

Pre-starters

Canapes:

- Mini Yorkshires, Roast Beef, Grain Mustard
- Smoked Dill Cured Salmon, Blinis, Soured Cream
- Goujeres
- Peas, Ham, Potato
- Arancini
- Empanadas (Spiced Chicken, Beef or Vegetables)
- Chicken Liver Parfait, Red Onion Marmalade, Sourdough
- Mini Pork Pies
- Homemade Scotch Egg Wedges
- Bucket of Whitebait

Pinchos:

- Forest Pig Air Dried Ham, Sundried Tomato, Wild Garlic Kim Chi
- Tortilla
- Grilled Cold Smoked Mackerel, Horseradish, Cucumber
- Seared Local Beef, Horseradish, Dried Cherry Tomato, Watercress
- Smoked Paprika Spiced Slow Cooked Pork Shoulder
- Grilled Prawns, Chilli Aioli, Preserved Lemon
- Mozzarella, Basil, Balsamic, Olive
- Morcilla/Black Pudding, Apple, Sage
- Sardine, Saffron, Shallot
- Fresh Goats Cheese, Beets, Almond, Pink Pepper Corn



Starters & Sharing Starters

Starters:

- Chase Gin Botanicals Cured Salmon, Pink Grapefruit, Cucumber, Borage, Yoghurt
- Jar of Chicken Liver Parfait, Onion Marmalade, Breads/Toast
- Potted Crab, Cucumber, Pink Grapefruit, Fritter, Crème Fraiche
- Rillettes of Rabbit, Remoulade, Bitter Leaf salad
- Warm Goats Cheese, Apple & Vanilla Puree, Walnut Salad, Balsamic Jelly
- Carpaccio of Beef (Venison seasonal), Mustard Mayo, Parmesan Cream, Crouton, Shallot
- Home Smoked Salmon, Potato & Dill Salad, Herb Emulsion, Lemon Puree
- Cold Smoked Salmon, Pickled Cucumber, Chive, Whipped Sour Cream
- Pressing of Local Game, Pickled Walnut, Cumberland Jelly, Mini Loaf
- Chicken & Leek Terrine, Prune, Sour Dough Toast, Citrus Salad
- Whipped Goats Cheese Mousse, Beets, Basil, Red Pepper
- Chicken Galantine, Pistachio, Tarragon, Mustard
- Mushroom & Blue Cheese Tart, Toasted Hazelnuts, Bitter Leaves
- Ham Hock & Parsley Terrine, Piccalilli, Fresh Bread
- Grilled King Prawns, Roast Onion Risotto, Shallot Rings, Sea Vegetables, Herb Oil
- Crispy Pork Belly & Black Pudding, Rhubarb & Ginger, Apple Salad

Sharing Starters:

- Forest Pig Platter, Home Made Breads & Pickles
- Baked Camembert, Breads & Chutney
- Street Food Selection Board (Teppanyaki, Burrito, Bacalao, ...)
- Tureen of Soup, Bread
- Pad Thai Noodles
- Mezze Board (Skewers, Tabbouleh, Pitta, Houmous, Falafel)
- Selection of Tapas & Pinchos



Mains, Sharing Mains & Sides

Main Courses:

Cow

- Eight Hours Braised Blade of Beef
- Roast Sirloin of Hereford Beef
- Grilled 5oz Rump of Beef (recommended with Chimmi Churri)
- Roast 6oz Fillet of Beef

Poultry and Fowl

- Roast Breast or Leg of Chicken:
 - Plain Butter Roast
 - Stuffed (can be wrapped in Dry Cured Streaky Bacon)
 - *Lightwood Chaser & Apricot*
 - *Prune & Pistachio*
 - *Garlic, Bacon & Parsley*
 - *Basil & Mozzarella*
 - *Black Pudding, Mustard & Sage*
- Roast Breast of Duck
- Confit Leg of Duck

Pig

- Boneless Pork Loin Steak
- Grilled Pork Chop
- Twice cooked Belly of Pork
- Ballantine of Pork Shoulder, Apple & Sage
- Roast Loin of Pork
- Brown Sugar Glazed Fillet of Pork

Lamb (also available as Hogget or Mutton)

- Roast Saddle of Lamb (Stuffed or Plain)
- Roast Rack of Lamb (can be coated with a delicious Herb Crumb)
- Grilled Barnsley Chop
- Marinated Lamb Cutlets
- Slow Cooked Lamb Shoulder (various variations are available for this)
- Roast Rump of Lamb



Furred and Feathered (seasonal availability August-February)

- Roasted, Grilled, Braised or BBQ Game Birds
 - Pheasant
 - Partridge
 - Wild Duck
 - Pigeon
- Roast, Grilled, Braised, BBQ Furred Game
 - Wyre Forest Venison
 - Saddle (Best Cooked Quick & Served Pink)
 - Shoulder (Slow Braised or BBQ)
 - Haunch (Roasted MR or Marinated & BBQed)
 - Rabbit
 - Hare

Fish

- Salmon
- Hake (recommended with a Coriander, Lime Tartare & Herb Crust)
- Monkfish
- Seabass
- Sea Bream
- Cod
- Tuna Loin
- Swordfish

Vegetarian

- Risotto
 - *Mushroom*
 - *Seasonal Vegetables*
- Pansisse
 - *Roast Squash & Black Beans*
- Baked Eggs with Wild Mushrooms, Kale & Beetroot
- White Bean, Garlic & Squash Stew
 - *Grilled Leeks, Herb Crumb*
- Shallot, Balsamic & Goats Cheese Tart Tatin
 - *Apple Salad, Toasted Hazelnut*
- Quinoa, Pomegranate & Herb Salad
 - *Chilli, Lime & Molasses Dressing*



Sharing Main Courses:

- Bone in Rib of Beef (size dependent on table size)
 - *Yorkshire Puddings, Gravy*
- Stuffed Lamb Saddle
 - *Spinach, Apricot & Marjoram*
- Haunch of Venison
 - *Red Currant & Raspberry Vinegar Jus*
- Beer Can Chicken
 - *Sweet Potato Wedges, Greens, Lemon & Lime*
- Roast Rack of Pork
 - *Glazed Apples with Sage & Black Pudding*
- Stuffed Slow Roasted Belly of Pork
 - *Prune & Cider Farce*
- Slowly BBQed Beef Brisket
 - *Dirty Rice, Grilled Corn, Brown Gravy*
- Venison saddle
 - *Orange & Roast Shallot Farce*
- Breast of Turkey
 - *Wrapped in Smoked Dry Cured Bacon & Fresh Sage*
- Lamb Tagine
 - *Apricot & Almond Cous Cous, Mint Yoghurt*
- Casseroles & Stews
 - *Variety of Flavours available, with Mash, New Potatoes or Dumplings*
- Sausage & Mash
 - *Onion Gravy & Wilted Seasonal Cabbage*
- Pie and Mash
 - *Topped with Flaky Buttery Puff Pastry*
- Lasagne or Cannelloni (vegetarian option available)
 - *Garlic Ciabatta & Rocket Salad*
- Lamb Hot Pot
 - *With Braised Red Cabbage*
- Roast Fillet of Beef or Chateau Briand
- Beef or Venison Wellington
 - *Served with Buttered Mash, Red Wine Jus*



- Argentinian Style Assado Meats with Chimmi Churri Dressing, Baked Potatoes & Seasonal Vegetables

Main Courses include one choice of Potatoes and Vegetable dish.

Side Dishes:

Potatoes

- Fondant Potatoes
- Duck Fat Roast Potatoes
- Dauphinoise Potatoes (also available with Sweet Potatoes)
- Boulangère Potatoes
- Anna Potatoes
- New Potatoes
 - *Buttered, Crushed or Roasted*
- Mashed Potatoes
 - *Grain Mustard, Herb, Smoked, Olive Oil, Bacon, Mature Cheddar or your preference*

Vegetables

- Honey or Maple Roasted Root Vegetables
- Buttered Greens
- Buttered Asparagus (seasonal April-June)
- Tossed Peas & Beans
- Roasted Mediterranean Vegetables
- Roast Pumpkins & Squash (seasonal September-January)
- Selection of Seasonal Vegetables
- Braised Red Cabbage



Desserts, Sharing Desserts & Cheese

Desserts:

- Double Chocolate Brownie
- White Chocolate & Macadamia Nut Blondie
- Sticky Toffee Pudding
- Chocolate Fondant
- Chocolate Mousse
- Seasonal Fruit Mousse
- Lemon Tart
- Lemon Meringue Pie
- Vanilla Panna Cotta
- Crème Bruleé
- Cheesecake
- Profiteroles
- Fresh Berry Mille Feuille
- Honey & Ginger Sponge
- Poached Pear
- Seasonal Fruit Gratin
- Lemon Posset
- Summer Pudding (seasonal)
- Chocolate & Raspberry Roulade
- Seasonal Fruit Meringue Nest
- Fruit Crumbles



Sharing Desserts:

- Pavlova
- Eaton Mess
- Rhubarb & Strawberry Trifle
- Crumble & Jug of Custard
- Traditional Apple Pie
- Peach Cobbler
- Peach Melba
- Cheesecake
- Croquembouche

Cheese:

We offer a large selection of fine quality Local & Continental Cheeses which can be served individually or on large boards for the table.

All Cheese Boards are served with Celery, Grapes, Chutney, Biscuits & Dried Figs.

Additionally, we can organise a Cake made of Cheese for you.



Informal Food Options

Whole Roasts:

- Pig
Whole Free Range Marinated Pig, Fresh Baps, Lemon Thyme, Red Onion & Sage Stuffing, Crackling & Gravy
- Sheep
Whole Lamb or Hogget, Brioche Bun, Feta, Mint & Onion Salad, Chilli & Coriander dressing
- Deer
Fresh Breads, Herb & Garlic Dressing, Slow Cooked Onions
- Bird
Crusty Cobs, Chicken or Turkey, Sriacha Sauce, Salads

Big Pan Dishes:

- Paella
Seafood, Chicken & Chorizo or Vegetable, served with Mediterranean Salad
- Fajitas
Chicken or Beef, Tortillas, Guacamole, Sour Cream
- Italian Meatballs & Spaghetti
Garlic Bread, Leaf Salad
- Curried Goat
Rice & Peas, Dumplings
- Coq a Vin
Fresh Bread, Buttered Green Beans
- Vegetable Risotto
Focaccia, Salad
- Smokey Sausage Casserole
Buttered Mash



Buffet:

Cold Buffet Selection

- Platter of Local Roast Meats
 - *Beef*
 - *Honey Roast Ham*
 - *Roast Turkey*
- Whole Dressed Salmon
- Forest Pig Cured Meat & Salami Platter
- Homemade Pate & Charcuterie Board, Pickles, Chutney, Fresh Breads
- Fresh Baked Breads, Olives & Dips
- Fresh Salads
 - *Tomato & Basil; Coleslaw; Dirty Slaw; Cucumber, Dill & Shallot; Tabbouleh; Greek Salad; Leaf Salad; Beetroot, Feta Herbs & Quinoa; Watermelon, Olive, Mint & Haloumi; Niscoise Salad*
- Flat Bread, Houmous, Preserved Lemon, Onion
- Fresh & Smoked Fish Platter
- Cheese Bread & Chutneys, Biscuits, Fruits
- Quiche & Tartlets
- Locally Made Pork Pies
- Sandwiches, Baguettes, Rolls, Open Sandwiches
- Sausage Rolls
 - *Apple & Grain Mustard*
 - *Black Pudding & Sage*
 - *Chilli, Orange & Coriander*
 - *Plain*
- Fresh Fruit Platter
- Champagne & Oyster Bar
- Doughnut Wall

For additional choices look at Canapes & Pinchos.



Hot Buffet Selection

- Mini Fish & Chip Cone
- Chipolata Sausage glazed with Honey & Grain Mustard
- African Spiced Lamb Croquettes
- Chickpea & Herb Fritters
- Fried Buttermilk Chicken Portions & Gravy
- Caribbean Squash & Coconut Herb Patties
- Jerk Chicken Patties
- Tacos
 - Slow Cooked Pig Cheek, Coriander, Salsa, Corn, Queso Fresco, Chilli, Lime Ceviche
 - Spiced Venison, Dark Chocolate & Tomatillo
- Quesadillas
 - Chicken & Avocado
 - Mushroom & Blue Cheese
 - Tomato, Basil & Mozzarella
- Lasagne, Garlic Ciabatta
- Chicken, Leek & Spinach Pie, New Potatoes
- Curry; choice of Chicken, Beef or Lamb & Rice
- Slow Cooked Local Beef, Ale & Mushrooms, Parsley Mashed Potatoes
- North African Lamb Tagine, Cous Cous
- Paella; Choice of Seafood or Chicken
- Selection of Sliders - Mini Seeded Buns with choice of filling
 - *Beef Pattie*
 - *Beef Pattie, Mature Cheddar*
 - *Fried Butter Milk Chicken*
 - *BBQ Pulled Pork*
 - *Haloumi & Crushed Avocado Guacamole*

For additional choices look at our Whole Roasts and Street Food Options.



Street Food:

Caribbean

- Curried Goat
- Patties
- Salt Fish & Corn Fritters
- Flame Grilled Jerk Ribs
- Pholourie
- Doubles

South Africa

- Bunny Chow
- Vetkoek with Chakalaka
- Lamb Sosasies
- Boerwurst & Fried Onion Rolls
- Crocodile Samosas

The Orient

- Chicken Yakitori
- Boa Buns with Pork Belly
- Gyoza
- Spring Rolls
- Chicken Satay



Snacks & Coffee Breaks

Snacks:

- Variety of Sandwiches or Wraps
- Bread & Olives
- Handcut Chips
- Crisps
- Pastries
- Bagels
- Fresh Fruit Platter
- Crudities

Coffee Breaks:

- Unlimited Tea & Coffee
- Unlimited Still & Sparkling Water
- Selection of Fruit Juices
- Fresh Seasonal Fruits
- Biscuits & Cookies
- Sandwiches or Wraps
- Crisps
- Homemade Granola bars
- Fresh Brownie Bites
- Fresh Muffins
- Bagels



Breakfast Meetings:

- Croissant filled with Ham, Cheese & Scrambled Egg
- English Muffin, Bacon & Fried Egg
- Bacon or Sausage Sandwiches or Rolls
- Breakfast Buffet

Bacon, Beans, Sausages, Tomato, Egg, Black Pudding, Toast, Fresh Fruits, Fruit Juices, Tea & Coffee

Afternoon Tea:

- Selection of Finger Sandwiches
- Freshly Baked Plain or Sultana Scones, Whipped or Clotted Cream & Preserves
- Two of the following Desserts:
 - Double Chocolate Brownie
 - Chocolate & Vanilla Éclair
 - Lemon Drizzle Cake
 - Carrot Cake
 - Chocolate & Pistachio Roulade
 - Fresh Fruit Tart
 - Raspberry & Almond Muffins
 - Macarons
 - Seasonal Fruit Bowl
- Tea & Coffee
- Add a glass of Prosecco or Champagne



Beverages

Bubble & Wine package

Our Bubbles & Wine package includes two Sparkling Drinks, one on arrival and one for a toast later in the evening as well as Half a Bottle of Wine per adult during the meal.

Your complimentary Wine & Dine taster evening which is included in the Gold & Platinum Packages will make Champagne, Prosecco or Cava available for you to sample alongside different Red, White or Rose Wines.

The bar

A portable bar is included in the Gold & Platinum Packages, or can be added on to the Silver Package at a small cost and will stock a variety of drinks available for purchase during the event.

Cocktails

If you'd like to have Cocktails served at your event please let us know.

Tea & Coffee

Tea & Filter Coffee can be served at your event.

If you have any special drinks requests please reach out to us.

