WEDDING PACKAGES

£130 per head* Pre-order required Sample menu



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Leeks vinaigrette, toasted hazelnuts (v)

Twice baked souffle, goats cheese, peas

Cured sea bass, sauce vierge, radish

MAIN COURSES

Confit duck, fennel & cornichon remoulade

Lentils, red pepper, spinach, pangritata (v)

Roast cod, shrimp, burnt butter

Served with gem salad and buttered new potatoes

DESSERTS

Chocolate mousse, brandy crème fraîche

Banoffee pie

Baked mango, crispy coconut, vegan cream, rum (v)

DRINKS PER PERSON

2 cocktails ½ bottle of wine 1 bottle of mineral water

*£140 per head from 1st October 2022

£135 per head* Sample menu



BUFFET SELECTION

Selection of breads & butter, oil

SNACKS

Nocellara olives, smoked almonds, truffle crisps, guindilla peppers (v)

Charcuterie

SALADS

Green bean, barley, spinach & lemon salad (v)

Marinated tomatoes, shallot, caperberries, basil

Potatoes, lemon & oregano dressing (v)

MAINS

Roast chicken, aioli, jus

Hot smoked sea trout, beetroot & horseradish relish

Aubergine caponata, golden pickled raisins, basil (v)

Warm onion & Gruyere tart

DESSERTS

Walnut, orange, honey cake, chantilly cream

Chocolate tart, salted oat crust (v)

CHEESE

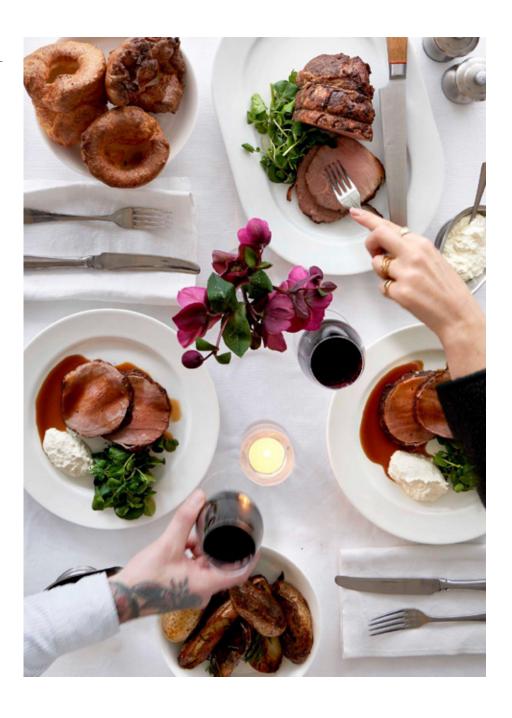
Cheeseboard, fruit cheese, crackers

DRINKS PER PERSON

2 cocktails ½ bottle of wine 1 bottle of mineral water Tea & filter coffee

*£140 per head from 1st October 2022

£130 per head* Pre-order required Sample menu



ARRIVAL

Pigs in blankets

SAVOURY

Roast beef top rump, braised short rib, horseradish cream

Served with duck fat roast potatoes, buttered hispi cabbage, Yorkshire puddings and jus

DESSERTS

Warm chocolate pudding, brittle, cream

Roast beef can be substituted for the entire group with roast chicken, jus, aioli

VEGAN MENU

Pigs in blankets (v)

Mushroom bourguignon pie

Served with roast potatoes and hispi cabbage, olive oil dressing (v)

Apple blackberry crumble, almond cream (v)

DRINKS PER PERSON

2 cocktails ½ bottle of wine 1 bottle of mineral water

*£140 per head from 1st October 2022

COCKTAILS & CANAPES

£70 per head

Selection of 2 cocktails & 4 canapes in advance required



BAR MENU

COCKTAILS

4 x cocktails or glasses of Cremant per person

CANAPES

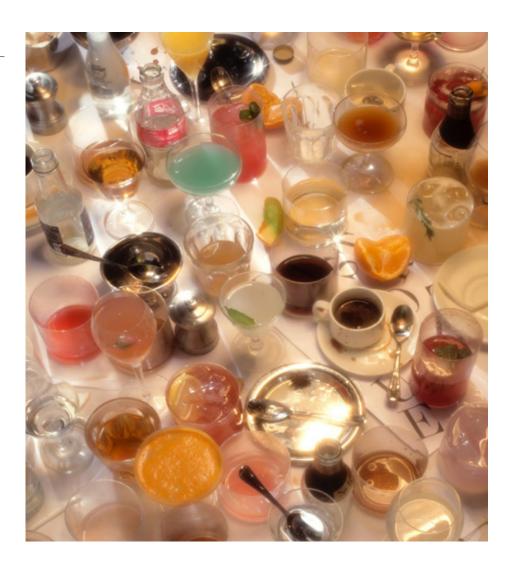
6 x canapes per person

*£85 per head from 1st October 2022

FOUR HOUR FIESTA

£125 per head

Unlimited drinks and party food



BAR MENU

COCKTAILS

Choice of 3 house cocktails

WINES & FIZZ

Crémant de Loire, La Maison Neuve, Guy Allion, Loire, FR

2019 Terres Cortal Cinsault Rose, Languedoc, FR

2018 Chateaux Haut-Grelot, Bordeaux, FR

2019 Pitchfork Semillon Sauvignon Blanc, Margaret River, AU

BEER & CIDER

Redchurch Lager

Bethnal Pale Ale

Cidre Breton

SPIRITS

House spirits & mixers

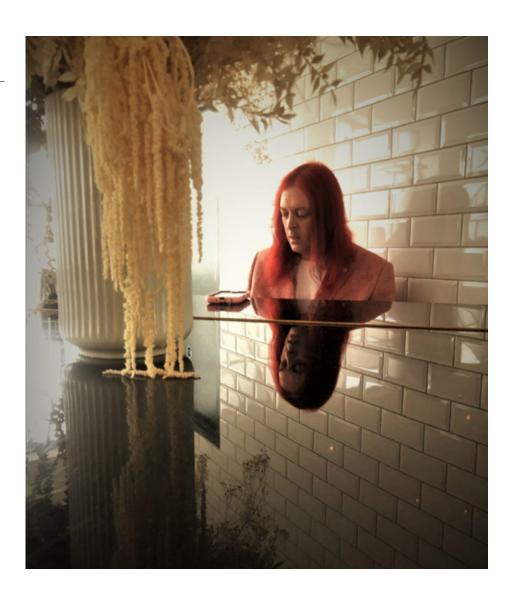
PARTY FOOD

Mini burger

Mushroom & radish bun (v)

Crispy pig belly, soy mayo

Fried soft shell crab burger, curry sauce



FOOD ADD ONS

Nuts, crisps, olives £6

Warm cheese puffs £4 (3pp)

Canapes £12 (3pp)

Oysters £12 (3pp)

Rib eye £15 (supplement pp)

Cheese course £15

Party food £16 (2pp)

PARTY FOOD MENU

Mini burger

Fried soft shell crab burger, curry sauce

Mushroom & radish bun

Crispy pig belly, soy mayo

Humita empanada (v)

CANAPES MENU

Beetroot, horseradish, capers

Smoked salmon, rye, pickle

Steak tartare, truffle, parmesan

Leek vinaigrette, hazelnuts

Tuna tostada

Spiced cauliflower & vegan aioli tostada (v)

Radicchio, caponata

DRINKS ADD ONS

Tea & filter coffee £3

Espresso martinis £12

Champagne toast £16

Creamant toast £10

Cocktail £12

Soft cocktail £6

OTHER ADD ONS

Xavior £480

Small table flowers £30

Medium table flowers £40

Cockatoo performers from £750

50% Cockatoo furniture removal £1,000

Production +20% on any supplier invoice

UNLIMITED DRINKS PACKAGES

House cocktails, house beer, house wine, spirit & mix, Prosecco

- 2 hours £50
- 3 hours £65
- 4 hours £75