



CANAPÉ & TAPAS
SELECTION

Choose three items for £5.95 or five items for £7.95

CANAPÉS

Goat's Cheese Cake

onion jam

Chilli Marinated Pork Belly

tangy apple sauce

Salmon & Cream Cheese Blinis

Mini Yorkshire Pudding & Beef

grain mustard

Chicken Liver Parfait Crostini

house chutney

Mini Croissants

parma ham, dijon mustard

Garlic Mushroom Crostini

Cod, Prawn & Chorizo Croquettes

Moroccan Lamb Koftas

mint yoghurt

Mozzarella Cheese, Sun-Dried

Tomatoes & Pesto Parcel

TAPAS

Selección de Pan

variety of artisan breads and oil selection, balsamic vinegar

Torreznos

paprika pork scratchings, orange & apple chutney

Hummus de Tomate

oak smoked roasted hummus with tomatoes and harissa, crispbread

Membrillo & Manchego

Manchego cheese and quince paste, crispbread

Gambas Pil Pil

warm pan fried prawns in chilli, garlic, paprika and parsley

Tortilla de Patatas

traditional potato and onion omelette garnished with salad

Patatas Bravas

roasted baby new potatoes coated with spicy tomato sauce

Boquerones Fritos

lightly coated and fried whitebait, lemon



BANQUETING
MENU

Please select 1 starter, 1 main course and 1 dessert for all your guests to dine from
2021 - £28.95 | 2022 - £29.95 | 2023 - £30.95

TO START

Tomato & Roasted Red Pepper Soup (v)

basil oil

Roasted Cauliflower Fritter (v)

aubergine & cumin purée, coriander emulsion

Goat's Cheese Croquettes (v)

port & red onion jam, watercress salad

Pressed Ham Hock

pickled cauliflower, watercress, brioche bread

Pork & Sage Roulade

spiced cranberry compote

Smoked Mackerel

caper, olive & potato tian, crème fraîche & dill dressing

TO FOLLOW

Pan Fried Chicken Supreme

potato rosti, wilted spinach, wild mushroom sauce

Pork Loin

potato fondant, carrot purée, glazed apple sauce, cider jus

Braised Lamb Shoulder

pea purée, dauphinoise potatoes, sprouting broccoli, redcurrant jus

Pressed Blade of Beef

horseradish creamed potatoes, French beans, parsnip crisps, port jus

Seared Salmon

crushed new potatoes, charred asparagus, lemon & chive beurre blanc

Slow Roasted Red Pepper (v)

filled with a caper and tarragon fricassée of butter beans

Wild Mushroom & Spinach Wellington (v)

truffle oil, rocket, white wine velouté

TO FINISH

Mango & Passion Fruit Cheesecake

pineapple crisps, Chantilly cream

Chocolate Tart

honeycomb crumble, white chocolate ice cream

Vanilla Panna Cotta

berry compote, shortbread biscuit

Apple & Cinnamon Pie

sauce Anglaise

Lemon Tart

pear purée

Traditional Bread & Butter Pudding

vanilla custard

PREMIUM DISHES

STARTERS

Smoked Chicken & Heritage Beetroot (+£1.00)

toasted pine nuts, roasted pumpkin seeds

Cray Fish Bon Bons (+£2.00)

samphire emulsion, lemon dressed watercress

Whole King Prawns (+£4.00)

chilli & lime king prawn bruschetta

MAINS

Pan Seared Sea Bass Fillet (+£3.00)

pommes anna, chargrilled asparagus, tomato & prawn dressing

Lamb Shank (+£4.00)

chantenay potatoes, honey roast vegetables, rosemary gravy

Roast Strip Loin of Beef (+£5.00)

Yorkshire pudding & all the trimmings

DESSERTS

Baileys Crème Brûlée (+£1.00)

chocolate Viennese biscuit

Trio of Chocolate (+£2.00)

Cheese & Biscuits (+£3.00)

SOUP MENU

Carrot & Cumin

coriander cream

Leek & Potato

crispy onion

Wild Mushroom & Tarragon

chive cream

Tomato & Roasted Red Pepper

basil oil

Cream of Vegetable

parsnip crisps

*Available as a starter or as an
intermediate course for an additional
£3.95 per person*

CHEESE PLATTER

Selection of local chutneys; breads, crackers, celery sticks,
fresh grapes & dried apricots

Mature cheddar

Smoked cheddar

Red Leicester

Le Maubert brie

Shropshire blue

£4.95 per person



B U F F E T F O O D

CHARGRILLED BARBECUE

Cooked on our chargrilled BBQ to ensure that big juicy flame grilled flavour that everyone knows and loves.

Classic BBQ

2021 - £24.95 | 2022 - £25.95 | 2023 - £26.95

Choose four options from the following:

Add on additional items at £4.95 each

6oz homemade beef burgers
Marinated spare pork ribs
Moroccan harissa lamb koftas
Chicken breast marinated in lime, garlic & chilli
Cumberland style sausage rings
Thyme marinated pork escalopes
Minute steak
BBQ chicken tandoori style

Cod & chorizo skewers
King prawn & red pepper skewers
Spanish style BBQ sardines
Tuna steak with teriyaki marinade
Cajun spiced salmon fillets

Mediterranean vegetable kebabs
Falafel, feta & spinach burger
Vegetarian sausages
Basil, halloumi & vegetable skewers
Corn on the cob with chilli

Served with flat breads & buns; homemade coleslaw, mixed leaves, potato salad, jacket potatoes, chilli jam, tomato salsa, BBQ sauce, tomato ketchup, mayonnaise and brown sauce

Available April - September only

FINGER FOOD

Designed for guests to graze a variety of mouth-watering options.

Classic Finger Buffet

2021 - £17.95 | 2022 - £18.95 | 2023 - £19.95

Choose six items from the following:

A selection of freshly made sandwiches (v)
Mini Yorkshire puddings, roast beef & horseradish crème fraîche
Smoked haddock fishcake, lemon aioli
Homemade beef sliders, cheese, pickle, relish
Mini hand breaded fish & chip cones, tartar sauce
Mini pork pies and homemade tomato chutney
Individually wrapped sausage rolls
Cheddar, peppers, broccoli and sweetcorn quiche (v)
Cheddar and caramelised red onion quiche (v)
Mozzarella and tomato skewers with homemade pesto (v)
Falafel fritters with tzatziki dip (v)
Locally made pork & leek sausages with homemade chutney
Cheese & onion pasty (v)

Served with chunky chips; roasted red pepper hummus with cumin & coriander, garlic aioli, corn nachos with hot salsa and tomato & cucumber salad

ROTISSERIE

Roasted slowly in its own juices to ensure maximum flavour.

Hog Roast

2021 - £22.95 | 2022 - £23.95 | 2023 - £24.95

Whole roasted Warwickshire pig
Stuffing, apple sauce and crackling
Potato salad, coleslaw, pasta salad, mixed leaves and cous cous

Served in freshly baked rolls, with skin on fries

Vegetarian options also available

FESTIVAL FOOD

Choose a British or Spanish classic or a Latin American alternative; all designed to delight you and your guests.

Classic Fish & Chips

2021 - £15.95 | 2022 - £16.95 | 2023 - £17.95

Seasonal hand battered fish

Double cooked chips

Tartar sauce, sea salt, malt vinegar, pickled onions, curry sauce, mushy peas

Big Pan Valencian Paella

2021 - £18.95 | 2022 - £19.95 | 2023 - £20.95

Sautéed chicken & chorizo, traditional paella rice, peppers, onions, garlic, smoked paprika & saffron finished with king prawns and mussels

Taco Station

2021 - £16.95 | 2022 - £17.95 | 2023 - £18.95

Beef or vegetarian chilli

Hard shell tortillas

Served with thinly sliced iceberg lettuce; tomato salsa, sliced white onion, cilantro, guacamole, salsa, sour cream, cheese and jalapeños

Chocolate filled mini churros

Burrito Bar

2021 - £19.95 | 2022 - £20.95 | 2023 - £21.95

Choose one option from the following:

Carnitas pulled pork, beef chilli, chicken, bean & vegetables or breaded fish

Choose from either tomato, spinach or plain tortillas

Served with homemade guacamole; sour cream, shredded cheese, shredded cilantro, tomato salsa, diced red onion, shredded lettuce, corn tacos, Mexican rice, pinto beans and black beans

Chocolate filled mini churros

MIDNIGHT MUNCHIES

Napkin food for a more casual evening option.

Perfect for late into the night to keep your guests going.

Available between midnight - 1AM

Rolls

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Local pork sausages or crispy back bacon

Jumbo Dogs

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Jumbo pork hot dog

Caramelised onions and relish

Pizza

2021 - £7.95 | 2022 - £8.45 | 2023 - £8.95

Choose three pizzas from the following:

Margherita, mozzarella, sun-dried tomato, basil **(v)**

American Hot, pepperoni, jalapeño, red onion

Capricciosa, Parma ham, mushroom

Contadina, red onion, pepper, mushroom **(v)**

Diavolo, hot spiced lamb, pepperoni, green pepper, red onion, jalapeño

Padana, caramelised onion, goat's cheese, spinach **(v)**

Pollo Forza, peri-peri chicken, onion, chilli, Greek yoghurt dressing

Barbacoa, chicken, red onion, pepper, BBQ base