

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 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

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

2023 - £23.95 | 2024 - £24.95 | 2025 - £25.95

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

upgrade your reception to two glasses per guest for an additional £3.00 per person

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

2023 - £29.95 | 2024 - 30.95 | 2025 - £31.95

One glass of V52 signature gin cocktail or Gin & Tonic reception
Two glasses of house red, white or rosé wine with your meal
A glass of Prosecco for your toast drink

upgrade your reception to two glasses per guest for an additional £7.00 per person

S O M E T H I N G
C O N T E M P O R A R Y

2023 - £25.95 | 2024 - £26.95 | 2025 - £27.95

One glass of Prosecco or bottled beer reception
Two glasses of house red, white or rosé wine with your meal
A glass of Prosecco for your toast drink

upgrade your reception to two glasses per guest for an additional £4.00 per person

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

2023 - £8.95 | 2024 - £9.95 | 2025 - £10.95

One glass of strawberry blonde mojito reception
A glass of pink or traditional lemonade with your meal
A glass of sparkling apple juice for your toast drink

upgrade your reception to two glasses per guest for an additional £3.00 per person

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

2023 - Low Season £27.95 | High Season £30.95

2024 - Low Season £28.95 | High Season £31.95

2025 - Low Season £29.95 | High Season £32.95

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

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

Carvery main course - please choose two meats

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

2023 - Low Season £31.95 | High Season £34.95

2024 - Low Season £32.95 | High Season £35.95

2025 - Low Season £33.95 | High Season £36.95

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

Our menus have been created by our team of experienced chefs. Please select one dish per course for all guests allowing for special dietary requirements. These can be catered for, but must be notified at your final details meeting.

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

2023 - Low Season £33.95 | High Season £36.95

2024 - Low Season £34.95 | High Season £37.95

2025 - Low Season £35.95 | High Season £38.95

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

2023 - Low Season £35.95 | High Season £38.95

2024 - Low Season £36.95 | High Season £39.95

2025 - Low Season £37.95 | High Season £40.95

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

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AND A SIXPENCE IN HER SHOE

2023 - Low Season £21.95 | High Season £23.95

2024 - Low Season £22.95 | High Season £24.95

2025 - Low Season £23.95 | High Season £25.95

Traditional Afternoon Tea

A selection of fresh sandwiches and your choice of sweet or savoury treats.

A Selection of Fresh Sandwiches

Smoked salmon

Egg & cress

Coronation chicken

Slow cooked ham with cheddar cheese

Tuna & cucumber

Delicious Sweet Treats

Homemade scones with jam & clotted cream

Lemon drizzle cake

Chocolate brownie

Carrot cake

Coffee & walnut cake

Delicious Savoury Treats

Cheese scones with smoked salmon cream

Scotch egg

Cheddar, peppers, broccoli and sweetcorn quiche

Cheddar and caramelised red onion quiche

Garlic dough balls

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

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

C H A R G R I L L E D B A R B E C U E

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

Classic BBQ

2023 - £26.95 | 2024 - £27.95 | 2025 - £28.95

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
- 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, April - September

F I N G E R F O O D

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

Classic Finger Buffet

2023 - £19.95 | 2024 - £20.95 | 2025 - £21.95

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

R O T I S S E R I E

Roasted slowly in its own juices to ensure maximum flavour.

Hog Roast

2023 - £24.95 | 2024 - £25.95 | 2025 - £26.95

- 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

2023 - £17.95 | 2024 - £18.95 | 2025 - £19.95

Seasonal hand battered fish
Double cooked chips

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

Big Pan Valencian Paella

2023 - £20.95 | 2024 - £21.95 | 2025 - £22.95

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

Taco Station

2023 - £18.95 | 2024 - £19.95 | 2025 - £20.95

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

2023 - £21.95 | 2024 - £22.95 | 2025 - £23.95

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

2023 - £7.95 | 2024 - £8.45 | 2025 - £8.95

Local pork sausages or crispy back bacon

Jumbo Dogs

2023 - £7.95 | 2024 - £8.45 | 2025 - £8.95

Jumbo pork hot dog
Caramelised onions and relish

Pizza

2023 - £8.95 | 2024 - £9.45 | 2025 - £9.95

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