

Awards, Dinners, and Special Occasions

The Food

Our catering menus offer inspiring food and beverages with something for everyone's taste, incorporating the best available regional ingredients throughout the year.

We are dedicated to sourcing as much of our produce in a sustainable and environmentally friendly way to guarantee quality assurance and to support our local economy from farm to plate.

Please note that all the prices listed are subject to VAT at the current rate and **valid until 31st December 2026.**

You will be advised of any variations in availability or price should circumstances dictate. Some of our dishes can be adapted to accommodate any special diets you may have.

Please speak to your Event Manager to discuss further.



Drinks Packages

Table Drinks Packages

Choose one of these packages for your pre or post-dinner drinks reception.

- PACKAGE A -

A glass of wine on arrival
½ bottle of house wine per person

£17.60 per person

- PACKAGE B -

Glass of sparkling wine / bottle of beer on arrival
½ bottle of house wine per person

£18.75 per person

- PACKAGE C -

A glass of wine on arrival
3 canapes chef's choice per person
½ bottle of house wine per person

£25.50 per person

- PACKAGE D -

A glass of sparkling wine on arrival
3 canapes chef's choice per person
½ bottle of house wine per person

£27.00 per person



Drinks Packages

Timed Welcome Drinks Packages

Packages include all the listed drinks items served for either a one, two, or three-hour period depending on the package chosen.

PACKAGE 1 – £20.50 per person *One hour unlimited drinks package*

PACKAGE 2 – £29.30 per person *Two hours unlimited drinks package*

PACKAGE 2 – £36.30 per person *Three hours unlimited drinks package*

Package includes

- > Selection of house white and red wine
- > Bottled beers (Peroni, Pravha or Spitfire Ale)
- > Sparkling elderflower & mint presse
- > Selection of nibbles

Enhanced arrival drinks

Select one of the below to enhance any drinks package with a special arrival drink:

- > **Cocktails £11.50 per person** *(please ask for our current list)*
- > **Prosecco £6.50 per person**
- > **Champagne £8.50 per person**

To enhance any drinks reception we can offer a selection of chef's seasonal canapes, bar style nibbles or for something more substantial we have our bowl food menu. All can be circulated to guests during your reception.

Bar Service

For the addition of a fixed bar there is an additional charge of £250 plus VAT.

Bowl Food Menu

The bowl food offer is relaxed dinner experience designed for occasions where guests are expected to circulate and network through the chosen event space.

The menu is priced per person, and we recommend that you choose at least one dish vegetarian dish.

Minimum numbers for Bowl Food are 15.

3 choices – £23.25 per person

4 choices – £28.25 per person

5 choices – £31.25 per person

Cold menu

Ham hock & apple terrine

Spiced chicken skewers, mango & coriander salad

Charred sweetcorn, avocado, & quinoa salad **vg**

Parma ham, red onion & tomato bruschetta, nut free pesto



Bowl Food Menu

Hot menu

Feta, spinach & pinenut tart **v**

Asparagus, free range egg, wild garlic, herb hollandaise **v**

Wild mushroom arancini, truffle emulsion **v**

Thai massaman vegetable curry **vg**

Chicken stew, sauté new potatoes

Baked cod, tomato crust, puy lentils

Coronation chicken, heritage carrots, leaves, curry oil

Dessert menu

Salted coconut pannacotta, mango & torched pineapple

Lemon posset, homemade shortbread

Espresso chocolate mousse with pistachio crumb

v Vegetarian **vg Vegan**

Some of our dishes can be adapted to accommodate any special diets you may have.



Dinner Menu

Formal dining experience of a three course dinner, served with homemade bread rolls, followed by after dinner coffee.

Please choose one starter, one main course and one dessert for your guests along with one vegetarian / vegan alternative for each course if required. All furniture & table linen is included in the price. **Price is per person. Exc. VAT.**

Some of our dishes can be adapted to accommodate any special diets you may have. Please speak to your Event Manager to discuss further.



Dinner Menu

£38.95

- STARTER -

Chicken liver pâté

Toasted brioche, onion jam and balsamic glaze

Chalk stream sea trout roulade

Watercress and caper salad, herb oil

Heritage tomato salad v

Black olive tapenade, walnut and pumpkin seed dressing

Red wine and redcurrant poached pear vg

Goat's cheese mousse, chicory and beetroot purée

- MAIN -

Skin on chicken breast

Fondant potato, green beans, honey roasted carrot and a mushroom cream sauce

Harissa spiced aubergine v

Mediterranean vegetable cous-cous served with a Tahini dressing

Beef blade with herb mashed potato

Honey-roasted parsnip, bourguignon sauce

Oven-baked salmon

Spring onion and pea potato cake, buttered spinach, dill cream

- DESSERT -

Mocha brownie, vanilla ice cream

Black forest pavlova

Classic lemon tart, chantilly cream, raspberries

Apple crumble, vanilla crème anglaise (can be adapted to vegan)

v Vegetarian vg Vegan

Some of our dishes can be adapted to accommodate any special diets you may have.