

## CANAPÉS

Three Items - £5.95 | Five Items - £7.95

**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

Three Items - £5.95 | Five Items - £7.95

**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

**Pescaíto 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

S O M E T H I N G  
T R A D I T I O N A L

**2022 - £22.95 | 2023 - £23.95 | 2024 - £24.95**

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

*upgrade your reception to two glasses per guest for an additional £3.00 per person*

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

**2022 - £28.95 | 2023 - £29.95 | 2024 - 30.95**

One glass of V52 signature gin cocktail or Gin & Tonic reception  
Two glasses of house red, white or rosé wine with your meal  
A glass of Prosecco for your toast drink

*upgrade your reception to two glasses per guest for an additional £7.00 per person*

S O M E T H I N G  
C O N T E M P O R A R Y

**2022 - £24.95 | 2023 - £25.95 | 2024 - £26.95**

One glass of Prosecco or bottled beer reception  
Two glasses of house red, white or rosé wine with your meal  
A glass of Prosecco for your toast drink

*upgrade your reception to two glasses per guest for an additional £4.00 per person*

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

**2022 - £7.95 | 2023 - £8.95 | 2024 - £9.95**

One glass of strawberry blonde mojito reception  
A glass of pink or traditional lemonade with your meal  
A glass of sparkling apple juice for your toast drink

*upgrade your reception to two glasses per guest for an additional £3.00 per person*

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

2022 - Low Season £26.95 | High Season £29.95

2023 - Low Season £27.95 | High Season £30.95

2024 - Low Season £28.95 | High Season £31.95

**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

**Honey Mustard Glazed Gammon**

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

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

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

**Roast Vegetable Lasagne** garlic ciabatta v

**Bread & Butter Pudding** vanilla custard

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

**Passion Fruit Cheesecake** berry compote

**Vanilla Panna Cotta**, shortbread

**Tea, Coffee & Truffles**

*Carvery main course - please choose two meats*

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

2022 - Low Season £30.95 | High Season £33.95

2023 - Low Season £31.95 | High Season £34.95

2024 - Low Season £32.95 | High Season £35.95

**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

**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

**Blueberry Cheesecake** blueberry compote, Chantilly cream

**Sachertorte** raspberry purée

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

**Baileys Crème Brûlée** shortbread

**Tea, Coffee & Truffles**

Our menus have been created by our team of experienced chefs. Please select one dish per course for all guests allowing for special dietary requirements. These can be catered for, but must be notified at your final details meeting.

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

2022 - Low Season £32.95 | High Season £35.95

2023 - Low Season £33.95 | High Season £36.95

2024 - Low Season £34.95 | High Season £37.95

**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

**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

**Tiramisu** macerated berries, chocolate crisp

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

**Glazed Lemon Tart** strawberry sorbet

**Treacle Sponge Pudding** sharing jugs of custard

**Tea, Coffee & Truffles**

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

2022 - Low Season £34.95 | High Season £37.95

2023 - Low Season £35.95 | High Season £38.95

2024 - Low Season £36.95 | High Season £39.95

**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

**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

**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

**Tea, Coffee & Truffles**

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# AND A SIXPENCE IN HER SHOE

2022 - Low Season £20.95 | High Season £22.95

2023 - Low Season £21.95 | High Season £23.95

2024 - Low Season £22.95 | High Season £24.95

## Traditional Afternoon Tea

A selection of fresh sandwiches and your choices of sweet or savoury treats.

### A Selection of Fresh Sandwiches

Wiltshire ham & English mustard

Smoked salmon & cream cheese

Egg mayonnaise & cress

Cucumber & cream cheese

### Delicious Sweet Treats

Fruit scones with Devonshire clotted cream & strawberry jam

Chocolate & caramel slice

Lemon cheesecake

Carrot & walnut cake

Macaroons

### Delicious Savoury Treats

Cheese scones with smoked salmon cream

Scotch egg

Mini shepherd's pie pasty

Leek, mushroom & spinach tart

Garlic dough balls

## CHEESE PLATTER

**£4.95 per person**

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

Mature cheddar

Le Maubert brie

Shropshire blue

## SIGNATURE SOUPS

**Carrot & Cumin** coriander cream

**Leek & Potato** crispy onion

**Mushroom & Tarragon** chive cream

**Tomato & Roasted Red Pepper** basil oil

**Cream of Celeriac & Potato** sage

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

## 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

**2022 - £21.95 | 2023 - £22.95 | 2024 - £23.95**

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

**2022 - £21.95 | 2023 - £22.95 | 2024 - £23.95**

Spit-roasted rotisserie rosemary & lemon chicken

Cilantro & purple cabbage slaw

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

Chipotle aioli

### Hog Roast

**2022 - £23.95 | 2023 - £24.95 | 2024 - £25.95**

Whole roasted Warwickshire pig

Stuffing, apple sauce and crackling

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

*Minimum numbers of 70 apply*

### Beef Brisket

**2022 - £17.95 | 2023 - £18.95 | 2024 - £19.95**

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.

**2022 - £18.95 | 2023 - £19.95 | 2024 - £20.95**

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

**2022 - £20.95 | 2023 - £21.95 | 2024 - £22.95**

A selection of freshly made sandwiches

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

Hand foraged mushrooms, spinach & gruyere tartlet

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

2022 - £16.95 | 2023 - £17.95 | 2024 - £18.95

Seasonal hand battered fish

Double cooked chips

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

### Gourmet Kebabs

2022 - £19.95 | 2023 - £20.95 | 2024 - £21.95

*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

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

2022 - £7.45 | 2023 - £7.95 | 2024 - £8.45

Local pork sausages or crispy back bacon

### Jumbo Dogs

2022 - £7.45 | 2023 - £7.95 | 2024 - £8.45

Jumbo pork hot dog

Caramelised onions and relish

### Pizza

2022 - £8.45 | 2023 - £8.95 | 2024 - £9.45

*Choose three pizzas from the following:*

**Margherita** mozzarella, sun-dried tomato, basil

**American Hot** pepperoni, jalapeño, red onion

**Capricciosa** Parma ham, mushroom

**Contadina** red onion, pepper, mushroom

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

**Padana** caramelised onion, goat's cheese, spinach

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

**Barbacoa** chicken, red onion, pepper, BBQ base