



catering MENU



breakfast ITEMS

(Minimum order of 12)

Croissants £2.95 (V/VE)

Toasted fruit bagels, served with honey, jams and butter **(V) £3.95**

Bircher muesli pots, topped with fresh fruit, toasted nuts and maple syrup **(V/VE) £3.95**

Breakfast rolls - sausage or bacon served with selection of sauces on either wholemeal or white bread or fresh baps/rolls **(Vegan sausage available on request) £5.95**

Smoked salmon sandwiches, fresh smoked salmon and cream cheese served on either wholemeal or white bread **£5.95**

Fruit platter - A selection of fruit and berries **(V/VE) £6.95**

Continental board - A selection of pastries, breads, butter and jams, fruits, natural yoghurt and granola **(V) £9.95**

Charcuterie board - A selection of meats, cheese, breads, mixed nuts, olives and pickle all served on a wooden board **£11.95**

Gluten-free and vegan versions can be made available on request

All prices are excluding VAT and per person



fresh SANDWICHES

(Minimum order of 12)

£16.50 per person

Platters of fresh sandwiches, granary and white breads

Local honey-roasted ham, baby leaf salad and homemade chutney

Coronation chicken, with lime crème fraîche dressing

Pastrami, mustard mayo, pickles and Swiss cheese

Red Leicester, red onion marmalade and mixed leaves **(V)**

Crisps **(V/VE)**

Mixed salad **(V/VE)**

Gluten-free and vegan versions can be made available on request

All prices are excluding VAT and per person



finger BUFFET

(Minimum order of 12)

£24.95 per person

Choose 6 items from the list below

Local pork pies, with red onion and mustard relish

Individual frittata, with sour cream dressing **(V)**

Toasted muffins baked with Shropshire blue and toasted pine nuts **(V)**

Sausage rolls and red onion marmalade

Vine plum tomato tart, olive tapenade and wild rocket **(V)**

Smoked chicken and Caesar salad wraps

Stuffed bell peppers, with minted couscous and feta **(V/VE)**

Prosciutto-wrapped figs baked with mozzarella

Goat's cheese crostini, with mixed leaves and basil vinaigrette **(V)**

Garlic chicken kebabs, garlic and coriander marinated chicken kebabs, grilled and served with pita and cucumber yoghurt

Stuffed Beef tomatoes, with prawn and orzo salad

Goat's cheese wrapped in Parma ham, with virgin olive oil and balsamic marinade

Hoisin spiced duck, cucumber and chilli wraps

Breaded chicken with garlic mayonnaise

Coriander and coconut king prawns, with a sweet chilli dip

Marinated olives and feta, cheese straws and sun-blushed tomato **(V)**

Add sandwiches to finger buffet for **£4.95**

Gluten-free and vegan versions can be made available on request

All prices are excluding VAT and per person



cold fork **BUFFET**

(Minimum order of 30)

£21.95 per person

Selection of breads and butter

Grilled salmon fillets, roast fennel salad and dill mayonnaise

Honey-roasted ham, sliced and served with pickles

Greek salad, marinated feta, olives and lemon vinaigrette **(v)**

Baby leaf salad, baby beetroot and crisp pancetta

Assorted quiches, mature Cheddar and rocket salad **(v)**

All prices are excluding VAT and per person



hot fork **BUFFET**

(Minimum order of 30)

£29.95 per person

Bread and butter selection

Roast ratatouille lasagne, mature Cheddar and
Parmesan cheese sauce, basil pesto **(V/VE)**

Grilled chicken, marinated with lemon and
thyme, in a warm roast garlic dressing

Beef bourguignon, with shallots, mushrooms, crisp
bacon and rich Burgundy wine sauce

Creamed and buttered mash, steamed seasonal vegetables **(V/VE)**

Fragrant spiced couscous salad, grilled peppers,
fennel, and a pickled lemon dressing **(V/VE)**

Wild rocket and Parmesan salad, balsamic vinaigrette **(V/VE)**

All prices are excluding VAT and per person



indian style **BUFFET**

(Minimum order of 30)

£16.50 per person

Onion bhaji **(V/VE)**

Spiced butternut and cauliflower fritter, with
a coconut and lemon salsa **(V/VE)**

Chicken pakora

Curried lamb kofta, with mint yoghurt dip

Spiced potato cake, with quinoa crust, lime
and paprika mayonnaise **(V/VE)**

Keralan spiced paneer **(V)**

Dhal with crispy naan and coriander oil **(V/VE)**

All prices are excluding VAT and per person



classic MENU

Three course meal (Minimum order 30)

£39.95 per person

Please choose one starter, main and dessert to be served to all your guests

STARTER

Chef's soup, a choice of freshly made seasonal soup (V/VE)

Poached pear and walnut salad, with
Shropshire blue cheese dressing (V)

Tartlet of hot smoked salmon and asparagus,
roast cherry vine tomato dressing

Caesar salad, croutons, shaved Parmesan
and creamy Caesar dressing (V)

MAIN

Supreme of grilled chicken, served with mustard
mash, tarragon and mushroom sauce

Slow-braised shank of lamb, Dauphinoise potatoes, and a rosemary jus

Local pork sausages, creamed and buttered mash with red onion gravy

Fillet of roast salmon, with a lemon and dill crust,
buttered new potatoes and chive cream sauce

Fine plum tomato tart, black olive tapenade and buffalo
mozzarella, wild rocket and virgin olive oil (V)

Braised endive, roast celeriac, cumin and barley broth (V/VE)

Gluten-free versions can be made available on request

All prices are excluding VAT and per person



premium MENU

Three course meal (Minimum order 30)

£45.95 per person

Please choose one starter, main and dessert to be served to all your guests

STARTER

Smoked bacon Scotch egg, apple purée and crisp pancetta

Tartlet of baby beetroot, red onion marmalade and mature cheddar (V)

Confit pork and apple spring roll, salad of celeriac and grain mustard

Grilled field mushroom and Taleggio cheese, duxelle of wild mushrooms, Cabernet Sauvignon vinaigrette (V)

Terrine of braised ham hock and corn-fed chicken, dry cured bacon and red onion marmalade

Seared scallops, minted pea purée, crisp pancetta and pea shoots, red wine jus

Salad of wood-fired peppers, baby artichoke and smoked aubergine purée (V/VE)

Gluten-free versions can be made available on request

All prices are excluding VAT and per person



premium MENU

Three course meal (Minimum order 30)

£45.95 per person

Please choose one starter, main and dessert to be served to all your guests

MAIN

Supreme of corn-fed chicken, roast butternut squash risotto, truffle cream sauce

Fillet of beef, garlic and thyme potato, green peppercorn sauce

Roast rump of English lamb, confit shallots, garlic and rosemary jus

Grilled fillet of halibut, rösti potato and buttered spinach, red pepper fondue

Beef Wellington, celeriac and potato purée, roast shallots and parsnip crisps, red wine and port jus

Roast Barbary duck, tortellini of slow-cooked leg meat, orange, clove and redcurrant sauce

Saffron polenta, grilled baby gem, garlic and tomato vinaigrette (V/VE)

Roast white onions, Savoy cabbage, heritage carrots and sage gnocchi (V/VE)

Gluten-free available on request

All prices are excluding VAT and per person



dessert MENU

Three course meal (Minimum order 30)

£4.95 per person

Lemon poppy-seed drizzle cake with honey and Chantilly cream

Forest fruit bavaois served with honeycomb

Blood orange posset with lemon thyme shortbread

Espresso cheesecake with caramel popcorn and berry gel

Eccles/Banbury cake with Keen's Cheddar wedge and fruit chutney

Caramelised pineapple puff pastry tarts with lime crème fraîche

Fruit crumble with vanilla bean custard

Dark chocolate torte with white chocolate sauce

Forest fruit syllabub with a shortbread biscuit

Sticky toffee pudding with caramel sauce

Red wine poached pears with mascarpone cream

Vanilla cheesecake with raspberry coulis

Caramelised bread and butter pudding, with vanilla bean custard

Ice cream bike, a selection of gelatos served from a traditional ice cream bike

Gluten-free and vegan versions can be made available on request

All prices are excluding VAT and per person



food STATIONS

Perfect for serving indoors around your event, with favourite flavours from around the world, our food stations deliver delicious dishes from an array of cuisines or, if you prefer, a best of British dish that everyone will enjoy.

Choose one of the following dishes:
(Minimum order of 30)

TURKISH MEZE

£21.95 per person

Chicken kebabs, with pickled lemons and herbs

Spiced sausages

Spiced pork meatballs, with tomato sauce

Filo pastry, with spinach and feta (V)

Served with flat breads, tzatziki, houmous and smoked aubergine dips

INDIAN

£19.95 per person

Chicken tikka

Pilau rice (V/VE)

Tarka dhal, with naan, mango chutney, onion salad (V/VE)

Gluten-free and vegan versions can be made available on request

All prices are excluding VAT and per person



MEXICAN

£17.95 per person

Spit-roast chicken fajitas, served with
guacamole, salsa and soured crème

or

Beef chilli and vegetarian chilli (V/VE) served
with rice, cheese and yoghurt

BURGER SLIDERS

£17.95 per person

(3 Sliders per person)

Mini burger sliders, 100% pure beef patty,
sesame burger bun, tomato, pickles,
lettuce and burger relish. Served with cheesy truffle fries

Mini crispy fried chicken burger, beef tomato, lettuce and mayonnaise.
Served with cheesy truffle fries

Broccoli and chickpea burger, with caramelised onions **(V/VE)**

Mini hot dog sliders, bratwurst, pickled onions and French's mustard.
Served with cheesy truffle fries

Gluten-free and vegan versions can be made available on request

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BUDDHA BOWLS

Choice of either one option meat for all or veggie

All bowls filled with sweet pickled red cabbage, mooli, radish, bean sprouts, crispy kale, brown rice and micro cresses as well as your choice from these options:

Roasted squash, with soy ginger miso glaze (V/VE) £14.95

Turmeric cauli and braised black beans (V/VE) £14.95

Chicken thighs, grilled with Oregano lemon garlic £16.95

Pork belly, glazed in soy £17.95

BOWL 1

(Select 2) **£29.95** per person

Caesar salad (V)

Mini local sausages, with chive mash and onion gravy

Traditional shepherd's pie, with rosemary and mint sauce

Thai chicken curry, with fragrant rice

Spinach and ricotta tortellini, in a tomato and basil sauce (V)

BOWL 2

(Select 2) **£29.95** per person

Niçoise salad with sashimi grade tuna

Roast Cornish cod loin, with smoked haddock and potato chowder

Aromatic braised duck leg, with creamy mash and a coffee bean jus

Poached duck egg, with wild mushroom and truffle broth (V)

Crispy pork, with egg fried rice



SOFT WRAP STYLE TACOS

(Three tacos per person) **£24.95** per person

Cajun shredded chicken, topped with diced onions, coriander, cucumber, citrus mayo and toasted black sesame seeds

Spiced minced crispy lamb, pickled shallots
diced tomato feta green sauce

Korean fried chicken strips, coated in gochujang,
honey and soy, fresh mint leaves pickled carrot,
micro herb salad and yuzu mayo

Cajun spiced banana blossom, with chilli
avocado and pico de gallo **(V/VE)**

YORKIE WRAPS

All served with dipping pot of thyme cider house jus

Beer-braised slow-cooked beef, crispy herb potatoes,
watercress, horseradish and mustard dressing **£16.95**

Braised chicken, thyme and sage stuffing, bacon bits
and warm carrot and roasted onion slaw **£15.95**

Vegetarian and vegan options can be made available on request

All prices are excluding VAT and per person



wood-fired PIZZA

Freshly prepared pizzas cooked in our wood fired ovens to order for your guests.

£13.95 per person

Margarita pizza, included as standard, please choose two additional options from the following in advance

Spiced pepperoni, chorizo, mozzarella and roast garlic oil

Ham and mushroom, grilled peppers, mozzarella, Kalamata olives and rocket

Barbecue chicken, smoked back bacon, mozzarella and chilli oil

Spiced pork sausage, mozzarella, fresh chilli and sweet and sour peppers

Pancetta, roast flat mushrooms, mozzarella, olives and anchovies

Bratwurst, onion relish, mozzarella and French's mustard

Pepper and chilli minced beef, mozzarella, olives and roast garlic

Parma ham, Coppa salami, mozzarella and piquillo peppers

Piri-piri chicken, mozzarella, guacamole and sour cream

Spinach and goats' cheese, with toasted pine nuts and basil pesto (V)



Grilled artichokes, sun-blushed tomato, mozzarella and piquillo peppers (V)

Roast flat mushrooms, ricotta, garlic and herb salsa (V)

Grilled aubergine, courgette, baby corn and mozzarella (V)

Blue cheese, mozzarella and garlic, rocket and basil (V)

Gluten-free and vegan versions can be made available on request

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barbecue MENU

(Includes up to three sides) **£29.95** per person

Served with rolls, flat breads, pickles, mustards,
ketchup, mayonnaise and barbecue sauce

Beef burgers, flame grill and served in brioche buns

Grilled chicken kebabs, lemon and herb or sweet chilli marinade

Cumberland sausage rings, pickled gherkins and sweet mustard

Vegetarian and vegan options can be made available on request

All prices are excluding VAT and per person



sides MENU

£2.95 per person

Beetroot raita (V)

Charred corn cobs with tamarind butter and
crispy salt chilli lime coating (V)

Whole baby gem lettuce wedge, roasted shallot
butter vinaigrette and crispy onions (V)

Warm panzanella salad with beef fat and roasted garlic dressing

£3.95 per person

Coconut and lime salad, toasted coconut, cucumber,
mooli and mint and lime salad (V/VE)

Chilli and fenugreek pickled mooli, radish,
carrot, cumin oil dressing (V/VE)

Maharashtrian spiced cabbage (V)

Dressed red cabbage, in harissa honey yoghurt and toasted seeds (V)

Roasted beets cavolo nero with lemon cider thyme glaze (V/VE)

Chana chaat salad, chickpea herb couscous (V/VE)

Whole roasted carrots with beef fat dressing

Fennel and celeriac slaw with citrus herb vinaigrette (V)



£4.95 per person

Wood-roasted garlic new potatoes, with oregano cider glaze

Carrot and onion bhajis, with apple, pineapple
and black pepper salsa **(V/VE)**

Roasted potatoes, seasoned with coriander, fenugreek,
chilli, ginger, cumin and mint salt **(V/VE)**

Gluten-free versions can be made available on request

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light REFRESHMENTS & BEVERAGES

Tea and coffee served throughout the duration of your event **£5.95**

Home-baked biscuits **£1.95**

Miniature desserts: shortbread, chocolate brownie,
lemon drizzle or sticky toffee **£2.95**

Fresh baked scones, Chantilly cream and fresh strawberries **£4.95**

Jug of apple juice **£4.95**

Jug of orange juice **£4.95**

Gluten-free and vegan versions can be made available on request

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