

Delicious menus

Our expertly trained chefs have years of experience so you can savour delicious, informal wedding food.

We have included either a barbecue-style or hot fork buffet menu option for you, however, if you are interested in something a little different do speak to our team to see if we can accommodate this for you.

For the smooth running of your wedding we have made the choosing of your menus as easy as possible. Simply choose to have either the barbecue or fork buffet menu. Coffee and tea can be added at £2.50 per person.

Fork buffet

Please choose three items from the main course selection, two items from the sides and salads, and two desserts.

It is recommended that at least one of the main course items selected is suitable for vegetarians.

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, and desserts at £2.50 per person.

Mains

Chicken tikka balti, coriander
basmati rice

Fillet of salmon, ginger, garlic and soy
dressing, stir-fried noodles

Moroccan chickpea and vegetable
tagine, couscous, minted yoghurt (v)

Tex-Mex chilli beef, tortilla chips,
rice, guacamole

Fish, chips, mushy peas

Vegetable burrito, sour cream,
guacamole (v)

Shepherd's or cottage pie,
Cheddar cheese topping

Seafood pie, soft herb mash

Spinach and ricotta tortellini, light
cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas,
basmati rice

Beef and local ale pie, caramelised
onion mash

Smoked salmon, spinach, cream cheese,
pasta, pine nut and herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus and sun-blush
tomato lasagne, garlic,
mozzarella ciabatta

Salads and sides

Caesar salad (v)

Cherry tomato and rocket salad (v)

Baby gem tuna Niçoise

Beetroot and butternut squash salad,
toasted hazelnuts, bramble
vinaigrette (v)

Pea, mint and feta salad (v)

Grilled courgette and tomato salad,
basil and olive dressing (v)

Potato, wholegrain mustard,
red onion salad (v)

Penne pasta, marinated mushrooms,
pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon and
shallot salad

Roast root vegetables with honey
and thyme (v)

Roast new potatoes, rosemary
and rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger and
soy dressing (v)

Desserts

Mini strawberry and cream pavlova

Fresh fruit skewers, chocolate
dipping sauce

Strawberry and marshmallow skewers,
white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie



v Suitable for vegetarians. EU food allergen information contained within menu items is available via QR code or on request

