



Function and Event Menus

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Wedding Breakfast

Three or four course sit-down menu using the finest ingredients in a contemporary way. Delivered by one of our award-winning chefs,

Soups and Sorbets

Roasted Vine Tomato & Basil Soup with Crème Fraiche and Freshly Baked Black Olive Ciabatta

Summer Squash, Sweet Potato & Coconut Soup with Naan Croutons

Leek & Potato Soup with Chives & Mini Garlic Toasts

Carrot & Coriander with a hint of Orange & Ginger, Freshly Baked Bread

Celery, Green Apple, and Mint Sorbet

Starters

Buffalo Mozzarella & Roast Garlic Arancini with Crispy Parma Ham with Tomato & Basil Salad

Roast Chicken & Pancetta, Avocado Salad with Baby Gem Lettuce, Caramelised Walnuts

Crispy Duck Salad with Garden Leaves, Orange Segments, Spring Onion, Cucumber with Honey & Sesame Dressing



Rolled Smoked Salmon & Cream Cheese Terrine, with Horseradish Puree & Pickled Cucumber & Apple Salad

Creamy Garlic & Herb Chestnut Mushrooms with Maderia Sauce in Puff Pastry with Endive Salad

Trio of Melon with Aged Prosciutto Ham, Basil Oil & Micro Cress

Panko Crumbed Goats' Cheese Bon-bon, Roasted Beetroot Watercress, Fennel & Orange

Prawn & Crayfish Tian, Lemon Mayonnaise, Avocado, Tomato Salsa

Chorizo & Apple Jam with Manchego Cheese, Baby Figs & Watercress

Main Course

Slow Cooked Belly of Essex Pork with Parsnip & Potato Rosti, King Cabbage & Bacon, Apple & Cider Sauce

Minted Lamb Rump, Rosemary Roasted Parmentier Potato, Warm Salad of Broad Beans, Cherry Tomatoes, Sugar Snap Peas & Asparagus

Organic Chicken en Croute, Herb Creamed Potato, Seasonal Greens, Maderia Sauce

Miso Portobello Mushrooms with Sweet Potato Mash, Rainbow Chard, Crispy Sage and a Soy & Maple Reduction

Roast Sirloin of Angus Beef, Dripping Potatoes with Thyme & Rosemary, Yorkshire Pudding, Seasonal Vegetables & Red Wine Gravy

Salmon Wrapped in Filo with Garlic & Tarragon Butter, Buttered New Potatoes, Green Beans, Lemon & Sorrel Cream Sauce



Butternut Squash and Gruyere Pithivier with Charred Shallots and Tender Stem Broccoli

Dessert

English Apple & Blackberry Crumble with Vanilla Custard

White Chocolate and Banana Brioche Butter Pudding served with Vanilla Ice-Cream

Rich Chocolate Ganache Tart with Fresh Raspberries and Fruit Compote

Lemon Curd Tart with Meringue, Raspberry Sorbet & Sherbet

Eton Mess, Seasonal Berries, Raspberry Coulis & Meringue

Coconut Panna Cotta, Mango, Passionfruit, Mint & Lime

Sticky Toffee Pudding, Salted Caramel Sauce Clotted Cream Ice-Cream

Lemon Meringue Posset, Fresh Strawberries with Shortbread Biscuit

3 course meal £58 per head.

4 course meal £68 per head.

Minimum order of 50 covers required



Alfresco

All our menus are cooked alfresco for you to enjoy the theatre and aromas created by our chefs.

Traditional Spanish Paella

Valencian Bomba Rice, Sofrito, Homemade Stock and Mehr Red Spanish Saffron with Chicken, Prawns, Mussels, Squid and Langoustines.

Sides- Caesar Salad, Fried Pimientos de Padron and Spanish Breads

£25 per person

New Orleans Jambalaya

Traditional Creole Jambalaya with a blend of Smoked Paprika and Spiced Cayenne. Chicken, Chorizo, Celery and Bell Peppers.

Sides- Cornbread, Collard greens and Corn on the Cob

£22 per person

Hyderabadi Biryani

Marinated Chicken or Lamb with a blend of Masala Spices. Traditionally made with Onions, Coriander and Saffron Milk.

Sides- Peshwari naan, Shorba and Poppadom's

£24 per person



Classic Barbeque

Angus Beef Burger with Cheese, Relish and Brioche Bun
Cumberland Sausage with Caramelised Onions, Mustard and Ketchup
Cajun Butterfly Chicken Breast
Cauliflower BBQ Wings
Corn on the Cob

Sides- Green Salad, Rainbow Slaw and French Stick

£28 per person

Gourmet Barbeque

Churrascarias Lamb Skewers with Aji Sauce
Korean Chilli, Sesame & Honey Chicken with Charred Lime
Garlic and Thyme Sirloin Steaks with Bearnaise
Mediterranean Grilled Vegetables with Rocket Pesto

Cumin Crusted Swordfish with Avocado Salsa

Sides- Caesar Salad, Pearl Couscous Salad, Seasonal Bean Salad with Sauce Verte and Homemade Focaccia Bread

£45 per person



All Packages require a minimum order of 50 covers.

The Classic's

Bring some nostalgia to your event with our unique and fun classic menus.

The Dogs

Cooked over hot coals, build your own perfect Dogs B.... Hotdog.

Smoked American Frank

German Bratwurst

Chilli Dog

Cumberland Ball Terrier

Vegan Dogless

Served with Brioche Buns, French Stick, Caramelised Onions, American Mustard and Tangy Tom Sauce.

£20.00 per person

Pie Mill

Classic Pukka Pies straight from the terraces.

Minced Beef and Onion Pie

Chicken and Mushroom Pie

Potato, Cheese and Onion Pie



Steak and Kidney Pie

Served with Hand Cut Chips, Gravy, Mushy Peas, and Homemade Fruity Brown Sauce

£20.00 per person

The Chippy Bar

Mini versions of chip shop classics served in old news.

Local Beer Battered Cod

Hand Cut Chips

Vodka Tonic Battered Halloumi

Smoked Saveloy

Served with Homemade Mushy Peas, Curry Sauce, Pickled Eggs and Gherkins, Sea Salt and Malt Vinegar

£22.00 per person

The Whole Hog

Free range local pig marinated in herbs and spices and slow roasted over wood and then grilled on our charcoal grill.

Shredded Shoulder, Belly and Leg Meat

Homemade Herby Sausage Meat Balls

Crunchy Salted Crackling

Homemade Sage and Onion Stuffing

Rainbow Slaw



Spiced Apple Ketchup

Local Honey and Mustard Sauce

Soft Bakers' Baps

£22.00 per person

The Taco Shack

Mexican style tacos using the best local seasonal produce presented in contemporary cardboard trays.

Trays or Corn Tortilla Chips with Homemade Tomato Salsa, Sour Cream and Guacamole.

Tacos

Chipotle Barbecued pulled Chicken, Guacamole with Pico de Gallo in Soft Corn Tortillas.

Baja Style Fried Hake, Shredded Cabbage, Lettuce & Salsa Verde, and Charred Lime in Soft Corn Tortillas.

Refried Black Beans on Tostada with Pickled Red Cabbage, Avocado, Coriander & Sour Cream

Ground Beef with Shredded Lettuce, Cheddar, Tomato Salsa and Sour Cream in a Crunchy Taco

£24.00 per person

All Packages require a minimum order of 50 covers.



The Grill Bar

A selection of mini appetisers from the grill for guests to enjoy while they party the night away.

Skewers

Cooked over charcoal served with a garnish.

Tandoori Masala Grilled Chicken, Mango Chutney and Mini Poppadum

Sheekh Kebab with Green Chilli Chutney, Mini Poppadom and Mint Yoghurt

7 Spiced Chicken, Flatbread, Pickled Cabbage and Chilli Sauce

Grilled King Prawns and Chorizo with Caramelised Lemon and Aioli

Charred Aubergine, Courgette and Pepper in Olive Oil, Lemon and Oregano
on Warm Pitta

Yakitori Marinated Beef, Wasabi Mayonnaise, Sesame Seeds, Pickled Ginger
and Crispy Nori

£5.50 per skewer per person



Small Plates

Cooked fresh and served in contemporary mini cardboard trays with a fork.

Grilled Halloumi, Rocket, Sun Blushed Tomato, Honey and Orange Dressing

Tempura Fried Aubergine and Courgette with Tzatziki Sauce

Spicy Tuna Tartar with Avocado, Lime and Coriander

Panko Cajun Fried Chicken Strips, Ranch Sauce and Spring Onion

Sweetcorn Fritter, Lime Mayonnaise, Parmesan and Rocket

Barbecued Pigs in Blankets with Honey and Worcestershire Glaze

Charred Chicken Wings in Maple and Jerk Spices

Smoked Duck Slices with Pickled Blueberries and Chicory

Mozzarella and Basil fried Arancini with Garlic and Red Pepper Sauce

£4.95 per small plate per person



Sliders

Mini Versions of the classic handheld dishes served in buns.

Angus Beef Burger Slider with Monterey Jack Cheese, Burger Relish and Brioche Bun

Chicago Style Hotdog Slider with Onions, Mustard and Ketchup

Slow Cooked Pulled Pork Slider with Rainbow Slaw and Sweet Tangy Carolina BBQ Sauce

Fish Finger Sandwich Slider with Tartare Sauce and Crunchy Lettuce

Sausage Patty, Fried Quail Egg, Crispy Bacon and Ketchup

Chilli, Lime and Coriander Falafel. Flatbread, Tahini Sauce and Mint Yoghurt

£4.95 per slider per person



Minimum order of 60 covers required.

Canapes

Stilton Beignets with Red Grape Jelly

Shredded Duck, Spring Onion and Chilli Plum Jam Roll

Pumpkin and Feta Arancini

Tempura Prawns with Sweet Chilli

Satay Bang Bang Chicken on Baby Gem

Goat's Cheesecake with Red Onion Marmalade

Shitake Mushroom and Black Truffle Pinwheels

Wasabi King Prawns with Avocado on Rice Cracker

Beetroot Gravlax with Horseradish Crane on Sourdough

Fig and Parma Ham Crostini

Smoked Hock and Black Bomber Croquette



Panko Pork Belly with Sticky Chilli Jam

Fish and Chips with Tartar Sauce

Choice of 4 Canapes £14.50 per person

Choice of 6 Canapes £19.50 per person

Choice of 8 Canapes £25 per person

Grazing Boards

Stylish yet contemporary way of feasting with family and friends. Perfect as a sharing experience or lavash buffet centre pieces.

Mediterranean Antipasti

Cured Bresaola, Prosciutto and Salami's. Sicilian Garlic Stuffed Olives, Hummus, Marinated Artichokes Hearts, Baba Ghanoush, Sun Blushed Tomatoes, Roasted Vegetables, Figs, Homemade Rosemary Focaccia and Crostini's.

£168 per 10 covers

Vegan Mezze

Chargrilled Baby Aubergine, Roast Heritage Carrots with Tahini and Pomegranate, Dolma Stuffed Grape Leaves, Roast Red Pepper Hummus, Tabbouleh, Mixed Marinated Olives, Muhammara and Mini Pitta Fingers.

£145 per 10 covers



The Board of Cheese

Snowdonia Black Bomber, St. Marks Bloomy Rind and Bayley Hazen Blue. Mariani Dried Apricots, Montmorency Cherries, Mixed Roasted Nuts, Grapes, Quince Jelly, Fig Jam and a Selection of Breadsticks, Multigrain Flatbreads and Water Crisp Crackers.

£190 per 10 covers

Fresh and Fruit

Watermelon, Honeydew Melon, Cantaloupe Melon, Pineapple, Grapes, Mango, Kiwi, Passion Fruit, Dragon Fruit, Strawberries, Raspberries, Blueberries, Blackberries, Plums and Apricots.

£90 per 10 covers

Copious Chocolate

Milk Chocolate & Pistachio Profiteroles, White Chocolate Rockslide, Mini Black Forrest Cups, Boston Fudge Brownie, White Chocolate & Raspberry Eclairs and Dark Chocolate and Gold Leaf Meringue Kisses.

£120 per 10 covers

Something Sweet

Mini Raspberry Pavlova, Sicilian Lemon Tart, Chocolate Brownie, Strawberry and Clotted Cream Mille Feuille and Tiramisu Squares.

£120 per 10 covers



Minimum order of 4 boards required.

Sweet Treats

Add one or more of our sweet treats packages to complete your evening.

Donut Bar

Mini Fried Donut Balls, Hot and Fresh served in Paper Cones.

Selection of Sweet Treats Funky Flavoured Sugars.

Luxury Sauces including Nutella, Biscoff, Salted Caramel and many more.

£12 per person

Waffle on a stick

American style waffle on a stick.

Luxury Sauces including Nutella, Biscoff, Salted Caramel and many more.

Choice of Toppings including Crushed Oreos, Maltesers, Marshmallow's, Smarties, and others.

£12 per person



Funky Popcorn

Extra-large Popcorn Kernels cooked Fresh in our Popcorn Machine.

With a Choice of Funky Homemade Flavoured Sugars and Salts.

Including Maple and Bacon, Strawberry Milkshake, Salted Caramel, Apple & Cinnamon, Spiced Curry and Festive Spice.

£9 per person

All Packages require a minimum order of 50 covers.

Please contact for more details, our team will be happy to help with any questions and create the perfect package for your event.

All dietary requirements are catered for and Vegan dishes available.