

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

Pescaño 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

2023 - £23.95 | 2024 - £24.95 | 2025 - £25.95

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

2023 - £29.95 | 2024 - 30.95 | 2025 - £31.95

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

2023 - £25.95 | 2024 - £26.95 | 2025 - £27.95

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

2023 - £8.95 | 2024 - £9.95 | 2025 - £10.95

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

2023 - Low Season £27.95 | High Season £30.95

2024 - Low Season £28.95 | High Season £31.95

2025 - Low Season £29.95 | High Season £32.95

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

2023 - Low Season £31.95 | High Season £34.95

2024 - Low Season £32.95 | High Season £35.95

2025 - Low Season £33.95 | High Season £36.95

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

2023 - Low Season £33.95 | High Season £36.95

2024 - Low Season £34.95 | High Season £37.95

2025 - Low Season £35.95 | High Season £38.95

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

2023 - Low Season £35.95 | High Season £38.95

2024 - Low Season £36.95 | High Season £39.95

2025 - Low Season £37.95 | High Season £40.95

Chicken, Apricot & Pancetta Terrine soured 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

2023 - Low Season £21.95 | High Season £23.95

2024 - Low Season £22.95 | High Season £24.95

2025 - Low Season £23.95 | High Season £25.95

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

2023 - £22.95 | 2024 - £23.95 | 2025 - £24.95

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

2023 - £22.95 | 2024 - £23.95 | 2025 - £24.95

Spit-roasted rotisserie rosemary & lemon chicken

Cilantro & purple cabbage slaw

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

Chipotle aioli

Hog Roast

2023 - £24.95 | 2024 - £25.95 | 2025 - £26.95

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

2023 - £18.95 | 2024 - £19.95 | 2025 - £20.95

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.

2023 - £19.95 | 2024 - £20.95 | 2025 - £21.95

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

2023 - £21.95 | 2024 - £22.95 | 2025 - £23.95

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

2023 - £17.95 | 2024 - £18.95 | 2025 - £19.95

Seasonal hand battered fish

Double cooked chips

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

Gourmet Kebabs

2023 - £20.95 | 2024 - £21.95 | 2025 - £22.95

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

2023 - £7.95 | 2024 - £8.45 | 2025 - £8.95

Local pork sausages or crispy back bacon

Jumbo Dogs

2023 - £7.95 | 2024 - £8.45 | 2025 - £8.95

Jumbo pork hot dog

Caramelised onions and relish

Pizza

2023 - £8.95 | 2024 - £9.45 | 2025 - £9.95

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