

## Reception Menu

Our reception menu is designed to provide you with complete flexibility to choose a combination of refreshments and food to suit the occasion and budget whether it be for a standalone event, or as part of a larger booking with us.

There is a minimum order of 30 people, and all prices are per item unless otherwise stated and exclude VAT. Wine is priced by the bottle and a minimum of 6 bottles applies.

We require confirmation of final numbers, food and beverage choices and all allergen information 14 calendar days in advance of your event. Please do ensure that the details of all allergens are provided so that we can do our best to accommodate. Our busy kitchens take all reasonable steps to avoid risks however we cannot guarantee that food is 100% free from a specific allergen due to its presence in the supply chain.

For standalone events, the below fees will apply for our catering team. Prices are per hour and exclude VAT and there is a minimum booking of four hours to include set up and breakdown time.

Trayed Service	Ratio of staff to attendees	Weekday (until 16:30)	Weekday (16:30-23:00)	After 23:00 or during the weekend
Waiting Staff	1 : 25	£ 26.00	£ 30.00	£ 36.00
Catering Manager	£ 52.00			




# Wine List

## White

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 	£23.55
Volpi, Cortese Amonte, Piemonte, Italy, 2021 	£29.50
Ken Forrester, Petit Chenin, Western Cape, SA, 2021 	£36.50



## Red

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 	£23.55
La Place, Merlot, Languedoc-Roussillon, France, 2021	£29.50
Vilva Salceda, Puente de Salceda Crianza, Spain, 2020	£36.50

## Rosé

Verum, Embrujo Rosado Garnacha, Spain, 2020	£21.65
Vidaubanaise, Provence Rosé, Provence, France, 2020	£27.15

## Sparkling & Champagne

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV 	£28.15
Bolney North Downs Classic Cuvée	£56.00
Moët et Chandon, Brut Imperial, France, NV 	£86.40

## Corkage

Wine / Sparkling (per bottle)	£16.95
Case of 12 Beers	£19.25
Keg of beer	£66.00

## Bar

For pre-paid tabs and/or purchases on the day	£190.00
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# On The Bar

Glass of Pimm's	£6.45
Selection of premium bottled ciders	£7.00
Selection of bottled beers & ales	£6.45

# Non-Alcoholic & Low-alcohol drinks

J20 Mocktail can	£4.40
Lucky Saint (0.5%)	£6.45
Peroni (0.0%)	£6.45
Eins Zwei Zero Alcohol Sparkling bottle	£25.00
Elderflower cordial 1L carafe	£5.35

# Soft Drinks

Still & sparkling water 330ml can	£2.40
Still water 750ml bottle	£4.30
Sparkling water 750ml bottle	£4.40
Soft drinks 330ml can	£2.85
Orange juice 1L carafe	£4.75
Apple juice 1L carafe	£4.75
Elderflower Pressé 275ml bottle	£5.10
Sparkling Elderflower 1L carafe	£5.10

KEY:  Vegetarian |  Vegan |  Gluten free |  Dairy Free |  Non-Gluten Containing Ingredients







# Canapés

Minimum of 50 people


**Please order canapés to reflect your attendees' dietary requirements.**

<b>Choice of 3 canapés</b>	<b>£17.95</b>
<b>Additional canapés (each)</b>	<b>£5.20</b>

## Savoury

Aubergine mousseline and sweet pepper on roasted potato    
Chargrilled carrot and zucchini tower   
Mixed roasted peppers with red pesto on ficelle   
Basil pesto mousse bagel with brie and fried parsley leaf   
Diced avocado salsa salad caprice   
Smoked salmon with salmon mousse and lemon zest  
Tuna Mousseline with celery and peppers  
Glazed duck parfait with fresh fig  
Moroccan marinated chicken with dried apricot and mango chutney  
Parma ham rose with mixed peppers and flat parsley on feuilletée

## Sweet

Passionfruit cheesecake   
Lemon and raspberry choux bun  
Raspberry and rose macaroon  
Mini carrot cake with candied ginger  
Wild berry and chocolate dome

# Nibbles

Prices per person

Potato crisps	£2.15
Tortilla chips	£3.80
Salted corn snacks	£3.50
Marinated olives	£5.85



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