

Wine

White

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 (vg)	£22.35
Volpi, Cortese Amonte, Piemonte, Italy, 2021 (vg)	£27.65
Ken Forrester, Petit Chenin, Western Cape, SA, 2021 (vg)	£35.85

Red

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (vg)	£22.35
La Place, Merlot, Languedoc-Roussillon, France, 2021	£27.65
Ramon Bilbao, Rioja, Spain, 2018 (vg)	£35.85

Rose

Verum, Embrujo Rosado Garnacha, Spain, 2020	£21.00
Vidaubanaise, Provence Rosé, Provence, France, 2020	£27.15

Sparkling & Champagne

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (vg)	£27.15
Bolney North Downs Classic Cuvée	£56.00
Moët et Chandon, Brut Imperial, France, NV (vg)	£86.40
Eins Zwei Zero Alcohol Sparkling	£25.00

Bar

Lucky Saint (NRB 0.5%) 330ml	£6.80
Rekorderlig Cider 500ml	£7.20
Glass of Pimm's	£6.20
Selection of bottled beers & ales	£6.00

Soft Drinks

Still & sparkling water 330ml can	£2.40
Still & sparkling water 750ml bottle	£4.15
Soft drinks 330ml can	£2.85
Orange juice 1L	£4.50
Apple juice 1L	£4.50
Elderflower cordial 1L	£5.10
Elderflower Pressé 275ml bottle	£4.95
Sparkling Elderflower 1L Carafe	£5.10

Corkage

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

Canapés

Choice of three £17.90 Additional canapés £5.20 each

Savoury

Basil pesto mousse, Brie & fried parsley leaf bagel (v)

Goat's cheese pâte feuilletée, fig chutney, grape (v)

Avocado mousse, Parmesan, black olive, mediterranean bread (v)

Aubergine mousse and sweet pepper on Rosti potato (v, df, ngci)

Vegetable julienne bundle, vintage balsamic dressing (vg, ngci)

Carrot cup, grated celeriac salad, red pepper (v, ngci, df)

Wild mushroom & truffle arancini (vg)

Roasted peppers & red pesto ficelle (vg)

Naan, smoked chicken mousse, coriander & mango

Parma ham rose, mixed peppers & flat leaf parsley pâte feuilletée

Smoked salmon, salmon mousse, lemon zest, brown bread

Sweet

Mocha caramel cheesecake (vg, ngci)

Passionfruit cheesecake (vg, ngci)

Elderflower, blueberry & raspberry dome, lavender & orange shortbread

Strawberry cheesecake

Banoffee pie

Pistachio & blackcurrant tartlet

Lemon curd meringue tartlet

Key:

v = vegetarian

vg = vegan

ngci = non gluten containing ingredients

Bowl food

Two bowls £23.40 Additional bowls £8.50 each

Chickpea saag aloo, coconut & coriander yoghurt (vg)

Celeriac & kale tagine, giant couscous (vg)

Roasted cauliflower salad, tahini dressing (vg)

Charred broccoli, radish & rice salad, pomegranate dressing (vg)

Slow cooked beef brisket, creamy mash, jus

Glazed oriental pulled pork, stir fried vegetables, mini spring roll

Nibbles

Potato crisps £2.10 pp

Tortilla chips £3.80 pp

Salted corn snacks £3.50 pp

Marinated olives £5.80 pp

Additional Information

Our Bespoke Reception menu offers variety and flexibility, enabling you to create the perfect reception specific to your requirements.

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.

The below catering staff charges will apply and all events require a Catering Manager. The prices listed are per hour and exclude VAT. For all receptions, 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			