



FOOD & DRINK

With us,
it is more than a meal
– it is an *experience*.

It is the finest seasonal ingredients, prepared with expert skill and care.

It is the constant help, support and advice of a dedicated team from your first visit to your last dance. It is the chance to sample our food, drink and atmosphere, talk every option through and customise your menu.

It is giving you the wedding you have always dreamed of.

From the moment you first walk through our doors, our Events Team are there for you, helping you plan your day and everything that goes with it. Experience the quality food, drink and service that we pride ourselves on at a tasting event. Create a personalised menu with your Events Manager. Discuss every little detail and let the team help take all of the stress out of your wedding planning.

We understand that the food and drink on your wedding day has to be perfect.

Each menu has been carefully created to provide dishes that delight, ensuring an unforgettable dining experience to share with your loved ones.

When the big day arrives, you can rely on our team at the venue to take care of your every need, so all you have to focus on is enjoying yourself.

Whether it's decorating your tables, liaising with suppliers, or making sure that the Champagne is on ice in the honeymoon suite, we'll handle it all.

Between us all we'll make sure that yours will be
an incredible day to remember.

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We know how important it is to understand how much everything will cost when planning your wedding.

All of the prices for the food and drink options in these menus are presented in the accompanying price guide.

Ask the Events Team for a copy if you are unable to locate anything you may need.

...what's included

Standard, Deluxe and Premier packages

Drinks reception

Two to three reception drinks per person

Canapés included with the Deluxe and Premier packages

Wedding reception

Three-course meal

Surprise fourth course with the Premier package

Up to half a bottle of your chosen wine per person
(additional bottles can be purchased)

Still and sparkling water and juices throughout the meal

A glass of sparkling wine or Champagne per person for the toast

Evening

All non-package drinks are provided by our fully licensed bar

Selection of teas and Fairtrade coffee

Also included

All required crockery, cutlery, glassware and service linens

Front of House Director to ensure things run smoothly

Team of experienced serving staff

See Midweek package on page 22 for what's included

Food & Drink

There is plenty of choice when it comes to our food and drink, with three packages – Standard, Deluxe and Premier – as well as a range of evening food options, drink stations and much more for you to create a day that's uniquely yours. We also offer a Midweek package: a two-course food and drink option with evening food included too.

So we can use ingredients at their very best, the Deluxe and Premier menus are presented by season, so you can choose a menu that's perfect for the time of year you plan to marry. However, as long as the ingredients are available, we are more than happy to serve any dish all year round.

Our packages mean we can give you a single price for your food, drink and service, and you can be sure that everything has been considered.

If you would like something that you don't see in our menus, we would love to work with you to make your dream wedding breakfast a reality, so please discuss your ideas with the events team.

Canapés

The perfect start to the celebrations.

Deluxe and Premier packages include a choice of three canapés. You can add extra canapés to these packages. You can add a minimum of three canapés to the Standard package.*

Crisp lamb belly, rosemary and garlic
Sirloin, chips and Bearnaise sauce
Roast pork, apple sauce
Shepherd's pie
Ham hock and parsley mayonnaise
Squid and chorizo, saffron mayonnaise
Toad in the hole, onion relish
Lamb kebabs, minted yoghurt
Peppered beef, horseradish and watercress
Yorkshire pudding, beef and horseradish
Pigs in blankets, honey and mustard dressing
Quail egg, celery salt (V)

Smoked trout, pickled cucumber and dill
Parmesan and horseradish shortbread,
smoked salmon
Fish and chips, tartare sauce
Kedgerie balls, parsley mayonnaise
Whitebait, caper and parsley butter
Salt cod, dill mayonnaise
Mackerel, pickled radish and cucumber
Salmon pastrami, pickled celeriac
Shallot and goat's cheese tart (V)
Olive and rosemary bread, garlic oil and humus (V)
Sweetcorn and blue cheese muffins (V)

Cauliflower fritters, cheese sauce (V)
Shitake mushroom, Chinese cabbage
and coconut Gyoza, soy and sesame dip (Vegan)
Smoked tofu, bok choy and ginger (Vegan)
Cornbread and refried bean bites (Vegan)
Pickled baby beets, toasted
cashew crumb (Vegan)
Tomato arancini, basil pesto (Vegan)
Potato and onion bhaji, mint
and cucumber (Vegan)

*Please see the accompanying price guide

Standard

YEAR-ROUND

Classic dishes, elevated.

A three-course menu with reception drinks, up to half a bottle of wine, a glass of sparkling wine per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

CANAPÉS

Choose any three canapés on page 5*

STARTER

Prawn and crayfish cocktail, cos lettuce and Marie Rose sauce

Choice of freshly made soup, crusty bread and butter

Goat's cheese and red onion tartlet, cider vinaigrette (V)

Sauté field mushroom, crisp pancetta on a garlic crostini

Caesar salad, croutons, shaved Parmesan and classic dressing

Salad of pickled beets, apple, white radish grain mustard vinaigrette (Vegan)

MAIN

Shepherd's pie, individual pastry with ground prime lamb, rosemary and carrots, mash and mature Cheddar

Salmon fish cake, buttered spinach, lemon and chive butter sauce

Penne pasta, olives, wood-fired peppers, artichokes and mozzarella (V)

Sausages, creamed mash, roast onion gravy and carrots

Burgundy chicken, creamed mash, button mushrooms, onions and crisp bacon lardons

Braised endive, roast celeriac, cumin and barley broth (Vegan)

DESSERT

Fruit crumble with vanilla bean custard

Dark chocolate torte with white chocolate sauce

Forest fruit syllabub with a shortbread biscuit

Sticky toffee pudding with caramel sauce

Pear and sultana crumble, raspberry sorbet (Vegan)

A trio of desserts

*Choose three desserts from any package**

Deluxe

SPRING / SUMMER

Ideally served from March to August.

Fresh, vibrant and full of flavour.

A three-course menu with canapés to accompany Deluxe reception drinks. Up to half a bottle per person from the Deluxe wine selection, a glass of Prosecco per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

CANAPÉS

Choose any three canapés on page 5

STARTER

Pea and broad bean soup, ham hock
and blue cheese croutons

Salad of baked goat's cheese, wild garlic pesto (V)

Potted shrimp and crayfish, herb toast

Chicken and ham hock, shallot and caper mayonnaise

Heritage tomato salad, mozzarella, shallot
and basil vinaigrette (V)

Smoked trout and mackerel paté, pickled cucumber
and kohlrabi, dill dressing

Summer vegetable carpaccio, lemon and basil vinaigrette,
toasted pine kernels (Vegan)

Caesar salad, Parmesan and herb crusted chicken,
classic Caesar dressing

MAIN

Grilled pork cutlet, hispi cabbage, fondant potato
and hazelnut butter

Grilled pickled mushrooms, fennel, saffron new potatoes,
radish and asparagus salad (Vegan)

Lamb rump, smoked garlic roasted baby carrots and new
potatoes, goat's curd and rosemary oil

Roast vine plum tomatoes, heritage carrots,
shallot, feta and rocket pesto (V)

Grilled chicken, Jersey royal potato salad, spring onion
and herb dressing

Crisp skin salmon, baby artichoke, new potatoes,
feta and broad bean, parsley oil

Saffron poached chicken, roasted piquillo peppers,
fondant potato, courgettes and chive cream

Grilled baby courgettes, fennel purée, fine beans with
toasted almonds, and shaved fennel salad (Vegan)

Tomato, aubergine and courgette tart, smoked
mozzarella and red onion salsa (V)

Smoked poached haddock cake, buttered spinach,
soft poached egg and Hollandaise

Grilled bavette steak, dauphinoise potato, green bean
and tender stem salad, mustard dressing

DESSERT

Rhubarb fool, shortbread

White chocolate and raspberry crème brûlée

Mango and cashew cake with fresh berries (Vegan)

Chocolate brownie and vanilla cream

Lemon and strawberry tart

Vanilla and mango cheesecake, sugared popcorn

Strawberry, pink grapefruit and fennel trifle

Iced passion fruit parfait, passion fruit syrup
and shortbread

A trio of desserts

*Choose three desserts from any package**

Deluxe

AUTUMN / WINTER

Ideally served from September to February.

Bold, comforting and indulgent.

A three-course menu with canapés to accompany Deluxe reception drinks. Up to half a bottle per person from the Deluxe wine selection, a glass of Prosecco per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

CANAPÉS

Choose any three canapés on page 5

STARTER

Spiced beer-braised short rib, celeriac remoulade, aioli

Creamed mushroom and truffle potato soup,
thyme croutons (V)

Roast pumpkin, blue cheese fritter, toasted pumpkin
seeds, honey vinaigrette (V)

Winter vegetable broth, pearl barley and chestnut (Vegan)

Potted gammon, peppered pineapple chutney

Beef shin dumpling, mustard mash,
red wine and shallots

Pea, mushroom and baked celeriac potato cake,
watercress and spinach cream (V)

Salt beef croquette, creamed peas, cabbage, bacon
and English mustard

MAIN

Pot roast chicken, Jerusalem artichoke purée, roasted
roots, truffle cream and crisps

Honey nut roast, grilled creamed corn, roast potato,
horseradish and watercress (V)

Salted brisket, dry cured bacon, creamed English
mustard mash, savoy cabbage and braising liquor

Ratatouille stuffed aubergine, cheese and
herb crust, chilli tomato sauce (V)

Pheasant, savoy cabbage, fondant potato,
roast chestnuts and celeriac purée

Slow-cooked lamb shoulder, herb crust, bubble
and squeak with rosemary, and braising liquor

Roast pork belly, Cumberland sausage dumpling,
sauté potato and white bean casserole

Chicken and ham pie, creamed mash, roast carrots
and parsley cream

Roast butternut squash, turmeric and coriander
spiced lentils (Vegan)

Grilled hake, roasted new potatoes, shallots,
watercress and white wine cream sauce

Maple-cured pork loin, mustard mash,
creaméd cabbage and roasting juices

DESSERT

Apple and cinnamon crumble, custard

Treacle tart and custard

Poached pears, star anise and cinnamon

Bread and butter pudding

Baked treacle and cardamom sponge pudding,
salted caramel ice cream

Chocolate tart, cinnamon cream

Sticky toffee pudding, vanilla ice cream
and caramel sauce

Dark chocolate fudge cake, vanilla
and cherry compote (Vegan)

A trio of desserts

*Choose three desserts from any package**

**Please see the accompanying price guide*

Premier

SPRING / SUMMER

Ideally served from March to August.

Bright, delicate and luxurious.

A four-course menu with canapés to accompany Premier reception drinks. Up to half a bottle per person from the Premier wine selection and one surprise course. A glass of Champagne per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

CANAPÉS

Choose any three canapés on page 5

STARTER

- Asparagus, shaved Ticklemore, wild garlic and toasted cashew cream (V)
- Smoked salmon blinis, dill and horseradish cream
- Peppered beef fillet, salt-baked new potato salad and spring onion
- Smoked duck, dandelion and watercress salad, walnut vinaigrette
- Grilled asparagus and soft poached egg, truffle dressing (V)
- Ravioli of goat's cheese, cherry vine tomatoes and basil (V)
- Salmon and crab cakes, watercress and fennel salad
- Salad of wood-fired peppers, baby artichoke and smoked aubergine purée (Vegan)
- Sharing board of cured salmon pastrami, oak-smoked salmon and crab cakes, pickled beets, dill and horseradish cream with blinis*

MAIN

- Fillet of pork wrapped in pancetta, minted peas and broad beans, sauté new potatoes, wild garlic and olive oil
- Seabass, creamed leeks, fondant potato, peas and smoked bacon
- Deville potato rosti, grilled halloumi, kohlrabi and cucumber pickle (V)
- Fillet of beef, fondant potato, wood-fired spring onions and piquillo peppers, salsa verde
- Poached salmon, new potato and capers, samphire and watercress salad, saffron mayonnaise
- Corn-fed chicken, pearl barley, edamame beans and watercress, dill crème fraîche and extra virgin olive oil
- Rib-eye steak, dauphinoise potato, buttered peas and beans, Bearnaise sauce
- Saffron polenta, grilled baby gem, garlic and tomato vinaigrette (Vegan)
- Sea bream, grilled spring onions, tender stem broccoli, crushed new potatoes, olives and celery, lemon and dill yoghurt
- Rack of lamb, roast shoulder croquette, pickled radishes, Jersey royals, onions and asparagus
- Sharing board of butterflied legs of lamb, studded with garlic and rosemary, smoked garlic roast new potatoes, wood-fired peppers and courgettes, smoked paprika and red onion salsa*
- Sharing board of chicken roasted with lemon, thyme, and garlic, roast potatoes, creamed grilled corn, watercress, and a light chicken gravy*

DESSERT

- Raspberry and coconut panna cotta with sugared filo tuile (Vegan)
- Glazed pineapple and coconut panna cotta, pistachio biscotti
- White chocolate mousse, raspberry meringue and clotted cream
- Marinated summer berries, lemon sorbet and limoncello
- Rhubarb and grilled peach, spiced vanilla syrup, lime sorbet
- Orange and cardamom sponge pudding
- Crushed meringue and fresh berries
- Poached rhubarb Bakewell tart
- Chocolate and pistachio terrine
- Eton mess
- Caramelised vanilla custard tart
- A trio of desserts
- Choose three desserts from any package**

SURPRISE FOURTH COURSE

Choose your fourth course on page 16

*Please see the accompanying price guide

Premier

AUTUMN / WINTER

Ideally served from September to February.

Winter warmers taken to the next level.

A four-course menu with canapés to accompany Premier reception drinks. Up to half a bottle per person from the Premier wine selection and one surprise course. A glass of Champagne per person for toasting plus a selection of teas and Fairtrade coffee.

Please choose one dish per course.

CANAPÉS

Choose any three canapés on page 5

STARTER

Fried salt cod, leeks, parsley, garlic and caper butter

Pressed pork belly, roasted chicken thighs, apple and parsley cream

Roast Jerusalem artichokes, new potatoes, pickled leek and hazelnut vinaigrette (Vegan)

Cured salmon pastrami, pickled beets and fennel slaw

Scotch egg, piccalilli and apple

Cauliflower cream, smoked sausage and cauliflower fritters

Whipped goat's cheese, beetroot, fennel, garlic sourdough croutons and honey vinaigrette (V)

Scallops, black pudding, artichoke purée and crisps

Game terrine, grape and apple chutney, toasted brioche

Sharing board of baked Tunworth brie, cauliflower and Montgomery croquettes, fig chutney, pickled shallots and walnuts* (V)

Sharing board of cured sliced British charcuterie, crisp lamb belly, short rib, piccalilli and anchovy mayonnaise*

MAIN

Braised lamb shank, creamed mash, smoked garlic roast carrots, onion gravy

Duck breast, fondant potato, braised lentils, cauliflower and celeriac purée

Roast white onions, savoy cabbage, heritage carrots and sage gnocchi (Vegan)

Fillet of beef, black pudding hash brown, roasted roots and mushroom gravy

Slow-braised ox cheeks, mustard mash, carrot, onion and parsley

Wild mushroom tart, crisp kale, roasted chestnuts and truffle cream sauce (V)

Roast salmon, horseradish mash, grilled fennel, shallot, port and thyme sauce

Guinea fowl, crushed new potatoes, garlic and tarragon mushrooms, puy lentils and truffle

Sirloin steak, potato and stilton gratin, grilled field mushroom and peppercorn sauce

Roast vegetable wellington, mustard mash, baby carrots and pumpkin seed pesto (V)

Rump of lamb (roasted pink), slow-cooked shoulder shepherd's pie, butter beans, roast onion purée and mint sauce

Sharing board of beef wellington, celeriac and potato mash, fine beans and pancetta, port gravy*

Sharing board of roast loin of pork, sausage and apple stuffing, roast potatoes, caramelised onions, vanilla apple sauce*

DESSERT

Apple and blackberry compote, hazelnut crumb, vanilla and cinnamon-spiced coconut cream (Vegan)

Baked pear tart, almond cream, quince jelly and salted caramel ice cream

Honey and ginger custard tart, ginger and lime creme fraiche with toasted almonds

Red wine poached pears, vanilla mascarpone, pistachio and cashew praline

Kirsch cherry and cream cheese pavlova, micro mint and cherry sorbet

Treacle sponge pudding

Chocolate hazelnut tart, bitter chocolate cream and tuile

Apple and pear strudel with vanilla custard

Hazelnut crumble, apple and ginger compote, and custard

Baked cheesecake with honeycomb

Dark chocolate mousse with salted caramel biscuit

A trio of desserts

*Choose three desserts from any package**

SURPRISE FOURTH COURSE

Choose your fourth course on page 16

**Please see the accompanying price guide*

Surprise Fourth Course

Delight your guests - treat your loved ones.

Included with the Premier package is a 'surprise' course, offering something delightful and rather unexpected. Choose one of the following options for something deliciously unique to serve before, during or after the main meal.

AMUSE-BOUCHE

Cream of cauliflower and celeriac, poached quail egg and truffle

Cured peppered salmon, goat's curd, cucumber and fennel relish

Braised beef shin, crispy panko, red onion and port marmalade

PALATE CLEANSER

Lemon sorbet, with an aromatic lime and vodka shot

Champagne sorbet, Champagne and strawberries

Apple sorbet, gin and tonic granita

Lemon and ginger sorbet, tequila and caramelised pink grapefruit

PRE-DESSERT

Coconut and white chocolate panna cotta with mango purée

Chilled pineapple and chilli soup with lime crème fraiche

Lemon meringue lollipop and shot of limoncello

Chilli, ginger caramelised pineapple, chilli vodka

Dark chocolate ball, salted almond crumble and Frangelico

Cherry jelly, toasted pistachio and sweet Amarone Recioto

CHEESE TASTER

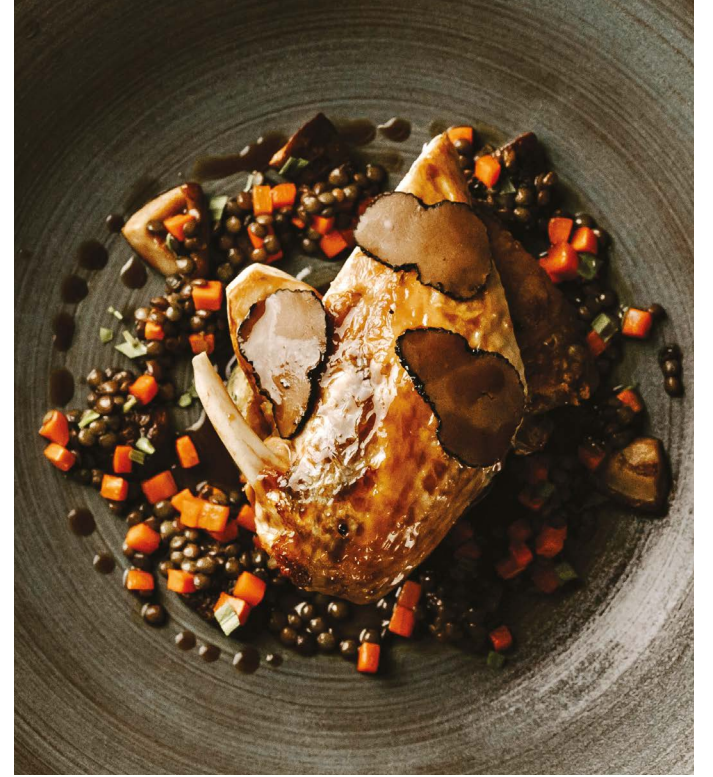
Three canapé-sized biscuits each topped with a slice of British cheese
(Please note this cannot be served as an evening cheeseboard)

DESSERT WINE

Châteaux Grand Jauga, Sauternes *France*
Served with pudding, or as an addition to cheese









Food for Children

Lots of choice for little guests.

Freshly prepared for children between two and 10 years old.
Please choose one dish per course.

STARTER

Dough balls with garlic or plain butter
served with vegetable sticks

Salmon and potato croquette

Melon with forest fruits

Seasonal soup of your choice, crusty roll
and butter

Breaded chicken strips, barbecue
and mayonnaise dipping pots

MAIN

Mac n' cheese

Penne pasta with meatballs in a tomato sauce

Shepherd's pie of lamb with carrots and celery,
creamed and buttered mash

Choice of freshly baked pizza with
mixed leaf salad and chips

Sausage and mash with onion gravy

Burger, cheese and relish in a
brioche bun with chips

DESSERT

Chocolate brownie pieces with
vanilla ice cream

Ice cream milkshake with
chocolate chip cookies

Raspberry jelly with raspberry sorbet

Midweek Package

Thoughtfully created for weekday weddings.

A two-course daytime menu with the addition of hot sausage and bacon rolls to enjoy later that evening. A reception drink, a glass and a half of wine and a glass of sparkling wine per person. Still and sparkling water alongside a selection of teas and Fairtrade coffee are included before and during the main meal.

For 50 guests or fewer.

Available year-round, Monday to Thursday inclusive, other than the month of August, 24th December to 2nd January and on bank holidays.

DRINKS

RECEPTION

Buck's Fizz or Mulled Wine
(1 glass per person)

DINNER

Ayrum Tempranillo *Spain Red*
Ayrum Tempranillo *Spain White*
(1½ glasses per person)

TOAST

Pigalle Brut sparkling *France*
(1 glass per person)

Still and sparkling water and juices
throughout the meal

A selection of teas and Fairtrade coffee

MAIN

Please choose one of the following options

Slow-braised beef lasagne, rich creamed cheese sauce

White bean and Cumberland sausage casserole

Chicken and braised ham pie, creamed leeks,
peas and tarragon

Grilled chicken, feta, olives and spring onions,
lemon and herb vinaigrette

Poached salmon, crushed new potatoes, capers
and gherkins, grilled pepper and tomato sauce

Fish pie with salmon, smoked haddock, prawns,
creamed mash and Cheddar cheese crust

Roasted vegetable lasagne, rich creamed
cheese sauce (V)

Braised ham hock mac n' cheese

Cottage pie, creamed and buttered mash

Grilled vegetable tart, mozzarella and pesto (V)

Accompanied by two of

Creamed and buttered mash

Roast potatoes, rosemary and sea salt

Buttered new potatoes with parsley and mint

Steamed seasonal vegetables

Roasted roots, red onions, garlic and thyme

Caesar salad, croutons and classic dressing

Lentil and white bean salad, toasted pumpkin seeds
and mustard vinaigrette

Rocket and Parmesan salad, balsamic dressing

DESSERT

Please choose one of the following options

Glazed lemon tart, Chantilly cream

Baked cheesecake, raspberry coulis

Sticky toffee pudding with caramel sauce

Chocolate tart, dark chocolate sauce

Eton mess

Seasonal crumble with custard

Forest fruit syllabub, shortbread

EVENING FOOD

Hot sausage and bacon rolls
(vegetarian option available)

Upgrade for freshly prepared pizzas,
cooked in our wood-fired oven.

Should you wish to invite additional
evening-only guests, a cover
charge applies.

Drinks

Wine, dine and raise a glass.

Packages include half a bottle of wine per person.

Additional bottles may be purchased in advance.

Please see our wine list for further details.

Standard

RECEPTION

Buck's Fizz

Chilled orange and apple juice
(*Soft drink*)

DINNER

Ayrum Verdejo *Spain White*
Ayrum Tempranillo *Spain Red*
Ayrum Tempranillo Rosado *Spain Rosé*

TOAST

Pigalle Brut sparkling *France*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Deluxe

RECEPTION

Please choose one of the following options

Pimm's Original No.1 Cup

Strawberry Rose Sangria

Cloudy Apple Cosmopolitan

(*Vodka, elderflower, cloudy apple juice and lemonade*)

Warm Spiced Cider

Elderflower Sparkler (*Soft drink*)

DINNER

White wines

Cullinan View Chenin Blanc *South Africa*

Green Crest Sauvignon Blanc *South Africa*

La Campagne Viognier *France*

Monte Verde Chardonnay *Chile*

Corte Vigna Pinot Grigio *Italy*

Red wines

Cullinan View Pinotage *South Africa*

Marqués de Morano Rioja Joven *Spain*

Monte Verde Cabernet Sauvignon *Chile*

Montepulciano d'Abruzzo *Italy*

Luis Felipe Edwards Lot 24 Carmenère *Chile*

Rosé wine

Marchesi Ervani Pinot Grigio Rosé *Italy*

TOAST

Galanti Prosecco *Italy*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Premier

RECEPTION

Please choose one of the following options

Bellini Bar (*Create-your-own Bellini: chilled Prosecco served alongside a selection of seasonal fruit juices and fresh fruit*)

Sparkling Rosé Aperitif (*Lillet Rosé, elderflower and soda, with red fruit and mint leaves*)

Jameson Ginger Spritz (*Jameson whiskey, angostura bitters and ginger ale with citrus slice*)

Mulled Wine

Lemongrass Sparkler (*Soft drink*)

DINNER

White wines

Grave del Friuli Pinot Grigio *Italy*

Kleine Zalze Cellar Selection Bush Vines Chenin Blanc *South Africa*

Muscadet de Sèvre et Maine, Petites Sardines *France*

Southern Rivers Sauvignon Blanc *New Zealand*

Joseph Mellot Destinée Sauvignon Blanc *France*

Red wines

Lunaris by Callia Malbec *Argentina*

Kleine Zalze Cellar Selection Merlot *South Africa*

Errázuriz 1870 Mapuche Block Cabernet Sauvignon *Chile*

Joseph Mellot Destinée Pinot Noir *France*

Solandia Primitivo *Italy*

Rosé wine

Kleine Zalze Cellar Selection *South Africa*

TOAST

Louis Dornier et Fils Brut Champagne *France*

Still and sparkling water and juices
A selection of teas and Fairtrade coffee

Bar and Drink Stations

Drink stations are a great way to add fun and personalise your day. Here are some ideas to consider.

COCKTAIL STATIONS PRE-DINNER

You can add further variety and choice to your drinks reception with these cocktails, which are prepared and poured in advance, and served in addition to the drinks included in your package. A minimum order applies. Our Events Team can advise you about the right quantity and options for your wedding.

Please choose one of the following options:

Mojito station

Fresh pineapple, strawberry or mixed berries muddled with white rum, lime, mint and soda

Martini station

Selection of passion fruit or espresso martinis shaken with ice and served in a martini glass

COCKTAIL BARS

An ideal way to end the meal and to welcome any newly arrived evening guests to the celebration and truly kick off the party in style. These work equally well as a showpiece to your pre-meal drinks reception. We'll prepare, mix and serve two to three drinks per person to order. A minimum order applies.

Please choose one of the following options:

Gin bar

Selection of premium gins

Martin Miller's, Whitley Neill Dry and Rhubarb & Ginger, Broker's London Dry, Gin Lane and Beekeeper Pink served with a variety of tonics and botanical garnishes

Rum bar

Selection of spiced, dark and white rums

The Kraken Black Spiced, Red Leg Spiced, Plantation Grand Réserve 5 Year Old, Koko Kanu White with a selection of juices, mixers and fruit garnishes

BUBBLES AND BEER DRUMS

Drums of beer or mini bottles of Prosecco are great to enjoy during any stage of your celebration: before dinner with your reception drinks, as well as in the evening alongside your food. Choose from:

Budweiser
Singha
Camden Hells Lager
Hop House 13 Lager
Estrella Damm
Bolla Prosecco

By ordering a drum - you'll save more than 10% on what you'd pay at the bar. Any one or two-beer combination of your choice, or mini bottles of Prosecco. Each package includes 48 bottles of beer or 24 mini bottles of Prosecco.

Ask our Events Team about the range of bottled ciders we can offer too.

GUEST ALE AND CRAFT BEER

A guest ale or craft beer can be pre-ordered for the evening bar or for your drinks reception. Organising this is straightforward and inexpensive but it needs to be ordered from us well in advance. We've put together a great list of ales and craft beers from among the country's best breweries offering a wide range of flavour profiles. Please ask our team for tasting notes.

Bath Ales Gem
Bombardier
Butcombe Original
Camden Hells
Meantime Yakima Red
Ringwood Fortyniner
Wadworth 6X

We make an order charge per keg to cover its provision and setting up. You can then choose either to buy the entire contents of the keg up front, so that we can serve it free of charge to your guests on the day, or you can pay the order charge only, and we will sell it to your guests at a significantly subsidised price on the night.

Guest ales and craft beers need to be ordered from us in advance.

Evening Food

Evening food adds a fantastic new element to your wedding day and keeps the party going as the sun goes down.

Minimum catering numbers apply, please see the price guide for further details.

Evening food prices are only available in addition to a full wedding package on a per person basis.

If you would prefer a more casual dining experience, it is possible for the Deluxe package to become a more informal service style.

Please speak to the events team if this is something you would like to discuss further.

WOOD-FIRED PIZZA

Freshly prepared pizzas cooked in our wood-fired ovens to order for your guests. Choose two options from the following in advance. Alternatively, ask us for more ideas:

Meat and cheese

Spiced pepperoni, chorizo, mozzarella and roast garlic oil

Ham and mushroom, grilled peppers, mozzarella, Kalamata olives and rocket

Barbecue chicken, smoked back bacon, mozzarella and chilli oil

Spiced pork sausage, mozzarella, fresh chilli and sweet and sour peppers

Pancetta, roast flat mushrooms, mozzarella, olives and anchovies

Bratwurst, onion relish, mozzarella and French's mustard

Pepper and chilli minced beef, mozzarella, olives and roast garlic oil

Parma ham, Coppa salami, mozzarella and piquillo peppers

Piri-piri chicken, mozzarella, guacamole and sour cream

Fish and cheese

Smoked salmon, mozzarella, horseradish cream, rocket and lemon oil

King prawn, grilled baby corn, mozzarella, fresh chilli and garlic oil

Poached haddock, mushrooms and spinach, mozzarella, smoked paprika and olives

Vegetable and cheese

Spinach, goat's cheese with toasted pine nuts and basil pesto

Grilled artichokes, sun-blushed tomato, mozzarella and piquillo peppers

Roast flat mushrooms, ricotta, garlic and herb salsa
Grilled aubergine, courgette, baby corn and mozzarella

Blue cheese, mozzarella and garlic, rocket and basil

STREET FOOD

Cooked outdoors in huge pans and woks over street-market-style tripod burners (weather permitting of course) and then served indoors or out.

Choose one from the following seven dishes in advance of your night:

Chinese

Spicy fried chicken with green beans and ginger, crispy coleslaw and citrus dressing

Ginger and black bean spiced belly of pork, stir-fried peppers and soy-cooked noodles

Wok-fried Chinese greens and shiitake mushrooms with soy-braised pork loin finished with sake

Thai

Chicken and chickpea Thai green curry, mangetout and coconut cream

Sugar-cured beef with black beans, ginger and buckwheat noodles

Wok-fried prawns and cured pork belly, mangetout, baby corn and spring onions finished with sweet red chilli sauce, lime and coriander

Spanish

Classic paella: Slow-cooked chicken with rice, peppers and saffron finished with prawns and mussels

BARBECUE

Served with rolls, flat breads, pickles, mustards, ketchup, mayonnaise and barbecue sauce.

Beef burgers, flame grill and served in brioche buns

Grilled chicken kebabs, lemon and herb or sweet chilli marinade

Cumberland sausage rings, pickled gherkins and sweet mustard

SAUSAGE ROLLS AND PASTIES

Served warm with mustards and sauces

CHEESE BOARD AND CURED MEATS

Selection of cheeses, sliced cured meats, pork pies, pickles, chutneys, grapes, figs, breads and biscuits

CHEESE STACK WEDDING CAKE

As an alternative to a traditional wedding cake, a five-tier cheese stack with cheeses of your liking, garnished and presented in time for cake cutting.

We will offer the cheese as one of your evening food options, with grapes, celery, figs, chutneys and biscuits.

ICE CREAM BIKE

Turn your evening into a street feast by offering your guests freshly scooped ice cream into waffle cones.

Choose your favourite flavours and toppings.

This is also a great option for extended dessert service in the summer months, whereby we can offer ice cream directly following your wedding breakfast, or as an additional evening food option for all your guests available when you purchase any other evening food.

Tasting Events

We host a number of tasting events at the venue each year where you can sample our food and drink and experience the venue in full flow alongside other couples.

We prepare a set menu representing a wide range of dishes and there is an opportunity for you to try our wines and speak to our Events Team.

Tasting events are very popular and we normally only have space for our wedding couples, but please speak to us if you wanted to bring more guests to a tasting event.

We aim to accommodate all booked couples who wish to attend, but there may be occasions, such as for bookings taken at relatively short notice, where we are unable to do so.

There is a charge per couple for the tasting event, which is added to your final balance payment. For practical reasons, we are unable to provide individual tastings.

Sample Menu

CANAPÉS

STARTER

Spiced beer-braised short rib, celeriac remoulade, aioli

Scotch egg, piccalilli and apple

Roast pumpkin, blue cheese fritter, toasted pumpkin seeds,
honey vinaigrette (V)

Champagne sorbet, champagne and strawberries

MAIN

Beef wellington, celeriac purée and port gravy

Lamb rump, smoked garlic roasted baby carrots, goat's curd
and rosemary oil

Wild mushroom tart, crisp kale, roasted chestnuts
and truffle cream sauce (V)

DESSERT

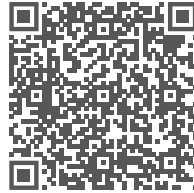
Bitter chocolate and cherry with sweet Amarone

Trio of desserts:

Chocolate and pistachio terrine

Eton mess

Caramelised vanilla custard tart



SCAN TO FIND
OUT MORE

We hope you've enjoyed reading our menus.
You can find the latest inspiration and examples of
our wonderful food & drink on Instagram and on our website.
If you have any questions then please feel free to get in touch.

 syrencot 01980 669211 events@syrencot.co.uk

We cannot guarantee the absence of certain food groups or allergens
(including nuts and gluten) from any of our food. For a list of the 14 most
prominent allergens known to be included within particular dishes, refer to:
venue-catering.co.uk/allergies



Syrencot, Figheldean, Salisbury SP4 8LB

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Food & Drink Package Prices

Our fully-inclusive packages give you the confidence that nothing has been overlooked, and complete clarity on the cost of your food and drink.

Food Packages	2022		2023		2024	
	OFF-PEAK	PEAK	OFF-PEAK	PEAK	OFF-PEAK	PEAK
Standard Per person	£69	£85	£71	£88	£75	£93
Deluxe Per person	£78	£94	£80	£97	£85	£103
Premier Per person	£84	£100	£87	£103	£92	£109
Midweek Up to 50 guests	£2,750	-	£3,000	-	£3,180	-
Midweek Per person charges for additional guests over 50	£65	-	£72	-	£72	-

OFF-PEAK (Monday to Thursday) **PEAK** (All other days)

Off-peak prices apply year-round from Monday to Thursday inclusive, other than i) during the month of August, ii) 24th December to 2nd January inclusive and iii) on bank holidays. An additional charge of £800 applies from 24th December to 2nd January inclusive.

The following minimum charges apply to all bookings:

Saturday - 70 x chosen package price

Friday and Sunday - 60 x chosen package price

Monday to Thursday - 50 x chosen package price

All prices quoted throughout the menus do not include VAT.

Extras	Guests	Standard	Deluxe	Premier	Midweek
Canapés reception (three per guest)	Per person	£8	-	-	£11
Additional canapés	Per person	£2	£2	£2	-
Sharing board - Starter	Per person	-	-	£2	-
Sharing board - Main	Per person	-	-	£4	-
Trio of desserts	Per person	£7	£5	£5	-
Pizzas - Evening Food	Up to 50	-	-	-	£400*

Midweek Package - *Additional evening-only guests - £16 (includes package evening food) or £24 if you select the pizza option

Children's Menu - £25 per person

Tasting Events - £130 per couple

Supplier Meal - One course hot, or cold packed lunch - £15 per person. Two course meal - £25 per person

Drinks

COCKTAIL STATIONS PRE-DINNER	Each cocktail station is priced at £6 per drink with a minimum charge of £300
COCKTAIL BARS	Two to three drinks per person. £13 per person with a minimum charge of £650
BUBBLES AND BEER DRUMS	£160 per package or add a refill for an extra £150
GUEST ALE AND CRAFT BEER	£130 per keg. £3.30 per pint on the night

Evening Food	Guests	Minimum catering numbers	
WOOD-FIRED PIZZA	Per person	£16	80 guests
STREET FOOD	Per person	£17	80 guests
BARBECUE	Per person	£23	80 guests
SAUSAGE ROLLS AND PASTIES	Per person	£17	50 guests
CHEESE BOARD / CURED MEATS	Per person	£22	50 guests
CHEESE STACK WEDDING CAKE	Per person	£18	100 guests
ICE CREAM BIKE	Per person	£6	-

We recommend you cater for at least three quarters of your day guests and all your invited evening guests.

Evening food prices are only available in addition to a full wedding package on a per person basis.

If you would prefer a more casual dining experience, it is possible for the Deluxe package to become a more informal service style. Please speak to the Events Team if this is something you would like to discuss further.

All prices quoted throughout the menus do not include VAT.