

BBQ Menu

Enjoy the spectacle of our chefs cooking on our large barbecues.
The below is served with safari slaw and dressed leaves.

6oz Steak Burger (GF)
Cumberland Sausage Dog
Buttermilk Herb Marinated Chicken Thigh

Served with
Brioche Bun, Sauces, Pickles, Sautéed Onions & Garnish

Vegan substitutes available for pre-order

Hot Side Additions

Fries - £2.50pp
Posh Fries – Truffle Oil & Parmesan Topped - £3.25pp
Wedges - £3.25pp
Jacket Potato Half - £2.00pp

Fry or Burger Topper Additions

Chilli Pulled Pork Topper - £3.25pp
Mac & Cheese Topper - £3.25pp
Hot Beef Chilli Topper - £3.75pp
Nacho Cheese Sauce & Jalapeños - £2.75pp

BBQ Additions

Hot & Spicy Chicken Skewer - £3.50pp
Spiced Halloumi - £3.50pp
Middle East Flavoured Lamb Kebab - £4.25pp
Hot Beef Strips - £4.25pp
Mediterranean Vegetable Skewers - £3.50pp

Salad Additions

Chilli Charred Corn Salsa Salad - £2.75pp
Herb & Wild Garlic Potato Salad - £2.75pp
Pickled Onion & Tomato Salad - £2.75pp
Marinated Bean Salad - £2.75pp

Finger Buffet Menu

Selection of Sandwiches, Wraps & Breads

Quiche Selection

Home Baked Sausage Rolls

Savoury Nibbles

Pork Pie

Southern Fried Chicken Goujons

Pickles

Safari Slaw

Herb Potato Salad

Dressed Leaves

Hot Additions

Fries - £2.50

Posh Fries – Truffle Oil & Parmesan Topped - £3.25

Wedges - £3.25

Chilli Cheese Bites - £3.25

Sweet Additions

Chocolate Fudge Cake - £4.75

Profiteroles - £4.75

Other Desserts – POA

Mini Dessert Selection

Mini Doughnuts - 75p

Mini Flower Pot Muffins - £1.45

Mini Brownie (GF) - £1.50

Mini Cheesecake Platter - £4.50

Strawberry & White Chocolate, Irish Cream, Lemon, Chocolate & Orange

Savoury Showstopper

Cheese Cake - £7.50pp

(A large tower of Local & Artisan Cheeses with Pickles,
Chutney, Fruit, Crackers and Fresh Baked Mini Artisan Bread Baskets)

Hog Roast

A real showstopper!

Slowly Cooked Pork Baps served in a choice of two styles

Traditional

Fresh Cooked Pork with Fresh Herb & Onion Stuffing, Apple Sauce, Gravy and Crispy Pork Crunch

Street Food

Stripped Pork with Spicy Gochujang Sauce, Kimchi Slaw, Crispy Onion & Pickled Chilli
All served with Salad Leaves, Herb Potato Salad & Safari Slaw

Vegan substitutes available for pre-order

Hot Side Additions

- Fries - £2.50pp
- Posh Fries - Truffle Oil & Parmesan Topped - £3.25pp
- Wedges - £3.25pp
- Jacket Potato Half - £2.00pp
- Pork Fat Roast Potatoes - £2.00pp

Fry or Bap Topper Additions

- Mac & Cheese Topper - £3.25pp
- Hot Beef Chilli Topper - £3.75pp
- Nacho Cheese Sauce & Jalapeños - £2.75pp

Roast Additions

- Rosemary & Garlic Roast Chicken Skewers - £3.50pp
- Thyme Marinated Halloumi - £3.50pp

Salad Additions

- Chilli Charred Corn Salad - £2.75pp
- Pickled Onion & Tomato Salad - £2.75pp
- Marinated Bean Salad - £2.75pp
- Tomato Pasta - £2.75pp

Classic Wedding Menu

Please choose one starter, main and dessert for all guests attending (along with a vegetarian option).

Baked Breads and Whipped Butter

Starters

Fire Roasted Red Pepper & Tomato Soup, finished with Balsamic Glaze and Herb Infused Olive Oil served with a Sun-Blushed Tomato Salsa Bruschetta – only available Spring & Summer

Lightly Spiced Carrot & Coconut Soup, with Cumin & Coriander Chickpea Bhaji finished with Toasted Spiced Yoghurt – only available Autumn & Winter

Chicken Liver Parfait - Smooth & Light Chicken Liver Mousse, Thyme Encrusted Ciabatta Crouton, Crispy Shallots, Rosemary Oil Dressed Radicchio, Roast Onion Reduction and Pickled Shallot

Goat's Cheese, Beetroot & Apple Salad, Goat's Cheese Mousse, Heritage Beetroot Carpaccio, Soused Apple, Panko, Pickled Beets, Fig Reduction and Spiced Sunflower Seed

Mains

(Couple to choose one meat option for guests' choice)

Roast Aged Sirloin of Beef - Served with Beef Fat Roast Potatoes, Yorkshire Pudding, Gravy and banquet style served Panache of Vegetables

Rosemary & Thyme Cured Chicken Supreme with Onion & Sage Stuffing, Herb Roasted potatoes, Gravy and banquet style Panache of Vegetables

Herb, Wild Mushroom & Lentil Roast, with Fondant Potato, Roast Heritage Carrot and banquet style Panache of Vegetables (Vegan)

Desserts

Chocolate & Clementine Torte with bitter Orange Gel & Honeycomb (Vegan) (GF)

Lemon and Elderflower Cake with Raspberry Textures – (Dairy Free) (GF)

Sticky Toffee Pudding with Rich Baileys Custard

Tea or Coffee with Chocolate Mints

Seasonal Wedding Menu

Our seasonal menus offer a more bespoke feel, as the menus move along with the best of the season's produce. Using the skills in the kitchen and premium products, the married couple to be can choose one option on each course, plus one vegetarian option, to compose their menu for the day and then for guests to pre-order.

Canapés

Choose 3 from the following:

Beetroot Cured Smoked Salmon Blinis

Salt Cod Fritters with Chorizo Mayo

Sun-dried Tomato Bruschetta

Mini Toad-in-the-Hole

Mini Yorkshire Pudding with Sweet Potato and Honey and Mustard Chipolata

Wild Mushroom Arancini

Goat's Cheese & Beetroot Tartlets

Salmon Tartare with Yuzu Dressing and Toasted Sesame Seed

Chilli Pork Belly & Watermelon

Beef Slider - A Mini Burger topped with Tomato Jam, Lettuce, Bacon & Cheese

Spring Menu

MARCH - JUNE

Please choose one starter, main and dessert for all guests attending (along with a vegetarian option).

Baked Breads and Whipped Butter

Starters

Crayfish Salad - Bisque Mousse with Spiced Tomato Salsa, Butter Poached Tails and Crispy Seaweed served with a Caviar Cracker

Early Spring Vegetable & Potato Soup with Wild Garlic Rarebit Toast

Pea & Ham Arancini - with Asparagus and Crispy Bacon Lardon Salad finished with Parmesan Shavings and New Garden Herb Oil

Mains

Wild Garlic Stuffed Corn Fed Chicken Schnitzel, Petits Pois à la Française and Braised Radicchio

'Steak & Chips' - Beef Fat Basted Rare Sirloin of Beef, Beef Fat 'Chips', Crispy Onion, Confit Leeks, Beef & Red Wine Jus

Butter Poach Cod - Sautéed Gnocchi, Bisque Sauce & Samphire finished with Crispy Kale & Caviar

Spring Vegetable Risotto and Tempura Tenderstem finished with Herb Oil & Candied Seeds

Desserts

White Chocolate Bavaois, Dark Chocolate Brownie, Burnt White Chocolate & Chocolate Soil

Rhubarb & Custard Brûlée with Vanilla Shortbread

Raspberry Jam Roly Poly with Tonka Bean Custard

Tea or Coffee with Petit Fours

Summer Menu

JUNE - SEPTEMBER

Please choose one starter, main and dessert for all guests attending (along with a vegetarian option).

Baked Breads and Whipped Butter

Starters

Bourbon Cured Beef Carpaccio with Baby Watercress, Dripping Croutons,
Crispy Onion & Celeriac Remoulade

Tomato Soup - Spiced Tomato with Warm Tomato Consommé and Split Chive Cream,
served with a Sun-dried Tomato and Cheddar Swirl

Panzanella Salad - Heritage Tomatoes, Sun Blushed, Basil Oil, Herb Croutons, Charred Onion

Salt Cod Fritter with Warm Chorizo Lentil Salsa and Fire Roasted Red Pepper Sauce

Mains

Corn Fed Chicken Breast - Boudin Blanc Croquette, Celeriac Puree, Cep Boulangère & Sautéed Greens

Duck Breast - Duck Fat Polenta Chips, Confit Leg & Peas in Minted Duck Gravy with Pickle Berry Reduction

Fish-Baked Hake - Bouillabaisse with Rouille topped Focaccia

Onion Tarte Tatin with Warm Potato & Radicchio Salad and Herb Dressing

Desserts

Dark Chocolate Mousse, Macerated Strawberry and Shortbread

Summer Pudding with Vanilla Ice Cream and White Chocolate

Lemon Meringue Tart Italian Meringue, Lemon Sherbet with Raspberry

Tea or Coffee with Petit Fours

Autumn Menu

SEPTEMBER - NOVEMBER

Please choose one starter, main and dessert for all guests attending (along with a vegetarian option).

Baked Breads and Whipped Butter

Starters

French Onion Soup with Cheddar Croûte

Ham Hock Terrine with 'Piccalilli' and Autumn Salad

Wild Mushroom and Truffle Malted Pearl Barley Orzotto, Parsley Oil,
Pickle Walnut Gel and Crispy Onions

Mains

Belly Pork with Cauliflower Purée, Roast Floret Steak, Black Pudding, Burnt Apple and Kale

Tasting of Beef: Beef Cannon with Beef Cheek Ragu, Heritage Carrot,
Beef Boulangère, Brassica and Beef Cheek Reduction

Olive Oil Poached Cod Loin with Catalan Bean Cassoulet

Wild Mushroom Wellington with Truffle Pomme Purée,
Black Pepper Buttered Greens and Pickled Chanterelle

Desserts

Warm Chocolate Brownie with Caramel Ice Cream and Warm Berry Compote

Winter Berry Eton Mess with Nutmeg Custard and Hazelnut Cream

Apple Tarte Tatin and Vanilla Ice cream

Tea or Coffee with Petit Fours

Winter Menu

NOVEMBER - FEBRUARY

Please choose one starter, main and dessert for all guests attending (along with a vegetarian option).

Baked Breads and Whipped Butter

Starters

Game Terrine with Smoked Pickled Cabbage Jam with a Chicory and Charred Orange Salad

Winter Vegetable Broth with Smoked Cheese Dumpling (Vegan) (GF)

Cured Mackerel - Spiced Smoked Mackerel Pakora Fritter, Mango Chutney, Coriander,
Cumin Cracker and Spring Onion & Chilli Salad

Mains

Corn Fed Chicken Breast - Confit Leg, Pumpkin & Sage Gnocchi Sautéed Pepper Greens
with Burnt Butter Sauce and Spiced Toasted Pumpkin Seeds

Roast Venison with Butter Roast Celeriac, Peppered Brassica, Baby Carrots and Pickled Berry

Paprika Rolled Monkfish with Rich Winter Vegetable & Merguez Sausage Cassoulet

Winter Vegetable Gratin with Peppered Kale and Toasted Ciabatta

Desserts

Spotted Dick with Advocaat Custard

Chocolate Orange Cheesecake with Mulled Compote

Apple & Blackberry Crumble with Salted Caramel Ice Cream

Tea or Coffee with Petit Fours