

CANAPÉ & TAPAS
SELECTION

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

CANAPÉS

Cottage Pie Tartlet

Smoked Salmon Blinis
fennel

Spiced Crab Cake
chilli jam

Duck Gyoza
sesame glaze

Porcini Mushroom Arancini
mascarpone cheese

Ham Hock & Cheese Croquettes

Fried Chilli Cod Naan
pickled mango

Sweet Potato Falafel
tahini

Crispy Quail's Egg
pancetta

Costal Mature Cheddar Beignets

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 | 2026 - £40.00

TO START

Chicken Liver & Brandy Parfait, red onion jam, sourdough croutes

Pressed Ham Hock & Pea Terrine, pickled carrots,
toasted brioche bread

Smoked Salmon, Dill & Lemon Pâté, pickled fennel, melba toast

Warm Mackerel Fillet, horseradish crème fraîche potato salad,
micro greens

Spiced Potato Pakora, beetroot & carrot salad, mint & tamarind
sauce (V)

Herb Crusted Baked Goat's Cheese, warm honey & tomato
vinaigrette (V)

Burrata & Pine Nut Salad, endive, cherry tomatoes & rocket pesto (V)

TO FOLLOW

Roasted Supreme of Chicken, pressed potato terrine,
glazed carrots, pancetta, Madeira roasting jus

Slow Cooked Beef Shin, confit potato, honey glazed parsnips,
roasted onion, red wine jus

Braised Pork Belly, creamed potatoes, French beans, roast apple,
cider sauce

Pressed Lamb Shoulder, fondant potato, roasted root vegetables,
redcurrant & Rosemary jus

Pesto Crusted Loin of Haddock, Rosemary roasted potato,
buttered spinach, grilled vine tomatoes

Ricotta & Spinach Cannelloni Verdi, garlic ciabatta bread,
rocket salad (V)

Mushroom Arancini, aubergine purée, pomodoro sauce,
toasted pine nut (V)

TO FINISH

Chocolate Fondant, mascarpone cream, raspberry purée

Classic Tiramisu, tempered chocolate shards

Lemon Tart, crushed meringue, clotted cream

Apple Strudel, vanilla crème Anglaise

Baked New York Cheesecake, blueberry compote

Vanilla Crème Brulée, shortbread, fresh raspberries

Chocolate & Orange Bread & Butter Pudding, vanilla custard

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)
boulangerie 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

Cream of Mushroom Soup, *crispy mushrooms and chives*

Leek & Potato Soup, *potato straws*

Roasted Red Pepper & Tomato Soup, *basil oil*

Carrot & Lentil Soup, *curried croutons*

Spiced Butternut Squash Soup, *toasted pumpkin seeds, olive oil*

CHEESE COURSE

£8.50 per person

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

A photograph of a buffet table featuring several pizzas. The pizzas are arranged in a row on a light-colored wooden table. Each pizza is on a black, octagonal-shaped serving tray. The pizzas have various toppings, including cheese, meat, and vegetables. A wooden pizza peel is visible next to each pizza. In the foreground, a pizza with a thick crust and toppings of cheese, meat, and vegetables is in focus. Behind it, another pizza with a thinner crust and toppings of cheese and meat is visible. Further back, more pizzas are visible, though they are out of focus. A small wooden sign is visible on the left side of the table. A text overlay with the words 'BUFFET FOOD' in a serif font is centered over the middle of the image.

BUFFET FOOD

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