

## CANAPÉS

Three Items - £5.95 | Five Items - £7.95

**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

Three Items - £5.95 | Five Items - £7.95

**Selección de Pan** variety of artisan breads and oil selection, balsamic vinegar

**Torreznos** paprika pork scratchings, orange & apple chutney

**Hummus de Tomato** 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

## 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

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**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

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**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

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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

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**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 brocolli, tartare cream  
**Camembert, Fig & Onion Tart** rocket & Parmesan salad v

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

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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

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**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

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**Passion Fruit Crème Brûlée** Viennese biscuit

**Baked Biscoff Mousse** toffee sauce

**Chocolate & Hazelnut Tart** quenelle of Chantilly cream

**Cherry & Almond Tart** mascarpone, candied nuts

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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

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

**Sear'd 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

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**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

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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

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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

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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*

## 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

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

Cheddar and caramelised red onion quiche

Mozzarella and tomato skewers with homemade pesto

Falafel fritters with tzatziki dip

Locally made pork & leek sausages with homemade chutney

Cheese & onion pasty

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*

*Minimum numbers of 70 apply*

## 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

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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

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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

**American Hot** pepperoni, jalapeño, red onion

**Capricciosa** Parma ham, mushroom

**Contadina** red onion, pepper, mushroom

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

**Padana** caramelised onion, goat's cheese, spinach

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

**Barbacoa** chicken, red onion, pepper, BBQ base