

WELCOME

EVENT PLANNER

PACKAGES

MENUS

CONTACTS

PRE-EVENT

MENU SELECTION

THE MAIN EVENT

THE FINALE

TIME FOR A SNACK

WINE LIST

FORK BUFFET MENU

FINGER BUFFET MENU

THE FINALE

“You can’t buy happiness but you can buy dessert, and that’s kind of the same thing.”

DESSERTS

Glazed lemon tart, raspberry & mint compote	£6.00
Sticky toffee pudding with stickier toffee sauce	£6.00
Warm chocolate brownie, cappuccino ice cream	£6.50
Rhubarb & custard Eton mess	£6.00
Chocolate orange profiteroles, orange cream filled, dark chocolate	£6.00
French apple flan, vanilla ice cream dusted with cinnamon sugar	£6.50
Vanilla panna cotta, strawberry & cracked black pepper salsa	£6.50
Baileys crème brûlée, handmade shortbread	£6.00
Chocolate assiette	£8.50
Individual apple, pear & walnut crumble, vanilla custard	£6.00
Strawberry shortcake, vanilla cream	£7.50
Chocolate ganache torte, salt caramel sauce, toffee popcorn	£6.50



Baked vanilla New York cheesecake, apple & blackberry compote	£6.00
White chocolate & apricot bread & butter pudding, caramel sauce	£6.50
Selection of cheeses, biscuits, celery & chutney	£9.00

CHEESE PLATTERS

Cheese served as a extra course, suitable for up to 10 persons:

Cheese platter, biscuits, celery, chutney	£50.00
Baked Camembert for the table to share, warm crusty breads	£50.00
Long clawson stilton, red onion marmalade, walnut & celery salad	£50.00
Mature cheddar, piccalilli, pickled red onion & grape salad	£50.00



COFFEE & TEAS

Coffee, tea & mints	£2.50
Coffee, tea & petit fours	£3.50



(v) Vegetarian

EU Food allergen information contained within menu items is available on request.