

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

Event Food

Canapé Option

GOLD

Smoked Salmon and Dill Cream Cheese
on Sourdough

Napoli Salami, Horseradish on Toast
Brie and Onion Jam on Herb Focaccia

HOT

Mini Onion Bhajis, Mint Sauce
Chicken and Chorizo Brochettes

Vegetable Spring Rolls

£18 for 6 bites per person

Glass of prosecco on arrival - add £9.5

Barbeque Menu

6oz Beefburger, Homemade Relish, Tomato
and Lettuce

OR

Vegetarian Moving Mountain Burger,
Homemade Relish, Tomato and Lettuce
(alternative Vegan and Vegetarian option - please specify quantity)

Sticky BBQ Glazed Chicken

Baby Potato Salad with Italian Parsley
and Roasted Lemon

House Coleslaw

Freshly Baked Rolls

70% Dark Chocolate Parfait

£34.50 per person

Glass of prosecco on arrival - add £9.5

*We are always looking to improve our offering.

Please do let us know if you require
a bespoke experience.

**Why not try our homemade
Afternoon Tea served daily
from 2-5pm Monday to Friday
and 2.30pm-4.30pm weekends.**

Fork Buffet

Please select one option from the Meat, Fish, Vegetarian
and Puddings sections below.

MEAT

Sauté Chicken. Button Mushrooms and Tarragon Sauce

Lahore Chicken Curry, Cumin Rice and Flat Breads

Veal Escalopes with Wild Mushrooms

Slow Roasted Pork Belly, Pan Fried Chorizo
and Butter Bean Cassoulet

FISH

Roast Salmon Steaks with Capers and Lemon Butter

Chargrilled Tuna with Hazelnuts

VEGETARIAN

Chick Peas, Sweet Potato and
Spinach Dahl

Ricotta Cheese and Spinach Cannelloni

All served with hot buttered potatoes,
Steamed green panache of vegetables
and green salad, selection of breads

Pudding table

70% Dark Chocolate Parfait

Vanilla Cheesecake

Crème Brûlée

Tiramisu

£48 per person

Glass of prosecco on arrival - add £9.5

Sparkling Sweet Indulgence

Milk Chocolate Macaroons

Lemon Meringue Pies

Fruit Tartlets

Opera Shots

Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival - £9.5

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Set Menu

2 Courses...38.5 | 3 Courses...46.5 | Glass of Prosecco on arrival...9.5

To Start

Lamb Samosa, Auntie's Yoghurt & Mint Raita

Ham Hock Terrine, Traditional Piccalilli, Toast

Burrata Mozzarella, Basil Bruschetta, Black Pepper

River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

Main Course

Chargrilled Leg of Lamb Steak

Rosemary Roasted Potatoes, Red Wine Gravy, Cherry Vine Tomatoes

10oz Ribeye Steak (4.5 supplement)

Roasted Tomato, Chips with Parmesan, Truffle Aioli

For ease of service all our steaks are cooked to medium

Half Roasted Lemon and Herb Chicken

Roasted Tomato, Chips with Parmesan, Truffle Aioli

Woodstone Roasted Salmon

Fire Roasted Peppers, Giant Couscous

Ricotta Cheese & Spinach Cannelloni

Side Salad

Pudding

Vanilla Cheesecake

Berry Coulis

Crème Brûlée

Sicilian Lemon Tart

Crème Fraîche

70% Dark

Chocolate Mousse

Mature Cheddar and Blue

Cheese Plate

Chutney & Crackers

As our food is freshly prepared.

For parties under 40 individuals please select any item from each section for your starters,
mains and desserts for your guests to choose from.

Parties over 40 individuals please select 2 items from each section for your starters,
mains and desserts for your guests to choose from.

Vegetarian and other dietary requirements catered for in addition

A Discretionary service charge of 10% will be applied to the final bill