

Weddings

DINNER MENU A

Choose one starter, one main and one dessert plus vegetarian where necessary. Other dietary requirements will be catered for separately.

Smoked Chicken, Chicory and Mango Salad, Sweet Chili, and Citrus Dressing
(GF/DF)

Roasted Cauliflower Soup, Cauliflower Cheese Beignet (V)

Salmon, Dill and Lemon Terrine, Ciabatta Crostini

Beetroot and Red Onion Tart Tatin, Walnut, Orange, and Dill Dressing (V/N)

All Served with Baskets of Bread and Butter

Roulade of Chicken with Sun Blush Tomato and Black Olive, Tian of
Mediterranean Vegetables, Basil Mash Potato, Tomato Coulis (GF)

Slow Cooked Belly of Pork, Bubble and Squeak Cake, Caramelised Apples,
Crackling, Cider Jus (GF)

Moroccan Spiced Salmon Fillet, Lemon and Coriander Couscous, Saffron and
Tomato Sauce (DF)

Asparagus, Broad Bean and Courgette Risotto, Goats Cheese, Toasted Pine
nuts, Pesto (V)

Lemon Meringue Cheesecake, Macerated Summer Fruits, Blackcurrant Coulis

Salted Caramel Profiteroles

Warm Chocolate Brownie, Morello Cherry Compote, Chantilly Cream

Tea, Coffee, Petit Fours

£50:00 per head

Plus VAT

D I N N E R M E N U B

Choose one starter, one main and one dessert plus vegetarian where necessary. Other dietary requirements will be catered for separately.

Garden Pea Soup, Crisp Chorizo Croutons, Chorizo Oil (GF)

Smoked Mackerel Pate, Pickled Beetroot and Cucumber Salad, Toasted Sourdough

Buffalo Mozzarella and Heritage Tomato Salad, Basil, Balsamic Pearls (V/GF)

Vegan Scallops, Black Onion Seed Crumb, Sweet Potato Puree, Truffle Oil (VG)

All Served with Baskets of Bread and Butter

Roasted Corn Fed Supreme of Chicken, Fondant Potato, Wilted Greens, Pancetta, Mushroom and Shallot Jus (GF)

Seared Duck Breast, Celeriac Gratin, Cavallo Nero, Port and Cherry Sauce (GF)

Pan Fried Fillet of Seabass, Roasted Asparagus, Crushed Lemon and Herb New Potatoes, Salsa Verde (GF)

Roasted Cauliflower Steak, Blistered Vine Chery Tomatoes, Wholegrain Mustard, Dill and Caper Dressing, Flaked Almonds (VG/N/GF)

Apricot and Almond Frangipane Tart, Apricot Puree, Cornish Clotted Cream (N)

Vanilla Pannacotta, Poached Rhubarb, Crisp Ginger Biscuit

Peanut Butter, Banana and Toffee Shortbread, Dark Chocolate Sauce (N)

Tea, Coffee, Petit Fours

£60:00 per head

Plus VAT

DINNER MENU C

Choose one starter, one main and one dessert plus vegetarian where necessary. Other dietary requirements will be catered for separately.

Celeriac, Roasted Hazelnut and Truffle Soup (VG/GF/N)

Tea Smoked Duck Breast, Celeriac Remoulade, Plum Sauce (GF)

Seared Scallops, Apple Puree, Black Pudding Crumb

Wild Mushroom Tortellini, Sage Butter, Parmesan Shavings (V)

All Served with Baskets of Bread and Butter

Peppered Fillet of Beef, Dauphinoise Potato, Roasted Hispi Cabbage, Mushroom Relish, Red Wine Jus (GF)

Duo of Lamb – Roasted Rump, Pulled Shoulder Bon Bon, Minted Pea Puree, Potato and Rosemary Terrine, Redcurrant Jus

Roasted Fillet of Sea Trout, Saffron Mash, Clams, Mussels, Samphire, Champagne Cream Sauce (GF)

Beetroot, Butternut Squash and Mushroom Wellington, Sautéed Green Beans, Vegetarian Jus (V)

Dark Chocolate Tart, Pistachio Ice Cream, Raspberry Coulis (N)

Yuzu Poached Pear, Honey and Coconut Cream, Sesame Tuile

Selection of English Cheese, Biscuits, Homemade Chutney

Tea, Coffee, Petit Fours

£70.00 per head

Plus VAT

CANAPÉS

Hot

Honey Chilli Chicken Bites with Sour Cream and Chive Dip

Sesame Crusted King Prawn Skewers with Sriracha and Lime Mayo (GF)

Seared Scallop with Pea Puree and Pancetta Crumb (GF)

Mini Chicken, Leek and Tarragon Pies

Spanish Chorizo Croquettes with Garlic and Saffron Aioli

Crab and Ginger Spring Rolls with Soy and Sweet Chilli Dipping Sauce

Italian Bolognese and Parmesan Fritters

Pork and Sage Quail Scotch Eggs with Homemade Tomato Relish

Chestnut Mushroom, Miso and Thyme Puff Pastry Rolls (VG)

Spiced Sweet Potato Cakes with Coriander, Chilli and Soy Yoghurt Dip (VG)

Sirloin of Beef Skewer with Bearnaise Sauce (GF)

Roasted Cauliflower Skewers with Mango Chutney (GF)(VG)

Cold

Tuna Niçoise in a Canape Spoon (GF)

Poached Pear, Cropwell Bishop Stilton and Toasted Pecans in a Filo Basket (V)

Crisp Chicken Skin Cracker Topped with Chicken Liver Parfait, Caramelised Red
Onion Puree and Micro Watercress (GF)

Sweet Potato and Coconut Maki Rolls (VG)(GF)

Quinoa Cracker Topped with Moroccan Hummus, Sun Blush Tomato and Baby
Basil (VG)

Chargrilled Courgette Topped with Crushed White Beans, Rosemary and Roasted
Red Pepper (VG)(GF)

Charred Leek and Romesco Bruschetta (VG)(N)

Smoked Salmon and Dill Gougeres

Tomato Cone Filled with Creamed Goats Cheese and Topped with Beetroot
Relish (N)(V)

Ham Hock and Parsley Terrine with Pickled Vegetables and Piccalilli Gel

Parma Ham and Roasted Vegetable Tartlets (GF)

Pan Puri filled with Spiced Potato and Chickpea with Tamarind, Chilli and
Ginger Dressing (VG)

Desserts

Chocolate, Cherry and Almond Brownie with Morello Cherry Compote (VG)(N)

Tiffin Bites (VG)(N)

Tropical Fruit Skewers with Coconut Cream (VG)(GF)

Orange Scented Trifle Shots

Lemon Curd and Blueberry Tartlets

Mini Strawberry Shortbreads

Canapés – £2.20 per Canapé.

Prices subject to VAT @ 20%

STREET FOOD

Nachos, Beef Brisket Chilli, Cheese, Sour Cream, Homemade Guacamole
(Vegan option available with Jackfruit)

Smoked Bean and Spicy Cheese Burrito (V)

Mac N' Cheese with a Choice of Toppings:

– *Crispy Bacon Bits*

– *BBQ Pulled Pork*

– *Cheese and Onion Crumb*

– *Garlic and Herb Wild Mushrooms*

Butter Chicken, Pilau Rice, Chapatti *(Vegetarian option available with Butter Paneer)*

Moroccan Pulled Lamb Shoulder, Flatbread, Chopped Salad, Tahini Yoghurt
(Vegan option available with Homemade Falafel)

Traditional Fish and Chip, Mushy Peas, Tartare Sauce **(Vegetarian option available with Halloumi)*

Aberdeen Angus Steak Burger, Swiss Cheese, Candied Bacon, Red Cabbage Slaw

Southern Fried Fish Burger, Fennel and Lime Slaw, Lemon Mayo

Lemon and Herb Marinated Chicken, Giant Couscous, Sundried Tomatoes, Black Olives, Piquante Peppers, Basil Dressing *(Vegetarian option available with Halloumi)*

Hot and Spicy Chicken Wings (GF)

Buffalo Cauliflower (VG)(GF)

Crab Arancini, Saffron and Garlic Mayo

Sweet Chilli, Garlic and Coriander Baked Gambas (GF)

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Desserts Available Upon Request

Most Dishes Can be Amended to Suit Dietary Requirements

***Requires us to bring a deep fat fryer into the premises**

We would recommend 4 per person. Street food is priced at £5:50 per bowl.

Prices are subject to VAT at 20%

VEGAN

Canapes

Chestnut Mushroom, Miso and Thyme Puff Pastry Rolls (VG)

Spiced Sweet Potato Cakes with Coriander, Chilli and Soy Yoghurt Dip (VG)

Pan Puri filled with Spiced Potato and Chickpea with Tamarind, Chilli and
Ginger Dressing (VG)

Roasted Cauliflower Skewers with Mango Chutney (GF)(VG)

Sweet Potato and Coconut Maki Rolls (VG)(GF)

Quinoa Cracker Topped with Moroccan Hummus, Sun Blush Tomato and Baby
Basil (VG)

Lunch & Dinner

Starters

Pan Fried Scallops, Smoked Sweet Potato Puree, Black Onion Seed Crumb and
Truffle Oil

Jasmine and Spring Onion Rice Cake, Pickled Vegetables, Wasabi Gel and Pink
Ginger Dressing

Butternut Squash Soup with Crispy Sage and Caramelised Apple Croutons (GF)

Mains

Roasted Cauliflower Steak, Blistered Vine Cherry Tomatoes, Wholegrain
Mustard, Dill and Capers Dressing and Toasted Almonds (N)(GF)

Super Grain Beetroot Risotto, Swiss Chard, Roasted Beets and Orange Dressing

Coconut and Lentil Dahl, Vegetable Samosa, Coriander Dip and Flat Bread

Soy Glazed Seitan, Wok Fried Asian Greens, Rice Noodles and Ginger and
Sesame Dressing

Desserts

Trio of Chocolate – Chocolate and Cherry Torte, Chocolate Tiffin and Chocolate
Ice Cream

Red Wine Poached Pear, Coconut Cream and Ginger Snap Biscuit

Passion Fruit and Mango Eton Mess with Citrus Shortbread

Street Food

Nachos, Jackfruit Chilli, Cheese, Sour Cream, Homemade Guacamole (VG)

Homemade Falafel, Flatbread, Chopped Salad, Tahini Yoghurt (VG)

Buffalo Cauliflower (VG)(GF)

Mac N' Cheese with Garlic and Herb Wild Mushrooms (VG)

Chargrilled Courgette Topped with Crushed White Beans, Rosemary and Roasted
Red Pepper (VG)(GF)

Charred Leek and Romesco Bruschetta (VG)(N)

Tiffin Bites (VG)(N)

Tropical Fruit Skewers with Coconut Cream (VG)(GF)

D R I N K S

All our drinks are served at the correct temperature and provided on a Sale or Return basis

If required, we can help you select the perfect drinks to complement your chosen dishes and to suit the occasion.

White Wine

Les Vignerons Vermentino Colombard(France)

Fresh crisp and floral, white flower and pear flavours with a crisp zesty finish.

£18.00

Grillo Sicilia Rupe Secca(Italy)

Fresh, ripe lime and lemon, the palate being intense and racy with a lovely, cleansing salinity to finish

£24.00

Pinot Grigio Delle Veneie Botter Organic(Italy)

Not your average Pinot Grigio. A fresh straw yellow colour with a large and fresh bouquet.

£27.50

Picpoul de Pinet Domaine La Serre(France)

Really classic example of Picpoul, steely, mineral notes with good acidity and delicate fruits.

£28.00

The Perfect Cut Marlborough Sauvignon Blanc(New Zealand)

This refreshingly crisp Marlborough Sauvignon Blanc is bursting with lemon and tropical fruit flavours.

£28.00

De Wetshof Bon Vallon Chardonnay(South Africa)

Bon Vallon is an unwooded Chardonnay exuding fresh green apple, peach and citrus aromas.

£36.00

Red Wine

Les Vignerons Grenache Pinot Noir(France)

Black juicy fruits, white pepper, subtle notes of plum and leather soft and easy drinking.

£18.00

Parlez Vous Pinot Noir(France)

A lovely light and delicate Pinot with cherry fruits in abundance.

£22.50

Nero d'Avola Rupe Secca(Italy)

"Nero d'Avola" is the most important red wine grape in Sicily and is one of Italy's most important wines.

£25.00

Primitivo Puglia Organic Botter(Italy)

An intense purple colour, this wine has a pleasant, characteristic and **£27.00**

The Den Series Pinotage(South Africa)

Medium-bodied with chewy black fruit, herbs and fennel, leading to a nicely poised finish.

£32.00

Bagordi Rioja Crianza(Spain)

Expressive aromas of oak, nuts and vanilla, dark fruits with a hint of liquorice on the finish.

£35.00

Chateau d'Argadens Bordeaux Rouge (Bordeaux, France)

Good structure, lots of blackcurrant fruit flavours with good tannins to finish.

£38.00

Rose Wine

Les Vignerons Grenache Merlot Rosé (France)

Intense notes of red fruits with red berries and passion fruit flavours on the palate.

£18.00

Anjou Rosé Les Roseraies (France)

Refreshing aromas of mint and white pepper, red berries and candy, round and smooth on the finish.

£28.50

Sparkling Wine & Champagne

Prosecco Amori

Delightfully elegant with vibrant apple and pear notes and a delicate, floral and fruity finish.

£25.00

Joseph Perrier Cuvee Royal Brut

Abundant, ripe orchard fruits, particularly pear, with a hint of spices.

£50.00

Soft Drinks

Orange Juice (Per Litre)

£3.00

Still/ Sparkling Water (75cl)

£3.00

Cans of Soft

£2.00

Elderflower Sparkle

£3.00

Beers & Ciders

Backyard Brewhouse (Walsall)

Blonde (500ml bottles)

Gold (500ml bottles)

Coaltown Coffee Stout (500ml bottles)

Birmingham Brewing Company (Stirchley)

Bitter Brummie (330ml cans)

Gold Brummie (330ml cans)

Pale Brummie (330ml cans)

Stirchley Lager (330ml cans)

The Indian Brewery (Aston)

Birmingham Lager (330ml cans)

Purity Brewing (Alcester)

Longhorn IPA (330ml cans)

Lawless Lager (330ml cans)

Session IPA – gluten free (500ml cans)

Pure Helles Lager – gluten free (500ml cans)

Bunny Hop Hazy – gluten free (330ml cans)

Silhill Brewery (Catherine de Barnes)

Hop Star (500ml bottles)

Blonde Star (500ml bottles)

Gold Star (500ml bottles)

North Star (500ml bottles)

Ciders & Perries

Dunkerton's Black Fox Cider (organic) (500ml bottles)

Dunkerton's Premium Organic Cider (500ml bottles)

Dunkerton's Sparkling Perry (500ml bottles)

Hogan's Vintage Perry (500ml bottles)

Hogan's Dry Cider (500ml bottles)

Hogan's Vintage Cider (500ml bottles)

500 ml Bottles £5.00

330 ml Cans £4.50

All prices are subject to VAT at 20%

Key

V = Vegetarian

N = Contains Nuts

GF = Gluten Free

VG = Vegan