



Three Course

Please choose one option from each course (two for dessert). The second choice must be a vegetarian dish from the list below. All guests should then pre-order from your two selected items. (Choose 2 main courses + vegetarian option for an additional £2.00 per person)

Please feel free to mix and match items from different menus.  Indicates Vegan  Indicates Vegetarian

Menu A £23.00pp+VAT

Assorted Fresh Bakers Rolls

Prosciutto Ham served with a baked fig compote & red amaranth

Caprese Salad; Buffalo Mozzarella, beef tomato & basil  or 

Chicken Liver Parfait served with caramelised red onion marmalade

Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive)  or 

Classic Chicken Caesar Salad topped with parmesan shavings

Locally Sourced Chicken Breast, sautéed wild mushrooms, thyme roasted baby potatoes and tarragon & cream sauce

Butchers Pork Sausages with red wine jus & wholegrain mustard mash

Pulled Pork with choice of cider gravy or sticky Tennessee glaze, Served with crackling and Sautéed Potato

Poached Salmon with a zesty dill, white wine & cream sauce & spring onion mash

All served with bowls of fresh market vegetables

Choose any two Desserts from the menu

Tea, Coffee & sweet treats (additional £1.75pp)


Menu B £26.50pp+VAT

Assorted Fresh Bakers Rolls

Homemade scotch egg served with piccalilli

Bang Bang Chicken served with a Thai spiked salad

Caramelised Red Onion & Goats Cheese Filo Tart (V)

Grilled haloumi drizzled with sundried tomato balsamic glaze 

Grilled Asparagus Tips served with hollandaise sauce 

Grilled Courgettes with Sundried Tomato & Fresh Mint Dressing 

Gourmet Cheese Burger served with chunky chips & homemade coleslaw

Chicken Breast stuffed With Mozzarella & Basil wrapped in streaky bacon served with thyme roasted new potatoes

Braised Lamb Shank served with herby mash & a red wine jus

Baked Haddock Filet with tarragon sauce Vierge & minty new potatoes

Homemade Shortcrust Pastry pies with choice of Steak & Mushroom or Chicken & asparagus

Served with creamy mash & gravy.

All served with bowls of fresh market vegetables (With the exception of the burger).

Choose any two Desserts from the menu

Tea, Coffee & sweet treats (additional £1.75 pp)



Menu C £31.00pp+VAT

Assorted Fresh Bakers Rolls

Crayfish & Prawn Cocktail in a Marie rose sauce

Ham hock terrine served with piccalilli

Warm Goats Cheese salad served with roasted baby beets & balsamic 🍷

Portobello Mushroom stuffed with mild creamy stilton on sourdough 🍷

Smoked Salmon served on homemade blinis with cream cheese, chives

Mini Vegan Tacos filled with Avocado & Pico de Gallo 🌱

Beef Bourguignon, with pancetta & mushrooms in a red wine sauce served with garlic mash

Pan Fried Duck Breast with braised red cabbage, redcurrant jus, served with Sautéed Potatoes

Pork Tenderloin on a bed of parsley mash, honey roasted red onion with watercress sauce

Pan fried Filets of Seabass with a tomato concasse & minted buttery new potato

Cornfed Chicken with sage lemon & thyme stuffing served with baby roast potatoes

All served with bowls of fresh market vegetables

Choose any two Desserts from the menu

Tea, Coffee & sweet treats (additional £1.75pp)

Menu D £38.00pp+VAT

Assorted Fresh Bakers Rolls

Lobster Salad served with chive & truffle mayonnaise, sliced radish & peas shoots

Baked Figs, Rocket, Roquefort & Walnut salad with a balsamic glaze 🍷

Peppered Carpaccio Fillet Beef with fresh parmesan shavings drizzled with extra virgin rapeseed oil

Seared Scallops with pea puree & crispy pancetta

New England Style Crab Cakes served with horseradish yoghurt

Roasted Butternut Squash Risotto drizzled with truffle oil 🌱

Herb Crusted Rack of Lamb served with spinach, a red wine jus & dauphinoise potato

Monkfish Fillet Wrapped In Prosciutto, served with a warm chive butter sauce & scallion mash

Sliced Medallions of Beef served with potato rosti & béarnaise sauce

Honey Glazed Tuna Steak, served with a creamy parsnip puree

Classic Beef Wellington served with creamy horseradish mash, wilted spinach & red wine jus

Pan Fried Halibut Filet served on a parsley & chive potato cake, samphire & hollandaise dressing.

All served with bowls of fresh market vegetables


Choose any two Desserts from the menu

Tea, Coffee & sweet treats (additional £1.75pp)



Vegetarian & Vegan Main Course Options.



(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille with roasted red pepper sauce 

Creamy Wild Mushroom Stroganoff served with basmati rice  or 

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce 

Sweet potato, Lentil & Coconut Curry with basmati rice 

Shortcrust pie deep filled with leek, squash & asparagus  or 

Lentil Bolognese Stew with chickpeas & Kale 

Dessert

* Indicates served warm


Glazed Lemon Tart

Banoffee Pie

Black Forest Gateau

Dark Choc Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess ( opt)

Lemon Posset

American Double Chocolate Brownie (nut free)

Dark Chocolate Fondant*

Sticky Toffee Pudding*

Lemon infused Treacle Tart* with Clotted Cream


White Chocolate & Madagascan Vanilla Mousse

Vanilla Panacotta Red Berry Pudding

St Clements Cheesecake

Exotic Fresh Fruit Salad 

Strawberry Fool Stack with Shortbread Biscuit

Chocolate (& avocado) Mousse w' Raspberries & Pistachio 

Vanilla Crème Brulee

Gluten Free Brownie

Baileys Milk Chocolate Mousse

Individual Passion Fruit Pavlova

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie
(£2.00 supp)

Sharing platter – Selection of our best loved miniature desserts; ideal for sharing.
(£2.00 supp)

Selection of English & Continental Cheese
& Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Celebration Cakes (photos & quote available on request)

Our team need access to kitchen facilities;
or we can bring our own for a cost of £250 (for every 200 guests).

Minimum order of 40 people.

Children 9years and under will be charged for at half price or please see our children's menus.

Includes presentation dishes, crockery, cutlery, linen napkins & linen cloths for dining tables.

Uniformed staff are supplied at a rate of £12.50 per hour, per staff member.

Glassware, Soft & alcoholic drinks are also available.

