



CANAPÉ & TAPAS
SELECTION

Choose three items for £7.50 or five items for £10.50

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

Pescaito 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
2024 - £38.00 | 2025 - £39.00

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)

ADDED EXTRAS

SOUP COURSE

£5.50 per person

- Cauliflower**, garlic croutons
- Butternut Squash**, chilli & lemon crème fraîche
- Leek & Potato**, crispy onions
- Carrot & Cumin**, coriander cream
- Mushroom & Tarragon**, chive cream
- Tomato & Roasted Red Pepper**, basil oil

CHEESE COURSE

£8.50 per person

3 local cheeses, selection of local chutneys; breads,
crackers, celery sticks and fresh grapes

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 cheese, meat, and vegetables. In the background, there are small wooden blocks and a menu card. A semi-transparent white box with a gold border is centered over the middle pizza, containing the text 'BUFFET FOOD' in a black, spaced-out, sans-serif font.

B U F F E T F O O D

Hog Roast

2024 - £29.50 | 2025 - £30.50

Whole roasted Warwickshire pig

Served with: stuffing, apple sauce, crackling, potato salad, coleslaw salad, pasta salad, mixed leaves, cous cous, freshly baked rolls and skin on fries

Minimum numbers of 70 apply

Classic Finger Buffet

2024 - £24.50 | 2025 - £25.50

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

BBQ Buffet

2024 - £32.00 | 2025 - £33.00

6oz Scottish Beef Burger
Chicken Tikka Skewers
Lamb Kofta Kebab
Honey Glazed Chicken Wings
Cajun Salmon Strips
Vegetable Burgers
Chargrilled Halloumi

Served with: potato wedges, spiced rice, corn on the cob, garlic bread, red cabbage slaw, green salad

No live cooking available

Classic Fish & Chips

2024 - £19.50 | 2025 - £20.50

Seasonal hand battered fish

Served with: double cooked chips, tartar sauce, sea salt, malt vinegar,
pickled onions, curry sauce and mushy peas

Hot & Cold Buffet

2024 - £28.00 | 2025 - £29.00

MEAT

Chilli Con Carne, steamed rice, tortilla chips, sour cream

Lamb Moussaka, garlic pitta breads

Chicken Tikka, flat bread, pickled red cabbage, mint yoghurt

Lamb Biryani, cucumber raita

FISH

Seafood & Tomato Orzo Pasta

Smoked Scottish Mackerel Fillet, warm niçoise salad

Salmon & Leek Frittata, roasted cherry tomatoes

Kerala Coconut Fish Curry

VEGETARIAN

Spinach & Ricotta Cannelloni, pomodoro sauce, garlic bread

Courgette Katsu Curry, fried rice

Chilli Fried Singapore noodles

Aloo Gobi, buttered naan bread

DESSERT

Chocolate Choux Bun, crème Chantilly

Vanilla Crème Brûlée

Mango Mousse, caramelised pineapple

Classic Tiramisu, chocolate shard

Banoffee Pie, biscuit crumb

Cinnamon Churros, chocolate sauce

Lemon Cheesecake

Served with: selection of salads, ploughman's platter
and a selection of artisan breads

Please select one item from each section

DESSERT SELECTION

A choice of three mini desserts - £6.50 per person
Only available in conjunction with one of our evening buffets

Chocolate Choux Bun, crème Chantilly
Vanilla Crème Brûlée
Mango Mousse, caramelised pineapple
Classic Tiramisu, chocolate shard
Banoffee Pie, biscuit crumb
Cinnamon Churros, chocolate sauce
Lemon Cheesecake

MIDNIGHT MUNCHIES

Available between midnight - 1AM
Only available in conjunction with one of our evening buffets

Hot Rolls

2024 - £8.50 | 2025 - £9.50

Local pork sausages or crispy back bacon

Jumbo Dogs

2024 - £8.50 | 2025 - £9.50

Jumbo pork hot dog
Caramelised onions and relish

Pizza Slices

2024 - £10.50 | 2025 - £11.50

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