

PRIVATE EVENTS MENUS

- Canapés -

Canapés are a selection of Hot and cold finger food, handmade by our team of Chefs that will impress your guests. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period before your meal is served.

All of the following Canapés are served:

- Maple Roasted Cocktail Sausages • Ham & Cheese Toasties gfm • Turkey & Truffle Brioche Buns gfm
- Hummus & Caramelised Onion Cups vg gfm • Mushroom & Parmesan Tartlets v gfm • Cheese Doughnut with Pickled Onion v

2 or 3 Course Menu

Option 1

Please choose

1 Starter

1 Main Course

1 Vegetarian Main Course (if required)

1 Child Main Course (if required)

1 Dessert

Coffee & Mints

Option 2

(£3 surcharge per person) (Pre order required back 1 month prior to event)

Please choose

2 Starters

2 Main Courses

1 Vegetarian Main Course (if required)

1 Child Main Course (if required)

2 Desserts

Coffee & Mints

- Starters -

- Roasted Vine Tomato & basil Soup, Aged Balsamic vg gf •
- Soup of Young Leek & Potato, Herb Crème Fraiche v gf •
- Roast Onion & Cider Soup, Cheese Crouton v gf •
- Minestrone of Seasonal Vegetables & Tomato, Basil v gfm •
- Smooth Chicken Liver Parfait, Toasted Brioche & Fruit Chutney gfm •
- Kidderton Ash Goats Cheese Mousse, Slow Roasted Beetroot, Toasted Pumpkin Seed & Apple Gel v gf •
- Sauteed Garlic Mushrooms, Smoked Crème Fraiche, Toasted Sourdough v gfm •
- Smoked Salmon & Haddock Tart, Cucumber Ribbons, Soft Herb Salad & Prosecco Dressing •
- Crispy Gressingham Duck Salad, Cointreau Vinaigrette, Watercress & Cucumber Spaghetti gf •
- Crispy Spiced Pork Belly & Noodle Salad, Soy and Chilli Dressing & Sesame •

- Main Course -

(served with separate bowls of seasonal vegetables and potatoes)

- Roasted Dunwood Farm Beef, Thyme Baked Yorkshire Pudding, Roast Potatoes & Gravy *gfm* •
- Bronzed Turkey, Roasted Potatoes, Sage Stuffing, Pigs in Blankets, Cranberry & Gravy *gfm* •
- Roasted Pulled Pork, Sage & Onion Stuffing, Bramley Apple Compote, Crackling & Gravy *gfm* •
- Rosemary Basted Leg Of Lamb, Roasted Potatoes & Garden Mint Sauce & Gravy £4 extra per person *gfm* •
 - Roasted Chicken Dinner, Roasted Potatoes, Pigs in Blankets, Stuffing & Gravy *gfm* •
- "Doombar Ale" and Steak Pie, Thyme Short Crust Pastry, Seasonal Vegetables and Creamed Mash •
 - Chicken Supreme, Sautéed Wild Mushrooms & Spinach, Blanquette Sauce *gf* •
 - Chicken & Stilton, Sautéed New Potatoes & Chorizo *gf* •
 - Honey & Soy Roasted Belly Pork, Cider Braised Fondant, Toffee Apple & Cider Jus •
- Guinness Cured Brisket, Celeriac & Potato Boulangère, Caramelised Onion Puree, Guinness Jus £6 extra per person •
 - Traditional Beef Fillet Wellington, Madeira Sauce (Beef Served Pink) £15 extra per person •

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- Vegetarian Main Course -

- Mushroom & Spinach Wellington, Goats Cheese Mornay Sauce *v* •
- Mediterranean Vegetable Tarte Ta Tan, Tomato & Basil Sauce *v* •
- Roasted Onion Risotto, Parmesan Crumb, B-B-Q Spring Onion *v gfm* •
 - Provincial Vegetable Lasagne, Salad & Chips *vg* •
 - Vegetarian Sausages, Yorkshire Pudding & Veggie Gravy *v gfm* •
- Sweet Potato, Spinach & Chick Pea Curry, coriander & fragrant rice *vg gf* •
- Vegetable & Hummus Burger, in a brioche bun with lettuce, tomato, gherkin & chips *v* •

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- Children's Main Course -

- Childs Portion of the Same Adults Main Course *gfm* •
- Breaded Chicken Pieces, Chips & Baked Beans •
 - Beef Burger, Chips •
 - Pork Sausages, Mashed Potato & Gravy •
 - Tomato & Cheese Pizza, Chips *v* •

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- Desserts -

- Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce v •
 - Our Famous Syrup Sponge, & Custard v •
 - Bramley Apple Pie, & Custard v •
 - Apple & Blackberry Crumble, & Custard v •
 - Chocolate Fudge Cake, Vanilla Ice Cream v •
- Strawberry & White Chocolate Delice, Preserved Strawberries, Champagne Strawberry Sorbet •
 - Jaffa Cake Delice, Burnt Oranges & Orange Sorbet •
 - Salted Caramel Profiteroles, Caramel Sauce v •
- White Chocolate & Raspberry Cheesecake, Preserved Raspberries •
- 70% Chocolate Crèmeux Tart, Whipped White Chocolate Ganache v •
 - Pornstar Martini Merengue Tart, Prosecco Sorbet v •
 - Gluten free Chocolate Orange Mousse Cake vg gf •
- Selection of British Cheese & Biscuits £3 extra per person v (Can also be served as an extra course – see extra courses section) •

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Please inform us at your final meetings of any Allergens, as some dishes can be modified. All special diets must be pre-ordered.
v suitable for vegetarians vg suitable for vegans vo Includes some vegetarian options gf Gluten Free gfm dish can be modified for gluten free

BUFFETS

Some dishes may be subject to change without notice due to supplier availability.

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- Basic Buffet -

(INCLUDED WITHIN OUR PACKAGES)

Selection of Traditional Sandwiches of various Descriptions *vo gfm*,
Sausage Rolls, Cheesy Oatcakes *v*, Selection of Quiche *v*,
Vegetable Pasties *vg*, Sweet Potato Falafel Bites *vg gf* & Fries *vg gf*

- OR, UPGRADE TO ONE OF THE FOLLOWING BUFFETS -

- Traditional Buffet -

Selection of Traditional Sandwiches of various Descriptions *vo gfm*,
Selection of Quiches *v*, Mini Cottage Pies, Mini Chicken & Bacon Pies,
Vegetable Pasties *vg*, Marinated Chicken Drumsticks *gf*, Sausage Rolls,
Mini cheese & tomato Pizza *v*, Onion Bhajis *vg gf*, Cheesy Oatcakes *v*, Sweet Potato Falafel Bites *vg gf* & Fries *vg gf*

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- Hog Roast Buffet -

(MINIMUM 100 COVERS REQUIRED)

A whole roasted pig *gf*, carved hot and accompanied with a choice of seasonings, apple sauce *gf*, crackling,
served on a fresh floury bap *gfm*, cooked and served on a spit outside in the garden area.

To complement the hog roast there will be a small buffet in the restaurant consisting of
Marinated Chicken Drumsticks *gf*, Mixed salad *vg gf*, Coleslaw *v gf*, Pasta Salad *v* & Fries *vg gf*
(Vegetarian diets available if pre-ordered – Vegetable Burgers *vg*)

* Option must be booked in advance and is subject to availability; confirmed in the January of your Wedding year.

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- Ploughmans Buffet -

Large Board with a selection of Local & British Cheeses *v gf*, Celery Sticks, Grapes, Selection Of Different Breads *vg*,
Cheese crackers *v gfm*, Selection of Cured Meats *gf*, Large Pork Pies, Pates *gf*, Mixed Salads *vg gf*, Potato Salad *v gf*,
Balsamic Mushroom Salad *vg gf*, Selection of Chutneys *vg gf*, pickles *vg gf* & Olives *vg gf*

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- The "Fast Food" Buffet -

Margherita Pizza v, Peperoni Pizza, Beef Burgers *gfm*, American Style Hot Dogs,

Southern Fried Chicken, Mini Fish & Chips *gfm*.

All served with Fries *vg gf*, Coleslaw *v gf*, Mixed Salad *v gf*, Ketchup, BBQ Sauce & American Style Mustard.

(Vegetarian diets also available if pre-ordered – Vegetable Burgers *vg* Veggie Hot Dogs *vg*)

(Gluten Free also available if pre-ordered – chicken Tikka Burger *gf*)

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- Traditional Afternoon Tea -

Available as an option on our "Daytime Buffet Package"

- A selection of Homemade Finger Sandwiches *vo gfm*, Freshly Baked Scones *gfm* served with Clotted Cream and Fruit Preserve,

Selection of Homemade British Desserts *gfm* served on traditional cake stands on each table.

Served with Freshly Brewed Tea or Filter Coffee

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v suitable for vegetarians *vg* suitable for vegans *vo* Includes some vegetarian options *gf* Gluten Free *gfm* dish can be modified for gluten free

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(Vegetarian diets also available if pre-ordered – Vegetable Burgers *vg* Veggie Hot Dogs *vg*)

(Gluten Free also available if pre-ordered – chicken Tikka Burger *gf*)

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- Cold Dessert Buffet -

Why not have a selection of cold desserts available for your guests. A selection of desserts such as trifle, Gateaux's and cheesecakes will be available all

served with whipped cream *v gfm*

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- Cheese Board Buffet -

A large Cheese Board selection using four local and regional cheeses for your guests to help their selves to. Served with biscuits, grapes and celery.

Why not have half dessert buffet and half cheese buffet *v gfm*

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Dessert and cheese buffet are not subject to any minimum numbers.

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