

Family Style Sharing

Create a real sense of togetherness with our popular family-style sharing options, perfect for creating a warm atmosphere. Enquire with our team for full menus.

The Carvery

A hearty variety of roast meats, seasonal vegetables and classic carvery accompaniments.

The Mediterranean

A delicious antipasti selection and a variety of classic Italian dishes, including gnocchi and aubergine parmigiana.

The Smokehouse

A selection of freshly cooked, barbecued mains served alongside delicious sides in an American style.

Pie & Peas

Handmade assortment of pies, accompanied by chips, mashed potato and seasonal vegetables.

Simply British Boards

A colourful selection of local deli classics, salads, breads and cheeses served in a relaxed grazing style.

À La Carte Dining

For a more traditional dining experience, opt for our à la carte options, where plated dishes are served to individual guests, ensuring an elegant dining experience. Example menu below.

Starters

Leek and potato soup with cheese and herb scone

Ham hock terrine with piccalilli and sourdough bread

Mains

Prosciutto wrapped chicken breast with herby mascarpone and crispy potatoes and steamed vegetables

Shallot tarte tatin with Madeira sauce, crispy potatoes and seasonal vegetables (ve)

Desserts

Sticky toffee pudding with hot fudge sauce

White chocolate and raspberry cheesecake

All dietary requirements catered for.

Canapés

Canapés can be served after your ceremony, treating your guests to a bite to eat whilst they mingle and chat.

Examples

Mini Yorkshire puddings stuffed with beef and horseradish

Blinis with smoked salmon, cream cheese and dill

Crostinis with pea, broad bean & mint purée

Late-night food

Serving a treat as your loved ones are the dance floor is a great way to keep the party going.

Examples

Stonebaked pizzas with rustic chips and seasonal salads

Breakfast-style or roast meat baps

Three Shires cheese board with oatcakes, figs and chutney