Snack Menu

Nibbles

£20 for four dishes £22 for five dishes

Mini Beef Burger Sliders

Burger sauce

Mini Pulled Pork Sliders

Apple compote

Baked Pizzas

Selection of toppings (V)

Crispy Bacon Baps

English muffin

Mini Hot Dogs

Fried onions

Mozzarella Goujons

Dips (V)

Mini Lamb Koftas

Mint yoghurt

Roasted Aubergine & Halloumi

Sundried tomatoes & garlic oil (V)

Tempura King Prawn Skewers

Sweet chilli / Coriander

Vegan Hot Dogs

Vegan brioche bun (VV)

Vegan Burger Sliders

Vegan mayonnaise (VV)

Mini Vegetable Spring Rolls

Soy sauce dip (N) (VV)

Desserts

Doughnuts

(V)

Salted Caramel Brownie

(V)

Bowl Food Menu

Bowl Food

Choose 3	£26
Choose 4	£34
Choose 5	£42
Choose 6	£50

Served Hot

Beef & Pork Meat Balls

Rich tomato sauce / Parmesan (GF)

Chicken Lollipop

Hot honey butter | Sesame seeds

Pork Cheeks

Celeriac purée / Gherkins & lemon dressing (GF)

Aubergine Teriyaki

Jasmine rice (GF) (VV)

Cauliflower & Chickpea Curry

(GF) (VV)

Beer-Battered Cod

Mushy peas / Tartare sauce

Prawn & Chorizo Paella

(GF)

Seared Sea Bass

Spinach mash / Salsa verde (GF)



Bowl Food

Choose 3	£26
Choose 4	£34
Choose 5	£42
Choose 6	£50

Served Cold

Superfood Salad

Quinoa | Red cabbage | Butternut | Spinach | Avocado | Mustard dressing (GF) (VV)

Heritage Baby Tomatoes

Baby mozzarella | Basil (V)

Smoked Chicken

Baby gem | Soft-boiled egg | Parmesan dressing

Poached Salmon

Cucumber & dill salsa (GF)

Salt-Baked Baby Beetroot

Feta | Baby spinach leaves (V)

Mediterranean Prawn Salad

Lemon & herb rice

Pesto Farfalle

Cherry tomatoes / Olives / Parmesan (V)

Smoked Duck

Celeriac rémoulade / Radish (GF)



Bowl Food

Choose 3	£26
Choose 4	£34
Choose 5	£42
Choose 6	£50

Desserts

Double Chocolate & Caramel Mousse

(GF) (V)

Seasonal Pavlova

(GF) (V)

Lemon & Thyme Posset

(GF) (V)

Canapé Menu

Canapé Selections

Choose 3	£12.5
Choose 6	£22
Choose 10	£31
Choose 12	£34

Cold

Whipped Goat's Cheese

Pickled grape | Walnut | Crouton (N) (V)

Crushed Avocado

Chilli | Lime | Toasted sourdough bread (VV)

Beetroot Carpaccio

Feta / Mint / Crouton (V)

Smoked Salmon

Lemon crème fraîche | Dill | Blini

White Crab Meat

Watermelon / Marie Rose sauce / Coriander (GF)

Whipped Duck Liver Parfait

Hazelnut | Brioche (N)



Canapé Selections

Choose 3	£12.5
Choose 6	£22
Choose 10	£31
Choose 12	£34

Hot

Wild Mushroom Arancini

Truffle aioli (V)

Smoked Cheddar & Chilli Croquettes

(V)

Spinach & Feta Falafel

Mango gel (V)

Beef Wellington

Mushroom | Pastry | Parma ham

Chicken Lollipop

Sweet chilli glaze

Peppered Steak

(GF)



Canapé Selections

Choose 3	£12.5
Choose 6	 £22
Choose 10	£31
Choose 12	£34

Dessert

House Macarons

(N) (GF) (V)

Lemon & Thyme Posset

(GF) (V)

Belgian Chocolate & Peanut Tartlet (N)(V)

BBQ Menu



Hot Section

£48 Per person

6oz Beef Burger

Brioche bun | Sliced tomato | Shredded lettuce

Cajun Marinated Boneless Chicken Thighs

Coriander | Sweet chilli glaze (GF)

Pork & Leek Sausage

Slow-cooked onions

Balti Spiced Halloumi Skewer

Red pepper / Courgette (GF) (V)

6oz Vegan Burger

Vegan brioche bun (VV)

Vegan Hot Dog

Slow-cooked onions / Vegan hot dog roll (VV)

Roasted Vegetable Skewer

(VV)



Salads

£48 Per person

Salad

Black rice | Roasted butternut squash | Cranberries | Pomegranate | Feta (GF)

Mixed Leaves

Honey dressing (V)

Mango Slaw

Mouli / Cabbage / Chilli / Coriander (VV)

Penne Salad

Olives | Blushed tomatoes | Spinach | Cucumber | Ricotta | Mint (V)

Desserts

Salted Caramel Brownie

Lemon & Poppyseed Drizzle Cake

Luxury BBQ Menu



Mains

£84 Per person

Half Lobster

Chilli & garlic dressing (GF)

6oz Rib-Eye Steak

Chimichurri dressing (GF)

6oz Wagyu Beef Burger

Brioche bun | Sliced tomato | Shredded lettuce

Marinated King Prawn Skewer

Garlic & herbs (GF)

Cajun Chicken Skewer

Red onion / Sweet chilli glaze (GF)

Salad & Accompaniments

Tuna Niçoise

(GF)

Greek Salad

(GF) (V)

Vinaigrette Heritage Baby Tomatoes & Baby Mozzarella Salad

Micro basil / Pumpkin seeds (GF) (V)

Sweet Potato Fries

Parmesan / Truffle / Chive (GF)

Desserts

House Macarons

(N) (GF) (V)

Salted Caramel Cupcakes

(V)

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request.

(N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VV) Vegan | 100% of guests to be catered for at all times | Please note all menus are subject to change | All options must be pre-ordered and quantified per choice | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges | 10% discretionary service charge applies.

Light BBQ Menu



Hot Section

£30 Per person

6oz Beef Burger

Brioche bun | Sliced tomato | Shredded lettuce

Pork & Leek Sausage

Slow-cooked onions

Cajun Marinated Boneless Chicken Thighs

Coriander / Sweet chilli glaze (GF)

Salad & Accompaniments

Corn on the Cob

Mixed Leaves

Honey dressing (V)

Penne Salad

Olives | Blushed tomatoes | Spinach | Cucumber | Ricotta | Mint (V)