



Canapés

**Enhance your drinks reception by offering your guests an assortment of canapés from the selection below:
3 Items £5.95 per person or 5 Items £8.95 per person**

*Cream Cheese & Chive, Roast Peppers on Wholemeal Crisp
Smooth Chicken Liver Parfait, Red Onion Marmalade En Croûte
Scotch Smoked Salmon, Horseradish Cream & Chive
Mediterranean Lamb Kofta, Roasted Pepper Dip
Chicken Tikka Kebab, Minted Yoghurt
Halloumi Brochette, Mixed Peppers, Coriander
Lemon and Herb Marinated Chicken Brochette
Prawn Toast, Oyster Sauce Dip
Traditional Mini 'Bangers & Mash', Grain Mustard*

Drinks Packages

In addition to the perfect setting & the mouth-watering food, we offer a tempting range of drinks packages to complement your day.

Classic Drinks Package

2018 - £17.95pp ~ 2019 - £18.95pp ~ 2020 - £19.95pp

*Choose from a glass of Bucks Fizz or Pimm's & lemonade on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Celebration Drinks Package

2018 - £19.95pp ~ 2019 - £20.95pp ~ 2020 - £21.95pp

*Choose between a glass of Prosecco or peach Bellini on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Gala Drinks Package

2018 - £22.95pp ~ 2019 - £24.95pp ~ 2020 - £26.95pp

*Choose from a Glass of kir Royale, a glass of Champagne or assorted Bottled Beers on arrival
Half a bottle of wine per person to be served with you wedding breakfast (Selected wines available)
Glass of Champagne or pink sparkling wine for your toast*



Wedding Breakfast

Our wedding menus have been carefully designed to complement your tastes and needs. We offer a selection of menus for your wedding day; please select one starter, one main & one dessert for all of your guests.

Dietary requirements are also catered for, not forgetting the children. (Menus available on request)

Low Season October – March ~ **High Season** April - September

Carvery Package

2018- Low Season £22.50 per person - High Season £25.50 per person

2019- Low Season £23.50 per person - High Season £26.50 per person

2020- Low Season £24.50 per person - High Season £27.50 per person

Starters

Chicken & Tarragon Ballotine, confit tomatoes, balsamic crisp breads

Smoked Mackerel, caper, olive & potato tian, salsa verdi

Goats Cheese Croquettes, port & red onion jam, watercress salad

Signature Soups, choose from our soup menu selection

Mains

Roast Topside of Beef, yorkshire pudding, horseradish crème fraiche

Roast Breast of Warwickshire Turkey, chipolata sausage, cranberry sauce, sage & onion stuffing

Maple Glazed Gammon, star anise, orange & plum sauce

Roast Leg of Pork, rosemary & apple crackling

Salmon Wellington, crisp puff pastry, wilted spinach, chive beurré blanc

Roasted Butternut Squash & Pimento Peppers, tagliatelle verdi, tomato & basil sauce

Desserts

Traditional Bread & Butter Pudding, vanilla custard

Strawberry Infused Panna Cotta, berry compote, shortbread biscuit

Chocolate Torte, rum & raisin ice cream

Mango & Lime Cheesecake, glazed charred pineapple

Silver Package

2018- Low Season £25.50 per person - High Season £28.50 per person

2019- Low Season £26.50 per person - High Season £29.50 per person

2020- Low Season £27.50 per person - High Season £30.50 per person

Starters

Home smoked salmon, crushed potatoes, horseradish & dill pickled fennel

Chicken & Basil Mousse, red pepper coulis, balsamic crisp breads

Feta Cheese & Beetroot Brushchetta, dressed micro rocket

Signature Soups, choose from our soup menu selection

Mains

Herb Rolled Pork Loin, cider fondant, carrot purée, glazed apple sauce jus lie

Rolled Blade of Beef, roasted root vegetables, chateau potato, red wine sauce

Pan Fried Chicken Supreme, duchess potatoes, wilted kale, mushroom, tarragon cream sauce

Seared Scottish Salmon, chargrilled polenta, mange tout, caper & lemon dressing

Brie & Cranberry Filo Parcel, sautéed spinach, tomato compote

Desserts

Mint & Vanilla Cheesecake, red berry compote, chantilly cream

Dark Chocolate Bavaois, raspberry purée, mascarpone cream

Apple & Cinnamon Pie, sauce anglaise

Lemon Tart, candied lime & orange gel



Gold Package

2018- Low Season £27.50 per person - High Season £30.50 per person

2019- Low Season £28.50 per person - High Season £31.50 per person

2020- Low Season £29.50 per person - High Season £32.50 per person

Starters

Chilli & Sesame Glazed Duck, Asian dressed mooli & carrot salad

Cornish Crab Fishcake, pickled asparagus, citrus aioli

Roasted Cauliflower Fritter, aubergine and cumin purée, coriander emulsion

Signature Soups, choose from our soup menu selection

Mains

Supreme of Corn Fed Chicken, pommes anna, roasted artichoke, port reduction

Braised Lamb Shoulder, pea purée, dauphinoise potatoes, glazed chantenay carrots, redcurrant jus

Roasted Pork Tenderloin, apple & cranberry relish, sage polenta, charred baby corn, Madeira cream sauce

Pan Seared Sea Bass Fillet, boulangère potatoes, caramelised silver skin onions, samphire

Wild Mushroom & Spinach Wellington, truffle oil, rocket, white wine velouté

Desserts

Bailey's Creme Brulee, chocolate viennese biscuit

Strawberry Charlotte, basil & strawberry ice cream

Chocolate & Hazlenut Tart, raspberry cream

Cherry & Almond Tart, mascarpone, candied nuts

Diamond Package

2018- Low Season £29.50 per person - High Season £33.50 per person

2019- Low Season £30.50 per person - High Season £34.50 per person

2020- Low Season £31.50 per person - High Season £35.50 per person

Starters

Crab & Langoustine Bisque, bacon lardons, chives

Terrine of Seasonal Game, cumberland jelly, grissini breads

Beef & Horseradish Croquettes, remouladé, crispy shallots, red wine syrup

Pumpkin & Feta Arancini, sun blushed tomato, olive salsa, basil oil

Signature Soups, choose from our soup menu selection

Mains

Herb Crusted Rump of British Lamb, pommes purée, glazed baby carrots, redcurrant & rosemary jus

Seared Gressingham Duck Breast, confit potatoes, roasted beetroot, braised chicory, red wine sauce

Pan Fried Supreme of Corn Fed Chicken, black pudding farce, pancetta, pressed potatoes, leek fricassee

Fillet of Red Snapper, baked puy lentils, grilled chorizo, chargrilled asparagus, coriander dressing

Goats Cheese Bonbon, caramelised red onion tart, shallot purée, glazed baby vegetables, port reduction

Desserts

Trio of Chocolate Mousse, kirsch glazed black cherry, almond foam

Lemon Meringue Pie, macerated strawberry, lime jelly

Pineapple & Coconut Cheesecake, caramel, dried pineapple

Pressed Apple Tart, spiced apple compote, glazed baby apples, clotted cream ice cream

Soup menu

Carrot & Cumin Soup, coriander crème fraîche

Cream of White Onion Soup, confit garlic croute

Mushroom & Tarragon Soup, crispy wild mushrooms, crème fraîche

Tomato & Roasted Red Pepper, basil cream

Cream of Vegetable Soup, parsnip crisps

Crab & Langoustine Bisque, bacon lardons, chives (£2 supplement)



Evening Buffet Selection

Fish & Chip Cone Buffet

2018 - £9.95pp / 2019 - £10.95pp / 2020 - £11.95pp

Cod Goujons, Tartare Sauce, Curry Sauce, Pickles & French Fries

Bacon & Sausage Bap Buffet

2018 - £12.95pp / 2019 - £13.45pp / 2020 - £13.95pp

*Cumberland Sausages, Vegetarian Sausages, Crispy Back Bacon
Soft Baps, Fried Onions & Chunky Chips*

Gourmet Hot Dog Buffet

2018 - £13.95pp / 2019 - £14.45pp / 2020 - £14.95pp

*Pork, Beef & Vegetarian Hot Dogs
Served with Caramelised Onions, Monterey Jack Cheese, Pulled Pork, Jalapenos, BBQ Sauce, French Mustard,
Sour Cream, Fries & Mixed Salad*

Rotisserie Chicken

2018 - £15.95pp / 2019 - £16.95pp / 2020 - £17.95pp

*Whole Rotisserie Style Chickens Served with the Choice of the Following;
Peri Peri Sauce, Confit Lemon and Garlic Sauce, BBQ Sauce, Garlic Butter or a Traditional Rosemary and Thyme
Rub
Served with Garlic Bread, Canary Potatoes, Couscous, Salad, Corn on the Cob & Coleslaw*

Beef Brisket

2018 - £15.95pp / 2019 - £16.45pp / 2020 - £16.95pp

*Slow Smoked Beef Brisket served with Brioche Baps,
Spicy Rice, Garlic Roasted Mushrooms, Grilled Corn on the Cob & French Fries
Minimum number of 40 applies*

Hog Roast

2018 - £19.95pp / 2019 - £20.95pp / 2020 - £21.95pp

*Whole roasted Warwickshire Pig, Baps, Stuffing, Crackling, jacket Potatoes, Potato Salad, Coleslaw, Pasta
Salad, Mixed Leaves, Couscous.
Minimum Number of 70 applies*

BBQ

2018 - £21.95pp / 2019 - £22.95pp / 2020 - £23.95pp

*Barbeque Ribs, Homemade Beef Burgers, Marinated Strips of Chicken, Salmon Kebabs, Spicy Vegetarian
Burgers, Halloumi / Vegetarian Kebabs, Garlic Bread, Jacket Potatoes, Cucumber & Mint Salad, Couscous,
Mixed Pepper Salad*

Roast Venison

2018 - £22.95pp / 2019 - £23.95pp / 2020 - £24.95pp

*Whole Rotisserie Style Venison served with Honey Roasted Root Vegetables, Paprika Seasoned Potato Wedges,
Rice & a Plum & Rosemary Sauce
Minimum numbers of 80 appli*