



EVENT MENUS 2022

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 an idyllic waterside haven with 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 & cheese boards can be added to any menu.

ALLERGENS

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

V – Vegetarian

VE – Vegan

VE* - Vegan alternative available

GF – Gluten free

GF* - Gluten free alternative available

CANAPES

Crispy duck wontons, spring onion, hoisin

Smoked salmon, cream cheese & dill blinis GF*

Sun-blushed tomato arancini VE/GF*

Creamy wild mushroom & Colston Bassett Stilton bruschetta V/GF*

Tiger prawn tempura GF*

Mini salmon, prawn & tarragon fishcake

Grilled Halloumi & Mediterranean vegetable skewer V/ GF

Chicken skewer marinated in satay sauce GF

Black olive tapenade bruschetta VE/GF*

Mini Yorkshire pudding, shredded beef, horseradish sauce GF*

BOWL FOOD BUFFET

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

TWO COURSE BARBEQUE GRILL

SUCCULENT MEATS

Staffordshire beef burger GF*
Old English pork sausage GF*
Sweet chilli marinated free range chicken thighs GF*

VEGAN ALTERNATIVES

(available by pre-order only)
Spiced bean burger VE/GF*
Vegan hot dog VE/GF*
Vegan pulled 'pork' VE/GF*

DELICIOUS SIDES

Spiced potato wedges V/GF
Mixed seasonal leaf salad VE/GF
Sautéed onions VE/GF
Sliced Monterey Jack cheese V/GF
Artisan bread rolls V/VE*/GF*

SWEET TREATS TO FOLLOW

Award winning triple chocolate brownie V/VE*/GF*
Summer berry pavlova nests V/GF

SAVOURY BUFFET

MEAT & FISH

Chicken satay & sweet coriander skewer GF

Garlic & mint lamb kofta, halloumi & tzatziki dressing GF*

Roast topside of 28 day matured beef GF

Honey & mustard roast ham

Shredded barbeque beef brisket, sweet corn & sour cream tortilla GF*

Spiced chicken thighs, coriander & lime creme fraiche GF

Selection of cured meats GF*

SAVOURIES

Free range pork sausage roll

Selection of sandwiches V*/VE*/GF*

Halloumi, red onion, courgette & aubergine brochette V/VE*/GF

Artisan bread & marinated olives V/VE/GF*

Crisps & nuts V/VE*/GF*

Courgette, tomato & basil tartlet V/GF

Sweet onion & coriander bhaji V/VE*/GF*

Olive, pine nut & sun-blushed tomato bruschetta V/VE/GF*

Spiced potato wedges V/VE*/GF

SALAD

Saffron infused rice, sweet pepper & summer pea VE/GF

New baby potatoes, spring onion, garlic, chive V/GF

Penne pasta salad, pesto & peppers V/VE*/GF*

Roast Mediterranean vegetable couscous VE/GF*

Mixed leaf salad & coleslaw V/VE*/GF

Tomato, sweet basil, mozzarella, wild rocket & aged balsamic V/VE*/GF

DESSERT BUFFET

Award winning triple chocolate brownie V/VE*/GF*

Summer berry pavlova nests V/GF

Lemon & lime cheesecake

Orange & passionfruit tartlet V/GF*

Salted caramel profiteroles V

Cheese selection (surcharge of £2.00 per person) V/GF*

AFTERNOON TEA

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

Roast Staffordshire beef & horseradish GF*

Free range honey roast ham & mustard mayonnaise GF*

British cucumber & cream cheese V/ GF*

Smoked salmon & crème fraiche GF*

Homemade free-range pork sausage rolls

Freshly baked fruit scones with clotted cream & strawberry preserve V/GF*

Award winning triple chocolate brownie V/GF*

Mango & passionfruit cheesecake V

Lemon drizzle cake V/GF*

Unlimited tea & filter coffee

(vegan alternatives available upon request)

Add a glass of Prosecco - £6.00 per glass
Add a glass of Champagne - £10.00 per glass

THREE COURSE MENU

STARTERS

Oven roast vine tomato & sweet basil soup V/GF*

Courgette, red pepper & Manchego tartlet
olive tapenade V/GF*

Smooth chicken liver pate
cranberry relish, pancetta, focaccia GF*

MAINS

Supreme of chicken with lemon, garlic & thyme, Parma ham, fondant potato,
chicken & thyme jus GF

12 hour slow cooked blade of beef, horseradish creamed potatoes,
Bourguignon sauce GF*

Pan fried fillet of Welsh sea bass, Parmentier potatoes,
Arrabiata sauce GF

Roast root vegetable & Feta wellington,
ratatouille V/GF*

All served with seasonal vegetables

DESSERTS

Award winning triple chocolate brownie
vanilla ice cream & chocolate sauce V/GF*

Zesty lemon & lime posset
Chantilly cream, shortbread biscuit V

Espresso & hazelnut cheesecake
Chantilly cream

DELUXE THREE COURSE MENU

STARTERS

Cumin & chilli spiced sweet potato & coconut milk soup V/GF*

Ham & cheese croquette, tomato & chilli jam

Pan-seared scallop, crisp Parma ham, truffle crushed peas GF

MAINS

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

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

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

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

DESSERTS

Lemon meringue tart
Chantilly cream V

Salted caramel choux buns,
honeycomb V

Rich dark chocolate delice,
cherry & Kirsch compote V/GF*

(*subject to market availability – alternative available)

VEGAN MENU

STARTERS

Leek, wild rocket & garlic soup VE/GF*

Cumin spiced dhal samosa, lentil, red pepper,
chickpea, mango chutney VE

Sun-blushed tomato arancini
basil pesto VE/GF*

MAINS

Stuffed butternut squash, quinoa, kale, cranberry & lentils VE/GF

Wild mushroom stroganoff, spring onion & saffron rice VE/GF

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

DESSERTS

Blackcurrant 'cheesecake'
mixed berry compote VE/GF

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

Rich dark chocolate & orange delice VE/GF*

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 VE/GF*

Melon pearls with fruit syrup VE/GF

Garlic bread V/VE*

MAIN COURSE

Chicken breast strips with mashed potato & peas GF*

Fish goujons with fries & peas GF*

Sausage & mashed potato with gravy & carrots GF*

Cheese & tomato ciabatta pizza with fries V/VE*

DESSERT

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

Fruit salad, mango sorbet VE/GF

Award winning triple chocolate brownie with vanilla ice-cream V/VE*/GF*

BESPOKE MENU

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

CHEESE BOARDS

Serve a cheese board to each table for £40.⁰⁰ per table (approx. £5.⁰⁰ per person)
Available as an additional course to either three course menu.