



Event Menus 2026

We are a family-run business with a genuine passion for what we do. We pride ourselves on delivering a friendly yet professional service, led by award-winning chefs and supported by the finest locally sourced produce. Our contemporary venue reflects our strong focus on quality — from exceptional food crafted with local ingredients to the warm, professional team who bring every event to life.

The following pages showcase our most popular menus. However, should you wish to extend your celebration, additional courses, canapés, amuse-bouchées, sorbets, and cheese boards can be added to any menu.

Allergies & 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

V – Vegetarian

VE – Vegan

VE* - Vegan alternative available

GF – Gluten free

GF* - Gluten free alternative available

Savoury Buffet

INCLUDES:

Sweet chilli chicken skewer GF
Homemade sausage rolls
Roast topside of beef GF
Traditional fish goujons & homemade tartare sauce GF
Selection of sandwiches & wraps V*/VE*/GF*
Penne pasta salad, pesto & peppers V
Spiced potato wedges V/VE*/GF
Mixed leaf salad VE/GF
Coleslaw V/GF

ADDITIONS:

Mint & garlic lamb kofta, tzatziki dressing
Honey & mustard roast ham
Cheddar cheese, courgette & tomato tartlet V
New baby potatoes, spring onion, garlic, chive V/GF
Mini roast jacket potatoes V/VE*/GF
Tomato, sweet basil, mozzarella, wild rocket & aged balsamic V/GF
Caesar salad, romaine lettuce, croutons, Parmesan
Sweet onion & coriander bhaji V/VE*/GF

TRIO OF DESSERTS:

Award winning triple chocolate brownie V/VE*/GF*
Raspberry & vanilla cheesecake V*/GF
Lemon & lime posset V/GF

Two Course Hot Buffet

MAINS	SIDE A	SIDE B	DESSERTS
Thai green chicken curry (medium spice) GF	Steamed rice VE/GF	Roast Mediterranean vegetables VE/GF	Award winning triple chocolate brownie V/VE*/GF*
Thai green vegetable curry (medium spice) VE/GF	Hand cut chips VE/GF	Mixed salad VE/GF	Raspberry & vanilla cheesecake V*/GF
Chicken katsu curry (medium spice) GF Panko crumb aubergine & sweet potato katsu curry (medium spice) VE	Creamed potatoes VE/GF	Seasonal vegetables VE/GF	Lemon & lime posset GF*
Beef bourguignon with red wine & mushroom GF			Fresh fruit platter VE/GF
Chicken chasseur with white wine & tomato GF			

Afternoon Tea

Roast ham & mature cheddar mini croissant

Basil pesto chicken crostini GF*

Cucumber & cream cheese finger sandwich V/GF

Roast Staffordshire beef finger sandwich GF*

Homemade free-range pork sausage roll GF*

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

Award winning triple chocolate brownie VE*/GF*

Mango & passionfruit tartlet

Zesty lemon & lime posset shot V/GF

Unlimited tea & coffee

(vegan alternatives available upon request)

Three Course Menu

STARTERS

Oven roast vine tomato & sweet basil soup, cheddar cheese croutons V/VE*/GF*

Crispy breaded brie, Cumberland sauce, ruby chard V

Smooth chicken liver pate, caramelised red onion marmalade, pancetta, farmhouse loaf GF*

Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins GF +£1.50 pp

MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato, crisp bacon chicken & thyme jus GF

12-hour slow cooked blade of beef with Bourguignon sauce, horseradish creamed potatoes GF* +£2.50 pp

Pan fried fillet of sea bass, sauteed new potatoes, white wine & chive sauce GF*

Pork tenderloin wrapped in bacon, Dauphinoise potato, confit carrot, savoy cabbage, apple & sage jus GF*

Sweet potato & mushroom duxelles Wellington, Hasselback potato, confit carrot, garlic, thyme & sherry sauce VE/GF*

All served with seasonal greens

DESSERTS

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

Zesty lemon & lime posset, Chantilly cream, shortbread biscuit V

Warm treacle tart, clotted cream V

Raspberry & vanilla cheesecake, raspberry coulis, raspberry sorbet V*/GF*

SIDES

Add family style bowls for the table to share (to be added for all guests):

Honey roast carrots & parsnips - £1.50 per person

Yorkshire pudding - £1.50 per person

Cauliflower cheese - £1.50 per person

Deluxe Three Course Menu

STARTERS

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

Twice baked Cheddleton cheese, chive & Staffordshire leek souffle, Parmesan crisp,
chive oil V/GF*

King prawn & queen scallop thermidor, crisp smoked pancetta, parsley sourdough crumb GF*

MAINS

28 day aged Angus beef fillet (pink), Dauphinoise potatoes,
rich Rioja gravy GF*

Pan-fried duck breast, orange sauce, torched oranges,
duck fat fondant potato GF*

Roast fillet of lemon sole, lemon & herb potato rosti, caper beurre blanc GF

Portobello mushroom & tarragon arancini, scorched king oyster mushroom, smoked
Applewood cheese & chive sauce, white truffle infused olive oil VE

All served with fine beans, tenderstem broccoli, hispi cabbage & Chantenay carrots

DESSERTS

Tart au citron, Chantilly cream V

Raspberry & white chocolate crème brûlée V/GF*

Rich dark chocolate cremeux, pistachio nuts,
Kirsch soaked cherries, cherry compote V/VE*/GF*

Wine pairings available for all dishes

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/VE*/GF*

Mozzarella sticks, tomato salsa VE/GF

Garlic bread V/VE*

MAIN COURSE

Roast chicken breast strips with mashed potato & gravy GF*

Fish goujons with fries GF*

Pork sausage with mashed potato & gravy GF*

Cheese & tomato ciabatta pizza with fries V/VE*/GF*

All served with seasonal greens

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*

Breakfast Menu

Bacon bap GF*

Vegan sausage bap VE/GF*

Selection of miniature pastries and preserves V

Platter of fresh fruit GF*/VE

Fresh fruit juice, tea and filter coffee

Bespoke Menu

Work with our Head Chef to design your own canapes, amuse bouche, starter, salad, fish, sorbet, intermediate, main course, pre dessert, dessert or petit four.

Priced per person to specification

Cheese Boards

Serve a cheeseboard to each table for £12.⁰⁰ per person

Dietary Requirements

If you or your guests require gluten free, dairy free or any other allergy options, please let us know as the dishes can be tailored to suit individual requirements.

Less than 20 guests?

We will tailor a menu to your requirements based on our seasonal restaurant menus.