, pickled gherkins and sweet mustard

SAUSAGE ROLLS AND PASTIES

Served warm with mustards and sauces

CHEESE BOARD AND CURED MEATS

Selection of cheeses, sliced cured meats, pork pies, pickles, chutneys, grapes, figs, breads and biscuits

CHEESE STACK WEDDING CAKE

As an alternative to a traditional wedding cake, a five-tier cheese stack with cheeses of your liking, garnished and presented in time for cake cutting.

We will offer the cheese as one of your evening food options, with grapes, celery, figs, chutneys and biscuits.

ICE CREAM BIKE

Offer your guests freshly scooped ice cream into waffle cones. Choose your favourite flavours and toppings.

This is also a great option for extended dessert service in the summer months, whereby we can offer ice cream directly following your wedding breakfast, or as an additional evening food option for all your guests available when you purchase any other evening food.

SALADS AND SIDES

If you wish, you can select from a range of freshly prepared salads and sides to accompany your evening food

Red cabbage coleslaw

Tomato, shallot and basil salad

Rocket and parmesan salad with balsamic dressing

Greek style salad with tomato, feta, olives and cucumber

Caesar style salad with lettuce, parmesan and Caesar dressing

Mixed green salad with toasted seed and a herb dressing

New potato salad with shallots, parsley and vinaigrette

Salt and pepper wedges

Allergen-free

These dishes are designed to replace those from your main menu to cater for food allergies. Please discuss your choice of allergen-free dishes and the service of allergen-free meals with our events team before confirming your menu.

Our allergen-free dishes do not contain the following:
Sulphites (sulfur dioxide), milk, egg, fish, gluten, nuts, peanuts, sesame, soy, crustacea, molluscs, celery, mustard and lupin.

The wines included within our packages contain allergens. However, for an additional charge, we can provide a range of sulphite-free wines should you wish to have these served too - please ask us for details.

Standard, Deluxe and Premier Packages

CANAPÉS

Grilled chicken kebabs, lemon and garlic

Crisp baby carrot, black olive tapenade (Vegan)

Peppered beef and beetroot

Potato and onion bhaji, mint and cucumber (Vegan)

Steak and chips

STARTER

Pea and leek soup, minted oil and pea shoots (Vegan)

Thyme and garlic hash brown, Savoy cabbage and pancetta, truffle vinaigrette

Pressing of grilled pork belly, roasted rosemary new potatoes, apple sauce

Salad of cherry tomatoes marinated in extra virgin olive oil, cucumber and shaved fennel, coriander and fennel seed dressing (Vegan)

Chicken thigh and Puy lentil terrine, confit root vegetables, apple slaw

MAIN

Fillet of beef, onion puree, olive oil mash and root vegetable broth

Grilled supreme of chicken, tian of aubergine, courgettes and tomato, olive tapenade dressing

Lamb rump rosemary and olive oil, sauté new potatoes, hispi cabbage, roast pepper sauce

Saffron polenta, grilled baby gem, baby courgettes and tomato fondue (Vegan)

Fillet of pork, confit potato, roasted baby carrots and endive, mushroom broth

DESSERT

Steamed apple and cinnamon sponge with a toffee sauce

Sugared pancakes with caramelised bananas and strawberry sorbet

Raspberry and lemon fool with a vanilla biscuit crumb

Coconut panna cotta with roasted pineapple and passion fruit sauce

Plum and pear crumble with vanilla ice cream (Dairy-free)

Surprise Course

PALATE CLEANSER

Champagne sorbet and strawberries

Raspberry sorbet and sparkling rosé

PRE-DESSERT

Pineapple carpaccio, ginger and chili syrup

Strawberry granita, sweet wine and strawberry jelly

Food for Children

STARTER

Melon and forest fruits

Seasonal soup

MAIN

Meatballs, tomato sauce and chips

Grilled chicken, peas and chips

DESSERT

Ice cream (Dairy-free)

Reception Drinks and Wines

Packages include half a bottle of wine per person. Additional bottles may be purchased in advance.

Zero alcohol: If some of your guests would prefer alcohol free drinks with their meal, we recommend you provide them with at least half a bottle of non-alcoholic wine plus a glass of 0% bubbly to toast with. If you wish to order these, all we need to know beforehand is exactly where they are sitting.

(Minimum order one bottle)

Standard

RECEPTION DRINK

Please choose one of the following options

Kir Royale

Mimosa

Soft drink included:

Chilled orange and apple juice

WINES

La Vivienda Verdejo *Spain White*

La Vivienda Tempranillo *Spain Red*

La Vivienda Tempranillo *Spain Rosé*

TOAST

Pigalle Brut Sparkling *France*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Autumn/Winter drinks

RECEPTION DRINK

Swap any reception drink for one of the following options

Warm Spiced Cider

Mulled Wine

Spiced Apple Mojito

ALLERGEN-FREE & ZERO ALCOHOL

Please talk to the events team to discuss options for wines and cocktails

Deluxe

RECEPTION DRINK

Please choose one of the following options

Pimm's Original No.1 Cup

Strawberry Rose Sangria

Amaretto Fiore (*Amaretto, lemon juice, sugar syrup, cranberry juice, topped with lemonade*)

Cloudy Apple Cosmopolitan
(*Vodka, elderflower, cloudy apple juice and lemonade*)

Soft drink included:

Elderflower Sparkler

WINES

White wines

Cullinan View Chenin Blanc *South Africa*

Mud House Sauvignon Blanc *Chile*

Marius by M.Chapoutier Vermentino *France*

Berri Estate Chardonnay *Australia*

Parini Trebbiano *Italy*

Red wines

Errázuriz 1870 Mapuche Block Cabernet Sauvignon *Chile*

Parini Montepulicano *Italy*

Berri Estate Shiraz *Australia*

Marqués De Morano Rioja *Spain*

Cullian View Pinotage *South Africa*

Rosé wine

Wandering Bear Rosé *South Africa*

TOAST

Galanti Prosecco Extra Dry *Italy*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Premier

RECEPTION DRINK

Please choose one of the following options

Bellini Bar (*Create-your-own Bellini: chilled Prosecco served alongside a selection of seasonal fruit juices and fresh fruit*)

Pink Mimosa (*Citrus vodka, lemonade, topped with rosé wine and a fresh raspberry*)

Aperol Spritz

Sparkling Limoncello (*Topped with Prosecco and soda*)

Soft drink included:

Lemongrass Sparkler

WINES

White wines

Da Luca Pinot Grigio *Italy*

Kleine Zalze Chenin Blanc *South Africa*

Luberon, La Ciboise Blanc, M.Chapoutier *France*

Esporão Bico Amarelo, Vinho Verde *Portugal*

Vidal Sauvignon Blanc, Marlborough *New Zealand*

Red wines

Brazos Malbec *Argentina*

Herdade do Esporão Monte Velho Tinto, Alentejo *Portugal*

Joseph Mellot Destinée Pinot Noir *France*

Viña Real, Rioja Crianza *Spain*

Kleine Zalze Merlot *South Africa*

Rosé wine

Kleine Zalze Cellar Selection *South Africa*

TOAST

Baron De Villeboerg Brut Champagne *France*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Bar and Drink Stations

Drink stations are a great way to add fun and personalise your day.

COCKTAIL STATIONS PRE-DINNER

Add variety and choice to your drinks reception with these cocktails, which are prepared and poured in advance, and served in addition to the drinks included in your package. A minimum order applies. Our events team can advise you about the right quantity and options for your wedding.

Please choose one of the following options:

Mojito station

Fresh pineapple, strawberry or mixed berries muddled with white rum, lime, mint and soda

Martini station

Selection of passion fruit or espresso martinis shaken with ice and served in a martini glass

EVENING POP-UP BARS

An ideal way to end the meal and to welcome any newly arrived evening guests to the celebration and truly kick off the party in style. These work equally well as a showpiece added to your pre-meal drinks reception. We'll prepare, mix and serve two to three drinks per person to order.

A minimum order applies.

Please choose one of the following options:

Gin bar

Selection of up to 6 premium gins from:

Martin Miller's, Malfy Rosa, Malfy Con Limone, Malfy Arancia, Brokers Gin, Whitley Neill Raspberry, Whitley Neill Rhubarb & Ginger, Whitley Neill Original, Whitley Neill Blood Orange, Ceders (Non Alcoholic Gin) served with a variety of tonics and botanical garnishes.

Rum bar

Selection of up to 6 spiced, dark and white rums from:

Dead Man's Fingers - Cherry, Dead Man's Fingers - Mango, Dead Man's Fingers - Passion fruit, Koko Kanu, Lambs Spiced Rum, Malibu Coconut, Plantation 5 Year Old, Red Leg Spiced Rum served with a selection of juices, mixers and fruit garnishes.

Spritz bar

Selection of up to 5 different flavoured spritz from:

Aperol Spritz, Limoncello Spritz, Lillet Rose Spritz, English Garden Spritz (gin based) & Saranno Royal Spritz (Disaronno based) - refreshingly served chilled with ice and fruit garnishes.

BEER, BUBBLE AND CIDER DRUMS

Drums of chilled bottled beer, cider or mini bottles of Prosecco are great to enjoy during any stage of your celebration: before dinner with your reception drinks, and/or during the evening.

Choose your beers from:

Camden Hells

Budweiser

Goose IPA

London Pride

Modelo

Menabreau Blonde

Brewdog Punk IPA

Corona

Cider option:

Kopparberg

or, for the bubble drums, we offer:

Galanti Prosecco Extra Dry

By ordering a drum, you'll save more than 10% of the price at the bar. Any-one or two-beer combination of your choice, or mini bottles of Prosecco. Each drum package includes 48 bottles of beer (London Pride x 36), 36 bottles of cider or 24 mini bottles of Prosecco. Ask our events team about the range of bottled ciders we can offer.

GUEST ALES

Firkins (72 pints each) of guest ales can be pre-ordered for the evening bar and/or for your drinks reception. Organising this is straightforward but these need to be ordered from us well in advance. We've compiled a great list of local ales. Please ask our events team for tasting notes and our current range of ales.

You pre-purchase the keg and we serve it free of charge to your guests on the day.

Midweek Package

Thoughtfully created for weekday weddings.

A two-course daytime menu with the addition of freshly prepared pizzas to enjoy in the evening. A reception drink, a glass and a half of wine and a glass of sparkling wine per person. Still and sparkling water available and juice (upon request) before and throughout the meal, concluding with tea and coffee.

Available year-round, Monday to Wednesday inclusive, other than the months of June, July, August and September, 24th December to 2nd January and on bank holidays.

Minimum guest numbers apply.

Allergen-free

These dishes are designed to replace those from your main menu to cater for food allergies. Please discuss your choice of allergen-free dishes and the service of allergen-free meals with our events team before confirming your menu.

Our allergen-free dishes do not contain the following:

Sulphites (sulfur dioxide), milk, egg, fish, gluten, nuts, peanuts, sesame, soy, crustacea, molluscs, celery, mustard and lupin.

The wines included within our packages contain allergens. However, for an additional charge, we can provide a range of sulphite-free wines should you wish to have these served too - please ask us for details.

MAIN

Chicken and braised ham,
peas and tarragon

Roasted vegetables, roast tomato fondue, basil and extra virgin
olive oil (Vegan)

DESSERT

Plum and pear crumble
with vanilla ice cream (Dairy-free)

MAIN*Please choose one of the following options*

- Slow-braised beef lasagne, rich creamed cheese sauce
- White bean and Cumberland sausage casserole
- Chicken and braised ham pie, creamed leeks,
peas and tarragon
- Grilled chicken, feta, olives and spring onions,
lemon and herb vinaigrette
- Poached salmon, crushed new potatoes, capers
and gherkins, grilled pepper and tomato sauce
- Fish pie with salmon, smoked haddock, prawns, creamed mash
and Cheddar cheese crust †
- Roasted vegetable lasagne, rich creamed cheese sauce (V)
- Braised ham hock mac n' cheese
- Cottage pie, creamed and buttered mash
- Grilled vegetable tart, mozzarella and pesto (V)

Accompanied by two of

- Creamed and buttered mash
- Roast potatoes, rosemary and sea salt
- Buttered new potatoes with parsley and mint
- Steamed seasonal vegetables
- Roasted roots, red onions, garlic and thyme
- Caesar salad, croutons and classic dressing
- Lentil and white bean salad, toasted pumpkin seeds
and mustard vinaigrette
- Rocket and Parmesan salad, balsamic dressing

DESSERT*Please choose one of the following options*

- Glazed lemon tart, Chantilly cream
- Baked cheesecake, raspberry coulis
- Sticky toffee pudding with caramel sauce
- Chocolate tart, dark chocolate sauce
- Eton mess
- Seasonal crumble with custard
- Forest fruit syllabub, shortbread

EVENING FOOD

Freshly prepared pizzas, cooked in our wood-fired oven

*(Should you wish to invite additional evening-only guests
a per additional guest charge applies)***DRINKS****RECEPTION DRINK**

Buck's Fizz or Mulled Wine
(1 glass per person)

WINES

La Vivienda Verdejo *Spain White*
La Vivienda Tempranillo *Spain Red*
(1½ glasses per person)

TOAST

Pigalle Brut sparkling *France*
(1 glass per person)

Still and sparkling water and, upon request, juice throughout the meal

A selection of teas and Fairtrade coffee

Wedding Experiences

We host a number of Wedding Experiences at the venue each year where you can sample our food and drink and experience the venue in full flow alongside other couples.

We prepare a set menu representing a wide range of dishes and there is an opportunity for you to taste our wines and speak to our events team.

We aim to accommodate all booked couples who wish to attend, but there may be occasions, such as for bookings taken at relatively short notice, where we are unable to do so.

There is a charge per couple for the event. For practical reasons, we are unable to provide these events on an individual basis.

Summer Sample Menu

CANAPÉS

STARTER

Asparagus, baby gem, light Caesar dressing, shaved Ticklemore and garlic croutons

Smoked salmon, lemon and dill cream cheese, pickled cucumber, chive oil and crème fraîche

Vine plum tomato tart, smoked mozzarella, olive tapenade, rocket pesto and red vein sorrel (V)

MAIN

Saffron poached chicken, roasted piquillo peppers, crushed Jersey royals, courgettes and chive cream

Seabass, creamed leeks, fondant potato, peas and pancetta, herb and lemon oil

Grilled aubergine and courgettes, ravioli of goats cheese basil and garlic, tomato fondue (V)

DESSERT

A trio of desserts

Honey and lemon sponge with almond granola, millionaires chocolate tart and a strawberry parfait with freeze dried yogurt

Winter Sample Menu

CANAPÉS

STARTER

Salt beef croquette, creamed peas, cabbage, bacon and English mustard

Scallops, wild mushroom tortellini, black pudding, artichoke puree and crisps

Roast pumpkin, blue cheese fritter, toasted pumpkin seeds, honey vinaigrette (V)

MAIN

Roast cornfed chicken, morel mushroom, crushed new potatoes, Savoy cabbage and grilled baby leeks, truffle cream sauce

Fillet of beef, slow braised rib with crisp panko, thyme and garlic hash brown, cauliflower and celeriac puree, roasted roots and red wine jus

Baked celeriac, shallot and truffle puree, crisp garlic mushrooms, kale and braised leeks, white wine and butter cream sauce (V)

DESSERT

A trio of desserts

Pear and hazelnut tart, Black Forest tiramisu and a vanilla bean crème brûlée with whisky caramel popcorn

Food & Drink Package Prices

Our fully-inclusive packages give you the confidence that nothing has been overlooked, and complete clarity on the cost of your food and drink.

All prices quoted throughout do not include VAT.

Food Packages	2024		2025		2026	
	OFF-PEAK	PEAK	OFF-PEAK	PEAK	OFF-PEAK	PEAK
Standard Per person †	£75	£93	£79	£98	£83	£103
Deluxe Per person †	£87	£103	£91	£108	£95	£113
Premier Per person †	£100	£116	£105	£121	£110	£127

OFF-PEAK (Monday to Thursday) **PEAK** (All other days)

If you would prefer a more casual dining experience, we have sharing platter options within each package. Alternatively, we can provide an even more informal type of service. Please speak to the events team if this is something you would like to discuss further.

†Some Standard, Deluxe and Premier dishes carry an additional charge - please refer to the Supplementary charges

† Supplementary Charges		Standard	Deluxe	Premier
Canapés reception (three per guest)	Per person	£9	-	-
Additional canapés	Per person	£2	£2	£2
Sharing board - Starter	Per person	£2	£2	£2
Sharing board - Main	Per person	£4	£4	£4
Trio of desserts	Per person	£9	£7	£7
Lamb rump / Grilled sirloin steak	Per person	-	£2	-
Slow-cooked lamb shoulder	Per person	-	£2	-
Scallops / Thai green lemon sole	Per person	-	-	£2
Rack of lamb	Per person	-	-	£2
Venison fillet	Per person	-	-	£3
Banana parfait / Lemon posset	Per person	-	-	£2

Food for Children - £30 per child

Wedding Experience Events - £130 per couple

Supplier meal - One hot course meal, or cold packed lunch - £20 per person. Two course meal - £30 per person

POA - Price on application

Off-peak prices apply year-round from Monday to Thursday inclusive, other than i) during the month of August, ii) 24th December to 2nd January inclusive and iii) on bank holidays. An additional charge of £800 applies from 24th December to 2nd January inclusive.

Casual Dining & Midweek Package Prices

Our casual dining options offer a more relaxed approach to wedding food while still encompassing everything you'll need for your meal. Or, for weekday weddings, browse our selection of midweek packages.

All prices quoted throughout do not include VAT.

Casual Dining Package	2024	2025	2026
OFF-PEAK (Monday to Thursday)	£87	£91	£95
PEAK (All other days)	£103	£108	£113

‡ Supplementary charges (£6 per guest) - Minted lamb kebabs, Roasted salmon kebabs, Slow roasted rib of beef, Butterflied leg of lamb, Ice cream bike

Midweek Package	2024	2025	2026
Per person charge - <i>minimum numbers 60 guests</i>	£72	£76	£80
‡ Supplementary Charges	2024	2025	2026
Evening food - pizza (<i>additional evening-only guests</i>)	£17	£18	£19
Evening food - barbecue (<i>additional evening-only guests</i>)	£25	£25	£25

Canapés reception (three per guest) - £12 supplement per guest

Fish pie - £2 supplement per guest

Evening food upgrade from pizza to barbecue - £11 supplement per guest

Minimum Spend	2024	2025	2026
OFF-PEAK (Monday to Thursday)	£3,750	£3,950	£4,150
PEAK (Monday to Thursday)	£4,650	£4,900	£5,150
Friday & Sunday	£5,580	£5,880	£6,180
Saturday	£6,510	£6,860	£7,210

Minimum spend on bank holidays are the same as Saturdays. Minimum spend applies to daytime packages.

The following are included towards the minimum spend: daytime package supplements and upgrades, reception and daytime drink upgrades. *The following are excluded from the minimum spend:* evening food and drink, bar and drink stations, bar spend, wedding experiences and getting ready menu items. Minimum spend does not apply to the Midweek Package.

Minimum spend excludes VAT.

Menu Additions

Take a look through some of our menu supplements that will elevate your wedding day. From morning preparation food to evening cocktail bars, browse each of our additions to find your ideal menu combination.

All prices quoted throughout do not include VAT.

Getting Ready		2024	2025	2026	Minimum catering numbers
Continental board	Per person	£9	£10	£11	4 guests
Charcuterie board	Per person	£12	£13	£14	4 guests
Brunch board	Per person	£9	£10	£10	4 guests
Bacon rolls	Per person	£7	£7	£8	4 guests
Smoked salmon and cream cheese sandwiches	Per person	£7	£8	£9	4 guests
Smoked salmon and scrambled egg	Per person	£9	£10	£10	4 guests
Galanti Prosecco Extra Dry	Per bottle	£21	£22	£23	-
Baron De Villeboerg Brut Champagne	Per bottle	£31	£32	£33	-
Bucket of 6 x 330ml Brewdog Punk IPA	Per bucket	£36	£37	£38	-

Evening Food & Drink		2024	2025	2026	Minimum catering numbers
Evening reception drinks *	Per person	£5	£6	£6	50 guests
Wood-fired pizza	Per person	£17	£18	£18	70 guests
Street food	Per person	£18	£19	£20	70 guests
Barbecue	Per person	£24	£25	£26	70 guests
Sausage rolls and pasties	Per person	£17	£18	£19	50 guests
Cheese board / cured meats	Per person	£23	£24	£25	50 guests
Cheese stack wedding cake	Per person	£19	£20	£21	70 guests
Ice cream bike	Per person	£6	£6	£6	-
Salads and sides	Per item	£3	£3	£3	50 guests

Evening food prices are only available in addition to a full wedding package on a per person basis

* Evening guests welcomed with a glass of Galanti Prosecco Extra Dry (with some spare for those from the day who want to join in)

Drinks	2024	2025	2026
Cocktail stations pre-dinner (<i>Per person / minimum spend</i>)	£6.30 / £315	£6.60 / £330	£6.90 / £345
Evening pop-up bars (<i>Two drinks per person / minimum spend</i>)**	£14 / £700	£15 / £750	£15.70 / £785
Beer, bubble and cider drums	£216	£223	£230
Guest ale	POA	POA	POA

** For guest numbers between 50 - 65 people, five bottles of gin or rum are available for selection



We hope you've enjoyed reading our menus.
You can find the latest inspiration and examples of
our wonderful food & drink on Instagram and on our website.
If you have any questions then please feel free to get in touch.

Crumplebury, Whitbourne, Worcester WR6 5SG

@crumplebury 01886 886587 events@crumplebury.co.uk

We cannot guarantee the absence of certain food groups or allergens
(including nuts and gluten) from any of our food. For a list of the 14 most
prominent allergens known to be included within particular dishes,
where you will also find information on calories, please refer to:
venue-catering.co.uk/allergiesandcalories

Images courtesy of Studio Rouge, Adam Hudson Photography, The Kensington Photographer, Helen Jane Smiddy Photography, Helen King Photography and Mia Hooper Photography.

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