



ALL INCLUSIVE FOOD ONLY WEDDING CATERING PROPOSAL

What is included

Dedicated wedding manager

Four canapes per person during reception

Three course sit down wedding breakfast

Bread and butter

Evening food - selection of sandwiches or cheese table

One wedding menu tasting for two people

All crockery, cutlery

White tablecloths and napkins

Professional waiting staff and chefs

All necessary kitchen equipment

Table set up & breakdown

Delivery and collection

STARTING £95.00 PER PERSON + VAT
MINIMUM OF 100 GUESTS



ALL INCLUSIVE WEDDING CATERING PROPOSAL

What is included

Dedicated wedding manager

Unlimited 1.5 hours prosecco and soft drinks reception

Four canapes per person during reception

Three course sit down wedding breakfast

Bread and butter

Evening food - selection of sandwiches or cheese table

Paired half a bottle of wine per person

Unlimited still and sparkling water throughout the day

Glass of prosecco for toast

One wedding menu tasting for two people

All crockery, cutlery and glassware

White tablecloths and napkins

Professional waiting staff and chefs

All necessary kitchen equipment

Table set up & breakdown

Delivery and collection

STARTING £130.00 PER PERSON + VAT
MINIMUM OF 100 GUESTS



EVENING FOOD AND EVENING DRINKS PACKAGES

Evening food option

Sandwiches and wraps

Cheese table

Six item finger food

Charcuterie and cheese grazing boards

Sausage, bacon, cheese rolls

STARTING £10.00 PER PERSON + VAT
MINIMUM OF 100 GUESTS

Evening drinks

UNLIMITED MAXIMUM 5 HOUR DRINKS PACKAGE

White bar

Sparkling wine

White and red wine

Beer

Spirits and mixers

2 cocktails

Soft drinks

Bar and floor staff

STARTING £30.00 PER PERSON + VAT
MINIMUM OF 100 GUESTS



SAMPLE MENU THREE COURSE MEAL

Starter

Salt baked celeriac, apple, hazelnuts, vegan parmesan, black garlic butter (vg)

Heritage tomatoes, olive crumble, foccacia, pickled red onion, micro basil (vg)

Wye valley asparagus, Elmhirst cheese, smoked almonds, quail egg, truff le mayonnaise (v)

Cornish crab, crumpet, pickled cucumber, crab tuille

Cured seabream tartar, pickled cucumber, radish, brioche, buttermilk, sorrel

Atlantic Prawns, baby cucumber, avocado, Bloody Mary dressing, rye croutons

Rose veal tartar, crisp ham, quail egg, sherry vinegar, rye

Venison carpaccio, wild mushroom ketchup, crisp shallot, aged parmesan, truffle oil



SAMPLE MENU THREE COURSE MEAL

Main

Roasted butternut squash, pearl onions, pea puree, black garlic (vg)

Seared cauliflower, asparagus, carrot puree, crispy shallot, romesco sauce (vg)

Stuffed aubergine, wood fired peppers, spinach, aged feta, pumpkin seeds, salsa verde (v)

Steelhead seatrout, asparagus, Jersey Royals, lovage pesto

Chargrilled swordfish, courgette, shallot, wild garlic salsa verde

Pan fried seabream, broccoli textures, gnocchi, oyster mayonnaise

Free range chicken breast, peas and broad beans, wild mushrooms, pearl onion, fondant potato, tarragon sauce

Confit pork belly, quince puree, mushrooms, Jerusalem artichoke, hazelnuts

Salt Marsh lamb rump, aubergine, hispi cabbage, sweet potato, black garlic

Grass-fed beef rump, heritage carrot, charred spring onion, romesco sauce, crisp shallot



SAMPLE MENU THREE COURSE MEAL

Dessert

Roasted peach, coconut yoghurt, strawberry coulis, granola (vg)

Caramelised apple tart, creme anglaise, pistachio (vg)

Lemon curd, Italian meringue, coconut

Banana parfait, salted caramel, peanut

Mascarpone mousse, chocolate, coffee, pistachio

Chocolate cremuex, marmalade, hazelnuts, coffee

Vanilla cheesecake, poached rhubarb, milk crumble

Pineapple tart, coconut crumble, rum and raisin ice cream

Pimm's jelly, seasonal fruit, Chantilly cream, mint syrup, tuille biscuit