We have a wide range of food to suit your needs and budget. Below is just a sample of what is available.

**Afternoon Tea - Menu 1**

- A Selection of Finger Sandwiches:
  - Egg & Cress, Ham, Cream Cheese, Smoked Salmon
- Vol-au-Vents with Smoked Chicken & Herb Mayonnaise
- Prawn Bouchees
- Sesame Sausages with a Sweet Chilli Dipping Sauce
- Creamy Curried Eggs
- Smoked Mackerel Pate Canapés
- Kettle Chips
- A Selection of Home Made Cakes and Pastries
- Fruit Scones served with Wild Raspberry Jam and Clotted Cream

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**Afternoon Tea - Menu 2**

- A Selection of Finger Sandwiches:
  - Free range egg mayonnaise and watercress
  - Smoked Scottish salmon and cream cheese
  - Roast free-range chicken breast with tarragon mayonnaise
  - Cheddar cheese and chutney
  - Yorkshire ham
- Mini Chilli Beef Pies
- Sticky Chipolatas
- Mini Quiches
- Parmesan and Basil Muffins
- Warm Homemade Scones with Clotted Cream and Home made Wild Raspberry Jam
- Mini Blackberry Bakewells
- Carrot and cream cheese Cupcakes
- Chocolate Brownies
- Lemon meringue Cupcakes
- Macaroons
- Freshly Brewed Coffee and Tea

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**Afternoon Tea Canapés**

- A Selection of Mini Finger Sandwiches:
  - Egg & Cress, Ham, Cream Cheese, Smoked Salmon
  - Sesame Sausages with a Sweet Chilli Dipping Sauce
- Bruschetta with Goat’s Cheese, Sun-Dried Tomatoes & Basil
- Home made Cheese Straws
- Mini Chocolate Brownies
- Mini Cup Cakes
- Mini Lemon and Wild Raspberry Tarts
- Mini Fruit Scones served with Blackcurrant Jam and Clotted Cream

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**Canapé Menu**

- Smoked Salmon Blinis
- Cheddar Cheese & Dijon Straws
- Mini Home made Burgers (can be served with Cheddar Cheese, Stilton, or Bacon)
- Cream Cheese Prawn & Chive Blinis
- Tomato, Mozarella and Basil served on Foccacia Bread
- Deep Fried Crayfish served with a Sweet Chilli Sauce
- Spicy Asian Platters
- Prawn, Chorizo and Garlic Tomatoes Skewers
- A Trio of Melon served on Skewers
- Melon, Ginger & Parma Ham Skewers
- Mini Chilli Beef Pies
- Mini Goat’s Cheese and Caramalised Onion Quiches
- Bruschetta with Goat’s Cheese & Sun-Dried Tomatoes
- Mini Prawn Cocktail with Marie Rose Sauce
- Chorizo & Sesame Seeded Sausages served with a Sweet Chilli Dipping Sauce
- Sticky Sausages in Herb Pastry served with Mango Chutney
- Mini Pizzas with Goats Cheese, topped with deep-fried Baby Leeks
- Cream Cheese and Fig Blinis, drizzled with Honey
- Prawn & Cucumber Bouchees
- Spicy Filled Eggs
- Cornets of Ham filled with Cream Cheese & Scallions
- Mini Onion Bahjees
- Sesame Prawn Toasts
- Cucumber Cups with Tuna Mousse & Chives
- Cheese and Chive Scones with Smoked Salmon and Horseradish Cream
- Mini Pizzas with Goats Cheese, topped with deep-fried Baby Leeks
- Cream Cheese and Fig Blinis, drizzled with Honey
- Prawn & Cucumber Bouchees
- Spicy Filled Eggs
- Cornets of Ham filled with Cream Cheese & Scallions
- Mini Onion Bahjees
- Sesame Prawn Toasts

The prices will depend on the number of canapes chosen, please ask for further details.
We have a wide range of food to suit your needs and budget. Below is just a sample of what is available.

**Sample Menus**

**Pub Grub Menu**
- Capreze Salad Stack
- Served with a Sweet Chilli Drizzle
- A Selection of Home Made Rolls and Butter
- Shortcrust Steak and Ale Pie
- Goat’s Cheese and Caramelised Onion Pie (V)
  - Or
- Butcher’s Sausages Served with Caramelised Onion Gravy
- Creamy Dijon Mashed Potato with Scallions
- Sweet Potato and Black Pepper Mash
- A Selection of Seasonal Vegetables
- Rich Red Onion Gravy
- Dessert Table
- Sticky toffee pudding and custard
- Profiteroles with hot chocolate sauce
- Eton mess
- Lemon and ginger cheesecake
- Chocolate brownies
- Carrot and walnut cake with frosting
- Mixed Berries
- Freshly Brewed Tea or Coffee
- A Selection of Chocolates

**Wedding Breakfast - Silver**
- Chunky Vegetable Soup with Herbed Bread Croutons
- Fan of Galia Melon served with a Wild Raspberry Coulis
- Pork and Peppercorn Pate served with Cumberland Sauce and Melba Toast
- Capreze Salad
  - Served on Baby Spinach and Watercress
  - With a Sweet Chilli Drizzle
- Oven Roasted Lincolnshire Sausages
  - Served with Parsley Mash, and Caramelised Onion Gravy
- Traditional Roasted Chicken served with a Wild Parsley and Thyme Stuffing
- Steak and Porter Ale Pie, with a Rich Jus
- Stilton and Caramelised Onion Tartlet
  - Seasonal Vegetables
- Eton Mess served with home made Ginger Shortbread
- English Strawberries
  - served with Thick Cream and Home Made Biscuits
- Crispy Choux Profiteroles served with Hot Chocolate Fudge Sauce
- Bramley Apple and Cinnamon Pie served with lashings of Hot Custard
- Freshly Brewed Coffee or Tea
- Chocolate Selection

**Wedding Breakfast - Gold**
- Carrot and Coriander Soup with Cream Swirl and Home made Bread Rolls and Butter
- Smoked Mackerel and Horseradish Pate with Citrus Twist
  - Served with Home Made Granary Toast Fingers
- Parma Ham with Mango & Mozzarella Cheese
  - Served on a Bed of Peppery Watercress
- Poached Pear served with a Creamy Stilton and Walnut Pate
  - Served on a bed of Rocket and Baby Spinach
- Roasted Breast of Free Range Chicken
  - served with a Classic Chasseur Sauce
- Roasted English Beef
  - served with a Rich Whole Grain Mustard Jus
- Poached Fillet of Scottish Salmon
  - served with a Champagne Sauce
- Wild Mushroom Risotto with Truffle Oil
  - Seasonal Vegetables
- Wild Raspberry and Port Trifle
- Glazed Fruit Tartlet Served with a Ginger Crisp
- Traditional Bakewell Pudding & Crème Anglais
- Goody Chocolate Fudge Brownie
  - served with Hot Chocolate Sauce And Clotted Cream
- Freshly Brewed Coffee or Tea
- Chocolate Selection

**Wedding Breakfast - Platinum**
- Creamy Prawn Bisque with Truffle Oil and Homemade Bread
- Poached Wild Salmon Fillet
  - served with a lemon and lime salsa on a Risotto Cake
- Smoked Chicken & Mango Salad
  - Served with a Lime Pesto and Parmesan shavings
- Roasted Mediterranean Vegetable Tartlet
  - Served on a Bed of Mixed Leaves
- Roast Loin of Pork served with an Apricot Stuffing & Apple & Calvados Reduction
- Chicken Breast filled with a Roule & Wild Mushroom Stuffing wrapped in Pancetta, served with a Chablis Sauce
- Herb Crusted SwordFish
- Vegetable Wellington en Croute
- Seasonal Vegetables
- Whisky & Marmalade Bread & Butter Pudding
- Chocolate and Wild Raspberry Mousse
  - served with Home made Shortbread
- Tarte Tatin served with Clotted Cream
- Lemon, Stem Ginger & Kiwi Cheesecake
  - Served with seasonal Frosted Berries
- Trio of Desserts
- Freshly Brewed Coffee or Tea
- Chocolate Selection

Other options for dessert include our famous Dessert Table. And our afternoon Tea Dessert with delicious Home made cakes being served to the table on vintage cake stands – just ask Pauline for details!
Sample Menus

We have a wide range of food to suit your needs and budget. Below is just a sample of what is available:

**Evening Celebration 1**

- Bacon Sandwiches
- Vegetarian Bacon Sandwiches
- A Selection of Salad Bowls
- Home made Cakes and Buns

**Evening Celebration 2**

- Charcuterie Trays with a Selection of Home Cooked Meats
- A Selection of Fine Cheeses
- Baskets of European Breads and Rolls
- Pitted Olives
- Home Made Chutneys
- Pickled Onions
- Mixed Salad Leaves
- A Selection of Salad Bowls
- Fresh Fruit Baskets
- Apples Pears and Strawberries
- Bakewell Tart

**Evening Celebration 5**

- Hand Carved Gammon
- Hand Raised Pork Pie
- Scotch Eggs
- A Selection of Fine Cheeses
- Home Made Crusty Bread and Rolls
- Home Made Chutneys
- Pickled Onions
- Mixed Salad Leaves
- Fresh Fruit Baskets
- Apples Pears and Strawberries
- Home made Cakes

**Evening Celebration 6**

- A Selection of Freshly Made Pizzas
  Toppings to Include:
  - Sweet Chilli Chicken
  - Pepperoni
  - Hawaiian
  - Mozarella and Tomato
  - Four Cheese
  - Meat Feast
  - Garlic Bread
- A selection of Cup Cakes

We can also arrange sweet tables and ice cream carts if required, prices on request.