



CANAPÉ & TAPAS
SELECTION

Choose three items for £5.95 or five items for £7.95

CANAPÉS

**Goat's Cheese & Caramelised Red
Onion Tartlet**

Sun-Dried Tomato & Mozzarella Arancini

Smoked Salmon
wasabi mayonnaise

Ratatouille Bruschetta

Chicken Tikka
mint yoghurt

Chickpea Falafel
tahini sauce

Lamb Kofta
aioli

Breaded King Prawns
sweet chilli sauce

Mini Frikadellen
tomato relish

Mini Duck Spring Rolls
plum sauce

Alex James & Leek Tartlet

TAPAS

Aceitunas Aliñadas
green olives with lemon, oregano and chillies

Chorizo a la Sidra
chorizo with cider

Pan con Ajo y Tomate
bread scrubbed with garlic and tomato

Pescado Frito
cod fritters, saffron aioli

Tabernero
sautéed peppers, onion, tomato on crusty bread

Albóndigas en Salsa
meatballs with tomato sauce

Patatas Bravas
crispy potatoes with Pimenton aioli

Setes al Ajillo
mushrooms with garlic

Sautéed Artichoke Hearts
garlic and parsley

Manchego
roasted red pepper and rosemary

Fried Calamari
aioli

Croquetas de Jamón
ham and manchego croquettes



BANQUETING
MENU

Please select 1 starter, 1 main course and 1 dessert for all your guests to dine from
2021 - £28.95 | 2022 - £29.95 | 2023 - £30.95

TO START

Tomato & Roasted Red Pepper Soup (v)

basil oil

Roasted Cauliflower Fritter (v)

aubergine & cumin purée, coriander emulsion

Goat's Cheese Croquettes (v)

port & red onion jam, watercress salad

Pressed Ham Hock

pickled cauliflower, watercress, brioche bread

Pork & Sage Roulade

spiced cranberry compote

Smoked Mackerel

caper, olive & potato tian, crème fraîche & dill dressing

TO FOLLOW

Pan Fried Chicken Supreme

potato rosti, wilted spinach, wild mushroom sauce

Pork Loin

potato fondant, carrot purée, glazed apple sauce, cider jus

Braised Lamb Shoulder

pea purée, dauphinoise potatoes, sprouting broccoli, redcurrant jus

Pressed Blade of Beef

horseradish creamed potatoes, French beans, parsnip crisps, port jus

Seared Salmon

crushed new potatoes, charred asparagus, lemon & chive beurre blanc

Slow Roasted Red Pepper (v)

filled with a caper and tarragon fricassée of butter beans

Wild Mushroom & Spinach Wellington (v)

truffle oil, rocket, white wine velouté

TO FINISH

Mango & Passion Fruit Cheesecake

pineapple crisps, Chantilly cream

Chocolate Tart

honeycomb crumble, white chocolate ice cream

Vanilla Panna Cotta

berry compote, shortbread biscuit

Apple & Cinnamon Pie

sauce Anglaise

Lemon Tart

pear purée

Traditional Bread & Butter Pudding

vanilla custard

PREMIUM DISHES

STARTERS

Smoked Chicken & Heritage Beetroot (+£1.00)

toasted pine nuts, roasted pumpkin seeds

Cray Fish Bon Bons (+£2.00)

samphire emulsion, lemon dressed watercress

Whole King Prawns (+£4.00)

chilli & lime king prawn bruschetta

MAINS

Pan Seared Sea Bass Fillet (+£3.00)

pommes anna, chargrilled asparagus, tomato & prawn dressing

Lamb Shank (+£4.00)

chantenay potatoes, honey roast vegetables, rosemary gravy

Roast Strip Loin of Beef (+£5.00)

Yorkshire pudding & all the trimmings

DESSERTS

Baileys Crème Brûlée (+£1.00)

chocolate Viennese biscuit

Trio of Chocolate (+£2.00)

Cheese & Biscuits (+£3.00)

SOUP MENU

Tomato & Roast Red Pepper

basil oil

Mushroom & Tarragon

chive cream

Leek & Potato

crispy onions

Carrot & Cumin

coriander cream

Cream of Celeriac & Potato

sage

*Available as a starter or as an
intermediate course for an additional
£3.95 per person*

CHEESE PLATTER

Selection of local chutneys; breads, crackers, celery sticks,
fresh grapes & dried apricots

Mature cheddar

Smoked cheddar

Red Leicester

Le Maubert brie

Shropshire blue

£4.95 per person

A row of five pizzas is laid out on a long wooden table. Each pizza is on a metal tray with a wooden handle, resting on a black mat. The pizzas have various toppings, including mushrooms, cheese, and vegetables. In the background, there are small wooden blocks and a menu card. A text overlay with a decorative border is centered over the middle pizza.

B U F F E T F O O D

ROTISSERIE

Roasted slowly in their own juices to ensure they deliver maximum flavour that cannot be beaten.

All served in freshly baked rolls with skin on fries or jacket potato.

Spicy Spit-Roast Chicken

2021 - £20.95 | 2022 - £21.95 | 2023 - £22.95

Spit-roasted rotisserie chimichurri chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun-dried tomato, honey & mustard salad

Garlic & lemon aioli

Rosemary & Lemon Spit-Roast Chicken

2021 - £20.95 | 2022 - £21.95 | 2023 - £22.95

Spit-roasted rotisserie rosemary & lemon chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun-dried tomato, chilli, coriander & lime salad

Chipotle aioli

Hog Roast

2021 - £22.95 | 2022 - £23.95 | 2023 - £24.95

Whole roasted Warwickshire pig

Stuffing, apple sauce and crackling

Potato salad, coleslaw, pasta salad, mixed leaves and cous cous

Beef Brisket

2021 - £16.95 | 2022 - £17.95 | 2023 - £18.95

Slow smoked beef brisket

Spicy rice, garlic roasted mushrooms and grilled corn on the cob

Choose one of the following options for your vegetarian guests:

Tandoori paneer kebabs

Falafel, feta & spinach burgers

GRAZING BOARD

A feast of British cured meats & cheeses, handmade chutneys and freshly baked artisan breads.

2021 - £17.95 | 2022 - £18.95 | 2023 - £19.95

Specially selected British cheeses with biscuits

Locally sourced chutney

Ventricina salami

Sliced chorizo

Sliced cured pork loin

Sliced serrano ham

Peppered pastrami

Semi sun-dried tomatoes

Homemade hummus

Sun-dried tomato pesto

Olive oil

Balsamic vinegar

Local artisan breads

Fresh fruit

FINGER FOOD

Our buffets are designed for guests to graze a variety of mouth-watering options.

Classic Finger Buffet

2021 - £19.95 | 2022 - £20.95 | 2023 - £21.95

A selection of freshly made sandwiches (v)

Mini Yorkshire puddings, roast beef & horseradish crème fraîche

Smoked haddock, leek & cheddar cakes, lemon & sea salt aioli

Chicken yakitori, sesame seeds & scallions

Handmade chicken, bacon & guacamole sliders

Colston Bassett red onion marmalade & chive tartlet (v)

Hand foraged mushrooms, spinach & gruyere tartlet (v)

Breaded cod goujons, chunky tartar sauce, lemon

Homemade pork sausage rolls, tomato relish

FESTIVAL FOOD

Choose a British classic or Middle Eastern alternative; both designed to delight you and your guests.

Classic Fish & Chips

2021 - £15.95 | 2022 - £16.95 | 2023 - £17.95

Seasonal hand battered fish

Double cooked chips

Tartar sauce, sea salt, malt vinegar, pickled onions, curry sauce, mushy peas

Gourmet Kebabs

2021 - £18.95 | 2022 - £19.95 | 2023 - £20.95

Chimichurri spit-roast chicken

sautéed peppers & onions, guacamole, salsa & sour cream

Harissa spiced leg of lamb

sautéed peppers & onions, minted cucumber yoghurt

Tandoori marinated paneer

sautéed peppers & onions, minted cucumber yoghurt **(v)**

Served with flat breads, sautéed sliced baby potatoes, pancetta, onion & garlic

MIDNIGHT MUNCHIES

Napkin food for a more casual evening option.
Perfect for late into the night to keep your guests going.
Available between midnight - 1AM

Rolls

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Local pork sausages or crispy back bacon

Jumbo Dogs

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Jumbo pork hot dog

Caramelised onions and relish

Pizza

2021 - £7.95 | 2022 - £8.45 | 2023 - £8.95

Choose three pizzas from the following:

Margherita, mozzarella, sun-dried tomato, basil **(v)**

American Hot, pepperoni, jalapeño, red onion

Capricciosa, Parma ham, mushroom

Contadina, red onion, pepper, mushroom **(v)**

Diavolo, hot spiced lamb, pepperoni, green pepper, red onion, jalapeño

Padana, caramelised onion, goat's cheese, spinach **(v)**

Pollo Forza, peri-peri chicken, onion, chilli, Greek yoghurt dressing

Barbacoa, chicken, red onion, pepper, BBQ base