

SPRING/SUMMER MENU

Lunch: £28 per guest. Dinner: £32 per guest, available March to August. Served in a private dining room.

Please choose up to three dishes from each course, including a vegetarian option.

We kindly request that food is pre-ordered 2 weeks prior to your event.

STARTERS

Pea Soup

Minted Crème Fraîche (v)

Smoked Haddock & Coriander Fishcake

Curried Mayonnaise Dressing

Confit Chicken Liver Terrine

Toasted Brioche, Cumberland Sauce

Grilled Goats Cheese

Mixed Leaf Salad, Tomato Salsa Dressing (v)

Chargrilled Tandoori Chicken

*Coriander Flat Bread, Watercress Salad,
Raita Dressing*

Roast Vine Tomato & Basil Soup

Garlic Croutons (v)

Severn & Wye Smoked Salmon

Gribiche Sauce, Brown Bread with Dill Butter

Cocktail Of Melon Pearls & Orange

Raspberry Sorbet (v)

MAINS

Pan Fried Breast of Free Range Chicken

Potato & Celeriac Rosti Cake, Chasseur Sauce

Grilled Supreme of Scottish Salmon

Crushed Pea Mash, Dill Velouté

Provençal Rump of Shropshire Lamb

New Potato Lyonnaise, Lamb Jus

Pan Roast Pork Tenderloin Fillet

Sage Scented Mash, Onion Gravy

Falafel Patties

*Bhaji Onions, Spiced Salsa, Herb Tempura
Mint Yogurt (v)*

Roast Sirloin of British Beef

Yorkshire Pudding, Fondant Potato

Grilled Fillet of Seabass

*Herb Sautéed Potatoes,
Tomato Provençal Sauce*

Roast Mediterranean Vegetable Tarte Tatin

Tomato & Aubergine Fondue (v)

Roast Rack of Lamb

*Rosemary Scented Carrots, Lyonnaise Potatoes,
Redcurrant Jus (£1.50 supplement)*

(All served with a selection of seasonal vegetables)

DESSERTS

Glazed Sharp Lemon Tart

Raspberry Sorbet

Warm Chocolate Fudge Brownie

Vanilla Ice Cream

Caramel Panna Cotta

*Sticky Toffee Pudding Cake Finger,
Toffee Sauce*

Classic Vanilla Seed Crème Brûlée

Homemade Shortbread Biscuit

Iced White Chocolate

& Raspberry Parfait Bombe

Strawberry & Vanilla Cheesecake

Strawberry Compote

Chocolate Orange Pot

Grand Marnier Caramel Oranges

Seasonal Fruit Crumble

Ice Cream

TEA, COFFEE & TRUFFLES

AUTUMN/WINTER MENU

Lunch: £28 per guest. Dinner: £32 per guest, available September to February. Served in a private dining room.

Please choose up to three dishes from each course, including a vegetarian option.

We kindly request that food is pre-ordered 2 weeks prior to your event.

STARTERS

Creamed Celeriac Soup

Apple & Walnuts (v)

Ham Hock Terrine

Piccaililli Salad, Toasted Onion Bread

Sweet Potato, Roast Garlic & Rosemary Soup (v)

Wild Mushroom & Lentil Risotto,
Wilted Roquette, Parmesan Tuille (v)

Woodside Classic Prawn Cocktail

Smoked Haddock & Welsh Rarebit
Roast Plum Tomato Salad, Balsamic

Chargrilled Capsicum

Roquette & Mozerella Salad,
Red Pesto Dressing (v)

Duck & Pork Rillettes

Sourdough, Spiced Damson Chutney

MAINS

Herb Crusted Fillet of Cod

Crushed Potatoes, Boulangère Sauce

Braised Blade of British Beef

Gratin Potatoes, Wild Mushroom Sauce

Slow Cooked Shank of Lamb

Parsnip & Potato Mash,
Rosemary & Redcurrant Jus

Sweetcorn & Green Onion Pancake

Sautéed Kale, Grilled Courgette (v)

Lemon & Herb Baked Chicken Breast

New Potato Lyonnaise with Smoked Bacon

Monkfish Tail wrapped in Parma Ham

Confit Tomatoes, Peppers, Olives, Spinach,
Chick Peas (£1.50 supplement)

Roast Loin of Suffolk Pork

Colcannon Potato, Apple Sauce

Wild Mushroom & Sweet Potato

Pancake Cannelloni

Spinach, Creamy Leeks (v)

Roast Beef Fillet

Gratin Potatoes, Wild Mushroom Sauce
(£1.50 supplement)

(All served with a selection of seasonal vegetables)

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

Mango Delice

Raspberry Coulis, White Chocolate Anglaise

Steamed Syrup Sponge

English Custard

Chocolate Pecan Pie

Vanilla Ice Cream

White & Dark Chocolate Tart

Cherry Compote

Apple, Sultana & Almond Crumble

Vanilla Ice Cream

Chocolate & Raspberry Brownie

Chantilly Cream, Pistachios

Warm Cherry Bakewell Tart

Cherry Ice Cream

TEA, COFFEE & TRUFFLES

MENU ENHANCEMENTS SAMPLE

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

SORBET COURSE

£2.50 per guest

Pink Champagne Sorbet, Strawberries

Gin & Tonic Sorbet, Candied Lemon

Lemon & Lime Sorbet, Ginger Syrup

AMUSE BOUCHE

£2.50 per guest

Creamed Celeriac, Truffle Oil

Lightly Curried Parsnip & Apple Velouté

Ham, Pea & Lentil Velouté

CHEESE COURSE

Table Platter: £55 (serves up to 12)

Individual: £6 per guest

Mature Cheddar

Colston Bassett Stilton

Somerset Brie

Goats Cheese Canute

CANAPÉ MENU SAMPLE

Four items - £6 per guest. Choose additional items for £1.50 each.

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Herby Fishcake Lollipops

Cheese & Onion Petit Quiche *(v)*

Spiced Duck Bon-Bons

Smoked Salmon & Dill Cream Cheese

Breaded Plaice & Chips

Roasted Garlic & Red Pepper Frittata *(v)*

Chicken Liver Pate En Croûte

Ham & Gruyere Goujeres

Black Pudding, Belly Pork & Apple Sauce

Tartlets with Goats Cheese & Red Onion *(v)*

Tartlets with Tomato Tartare, Olive & Feta *(v)*

Mini Chicken Satay Kebabs

BBQ Pulled Pork

Chicken & Chorizo Skewers

FINGER BUFFET MENU SAMPLE

Six items: £16.50 | Eight items: £18.50 | Ten items: £21 (per guest)

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

Toasted French Bread Pizzas *(v)*

Local Baked Bread *(Assortment of Fillings) (v)*

Spiced Lamb Kofta Kebabs

Cajun Marinated Chicken Skewers

Smoked Salmon & Cream Cheese Bruschetta

Roast Pepper, Spinach & Cheddar Frittata *(v)*

Homemade Pork & Apricot Sausage Plait

Jacket Wedges, *Salsa & Sour Cream Dips (v)*

Chinese Marinated Chicken Drumsticks

Grilled Halloumi Cheese & Courgette Brochettes *(v)*

Fish Croquettes, *Lemon, Tartare Sauce*

Chipolatas with Honey & Sesame Seeds

Asian Mini Bite Selection, *Dips (v)*

Poached Salmon, *Dill, Cucumber, Cocktail Sauce*

Classic Vol-Au-Vents *(Assortment of Fillings)*

Selection of Home Baked Quiches *(v)*

DESSERTS:

Assortment of Mini Desserts

HOT FORK BUFFET MENU

£21 per guest. Please select one dish from each section

PASTA

Chicken Penne

White Wine Pesto Cream

Tagliatelle Bolognaise

Rich Tomato & Beef Sauce, Garlic Bread

Macaroni

Lightly Curried Smoked Haddock, Spinach, Peas

MAINS

Aromatic Lamb Tagine

Cooked in Moroccan Spices, Peppers, Chick Peas

Beef Stifado

Rich Tomato & Red Wine Sauce, Caramelized Onions, Smoked Bacon

Spanish Chicken Escalopes

Chorizo, Tomato, Green Peppers, New Potatoes

FISH

Fishermans Pie

Crispy Potato Topping

Thai Marinated Salmon & Prawn Sauté

Stir Fried Vegetables, Rice Noodles

Grilled Lemon & Paprika Mackerel Fillets

Roasted Mediterranean Vegetable Ragout

VEGETARIAN

Potato, Mushroom & Courgette Goulash

Parsley, Gherkins

Vegetable & Mixed Bean Chilli

Basmati Rice, Nachos

Roasted Ratatouille Provençal

Pistou Oil

Curried Vegetables

Chick Peas, Naan Bread, Boiled Rice

DESSERTS

Fresh Fruit Salad

Cheese Board with Crackers & Chutney

Chefs Choice of Individual Desserts

BARBECUE MENU SAMPLE

£24 per guest for 4 main items, plus accompaniments and desserts. Vegetarian alternatives to your choices will be provided for your vegetarian guests, please pre advise of numbers.

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

MAINS

Peppered British Beef Minute Steak	Tandoori King Prawn Kebabs <i>(£1 supplement)</i>
Garlic & Thyme Marinated Chicken Escalopes	Grilled Tuna Steaks <i>(£1 supplement)</i>
Local Hand Made Pork & Chive Sausages	Corn On The Cob, <i>Chilli Butter (v)</i>
British Beef Burgers, Cheese Slices	Barbecued Capsicums <i>(v)</i>
Spiced Lamb Kofta Patties	Chinese Chicken Drum Sticks
Barbequed Suffolk Gammon Steak	Cajun Belly Pork Slices
Salmon Slices, <i>Lemon & Tarragon</i>	

ACCOMPANIMENTS

Local Baked Buns & Breads to suit your choices
Baked Jacket Potatoes *or* Buttered New Potatoes
Selection of Homemade Salads, *Sauces & Accompaniments*

DESSERTS

Assortment of Home Made Mini Desserts

AFTERNOON TEA MENU

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

TRADITIONAL AFTERNOON TEA

£14.50 per guest

A Selection of Fresh Made Sandwiches on Local Baked White & Granary Breads
(Selection of Fillings to Suit Requirements)

Homemade Scones

Strawberry Jam, Fresh Whipped Vanilla Cream

Selection of Home Baked Cakes. Choose 3 From:

Chocolate Brownie with Ganache Topping

Sticky Toffee Pudding Cake

Carrot Cake

Lemon Drizzle Cake

Banana & Walnut Cake

Victoria Sandwich Layer Cake Fingers

Chocolate Éclairs with Pastry Cream

Traditional Fruit Cake

Your Choice of Tea or Coffee

CHAMPAGNE AFTERNOON TEA

£21 per guest.

Includes all the traditional afternoon tea items with a glass of Champagne

CHILDREN'S MENU

£7 per child (aged 4-11). Under 4's are free.

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MAINS

(all served with 2 sides)

Battered or Grilled Mini Fish Fillet

British Beef Burger in a Bun

Cheese & Tomato French Bread Pizza *(v)*

Chicken Breast, *Gravy*

Grilled Pork Sausages

Penne Pasta, *Bolognaise Sauce*

Pasta, *Homemade Tomato Sauce (v)*

Penne Pasta, *Creamy Carbonara Sauce*

SIDES

Mashed Potatoes

Chips

New Potatoes

Fresh Mixed Salad

Garden Peas

Baked Beans

Corn on The Cob

Broccoli

Wholemeal or White Bread & Butter

(Third side and thereafter priced at £1.50 each)

DESSERTS

Ice Cream: Chocolate, Vanilla or Strawberry Ice Cream

Chocolate or Strawberry Sauce

Homemade Fresh Fruit Salad

Chocolate Brownie Sundae

Vanilla Ice Cream

ALL INCLUSIVE PRIVATE DINING PACKAGE

If you're looking to celebrate a birthday, anniversary, engagement or any special occasion, our all inclusive dining package will make your occasion one to remember. Begin your celebration with a drinks reception and a choice of delicious canapés, followed by a three-course meal in one of our beautiful private dining rooms.

LUNCH - £37 PER PERSON
DINNER - £42 PER PERSON

ARRIVAL DRINK

Pimm's or Prosecco

CANAPÉS

Choose three items from the following:

Cheese & Onion Petit Quiche (v)	Tartlets with Goats Cheese & Red Onion (v)
Smoked Salmon & Dill Cream Cheese	Mini Chicken Satay Kebabs
Breaded Plaice & Chips	Chicken & Chorizo Skewers
Roasted Garlic & Red Pepper Frittata (v)	

SEASONAL DINNER OR LUNCH MENU

Three-course meal

TEA, COFFEE & TRUFFLES