

CANAPÉS

Three Items - £5.95 | Five Items - £7.95

- Goat's Cheese Cake** onion jam v
- 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** ve
- Cod, Prawn & Chorizo Croquettes**
- Moroccan Lamb Koftas** mint yoghurt
- Mozzarella Cheese, Sundried Tomatoes & Pesto Parcel** ve

TAPAS

Three Items - £5.95 | Five Items - £7.95

- Selección de Pan** variety of artisan breads and oil selection, balsamic vinegar v
- Torreznos** paprika pork scratchings, orange & apple chutney
- Hummus de Tomate** oak smoked roasted hummus with tomatoes and harissa, crispbread v
- Membrillo & Manchego** Manchego cheese and quince paste, crispbread v
- Gambas Pil Pil** warm pan fried prawns in chilli, garlic, paprika and parsley
- Tortilla de Patatas** traditional potato and onion omelette garnished with salad v
- Patatas Bravas** roasted baby new potatoes coated with spicy tomato sauce v
- Boquerones Fritos** lightly coated and fried whitebait, lemon

SOMETHING TRADITIONAL

2021 - One Glass £21.95 | Two Glasses £24.95

2022 - One Glass £22.95 | Two Glasses £25.95

2023 - One Glass £23.95 | Two Glasses £26.95

- Bucks Fizz or Pimms & Lemonade reception (one or two glasses)
- Two glasses of house red, white or rosé wine with your meal
- A glass of Prosecco for your toast drink

SOMETHING CONTEMPORARY

2021 - One Glass £23.95 | Two Glasses £27.95

2022 - One Glass £24.95 | Two Glasses £28.95

2023 - One Glass £25.95 | Two Glasses £29.95

- Prosecco or bottled beer reception (one or two glasses/bottles)
- Two glasses of house red, white or rosé wine with your meal
- A glass of Prosecco for your toast drink

S O M E T H I N G L O C A L

2021 - One Glass £27.95 | Two Glasses £34.95

2022 - One Glass £28.95 | Two Glasses £35.95

2023 - One Glass £29.95 | Two Glasses £36.95

V52 signature gin cocktail or Gin & Tonic reception (one or two glasses)

Two glasses of house red, white or rosé wine with your meal

A glass of Prosecco for your toast drink

S O M E T H I N G I N N O C E N T

2021 - One Glass £6.95 | Two Glasses £9.95

2022 - One Glass £7.95 | Two Glasses £10.95

2023 - One Glass £8.95 | Two Glasses £11.95

Strawberry blonde mojito reception (one or two glasses)

A glass of Pink or traditional lemonade with your meal

A glass of sparkling apple juice for your toast drink

S O M E T H I N G D I F F E R E N T

**Upgrade your arrival drinks that will not only wow your guests
but add that something different to the start of your day.**

Prosecco with gin liquor | £2.95

Punch | £2.95

Sangria (red or white), Caribbean rum punch, tropical fruit punch
or sparkling punch

Mini Prosecco bottles | £3.95

Classic cocktail | £3.95

Cosmo, mojito, strawberry daiquiri or Margarita

S O M E T H I N G O L D

2021 - Low Season £25.95 | High Season £28.95

2022 - Low Season £26.95 | High Season £29.95

2023 - Low Season £27.95 | High Season £30.95

Chicken & Tarragon Ballotine confit tomatoes, balsamic crisp breads
Smoked Mackerel caper, olive & potato tian, crème fraîche & dill dressing
Goat's Cheese Croquettes port & red onion jam, watercress salad v
Signature Soups choose from our soup menu selection v

Maple Glazed Gammon star anise, orange & plum sauce
Roast Leg of Pork rosemary & apple crackling
Roast Breast of Warwickshire Turkey chipolata sausage, cranberry sauce, pork stuffing
(please select two meats for the carvery)
Salmon Wellington crisp puff pastry, wilted spinach, chive beurre blanc
Slow Roasted Red Pepper filled with a caper and tarragon fricassée of butter beans v

Traditional Bread & Butter Pudding vanilla custard
Vanilla Panna Cotta berry compote, shortbread biscuit
Chocolate Tart honeycomb crumble, white chocolate ice cream
Crème Brûlée Cheesecake butterscotch sauce

Tea, Coffee & Truffles

S O M E T H I N G N E W

2021 - Low Season £29.95 | High Season £32.95

2022 - Low Season £30.95 | High Season £33.95

2023 - Low Season £31.95 | High Season £34.95

Smoked Trout Fillet crushed potatoes, horseradish & dill pickled fennel
Chicken & Basil Mousse red pepper coulis, balsamic crisp breads
Goat's Cheese & Chilli Jam Arancini Spanish tomato sauce v
Signature Soups choose from our soup menu selection v

Pork Loin potato fondant, carrot purée, glazed apple sauce, cider jus
Rolled Blade of Beef roasted root vegetables, chateau potato, red wine sauce
Pan Fried Chicken Supreme potato rosti, wilted spinach, wild mushroom sauce
Seared Scottish Salmon pommes anna, tenderstem broccoli, tartare cream
Camembert, Fig & Onion Tart rocket & Parmesan salad v

Mint & Vanilla Cheesecake red berry compote, Chantilly cream
Dark Chocolate Truffle raspberry purée, mascarpone cream
Apple & Cinnamon Pie sauce Anglaise
Lemon Tart pear purée

Tea, Coffee & Truffles

S O M E T H I N G B O R R O W E D

2021 - Low Season £31.95 | High Season £34.95

2022 - Low Season £32.95 | High Season £35.95

2023 - Low Season £33.95 | High Season £36.95

Gressingham Smoked Duck Asian dressed mooli & carrot salad

Smoked Haddock Fishcake chargrilled little gem lettuce, citrus aioli

Roasted Cauliflower Fritter aubergine & cumin purée, coriander emulsion v

Signature Soups choose from our soup menu selection v

Supreme of Corn Fed Chicken potato fondant, roasted baby rainbow carrots, red wine sauce

Braised Lamb Shoulder pea purée, dauphinoise potatoes, sprouting broccoli, redcurrant jus

Slow Roasted Pork Belly savoy cabbage, black pudding mash, cider & thyme jus

Pan Roasted Hake Fillet baby peas, pancetta & gem hearts à la française

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

Passion Fruit Crème Brûlée Viennese biscuit

Baked Biscoff Mousse toffee sauce

Chocolate & Hazelnut Tart quenelle of Chantilly cream

Cherry & Almond Tart mascarpone, candied nuts

Tea, Coffee & Truffles

S O M E T H I N G B L U E

2021 - Low Season £33.95 | High Season £36.95

2022 - Low Season £34.95 | High Season £37.95

2023 - Low Season £35.95 | High Season £38.95

Maple Glazed Ham Hock Terrine piccalilli, vegetables, grissini bread

Ballotine of Salmon chèvre herb cheese, semi dried tomatoes

Beetroot Carpaccio balsamic rocket, candied walnut, feta v

Signature Soups choose from our soup menu selection v

Roast Rump of British Lamb sweet potato gratin, glazed carrots, mint & pink pepper sauce

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

Pan Fried Supreme of Corn Fed Chicken pressed potatoes, velouté of broad beans, thyme, bacon

Fillet of Red Snapper fish velouté risotto, potato scales, dill

Goat's Cheese Bon Bon caramelised red onion tart, shallot purée, glazed baby vegetables, port reduction v

Toffee Waffle & Rum Pudding cinnamon ice cream

Lemon Meringue Pie blueberry coulis

Apple Tart clotted cream ice cream, apple crisps

Gin & Elderflower Cheesecake minted berry compote

Tea, Coffee & Truffles

AND A SIXPENCE IN HER SHOE

2021 - Low Season £19.95 | High Season £21.95

2022 - Low Season £20.95 | High Season £22.95

2023 - Low Season £21.95 | High Season £23.95

Traditional Afternoon Tea

Smoked salmon

Egg & cress

Coronation chicken

Slow cooked ham with cheddar cheese

Tuna & cucumber

Homemade scones with jam & clotted cream

Lemon drizzle cake

Chocolate brownie

Carrot cake

Coffee & walnut cake

Savoury Afternoon Tea

Smoked salmon

Egg & cress

Coronation chicken

Slow cooked ham with cheddar cheese

Tuna & cucumber

Cheese scones with smoked salmon cream

Scotch egg

Cheddar, peppers, broccoli and sweetcorn quiche

Cheddar and caramelised red onion quiche

Garlic dough balls

SIGNATURE SOUPS

Carrot & Cumin coriander cream

Leek & Potato crispy onion

Wild Mushroom & Tarragon chive cream

Tomato & Roasted Red Pepper basil oil

Cream of Vegetable parsnip crisps

also available as an intermediate course at £3.95 per person

CHEESE PLATTER

£4.95 per person

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

Mature cheddar

Smoked cheddar

Red Leicester

Le Maubert brie

Shropshire blue

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

Meat

- 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

Fish

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

Vegetarian

- 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 during high season only

ROTISSERIE

Roasted slowly in its own juices to ensure maximum flavour that cannot be beaten.

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

Choose one of the following options for your vegetarian guests:

- Mediterranean vegetable kebabs
- Falafel, feta & spinach burgers

FINGER FOOD

Our buffets are 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

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