



Corporate Menu

Please be advised that these menus are intended to provide ideas and suggestions. Should you wish to discuss a bespoke offering or menus that include canapés, bowl food, street food, pizza ovens then please do not hesitate to get in touch, and we would be delighted to help.

Breakfast Options

Minimum 12

Selection of croissants, mini Danish, pain au chocolate and mini baguettes with butter and jams

£5.15

Platter of sliced meats and local cheese, freshly baked breads with butter and jams

£5.65

Toasted muffins with smoked salmon, scrambled eggs

£5.75

Local back bacon and sausage sandwiches in fresh baked rolls, with sauces and mustards

£5.75

Fresh fruit platter, granola and yoghurts

£5.05

Refreshments and Treats

Minimum 12

Continuous tea & coffee throughout your event

£4.00

Add continuous orange juice

£0.85

Add continuous home-baked biscuits

£1.00

Shortbread, chocolate brownie, lemon drizzle or sticky toffee

£1.80

Scones, Chantilly cream and fresh strawberries

£2.55

Fruit basket

£1.45

All prices are excluding VAT





Cold Buffet Options

Minimum 12

Sandwich Lunch

£9.75

Freshly filled sandwich selection made with rustic breads white, seeded whole meal and rye:

Local honey roasted ham, baby leaf salad and homemade chutney

Coronation chicken with lime crème fraiche dressing

Rare roast beef, creamed whole grain mustard mayonnaise and watercress

Red Leicester, red onion marmalade and mixed leaves

Served with 2 any of the following salad selections:

Plus £7.00

Chick pea and puy lentil salad, baby leaf spinach and creamed mustard dressing

Greek salad, plum tomato, cucumber, red onion, black olives, feta cheese, red wine vinegar & extra virgin olive oil dressing

Crisp English apples, celery and walnuts mixed with a light mayonnaise

Minted new potato salad, capers and light Dijon mustard mayonnaise

Vine plum tomato, fine green beans, olives and smoked mozzarella, basil pesto vinaigrette

Mixed leaf salad with toasted seeds marinated olives and lemon vinaigrette

Finger Buffet 1

£15.00

Selection of fresh sandwiches, granary and white

Provençal tarts, balsamic and wild rocket

Local pork pies with red onion and mustard relish

Individual frittata, sour cream dressing

Shropshire blue and toasted pine nut muffins

Sausage rolls and red onion marmalade

Finger Buffet 2

£18.75

Individual glass of Caesar Salad and grilled chicken, creamy Caesar dressing

Pancakes with crispy shredded hoi sin duck and vegetables

Slices of cold roast ham & mature cheddar, chutney, celery & biscuits

Red onion and cherry vine tomato tart with glazed goats cheese

Crisp tortilla, tomato and chili salsa with guacamole

Salmon fish cakes and dill cream

All prices are excluding VAT





Finger Buffet 3

£20.00

Hoi sin spiced duck, cucumber and chilli wraps
Local game pie with homemade piccalilli
Scotch eggs and mustard
Breaded chicken with garlic mayonnaise
Local pork sausage rolls, red onion marmalade and mustard
Coriander and coconut king prawns with a sweet chilli dip
Individual roast vegetable quiche, parmesan and basil crust

Salad Buffet 1

£20.00

Selection of breads and butter
Sliced honey roasted ham, grain mustard mayonnaise
Salad of roasted Mediterranean vegetables, wild rocket and parmesan shavings
Jersey royal potato salad, watercress, spring onions and creamy mayonnaise
Poached pear and stilton salad, crisp endive and walnut vinaigrette
Confit duck and puy lentil salad, smoked garlic and parsley vinaigrette
Penne pasta salad, sun blushed tomato, basil and parmesan vinaigrette

Salad Buffet 2

£22.50

Selection of breads and butter
Grilled salmon fillets, roast fennel salad and dill mayonnaise
Waldorf salad, toasted walnuts and creamy dressing
Sliced honey roast ham and pickles
Greek salad, marinated feta, olives and lemon vinaigrette
Baby leaf salad, baby beetroot and crisp pancetta
Assorted quiches, mature cheddar and rocket salad

Please choose one dessert to add to your Sandwich, Finger or Salad Buffet:

£4.85

Chocolate torte with raspberry coulis
Fruit salad with vanilla pod ice cream
Fruit crumble with homemade custard
Glazed lemon tart and strawberries
Sticky toffee pudding and caramel sauce
Dark chocolate torte with white chocolate sauce
Forest fruit syllabub with a shortbread biscuit

All prices are excluding VAT





2 Course Hot and Cold Buffet

Minimum 50

Autumn/Winter Suggestion

£25.75

Beef Bourguignon, classic rich red wine casserole with button mushrooms, onions and bacon
Local pork and game pies, pickled onions, gherkins and mustard relish

Served with:

Creamed and buttered mash
Steamed fragrant rice
Honey roast parsnips, carrots and butternut squash

Please select one dessert from the following

Sticky toffee pudding
Apple and pear crumble, cinnamon topping with custard or fresh cream
Bowl of fresh fruit salad

Spring/Summer Suggestion

£25.75

Chicken casserole with leeks, mushrooms and a Madeira and thyme cream sauce
Honey roast ham joint, carved to order with selection of mustards and relishes

Served with:

Roast new potatoes with rosemary
Steamed fragrant rice
Grilled asparagus and baby leaf spinach, soft poached egg and hazelnut oil

Please select one dessert from the following

Glazed lemon tart and fresh berry compote
Classic trifle, vanilla and sherry custard, fresh berry compote and pistachio biscotti
Bowl of fresh fruit salad

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Something Different – Hot Options

Minimum 50

Chicken Rotisserie Roast Buffet

£18.45

Piri-Piri chickens cooked and served by our chefs straight from the spit into large wraps
Accompanied with: guacamole, sour cream and tomato salsa

Barbeque Buffet

£20.85

Served with rustic breads, relish and sauces

Please choose any 3 of the following options:

(Additional items £4.70 each)

Local pork sausages

Steak burgers

Marinated chicken kebabs

Spiced chicken breast, sweet chilli and lime glaze

Butterfly legs of lamb studded with rosemary and garlic, carved from the barbecue

Rump steaks grilled to your liking

Skewered king prawns with Cajun spices

Grilled salmon steaks, cracked black pepper and tomato salsa

Grilled tuna steaks, cooked rare, basil and chervil vinaigrette

Mixed fish kebabs, roasted garlic and herb oil, fresh lemon and pepper

Pre Ordered Vegetarian Options:

Grilled vegetable kebabs with haloumi, garlic and herb marinade

Vegetable burgers and mature cheddar, tomato and basil relish

Grilled Portobello mushrooms and melted brie focaccia

Spiced peppers, red onions and garlic wraps

Barbecue or Rotisserie Roast accompanied with:

Roasted potatoes with cracked black pepper and coarse-grain sea salt

Penne pasta salad with sun blushed tomato and basil vinaigrette

Roasted seasonal vegetables OR Vine plum tomato, fine green beans, olives and smoked mozzarella,
basil pesto vinaigrette

All prices are excluding VAT





Slow Roasted Food

£24.00

The meats are carved straight from the fire by our chefs and if the weather is appropriate, we'll roast them in full view of your guests and serve from an outdoor buffet station. Should the weather be less kind, we'll serve from a station inside the barns.

Choose any two meat and/or fish for us to roast on the day plus any two vegetable options:

Whole rotisserie roasted chicken with choice of marinades: Cajun spiced, fresh herbs with garlic and lemon or soy and ginger

Whole grilled sirloin wrapped in hay and herbs

Butterflied legs of lamb, anchovy and rosemary glaze

Rolled shoulder of pork, apple and sage stuffing

Glazed spare ribs, hoisin and soy glaze

Grilled chicken kebabs, salsa verde

Whole grilled sea bass, coconut and coriander marinade

Steamed whole salmon stuffed with herbs, served with a watercress and lime mayonnaise

Skewered king prawns with Cajun spices

Grilled salmon steaks, cracked black pepper and tomato salsa

Grilled tuna steaks, cooked rare, basil and chervil vinaigrette

Mixed fish kebabs, roasted garlic and herb oil, fresh lemon and pepper

Ratatouille-stuffed aubergine with herb and parmesan crust

Grilled peppers stuffed with halloumi and basil

Butternut squash with herb crust, grilled with salsa verde

Slow-cooked vine plum tomatoes, extra virgin and garlic olive oil

Please choose one dessert to add to your Rotisserie Roast, Barbecue, Street Food or Slow Roasted Food:

£4.85

Gooseberry Fool and shortbread biscuit

Scones, Chantilly cream and fresh strawberries

Apple pie and vanilla bean custard

Chocolate brownie and vanilla ice cream

Bowl of fresh fruit salad

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Served and Seated Dinner

Minimum 50

£40.00

Please pre-select one dish from each course for your event

Starters

Choice of freshly made seasonal soup

Tartlet of hot smoked salmon and asparagus, roast cherry vine tomato dressing

Chicken Caesar salad, croutons, shaved parmesan and classic dressing

Belly pork and chicken terrine with an apricot, thyme and port chutney

Poached pear and walnut salad with Shropshire Blue cheese dressing

Mains

Supreme of grilled chicken and mustard mash, tarragon and mushroom sauce

Local pork sausages creamed and butter mash with red onion gravy

Fillet of roast salmon with a lemon and dill crust, buttered new potatoes and chive cream sauce

Slow braised shank of lamb, crushed root vegetable mash, rosemary jus

Roast sirloin of beef served with Yorkshire pudding, roast potatoes and creamed fresh horseradish

(£2.95 supplement per person)

Vegetarian Mains

Fine plum tomato tart, black olive tapenade and buffalo mozzarella, wild rocket and olive oil

Feuillete of creamed woodland mushrooms, roast red pepper sauce

Ratatouille-stuffed aubergine with herb and mature cheddar crust

Caerphilly cheese and leek sausage, watercress and sun-blushed tomato chutney

Main courses are served with fresh local seasonal vegetables

Dessert

Glazed lemon tart and strawberries

Forest fruit syllabub with a shortbread biscuit

Classic Eton mess

Seasonal fruit crumble with homemade custard

Sticky toffee pudding and caramel sauce

Dark chocolate torte with white chocolate sauce

Fruit salad with vanilla pod ice cream

Coffee and Tea

All prices are excluding VAT





Served and Seated Christmas Dinner

Minimum 50

£40.00

Please pre-select one dish from each course for your event

Starters

Warm stuffed free range chicken terrine, baby leaf salad and creamed Madeira jus
Winter vegetable soup and herb dumplings
Poached pear and walnut salad with Shropshire blue cheese dressing

Mains

Traditional roast turkey, chestnut and cranberry stuffing, local pork sausages wrapped in dry cured bacon, roast potatoes, honey glazed parsnips and carrots, buttered sprouts and crisp bacon, steamed green vegetable selection
Roast joint of your choice with roast potatoes, honey roast parsnips and carrots, steamed seasonal vegetables

Vegetarian Mains

Nut bean roast, served with roast potatoes, honey-roast parsnips and carrots, thyme and mushroom gravy

Desserts

Individual Christmas pudding with brandy cream
Warm mince pies with vanilla ice cream
Cheese plate, mature cheddar, stilton and Cornish brie, grape chutney and biscuits

Coffee and tea

All prices are excluding VAT





Drinks

Minimum 6 (unless bottle price)

Sparkling Wine	£22.95 per bottle £3.95 per glass
Prosecco	£35 per bottle £5.95 per glass
Buck's fizz	£4.50 per glass
Summer Pimm's	£5.10 per glass
Miniature Prosecco Bottles (20cl)	£10.75 per bottle
House Wine Crusan Colombard Sauvignon Blanc and Crusan Grenache-Merlot	£25.20 per bottle
Corona, Peroni, Estrella, Singha (48 bottles)	£186
Koppaberg Apple, Pear, Mixed Fruit, Strawberry & Lime (30 bottles)	£186
Miniature Prosecco Bottles (24 bottles)	£186

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