



EVENT PACKAGES



CONTENTS



- Breakfast
- Canapé & Bowl Food & Live Stations
- Corporate
- Formal Dining
- Weddings
- Late Snacks
- Junior Menus

ALLERGEN INFORMATION:

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies.

Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.

BREAKFAST

BUFFET BREAKFAST - £39 per person

Pastries

Croissants (3,6,9), Pain au chocolat (3,6,9),
Cinnamon rolls (3,6,8,9)

Seasonal fruits

Cereals

Muesli, Granola (1,3,8,9,13)

Artisanal bread selection
& jams (3,8)

Yoghurts

Coconut yoghurts, Greek yoghurt (9)

Cold cuts (11,13)
& smoked fish (7)

Cheese selection (9)

Hot breakfast

Dingley dell sausages, bacon (13) & scrambled eggs (6,9)

Roasted tomatoes & mushrooms

*Choice of filter coffee, Nespresso
or tea selections & fruit juices*

BUFFET BREAKFAST

Continental - £25 per person

Croissants (3,6,9), Pain au chocolat (3,6,9), cinnamon rolls (3,6,8,9), whole fruits,
breadbasket (3,8), jams, butter, fruit &
plain yoghurts (9), Birch Muesli (1,3,8,9,13)

Choice of filter coffee, Nespresso or tea selections & fruit juices

Healthy - £32 per person

Whole fruits, coconut yoghurt or soy yoghurt (8), chia seed fruit pot, granola bar
(9,12,13), Birch muesli pot (1,3,8,9,13), seasonal berries, avocado on rye bread (3)

Choice of filter coffee, Nespresso or tea selections & fruit juices

English - £30 per person

Cinnamon rolls (3,6,8,9), whole fruits, fruits & plain yoghurts (9), Birch muesli pot
(1,3,8,9,13), smoked salmon bagel, Dingley dell sausage baps & bacon baps (13)

Choice of filter coffee, Nespresso or tea selections & fruit juices





CANAPÉ, BOWL FOOD & LIVE STATIONS



CANAPÉS

For 1 hour - 6 canapes £45 per person (3 choices)
For 2 hours - 16 canapes from £65 per person (8 choices)
Chefs choice of 6 canapés from £40 per person

*Number of canapes suggested

MEAT

Chicken ballotine, mushroom cream (9,13)

Lamb, oregano, chimichurri (3,13)

Confit duck croquette, date jam (6,13)

Lemongrass chicken, sriracha mayonnaise (6)

Bresaola, shaved fennel, truffle oil

Hereford beef slider, béarnaise sauce (3,6,9)

FISH

Beetroot cured salmon, pickled beetroot (3,7,13)

Smoked trout, sturia caviar Dill (3,6,8,9)

Dorset crab tartelette, cocktail sauce (3,4,6,8,9)

Prawn toast, curry leaves, wasabi (3,4,6,8,12,13)

Lobster brioche, pickled celery, brown butter (3,4,6,9,10,13)

Stone bass, radishes, kohlrabi (7)

VEGETARIAN

Beetroot humus, blinis, caramelised seeds (3,6,9,12,13)

Teriyaki sticky tofu, cucumber skewer (3,8,13)

Cashwell blue cheese macaron, celery (1,6,8,9,10)

Sesame crusted sweet potatoes, wasabi mayonnaise (6,11,12,13)

Wild mushrooms, truffle, arancini (6,9,13)

Butternut squash, balsamic pearl tartelette (3,6,8,9,13)

DESSERTS

Miniature seasonal cheesecake (3,6,9)

Chocolate cremeux (3,6,8,9)

Rhubarb & yoghurt mousse (6,7,9)

Caramel choux, toffee cream (3,6,7,9)

Lemon meringue pie (3,6,7,8,9)

Fruit & almond macaron (1,6,8,9)



BOWL FOOD

Choice of 4 - £50 per person

Choice of 6 - £70 per person

Chef Choice of 5 - £55 per person

FISH

Sole Veronique, new potatoes (7,9,13)

Grilled mackerel, puy lentil, balsamic vinegar & cucumber herb salad (7,13)

Hot smoked salmon, ratte potato, pickled shallots & horseradish crème (7,9,13)

Salmon, vegetable pearls, prawn bisque (4,7,10)

Tempura squid, green pepper corn, coriander, Thai dressing (5,7,8,9,12,13)

MEAT

Grass Feed beef rump, Diane sauce (9)

Smoked duck Waldorf, grapes, raisins & walnuts (1,13)

Bresaola, pickled girolle mushrooms, dried black olive, glazed beetroot (13)

Braised ox cheek, parsnips puree & crispy kale (9)

Buttermilk crispy chicken, smoked chilli jam (3,9,13)

VEGETARIAN

Sweet potato & onion bhaji, coconut raita (11)

Thai green tofu curry, baby pak choi, spring onions & coconut rice (8)

Heritage beetroot, granny smith apple, pickled celery, rocket (10,13)

Wild mushrooms, Jerusalem artichoke & pearl barley risotto (3,9)

Potato gnocchi, artichokes, parsley & lemon gremolata (3,13)

SWEET (v)

Dark chocolate crème Brûlée, Oreo crumble (3,6,8,9)

Vanilla pannacotta, berry compote (7,9)

Passion fruit & mango cheesecake (3,6,7,9)

Caramel profiterole, chocolate sauce (3,6,7,8,9)

Tiramisu pots (3,6,8,9)



LIVE STATIONS

Station set up including one chef - £250

One chef covers a maximum of 100 guests for 2 hours

Additional hours for any station - £135 per chef



PASTA STATION

Vongole, puttanesca, pesto, salmon, mushrooms sauce & more

£25 per person
(Chef not included)

SEAFOOD STATION

Ice Bar station filled with – Oysters, crab, lobsters & more

£78 per person
(Chef not included)

DESSERTS STATION

Vanilla cheesecake, toppings & sauces

£16 per person
(Chef not included)

SUSHI STATION

Nigiri, handrolls & more

£34 per person
(Chef not included)



CORPORATE DAY DELEGATE PACKAGES



WELCOME ARRIVAL, MORNING & AFTERNOON BREAK

All coffee breaks include freshly brewed coffee, selection of artisan teas, orange & apple juice.



Welcome Arrival

Please select 3 of the following

Pain au chocolat (3,6,8,9)

Croissants (3,6,9)

Cinnamon rolls (3,6,9)

Apple crown

Vanilla custard crown

Seasonal fruit bowls

Bircher muesli, berry coulis (1,3,8,9,13)

Coconut yoghurt, granola

Fruit skewers

Mango chia pot

Mid-Morning Coffee Break

Please select 2 of the following

Pastel de nata, Portuguese egg custard tart (3,6,9)

Fruits skewers, fresh seasonal fruits

Carrot cake slice (1,3,6,8,9,13)

Quiche, caramelised onions, cheese custard tart

Brownie, dark chocolate, raspberry (3,6,8,9)

Nutella pancakes (1,3,6,8,9)

Waffles (3,6,8,9)

Mini doughnuts (3,6,8,9)

Ham & cheese crown (3,6,8,9)

Upgrade your coffee breaks

One additional item from £8

Two additional items from £14

Three additional items from £18

Afternoon Coffee Break

Please select 2 of the following

Cookie & cream tray bake (3,6,8,9)

Scones, clotted cream, strawberry jam (3,6,9)

Caneles (3,6,9)

Mini doughnuts (3,6,8,9)

Mini margarita pizza, mozzarella, basil (3)

Opera slice, coffee, vanilla sponge & chocolate (1,3,6,8,9,12,13)

Cheese straws (3,6,9,11)

Chorizo & cheddar roll (3,6,9)

Melton Mowbray pork pie (3,6,8,9)

Cheese platter, chutney, crackers (3,9,13)

DAY DELEGATE PACKAGES



Salads

Please select 3 of the following

Fattoush salad (3,13)
cucumber, pomegranate, crisp pitta

Red cabbage (13)
spring onions, red pepper, orange dressing

Superfood (8)
kale, quinoa, edamame, sunflower seeds, avocado

Greek salad (9)
cherry tomato, feta, olives, mint, cucumber

Roasted cauliflower (9)
chickpeas, feta, and herbs

Baby cherry tomatoes (9,13)
bocconcini, purple basil, balsamic

Smoked chicken (13)
courgette ribbons , pesto

Caesar salad (3,6,7,9,13)
smoked chicken, Berkshire, anchovy, croutons

Seared beef (9,13)
parmesan, beetroot, sherry dressing

Seared tuna niçoise (6,7)
dill & honey dressing

Hot smoked salmon (7,9)
new potatoes, horseradish, watercress

Mixed leaves (11)
house dressing

Hot Items

Please select 3 of the following

Seabass, tomato & black olive, green beans, tender stem, chilli & lemon (7)

Stone bass, cherry tomato & basil roasted new potatoes, spring onions (7)

Pollack fillet, lemon & herb, steamed mangetout, beans (7,9)

Salmon, broccoli, vermouth sauce, ratatouille Provençale (7,9)

Beef stroganoff, roasted carrots, peas

Thai green chicken curry coconut rice

Lamb & cumin meatball, mint jus, herb couscous (3,6)

Free range chicken breast, thyme jus, dauphinois potatoes (9)

Thai green sweet potatoes curry (V)

Butternut squash ravioli (V) (3,6,9)

Creamy mushroom & spinach orzo (V) (3,9)

Baked aubergine & potato moussaka (V)

DAY DELEGATE PACKAGES

Desserts

Please select 3 of the following

Millefeuille mousseline (3,6,9)

Salted caramel éclair (3,6,8,9)

Lemon meringue tart (3,6,7,8,9)

Pineapple skewers, mint (1,3,6,8,9,13)

Carrot cake (1,3,6,8,9,13)

Black forest cream slice (1,2,3,6,8,9,14)

Lemon drizzle (1,3,6,8,9,13)

Chocolate tart (3,6,8,9)

Chocolate & orange Battenberg (1,3,6,8,9,12,13)

SANDWICH LUNCH BUFFET

£40 per person

Salads

Please select 2 of the following served with salted crisps

Fattoush salad cucumber, pomegranate, pita bread (v) (3)

Seared beef parmesan, beetroot, sherry dressing (9,13)

Faro, roasted eggplant, caramelized onion, pine nuts (v) (1,3)

Greek salad cherry tomato, feta, olives, mint, cucumber (v) (9)

Seared tuna niçoise salad dill & honey dressing (6,7)

Roasted cauliflower, chickpeas, feta, and herbs (v) (9)

Quinoa salad, toasted pumpkin seeds, avocado, kale (v)

Heirloom tomato, burrata, basil, citrus vinaigrette (v) (9)

Hot smoked salmon, new potatoes, horseradish, watercress salad (7,9)

Sandwich

Please select 3 of the following

Chapel & swan smoked salmon & avocado (3,7)

Tuna, black olive, gem lettuce & hen egg (3,6,7)

Smoked mackerel, feta & radish (3,7,9)

Beetroot salmon gravlax, lemon cream, rocket (3,7,9)

Tomato, vegan feta & black olive (v) (3)

Chickpea humus, avocado & pepper (v) (3,12)

Beef tomato, avocado and black olive (v) (3)

Grilled peppers, harissa, hummus & baby spinach (v) (3,12,13)

Pastrami, pickled red cabbage & mustard (3,11,13)

Parma ham, tomato, spinach, first press olive oil (3,13)

Italian salami, brie & radicchio (3,9)

Roast beef & horseradish Yorkshire (3,6,9)



Desserts

Please select 2 of the following

Chocolate choux (v) (3,6,8,9)

Whole seasonal fruits (v)

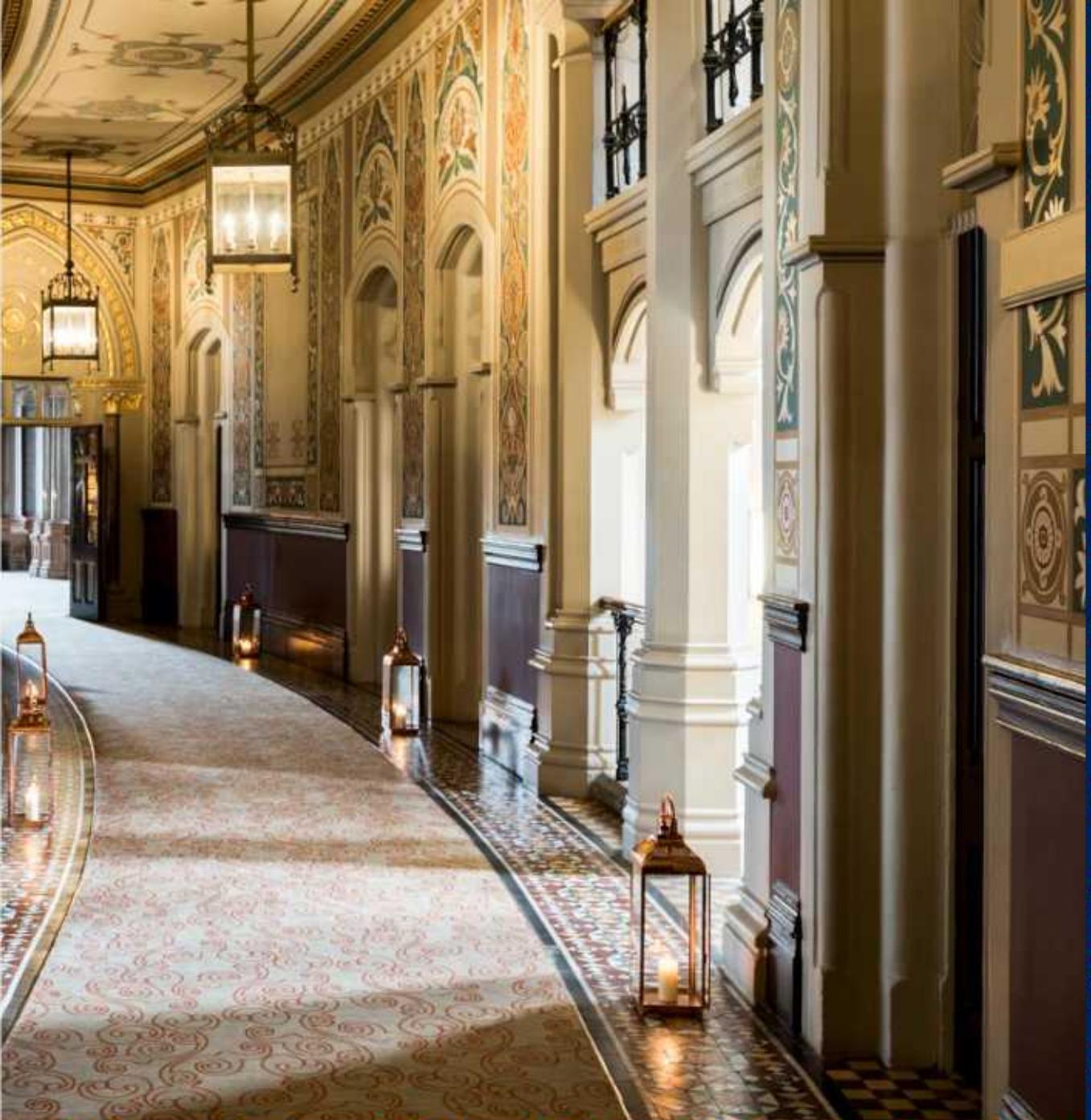
Lemon drizzle (v) (1,3,6,8,9,13)

Carrot cake (v) (1,3,6,8,9,13)

Canelés (v) (3,6,9)



FORMAL DINING



LUNCH | DINNER

DELUXE – £95 per person

Poached Scottish salmon, horseradish cream, radishes & herb salad (7,9)

or

Line caught harissa mackerel, kachumber salad, ponzu dressing (7,9)

Corn-fed chicken breast, tarragon charlotte, roasted carrots, peas & chicken jus (3,6,9)

or

Roasted salmon, seasonal baby vegetables, Anya potatoes, sea herbs butter (7,9)

Sicilian lemon tart, meringue & lemon sherbet (3,6,7,8,9)

or

Valrhona chocolate mousse, coconut cream (6,8,9)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)

SUPERIOR – £105 per person

Rare beef carpaccio, rocket leaves, balsamic glaze, Breakwell shaving (9,13)

or

Goat's curd, roasted figs, mint, pink peppercorn, raisins dressing (v) (9,13)

Duck breast, red chilli green vegetables, Hasselback potato, fresh plum sauce (13)

or

Line caught hake, saffron mussel's cream, golden beetroot & new potatoes (5,7,9)

Mango mousse, coconut

or

Sicilian lemon tart, meringue (3,6,7,8,9)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)

PREMIER – £125 per person

Hot smoked salmon, baby watercress, lemon dressing (7,9,13)

or

Burrata cheese, barbequed carrots, chimichurri (v) (9,13)

Roasted stone bass, potato fondant, baby fennel truffle hollandaise (6,7,9)

or

Beef fillet, dauphinois gratin, roasted heritage carrots, red wine & thyme jus (9)

Vanilla cheesecake, raspberry and balsamic vinegar (3,6,9,13)

or

Mango mousse, coconut

Artisanal British cheeses, dried fruits, chutney & crackers (3,9,13)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)



A choice of one starter, one main course and one dessert must be selected for everyone in the party – dietary requirements will be catered for on a chef's choice basis

PLEASE REFER TO THE CONTENTS PAGE FOR ALLERGENS

LUNCH | DINNER (VEGETARIAN)



DELUXE – £95 per person

Plant base salmon, horseradish cream, radishes & herb salad (6,9)

or

Plant base tuna, kachumber salad, ponzu dressing (6,8,9)

Plant base chicken, tarragon charlotte, roasted carrots, peas & chicken jus (3,6,9)

or

Butternut squash, seasonal baby vegetables, Anya potatoes, sea herbs butter (9)

Sicilian lemon tart, meringue & lemon sherbet (3,6,7,8,9)

or

Valrhona chocolate mousse, coconut cream (6,8,9)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)

SUPERIOR – £105 per person

Beetroot carpaccio, rocket leaves, balsamic glaze, Breakwell shaving (9,13)

or

Goat's curd, roasted figs, mint, pink peppercorn, raisins dressing (9,13)

Crusted aubergine, red chilli green vegetables, Hasselback potato, fresh plum sauce (6,13)

or

Plant base shrimps, saffron cream, golden beetroot & new potatoes (1,3,6,8,9,10,12)

Mango mousse, coconut

or

Sicilian lemon tart, meringue (6,8,9)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)

PREMIER – £125 per person

Smoked tofu, baby watercress, horseradish, lemon dressing (8,9,13)

or

Burrata cheese, barbequed carrots, chimichurri (v) (9,13)

Plant base crab cake, potato fondant, baby fennel truffle hollandaise (6,9,11)

or

Mushroom steak, dauphinois gratin, roasted heritage carrots, red wine & thyme jus (9)

Vanilla cheesecake, raspberry and balsamic vinegar (3,6,9,13)

or

Mango mousse, coconut

Artisanal British cheeses, dried fruits, chutney & crackers (3,9,13)

Choice of filter coffee, teas or herb teas & Petit fours (1,8,9)

A choice of one starter, one main course and one dessert must be selected for everyone in the party – dietary requirements will be catered for on a chef's choice basis

PLEASE REFER TO THE CONTENTS PAGE FOR ALLERGENS



WEDDINGS



WEDDINGS

STARTERS

- Smoked duck breast, French beans, yuzu dressing, pickled berries (13)
- Hot smoked salmon, baby watercress, horseradish, lemon dressing (7,9)
- Beetroot tartare, aged Breakwell, horseradish, herb oil (v) (9,13)
- Barbequed carrots, burrata cheese, chimichurri (v) (9,13)
- Sumac aubergine schnitzel, labneh, parsley salad, pickled cucumber (v) (6,9,13)
- Beetroot hummus, pistachio dukkha, sea salt cracker (v) (1,3,12)
- Ricotta mousse, broad beans asparagus salad, preserved lemon (v) (8,9,13)
- Goat's curd, roasted figs, mint, pink peppercorn, raisins dressing (v) (9,13)
- Smoked beef carpaccio, caper berries, parmesan shaving, crouton (3,9,13)

MAINS

- Roasted stone bass, seasonal baby vegetables, Anya potatoes, sea herbs butter (7,9)
- Seabass, charred leeks, cherry tomato salsa, lemon sauce (7,9)
- Beef fillet, dauphinois gratin, roasted heritage carrots, red wine & thyme jus (9)
- Lamb loin juniper crusted, sweet potato, pickled blackberry, confit shallot
- Aubergine and confit tomato homemade tortellini, mozzarella (v) (3,6,9,13)
- Roasted lamb rump, minty jersey royal potato, English peas puree, rosemary jus (9)
- Roasted salmon, potato fondant, baby fennel truffle hollandaise (6,7,9)
- Duck breast, red chilli green vegetables, Hasselback potato, fresh plum sauce (13)
- Saffron risotto, aged parmesan, balsamic (v) (9,10,13)



DESSERTS

- Valrhona chocolate mousse, coconut cream, white chocolate crystals (3,6,8,9)
- Mango curd éclair, passion fruit sorbet, black pepper (3,6,7,9)
- Sicilian lemon tart, meringue & lemon sherbet (3,6,7,8,9)
- Vanilla cheesecake, raspberry, Balsamic (3,6,9,13)
- Mango mousse, coconut, tuile (3,6,9)

CHEESE COURSE + £15 per person

A choice of one starter, one main course and one dessert must be selected for everyone in the party – dietary requirements will be catered for on a chef's choice basis

PLEASE REFER TO THE CONTENTS PAGE FOR ALLERGENS

LATE SNACKS



Margarita pizette, mozzarella, fresh basil (V) (3,9) £8

Nduja pizette, tomato, mozzarella, fresh oregano (3,9) £10

Chicken kebab, paprika mayonnaise (6) £11

Beef burger, cheddar, lettuce & beef tomato & caramelised onions (3,6,9,13) £10

Crispy chicken, green chilli coleslaw, lemon mayonnaise (3,6,9) £11

British cheeses, breads, dried fruits & chutneys (1,3,9,10,13) £15

Pollock goujons, fat chips, tartare sauce (3,6,7,11) £12

Salt & pepper squid (3,5,9) £11

Fat chip, aged malt vinegar mayonnaise (6,13) £5

French fries, truffle, parsley and Breakwell cheese (9) £8

A selection of doughnuts (3,6,8,9) £6

Tiramisu pots, coffee, mascarpone (3,6,8,9,13) £6

Lemon tartelette (3,6,7,8,9) £6

Seasonal fruit skewers £8

JUNIOR MENU



STARTERS

Buttermilk Chicken Tenders (3,6,9,11,13)
Tomato and onion relish, BBQ sauce

Hummus and Tzatziki Dips (9,12)
Vegetable crudities

Crispy Falafel Bites (3,9,12)
Mint yoghurt dip and salad

Bruschetta (3,9,13)
Tomato and baby mozzarella

Breaded Garlic Mushrooms (3,6,9)
Herb mayonnaise, mixed leaf salad

MAINS

Cheeseburger (3,6,11,12,13)
Lettuce, tomato, bread and butter, pickles, burger sauce and skin on seasoned fries

Rigatoni Pasta (3,6,8,9)
Roasted red pepper and tomato sauce or beef bolognaise sauce
Garlic bread and grated cheese

BBQ Chicken Breast (9,13)
Grilled chicken, BBQ sauce, smoked bacon, Cheddar cheese
Creamy mash and French beans

Breaded Lemon Sole Goujons (3,6,7,9,11)
Crispy fries, tartare sauce, mushy peas and lemon

Pizza Margherita (3,8,9)
Vine roasted tomato sauce, buffalo mozzarella, fresh basil

DESSERTS

Double Chocolate Chip, Vanilla Ice-cream Cookie Sandwich (1,2,3,6,8,9)

Soft Fresh Berries, Chantilly Cream, Crispy Meringue Shards (6,9)

Ice-cream Sundae (3,6,9)

Raspberry and Coconut Marshmallow Tartlet (1,3,6,8,9)

Chocolate Fudge Brownie, Raspberry Ripple Ice-cream (1,3,6,9)