



# **Drinks Packages**

We offer a variety of drinks packages and individual drink options to compliment your day.

Classic Package £20.65

## Reception Drink

1 glass of either: Sparkling Wine, Bucks Fizz or a Winter Warmer of Mulled Wine

#### At the Table

1/4 bottle of our House Wine per person

#### For the Toast

1 glass of Sparkling Wine

Premium Package £28.55

## Reception Drink

2 glasses of either: Prosecco, Bucks Fizz, Pimms, Kir Royale, Bottles of Peroni or a Winter Warmer of Mulled Wine

#### At the Table

½ bottle of our House Wine per person

#### For the Toast

1 glass of Prosecco

Deluxe Package £37.65

## Reception Drink

2 glasses of either: Prosecco, Bucks Fizz, Pimms, Kir Royale, Bottles of Peroni or a Winter Warmer of Mulled Wine

## At the Table

 $\frac{1}{2}$  bottle of our upgraded Wine selection per person - Available on request

#### For the Toast

1 glass of House Champagne per person

## Non-Alcoholic Package • £10.95 Reception Drink

2 glass of either:

Non Alcoholic Fizz, Bottled Lager or Fruit Juice

## At the Table

J2O, Appletise or Fruit Juice

#### For the Toast

1 glass of Non Alcoholic Fizz

#### Individual Drinks

To provide your guests with a single arrival drink or a glass to toast the speeches please choose from the following:

Prices per person/per bottle

Bucks Fizz or Sparkling Wine	£7.20
Prosecco Blush or White	£7.95
Kir Royale or Peach Bellini	£8.25
House Champagne	£12.50
Soft Drink	from <b>£3.25</b>
Small Bottle of Water, Still or Sparkling	£2.95
Large Bottle of Water, Still or Sparkling	£5.95

## Children's Drinks Package • £4.55

## Reception Drink

Fruit Shoot or Fruit Juice

#### At the Table

Glass of Fruit Juice or Squash



# Canapés

During your Drinks Reception, our dedicated staff will serve slates of hot and cold canapés to your guests. Please choose your canapés from the selection below with a minimum of 2 per person.

Prices from £5.50 per person

## Cold Canapés

Mini Poppadom with a Curried Relish gf ve df

Mini Club Sandwich

Prawn Dill Crostini

Rice Cake topped with Sunblush Tomato and Black Olive Tapenade gf ve df

Pear Crisp with Blue Cheese and Hazelnut gf v

Smoked Salmon Rotollos

## Warm Canapés

Crisp Halloumi Chips served with a Sriracha Mayo v gf available

Goats Cheese and Red Onion Marmalade Tartlet

Fig and Goats Cheese Parcel

Mini Burger, Tomato Relish gf available

Mini Jacket Potato, Sage Derby Cheese v ve available

Lamb Kofta Bon Bon with a Raita Dip gfo available

Mini Yorkshire Pudding with Roast Beef & Horseradish 🔻 available

## Sweet Canapés

Macarons

Chocolate Coated Strawberry gf

Mini Lemon Meringue Tartlet

Canapés E5.50pp C7.70pp C10.10pp C12.30pp

gf Gluten Free









To create the perfect menu for your special day, please select one option from the Starter, Main and Dessert section of any of our menu packages.

Should you wish to have a greater choice for your guests, you may select two options for each course at a supplement of £4.35 per person.

# **Appetisers**

A selection of Breads served on a platter per table table with Balsamic & Oil dip

> £21.00 per table (To serve 8-10 guests)

## Starters

Classic Starters

## Homemade Soups • £7.15

Served with bread roll and butter

ve and gf options available without toppings.

Choose from:

Leek and Potato Soup topped with crisp Pancetta Apple and Parsnip Soup with Beetroot Crisps

Roasted Sweet Potato and Carrot Soup garnished with Parsnip shavings Roasted Tomato and Red Pepper Soup with Focaccia Croutons

Halloumi and Watermelon • £7.80 📀 🗸



Grilled Halloumi Cheese served with a Watermelon and Herb Salad, Pomegranite Vinegarette

Pulled Pork Terrine • £7.80 gf available



Pulled Pork set in a terrine and served with Apple Chutney, crisp Leaves and Sour Dough Bread

Smoked Mackerel • £7.95

Smoked Mackerel with Potato & Chive salad, Endive, Pea Shoots and a Mustard Dressing









## **Main Course**

All our delicious Main courses are served with a selection of Seasonal Vegetable bowls per table.

Classic Mains

## Shottle Sausage and Mash • £22.65 v available



A Trio of Cumberland Sausages served with Buttery Mashed Potato, Crispy Fried Onions and a Red Wine Gravy.

#### Breast of Chicken • £23.10 gf available

Roast Breast of Chicken on Wilted Greens with a Chorizo and Chive Potato and a Rosemary Sauce

#### Thai Salmon • £24.40

Salmon Fillet Baked in Thai Spices, on a Potato Cake, Pak Choi with a Red Thai Curry Sauce

## Stuffed Tenderloin of Pork • £24.55



Tenderloin of Pork filled with Apple and Apricot Stuffing, wrapped in Parma Ham served with Baked Rosemary Potatoes and a Cider Sauce

Premium Mains

## Spanish Inspired Chicken • £24.60 gf available



Chicken breast filled with red peppers and a hint of garlic, Potato Rosti, greens and a smoked Paprika sauce

#### Chicken and Duck • £25.75

ChA Chicken Fillet with a hand made Confit Duck & Potato Croquette, served with Roasted Carrot and a Peppercorn Sauce

## Trio of Pork • £28.80

Pork cooked three ways, Braised Belly, Pan Seared Fillet, and Black Pudding BonBon served with Spring Cabbage, Dauphinoise Potato and a Cider Jus

## Braised Blade of Beef • £29.70

Slow Braised Blade of Beef in a rich Merlot Sauce, Forest Mushrooms and a Creamy Mashed Potato

Deluxe Mains

## Rump of Lamb • £32.60 gf available



Rump of Lamb served with Fondant Potatoes, Minted Pea Puree and a Red Currant Sauce

## Two Way Duck • £34.20 🐠 available



Confit Duck Leg and Seared Duck Breast on Spring Onion Mash with Seasonal Baby Vegetables and a Port and Redcurrant Sauce

## Monkfish Tail • £36.95

Monkfish Tail wrapped in Pancetta with Broccoli Mash and a Seafood Chowder

#### Beef Wellington • £41.30

5oz Fillet Beef wrapped in a Herb Pancake and Puff Pastry served with Sugar Snap Peas a Rosti Potato and a rich Merlot Sauce













## Dessert

Choose one of our delicious Desserts to complete your Wedding Breakfast.

Classic Desserts

#### Profiteroles • £7.25

Filled with Whipped Cream and drizzled with a Dark Chocolate Sauce

## Vanilla Bean Crème Brulee • £7.25 of available

Served with a Pistachio Shortbread Biscuit

#### Shottle Eton Mess • £7.40

Mixed Berries, Whipped Cream and Crushed Meringue

## French Apple Flan • £7.65

Topped with glazed Apples and served with a Vanilla Seed Custard

Premium Desserts

## Sticky Toffee Pudding • £7.70

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream

## Finest Belgian Waffle • £7.95

Served warm with Vanilla Ice Cream and drizzled with Butterscotch and Chocolate Sauce

## Dark Chocolate Brownie • £8.20

Homemade Brownie served with White Chocolate & Cherry Gelato

## Warm Bakewell Tart • £8.60

Served with vanilla Crème Fraiche & a Raspberry Compote

Deluxe Desserts

#### Pina Colada Tart • £8.75

Served with Coconut Gelato and a Rum & Raspberry Compote

## Black Forest Chocolate Pot • £9.30

Biscotti Biscuit soaked in Amaretto, with Cherry Compote, rich Chocolate Ganache & Mascarpone

## Mojito Cheesecake • £9.30

Mojito Cheesecake with a Ginger Biscuit base and a Rhubarb & Ginger Compote

## Assiette of Miniature Desserts • £12.95

A selection of Miniature Desserts including Mojito Cheesecake, Bakewell Tart & Black Forest Chocolate Pot

## Cheese Course

Served on platters at your table after dessert. (8-10 people)

#### Cheeseboard • £42.15 per table

A Cheeseboard with a selection of Cheddar, Brie and Stilton, served with Grapes, Chutney, Celery and a selection of Biscuits.

## Freshly Brewed Tea and Coffee

Served with a Dinner Mint.

Tea and Coffee • £2.95 per person

Served from a station after your meal.











## Vegetarian and Vegan Menu

Please choose a dish from each course for your Vegetarian or Vegan guests.



## Char-grilled Mediterranean Vegetables • £7.80 🀠 🤏

Char-grilled Mediterranean Vegetables served on a bed of Rocket drizzled with Basil Oil

Cherry Tomato Bruchetta • £8.20 ve gf available



Roasted Garlic and Cherry Tomatoes on charred Ciabatta with Basil Dressing

Portabello Mushroom • £8.20 🐠 🌝



A Portabello Mushroom filled with Spinach and pickled Beetroot and a Hazelnut Crumb

## Goats Cheese Filo Pastry • £8.95

With Tomato, grilled Aubergine and Balsamic Glaze



## Red Onion, Rosemary & Garlic Tarte Tatin • £22.05

with Sauté Potatoes, Rocket and a Balsamic Glaze



Malaysian Spiced Curry with Coconut and Rice Noodles, topped with Roasted Butternut Squash, Bean Sprouts and Fresh Coriander

## Moroccan Spiced Vegetable Tagine • £22.05 ve gf available

Slow-cooked and served with a Spiced Cous Cous

Smoked Tofu • £22.20 🗼 🐠



Smoked Tofu served on Spanish Rice and Roasted Pepper



## Blackcurrant Crumble Slice • £7.40 ve gf



Topped with Vegan Ice Cream

## Fresh Fruit Salad • £8.15 💀 🐒



With a Fruit Stock and topped with a Raspberry Sorbet

#### Chocolate Brownie • £8.80 🐵 🐒



Praline Chocolate Brownie with Vegan Vanilla Ice Cream

## Chocolate and Pistachio Torte • £9.25 🐵 🔢



Served with a Red Berry Compote

## Children's Menu

3 Course Children's Meal • £18.25

For children 2-10 years please choose a set menu for your younger guests. Choose one dish from each course from the selection below.

#### Starter Selection

Melon and Grape Platter v ve gf

Toasted Garlic Bread gf available v available

Bread Sticks with a Cheese Dip

Cucumber & Carrot Sticks with a Mayonnaise Dip v ve (without dip) gf

#### Main Course Selection

Homemade Chicken Nuggets, Fries and Baked Beans

Penne Pasta with Tomato Sauce and Grated Cheese v available ve available

Sausages with Mashed Potato and Peas

Homemade Pitta Pizzas with Fries V available

Roast Chicken Dinner served with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy

Roasted Vegetable Skewer with Cous Cous ve

## **Dessert Selection**

Selection of Ice Cream ve available

Sliced Strawberries and Banana with a Chocolate Dip

Chocolate Brownie, Vanilla Ice Cream



A tempting array of dishes to choose from for your Evening Reception.

Please be aware that all of your guests must be catered for in the evening.

## **Continental Grazing Platter** (Minimum 100 guests)

£10.20 per person
An ideal lighter choice for your guests or add some sides to make it more substantial.

A selection of Cheese to include: Mature Cheddar, Brie, Hartington Stilton, and Sage Derby. Pastrami, Parma Ham and Salami accompanied with Olives and Feta cheese with Warm Breads, Chutney Grapes, Celery and a Selection of Crackers

## BBQ Menu £24.55 per person

(Minimum 50 guests)

Homemade Quarter Pounder Burger with Fresh Floured Baps, Tomato, Onion & Cheddar Cheese

Local Farmers Market Sausages

Lemon and Rosemary Marinated Chicken Thighs

Halloumi, Tomato and Mixed Pepper Skewers

Corn on the Cob

Baked Potato Wedges

Coleslaw • Mixed Salad

## Dressed Buffet £24.70 per person

(Minimum 50 guests)

#### To include the following items:

Dressed Honey Roast Ham

Whole Poached Scottish Salmon

Dressed Roast Turkey

Oven-baked Potato Wedges

Warm Breads

Selection of British Cheeses with Chutney and Pickle

Coleslaw • Potato & Chive Salad

## Traditional Finger Buffet

(Minimum 50 guests)

Vegetarian options available on request.

## Classic Buffet £18.25 per person

A Selection of Sandwiches Melton Mowbray Pork Pie Cheese & Onion Quiche (v) Home Baked Sausage Rolls A selection of Pizza Slices

## Premium Buffet £19.80 per person

Chicken and Mexican Salsa Wraps Mini Indian Selection Caramelised Red Onion and Brie Tarts (v) Spiced BBQ Style Chicken Wings Tomato & Shallot Bruschetta (v)

#### Deluxe Buffet £21.00 per person

Open Baguette Sandwiches Breaded Plaice Goujons with Tartar Sauce Pulled Pork Sliders Huntsman Pie Jerk Spiced Chicken Thighs

(Extra items £3.60 per person)











## Around the World

£15.20 per person

A hot Buffet inspired from dishes around the World.

If you have 100 or more guests you may wish to offer a 50:50 split of two options.

#### Mexican Chilli

Ground Beef Chilli with Warm Nachos, Cheddar Cheese, Guacamole & Sour Cream

#### Japanese Katsu Curry

Chicken Breadcrumb pieces served in a Coconut Based Curry Sauce with Rice

#### Greek Pork Souvlaki Flatbreads

Pork marinated in Oregano, Mint, Sweet Paprika & Cumin served with Tzatziki and Fries

## Malaysian Chicken or Vegetable Curry

A vibrant Green Curry Sauce with Chilli, Garlic, Herbs, Lemongrass & Coconut Milk Served with Sticky Rice

## American Sloppy Joe Hot Dog

A Hot Dog Sausage topped with Chilli & Cheese served with Fries

## Oven-baked Jacket Potatoes £10.90 per person

Served with Mixed Leaves and selection of toppings.

# Choose a maximum of 3 fillings from the list below:

Tuna and Sweetcorn, Chilli Con Carne, Cheese, Beans, Cottage Cheese and Pineapple, Chicken Curry, Coleslaw and Guacamole

## **Hog Roast**

(Minimum 80 guests)

#### £17.70 per person

A Locally Reared Pig Spit Roasted and Basted With Cider.

Served with a Large Floured Soft Roll, Apple Sauce, Sage & Onion Stuffing and Seasoned Potato Wedges

## **Light Bites**

£9.65 per person

Bacon Rolls or Vegetarian Sausage Served in Floured Roll accompanied with Seasoned Potato Wedges

## Premium Light Bites £13.45 per person

Served in a large floured roll accompanied with seasoned Potato Wedges

You can choose 2 options from the selection below:

**The Shottle Burger** - 1/4lb Beef Burger with Mixed Leaves, Tomato, Onion & Cheddar Cheese

German Sausage - with Fried Balsamic Onions

**BBQ Pulled Pork** - Slow Cooked and served with Smokey Cheddar Cheese

Posh Fish Finger Butty - Plaice Goujons, with Wild Rocket and Tartar Sauce

Spicy Cajun Chicken Breast with Mixed Leaves

Tortilla Wrap filled with Rice, Mixed Beans, Chipotle and Lime ve

Spiced Bean Burger with Mixed Leaves ve

## Additional Extras to be added to Evening Food

Salad Platter • £18.10 per person

(To serve approx 10 people)

Mixed Side Salad • Lettuce, tomato, cucumber, Red Onion and Mixed Peppers
Potato Salad • New potatoes with mayonnaise & chive

Cajun Pasta Salad • Pasta salad with onion peppers & Cajun spices (served cold)

Coleslaw Platter • Homemade Creamy Coleslaw

Sides • £3.20 per person

Seasoned Potato Wedges • French Fries • Garlic Bread • Tortilla chips with sour cream & salsa

