

MONDAY

Lamb Hotpot Smoked Haddock & Spring Onion Fishcake Mac 'n' Cheese (v)

Sides

Steamed greens Lemon & parsley new potatoes

Sticky Toffee Pudding Diced Fresh Fruit

TUESDAY

Chilli Con Carne Fish Pie Vegetable Balti (v)

Sides

Steamed rice Steamed greens Jacket potatoes

Chocolate Mousse Diced Fresh Fruit

WEDNESDAY

Steak & Mushroom Pie Grilled Mackerel Roasted Aubergine & Fennel Baked Gnocchi with Mozzarella (v)

<u>Sides</u>

Steamed greens Sweet potato wedges

Bread & Butter Pudding with Vanilla Custard Diced Fresh Fruit

THURSDAY

Moroccan Spiced Beef Balls Coconut Fish Stew Red Lentil & Aubergine Moussaka (v)

Sides

Steamed greens Roasted vegetable cous cous Colcannon mash

Lemon Posset
Diced Fresh Fruit

FRIDAY

Chicken Tikka Masala Breaded Fish & Chips Mushroom Stroganoff (v)

<u>Sides</u>

Steamed rice Steamed greens

Apple & Cinnamon Crumble with Vanilla Custard Diced Fresh Fruit



MONDAY

Selection of Assorted Sandwiches, Baguettes & Wraps Chicken Satay Vegetable Spring Rolls Potato Wedges

Dark Chocolate Brownie Fresh Fruit Platter

TUESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps Lamb Kofta Beetroot & Feta Turnovers Sweet Potato Wedges

Carrot & Walnut Cake Fresh Fruit Platter

WEDNESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps Sausage Rolls Goat's Cheese & Red Onion Tart Potato Wedges

Vanilla Cheesecake Fresh Fruit Platter

THURSDAY

Selection of Assorted Sandwiches, Baguettes & Wraps Chicken Tikka Vegetable Samosas Sweet Potato Wedges

Chocolate Fudge Cake Fresh Fruit Platter

FRIDAY

Selection of Assorted Sandwiches, Baguettes & Wraps Beef Skewers with Chimichurri Sauce Cheese & Onion Pasties Thick-Cut Chips

Lemon Posset Fresh Fruit Platter



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

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



TO START

Chicken Liver Parfait

house chutney, toasted brioche

Ham Hock Terrine

tomato relish, toasted sourdough

Teriyaki Mackerel

raw vegetable and edamame bean salad

Thai Fishcake

Asian slaw, sweet chilli dipping sauce

Assiette of Melon (v)

seasonal berries

Beetroot, Caramelised Onion & Goat's Cheese Tart (v)

aged balsamic

Caprese Salad (v)

mozzarella, vine ripened tomato, basil pesto

TO FOLLOW

Roast Chicken Supreme

fondant potato, grilled zucchini, forestiere sauce

Braised Blade of Beef

glazed potato cake, roast root vegetables, peppercorn sauce

Grilled Pork Loin

braised red cabbage, sweet potato bubble & squeak, whole grain mustard sauce

Braised Lamb Shoulder

dauphinoise potatoes, pea purée, roast root vegetables, rosemary jus

Seared Cod Pavé

crushed new potato, olives, green beans, tomato beurre blanc

Sweet Potato, Butternut & Chickpea Tagine (v)

tabbouleh, toasted almonds, flat bread

Mushroom, Brie & Hazelnut Wellington (v)

chateau potato, roast root vegetables, cep jus

TO FINISH

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Bread & Butter Pudding

vanilla custard

Chocolate Brownie

chocolate sauce, milk ice cream

Passion Fruit Cheesecake

berry compote

Vanilla Panna Cotta

macerated strawberries, shortbread

Apple & Cinnamon Crumble

sharing jugs of custard

Raspberry Crème Brûlée

shortbread

PREMIUM DISHES

STARTERS

Beef & Horseradish Croquette (+£2.00) remoulade, crispy shallots, red wine syrup

Severn & Wye Smoked Salmon (+£3.00)

capers, gherkins, shallots, buttered brown bread

Sriracha Grilled King Prawns (+£4.00)

tomato, avocado and mango salad

MAINS

Pan Seared Stone Bass Fillet (+£4.00)

saffron potato, spinach, confit fennel, langoustine sauce

Herb Crusted Lamb Rump (+£5.00)

boulangère potato, spinach, ratatouille, caper dressing

Roast Strip Loin of Beef (+£6.00)

Yorkshire pudding & all the trimmings

DESSERTS

Coconut & Malibu Panna Cotta (+£2.00)

exotic salsa, mango sorbet

Chocolate & Salted Caramel Torte (+£3.00)

vanilla ice cream, raspberry sorbet

Selection of Cheese & Biscuits (+£4.00)

SOUP MENU

Cauliflower

garlic croutons

Butternut Squash

chilli & lemon crème fraîche

Leek & Potato

crispy onions

Carrot & Cumin

coriander cream

Cream of Celeriac & Potato

sage

Mushroom & Tarragon

chive cream

Tomato & Roasted Red Pepper

basil oil

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 Le Maubert brie Shropshire blue

£4.95 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 - £9.95Choose 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