



Event Menus 2021

We are a family run business with a passion for what we do. We pride ourselves on our friendly professional service, award winning chefs & use of the finest local produce. We have created a contemporary venue and have a strong focus on quality, from great food that is locally sourced to our friendly & professional team.

The following pages detail our most popular menus. However, if you would like to extend your celebration, additional courses, canapés, amuse bouche, sorbet & cheese boards can be added to any menu.

Canapes

Crispy duck wontons, spring onion, hoisin
Smoked salmon, cream cheese & dill blinis
Arancini balls with Parmesan & oregano
Tiger prawn tempura
Mini salmon, prawn & tarragon fishcake
Grilled Halloumi & Mediterranean vegetable skewer V
Chicken skewer marinated in sweet chilli sauce
Sun-blushed tomato & basil bruschetta V
Creamy wild mushroom & Colston Bassett Stilton bruschetta V
Mini Yorkshire pudding, shredded beef, horseradish sauce

Bowl Food Buffet

Beef bourguignon, creamed potato
Pork and leek sausage, champ potato, red onion gravy
Beer battered fish & chips
Southern fried chicken & wedges
Piri piri spiced chicken, basmati rice, nachos
Butternut squash & chickpea curry, fragrant rice V
Moroccan lamb & apricot tagine, herby couscous
Beef chilli, basmati rice, nachos
Vegetarian chilli, basmati rice, nachos V

Two Course Barbeque Grill

Served on family-style sharing platters to your tables

SUCCULENT MEATS

Staffordshire beef burger

Old English pork sausage

Sweet chilli marinated free range chicken thighs

Spiced chickpea burger V

DELICIOUS SIDES

Spiced potato wedges V

Greek salad, Feta, tomatoes, cucumber, peppers, olives & oregano V

Coleslaw V

Sautéed onions V

Sliced Monterey Jack cheese

SWEET TREATS TO FOLLOW

Award winning triple chocolate brownie V

Summer berry pavlova nests V

Savoury Buffet

MEAT & FISH

Chicken satay & sweet coriander skewer
Garlic & mint lamb kofta, halloumi & tzatziki dressing
Roast topside of 28 day matured beef
Honey & mustard roast ham
Shredded barbeque beef brisket, sweet corn & sour cream flat bread
Spiced chicken thighs, coriander & lime creme fraiche
Selection of cured meats

SAVOURIES

Free range pork sausage roll
Selection of sandwiches V*
Halloumi, red onion, courgette & aubergine brochette V
Artisan bread & marinated olives V
Crisps & nuts V
Courgette, tomato & basil tartlet V
Sweet onion & coriander bhaji V
Olive, pine nut & sun-blushed tomato bruschetta V
Spiced potato wedges V

SALAD

Celery, walnut & sage V
Saffron infused rice, sweet pepper & summer pea V
New baby potatoes, spring onion, garlic, chive V
Penne pasta salad, pesto & peppers V
Sun-blushed tomato, sweet basil & pepper couscous V
Mixed leaf salad & coleslaw V
Tomato, sweet basil, mozzarella, wild rocket & aged balsamic V
Bok choy, beansprout & sesame seed Asian slaw V

Afternoon Tea

A selection of sandwiches made with freshly baked local artisan bread:

Roast Staffordshire beef & horseradish

Free range honey roast ham & mustard mayonnaise

British cucumber & cream cheese V

Smoked salmon & crème fraiche

Homemade free-range Shropshire pork sausage rolls

Freshly baked fruit scones with clotted cream & strawberry preserve V

Award winning triple chocolate brownie V

Mango & passionfruit cheesecake V

Lemon drizzle cake V

Unlimited tea & filter coffee

Three Course Menu

STARTERS

Oven roast vine tomato & sweet basil soup V

Chorizo, red pepper & Manchego tartlet
olive tapenade V

Smooth chicken liver pate
cranberry relish, pancetta, olive bread

MAINS

Supreme of chicken stuffed with tarragon mousse
Dauphinoise potatoes, seasonal vegetables, white wine & tarragon jus

12 hour slow cooked blade of beef
Bourguignon sauce, horseradish creamed potatoes, seasonal vegetables

Pan fried fillet of Welsh sea bass
Parmentier potatoes, confit Mediterranean vegetables, Arrabiata sauce

Roast root vegetable & Feta wellington, ratatouille V

DESSERTS

Award winning triple chocolate brownie
vanilla ice cream & chocolate sauce V

Zesty lemon & lime posset
Chantilly cream, shortbread biscuit V

Vanilla cheesecake
Mixed berry compote

Deluxe Three Course Menu

STARTERS

Cumin & chilli spiced sweet potato & coconut milk soup V

Ham & cheese croquette, tomato & chilli jam

Pan-seared scallop, Parma ham, pea puree

MAINS

Classic beef wellington – 28 day aged Angus beef fillet (pink)
beef dripping roast potatoes, fine beans, Chantenay carrots, Madeira gravy

Pan fried duck breast
fondant potato, blood orange & passionfruit sauce, sauteed kale, parsnip crisp

Roast fillet of halibut
parsley, braised leeks, crab consommé, parsnip puree, pickled samphire

Garlic roast sweet potato, shallot, walnut & spinach wellington
sage & onion gravy V

DESSERTS

Lemon meringue tart
Chantilly cream V

Salted caramel choux buns,
honeycomb V

Rich dark chocolate delice,
cherry & Kirsch compote V

Vegan Menu

STARTERS

Cumin & chilli spiced sweet potato & coconut milk soup **VE**

Duo of melon, candied pumpkin seeds
blueberry balsamic **VE**

Sun-blushed tomato arancini
basil pesto **VE**

MAIN COURSE

Stuffed butternut squash, quinoa, kale, cranberry & lentils **VE**

Wild mushroom stroganoff, spring onion & saffron rice **VE**

Moroccan spiced tagine with sweet potato, aubergine, roast red pepper,
sun-blushed tomato & coriander cous-cous **VE**

DESSERT

Banoffee tarte tatin
salted caramel sauce **VE**

Apple, cinnamon & oat crumble
almond milk custard **VE**

Coffee crème caramel **VE**

Children's Menu

Children can choose either a half portion of the adult's menu:

Under 2 years – Free of charge

2 – 11 years – Half price

Or pick a three course option from the children's menu below:

STARTERS

Tomato soup V

Melon pearls with fruit syrup V

Crudités & dip V

MAIN COURSE

Chicken breast strips with mashed potato & peas

Fish goujons with fries & peas

Sausage & mashed potato with gravy & carrots

DESSERT

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows V

Fruit salad, mango sorbet V

Award winning triple chocolate brownie with vanilla ice-cream V

Bespoke Menu

Design your own starter, main course & dessert for all guests.
Priced per person to specification.

Cheese Boards

Serve a cheeseboard to each table for £35.⁰⁰ per table (approx. £4.⁵⁰ per person)
Available as an additional course to either three course menu.

Dietary Requirements

PLEASE ADVISE US WHEN PLANNING YOUR MENUS IF YOU OR ANY OF YOUR GUESTS HAVE ANY
ALLERGIES, INTOLERANCES OR SPECIAL DIETARY REQUIREMENTS

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT, WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK,
NUTS, MUSTARD, SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS & CRUSTACEANS ARE PRESENT