

## CANAPÉS

Three Items - £5.95 | Five Items - £7.95

- Goat's Cheese & Caramelised Red Onion Tartlet v**
- Sun-dried Tomato & Mozzarella Arancini v**
- Smoked Salmon** wasabi mayonnaise
- Ratatouille Bruschetta v**
- Chicken Tikka** mint yoghurt
- Chickpea Falafel** tahini sauce v
- Lamb Kofta** aioli
- Breaded King Prawns** sweet chilli sauce
- Mini Frikadellen** tomato relish
- Mini Duck Spring Rolls** plum sauce
- Alex James & Leek Tartlet**

## TAPAS

Three Items - £5.95 | Five Items - £7.95

- Aceitunas Aliñadas** green olives with lemon, oregano and chillies v
- Chorizo a la Sidra** chorizo with cider
- Pan con Ajo y Tomate** bread scrubbed with garlic and tomato v
- Pescado Frito** cod fritters, saffron aioli
- Tabenero** sautéed peppers, onion, tomato on crusty bread v
- Albóndigas en Salsa** meatballs with tomato sauce
- Patatas Bravas** crispy potatoes with Pimenton aioli v
- Setes al Ajillo** mushrooms with garlic v
- Sautéed Artichoke Hearts** garlic and parsley
- Manchego** roasted red pepper and rosemary v
- Fried Calamari** aioli
- Croquetas de Jamón** ham and manchego croquettes

## SOMETHING TRADITIONAL

2021 - One Glass £21.95 | Two Glasses £24.95

2022 - One Glass £22.95 | Two Glasses £25.95

2023 - One Glass £23.95 | Two Glasses £26.95

- Bucks Fizz or Pimms & Lemonade reception (one or two glasses)
- Two glasses of house red, white or rosé wine with your meal
- A glass of Prosecco for your toast drink

## SOMETHING CONTEMPORARY

2021 - One Glass £23.95 | Two Glasses £27.95

2022 - One Glass £24.95 | Two Glasses £28.95

2023 - One Glass £25.95 | Two Glasses £29.95

- Prosecco or bottled beer reception (one or two glasses/bottles)
- Two glasses of house red, white or rosé wine with your meal
- A glass of Prosecco for your toast drink

## S O M E T H I N G L O C A L

**2021 - One Glass £27.95 | Two Glasses £34.95**

**2022 - One Glass £28.95 | Two Glasses £35.95**

**2023 - One Glass £29.95 | Two Glasses £36.95**

V52 signature gin cocktail or Gin & Tonic reception (one or two glasses)

Two glasses of house red, white or rosé wine with your meal

A glass of Prosecco for your toast drink

## S O M E T H I N G I N N O C E N T

**2021 - One Glass £6.95 | Two Glasses £9.95**

**2022 - One Glass £7.95 | Two Glasses £10.95**

**2023 - One Glass £8.95 | Two Glasses £11.95**

Strawberry blonde mojito reception (one or two glasses)

A glass of Pink or traditional lemonade with your meal

A glass of sparkling apple juice for your toast drink

## S O M E T H I N G D I F F E R E N T

**Upgrade your arrival drinks that will not only wow your guests  
but add that something different to the start of your day.**

**Prosecco with gin liquor | £2.95**

**Punch | £2.95**

Sangria (red or white), Caribbean rum punch, tropical fruit punch  
or sparkling punch

**Mini Prosecco bottles | £3.95**

**Classic cocktail | £3.95**

Cosmo, mojito, strawberry daiquiri or Margarita

## S O M E T H I N G O L D

2021 - Low Season £25.95 | High Season £28.95

2022 - Low Season £26.95 | High Season £29.95

2023 - Low Season £27.95 | High Season £30.95

**Chicken Liver Parfait** house chutney, toasted brioche

**Smoked Trout** watercress & egg salad

**Duo of Melon** seasonal berries v

**Signature Soups** choose from our soup menu selection v

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**Honey Mustard Glazed Gammon**

**Roast Leg of Pork** apple sauce, crackling

**Roast Breast of Turkey** pigs in blankets, cranberry sauce, sage & onion stuffing

*(please select two meats for the carvery)*

**Salmon en Croûte** marinated red onion & cucumber, parsley sauce

**Roast Vegetable Lasagne** garlic ciabatta v

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**Bread & Butter Pudding** vanilla custard

**Chocolate Brownie** chocolate sauce, milk ice cream

**Passion Fruit Cheesecake** berry compote

**Vanilla Panna Cotta**, shortbread

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**Tea, Coffee & Truffles**

## S O M E T H I N G N E W

2021 - Low Season £29.95 | High Season £32.95

2022 - Low Season £30.95 | High Season £33.95

2023 - Low Season £31.95 | High Season £34.95

**Ham Hock & Pea Terrine** piccalilli, sourdough croute

**Grilled Mackerel** potato & beetroot salad

**Mushroom, Spinach & Cheddar Quiche** aged balsamic v

**Signature Soups** choose from our soup menu selection v

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**Roast Chicken Supreme** fondant potato, woodland mushroom sauce

**Braised Blade of Beef** dauphinoise potato, roast root vegetables, peppercorn sauce

**Grilled Pork Loin** braised red cabbage, sweet potato bubble & squeak, wholegrain mustard

**Seared Cod Pavé** crushed new potatoes, olives, green beans, chive beurre blanc

**Sweet Potato, Butternut & Chickpea Tagine** tabbouleh, toasted almonds, flatbread v

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**Blueberry Cheesecake** blueberry compote, Chantilly cream

**Sachertorte** raspberry purée

**Apple & Cinnamon Crumble** sharing jugs of custard

**Baileys Crème Brûlée** shortbread

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**Tea, Coffee & Truffles**

## S O M E T H I N G B O R R O W E D

2021 - Low Season £31.95 | High Season £34.95

2022 - Low Season £32.95 | High Season £35.95

2023 - Low Season £33.95 | High Season £36.95

**Smoked Duck Salad** orange celeriac slaw, raisins

**Crab Cake** sweet chilli jam, beans, baby leaves

**Smoked Salmon, Cream Cheese & Dill Roulade** potato & horseradish salad,  
watercress

**Cauliflower Bezule** cucumber, tahini & yoghurt sauce v

**Signature Soups** choose from our soup menu selection v

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**Supreme of Corn Fed Chicken** duchess potatoes, glazed carrots, smoked  
bacon & leek sauce

**Braised Lamb Shoulder** dauphinoise potatoes, pea purée, roast root  
vegetables, rosemary jus

**Roasted Pork Tenderloin** chateau potato, carrot purée, pancetta & savoy  
cabbage, cider jus

**Pan Seared Stone Bass Fillet** saffron potato, spinach, confit fennel,  
langoustine sauce

**Mushroom, Brie & Hazelnut Wellington** chateau potato, roast root  
vegetables, cep jus v

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**Tiramisu** macerated berries, chocolate crisp

**Cherry & Almond Frangipane Tart** cherry compote, mascarpone

**Glazed Lemon Tart** strawberry sorbet

**Treacle Sponge Pudding** sharing jugs of custard

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**Tea, Coffee & Truffles**

## S O M E T H I N G B L U E

2021 - Low Season £33.95 | High Season £36.95

2022 - Low Season £34.95 | High Season £37.95

2023 - Low Season £35.95 | High Season £38.95

**Chicken, Apricot & Pancetta Terrine** soused vegetables, carrot ketchup

**Beef & Horseradish Croquette** rémoulade, crispy shallots, red wine syrup

**Carpaccio of Smoked Salmon** wasabi crème fraîche, orange, beetroot,  
buttered sourdough

**Marinated Grilled Vegetables** smoked aubergine purée, rice crisp, fine  
leaves v

**Signature Soups** choose from our soup menu selection v

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**Herb Crusted Lamb Rump** boulangère potato, spinach, ratatouille, caper  
dressing

**Seared Gressingham Duck Breast** buttery mash potato, braised chicory,  
kale, pink peppercorn sauce

**Roast Supreme of Corn Fed Chicken** green beans, parma ham, gratin  
potato, cep jus

**Grilled Swordfish** fondant potato, pepperonata, pak choi, salsa verde

**Salt Baked Celeriac** sage onion soubise, cavolo nero, porcini, lentils, roast  
walnut v

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**Coconut & Malibu Panna Cotta** exotic salsa, mango sorbet

**Iced Orange Soufflé** nougatine, brandy snap

**Chocolate & Salted Caramel Torte** vanilla cream, raspberry sorbet

**Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream

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**Tea, Coffee & Truffles**

## AND A SIXPENCE IN HER SHOE

2021 - Low Season £19.95 | High Season £21.95

2022 - Low Season £20.95 | High Season £22.95

2023 - Low Season £21.95 | High Season £23.95

### Traditional Afternoon Tea

Wiltshire ham & English mustard  
Smoked salmon & cream cheese  
Egg mayonnaise & cress  
Cucumber & cream cheese

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Fruit scones with Devonshire clotted cream & strawberry jam

Chocolate & caramel slice  
Lemon cheesecake  
Carrot & walnut cake  
Macaroons

### Savoury Afternoon Tea

Smoked salmon  
Egg & cress  
Coronation chicken  
Slow cooked ham with cheddar cheese  
Tuna & cucumber

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Cheese scones with smoked salmon cream

Scotch egg  
Cheddar, peppers, broccoli and sweetcorn quiche  
Cheddar and caramelised red onion quiche  
Garlic dough balls

## SIGNATURE SOUPS

**Tomato & Roast Red Pepper Soup** basil oil

**Mushroom & Tarragon Soup** chive cream

**Leek & Potato Soup** crispy onions

**Carrot & Cumin Soup** coriander cream

**Cream of Celeriac & Potato Soup** sage

*also available as an intermediate course at £3.95 per person*

## CHEESE PLATTER

**£4.95 per person**

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

Mature cheddar  
Smoked cheddar  
Red Leicester  
Le Maubert brie  
Shropshire blue

## 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