

## CANAPES

A choice of three canapes - £7.50 per person

A choice of five canapes - £10.50 per person

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

## SOMETHING TRADITIONAL

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

2024 - £24.95 per person

2025 - £25.95 per person

2026 - £26.95 per person

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

Upgrade your reception to bottled beer or Prosecco for an additional £2.00 per person

## SOMETHING INNOCENT

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

2024 - £9.95 per person

2025 - £10.95 per person

2026 - £11.95 per person

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

## FISH & CHIPS

Seasonal hand battered fish

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

2024 - £19.50 per person

2025 - £20.50 per person

2026 - £21.50 per person

## HOG ROAST

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

2024 - £29.50 per person

2025 - £30.50 per person

2026 - £31.50 per person

Minimum 70 adults

## FINGER BUFFET

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

2024 - £24.50 per person

2025 - £25.50 per person

2026 - £26.50 per person

## BARBEQUE BUFFET

All served with potato wedges, spiced rice, corn on the cob, garlic bread, red cabbage slaw, green salad.

Please note, this does not include live cooking.

6oz Scottish beef burger  
Chicken tikka skewers  
Lamb kofta kebab  
Honey glazed chicken wings  
Cajun salmon strips  
Vegetable burgers  
Chargrilled halloumi

2024 - £32.00 per person

2025 - £33.00 per person

2026 - £34.00 per person

## HOT & COLD BUFFET

Choice one from each section

### Meat

Chilli con carne, steamed rice, tortilla chips, sour cream  
Lamb moussaka, garlic pitta breads  
Chicken tikka, flat bread, pickled red cabbage, mint yogurt  
Lamb biryani, cucumber raita

### Fish

Seafood and tomato orzo pasta  
Smoked Scottish mackerel fillet, warm niçoise salad  
Salmon and leek frittata roasted cherry tomatoes  
Kerala coconut fish curry

### Vegetarian

Spinach and 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

All served with a selection of salads, ploughman's platter, section of artisan breads.

2024 - £28.00 per person

2025 - £29.00 per person

2026 - £30.00 per person

## ADDED EXTRAS

### 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 | 2026 - £10.50  
Local pork sausages or crispy back bacon

#### Jumbo Dogs

2024 - £8.50 | 2025 - £9.50 | 2026 - £10.50  
Jumbo pork hot dog  
Caramelised onions and relish

#### Pizza Slices

2024 - £10.50 | 2025 - £11.50 | 2026 - £12.50  
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

## SOMETHING OLD

### CARVERY WEDDING BREAKFAST

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, selection of mustards  
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

2024 - Low Season £28.95 | High Season £31.95

2025 - Low Season £29.95 | High Season £32.95

2026 - Low Season £30.95 | High Season £33.95

## SOMETHING NEW

### PLATED WEDDING BREAKFAST

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

2024 - Low Season £32.95 | High Season £35.95

2025 - Low Season £33.95 | High Season £36.95

2026 - Low Season £34.95 | High Season £37.95

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.

## ADDED EXTRAS

### SORBET COURSE

£4.50 per person

Champagne  
Lemon  
Mango  
Raspberry

### SOUP COURSE

£5.50 per person

Cauliflower, garlic croutons  
Butternut Squash, chilli & lemon crème fraîche  
Carrot & Cumin, coriander cream  
Leek & Potato, crispy onions  
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,  
fresh grapes & dried apricots