



DRINKS PACKAGES



The majority of our wine, prosecco and champagne is
provided by Cambridge Wine Merchants



BRONZE PACKAGE

£18 per guest

Glass of pimm's or sparkling elderflower on arrival
1/2 bottle of house white (Sauvignon), or House red wine (Merlot)
Jugs of iced water on tables
Glass of prosecco for toasts
Tea and filter coffee after meal

SILVER PACKAGE

£21 per guest

Glass of prosecco or sparkling elderflower on arrival
1/2 bottle of Trebbiano Pinot Grigio or Shiraz with meal
1/2 bottle of sparkling or still Highland mineral water on tables
Glass of prosecco for toasts
Tea and filter coffee after meal

GOLD PACKAGE

£27.50 per guest

Glass of prosecco, peach bellini or sparkling elderflower on arrival
1/2 bottle of Malbec or Grenache Blanc Viognier with meal
1/2 bottle of sparkling or still Highland mineral water on tables
Glass of Paul Langier Brut champagne for toasts
Tea and filter coffee after meal

DRINKS MENU



There is a minimum order of 6 bottles for any of these packages.

Corkage is available at £11 per bottle (minimum of 6 bottles) . This must be organised in advance.

WINE BY THE BOTTLE

£18

Per bottle of house white, red and rose

PROSECCO PACKAGE

£21

Per bottle of our events prosecco (one bottle serves 6- 8 glasses)

BEER PACKAGE

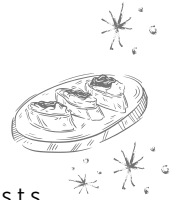
£18

For 6 bottles of Budweiser, Corona or Peroni 0% (non-alcoholic) (or a mix) served on ice

JUGS

2 ltr jug of orange juice	£8
2 ltr jug of sparkling elderflower	£7
3 ltr jug of Pimms and fruit	£18.50
2 ltr jug of squash	£4

CANAPES MENU



Our hot and cold canapés can be a lovely way to welcome your guests to your function, or can be used as an alternative light buffet.

If one of the gluten free options are chosen, the entire dish will be made gluten free.

3 options £6.50 pp

5 options £10.50 pp

MEAT

Satay chicken skewers with peanut dipping sauce (GF & DF)

Cocktail Cumberland honey & mustard sausages, sesame seeds (DF)

Mini yorkshire puddings with roast beef & gravy (GF option)

Glazed pork belly with Asian soy dressing (DF & GF)

Crispy bang bang chicken

Mini spicy beef taco bites with Pico de Gallo (DF) (GF option)

SEAFOOD

Smoked salmon, with horseradish creme fraiche on a blini

Thai fishcake with sweet chilli dip (GF & DF)

Tempura battered king prawns and sweet chilli sauce (DF)

Battered calamari with a lemon mayo sauce (DF)

VEGETARIAN/VEGAN

Spiced vegetable samosa with mango chutney (Vg)

Deep fried arancini balls with pesto (V) (GF option)

Mini vegetable spring rolls with sweet chilli sauce (Vg)

Cherry tomato and pesto brochette (Vg) (GF option)

Breaded mozzarella fries with a spicy salsa (V)

Crispy bang bang cauliflower (Vg option)

ALLERGENS AND DIETARY REQUIREMENTS

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BOWL FOOD MENU



Our bowls are typically a quarter the size of a main meal and are served as large canapés for informal dining.

Minimum of 75 bowls in total, and 25 of either option.

MEAT £4.95

Panko crumbed chicken thigh, Katsu curry & sticky rice (DF)

Beef stroganoff, potato rosti & kale crisps (GF)

Asian glazed pork belly squares with pickled cucumber and sticky rice (GF & DF)

Cumberland sausage with creamy mash and onion gravy

BBQ pulled pork with southern potato salad and corn salsa (GF & DF)

Butter chicken, tomato cream sauce, basmati rice & poppadum

Beef and ale stew with herby dumpling and crispy kale

SEAFOOD £5.45

Luxury fish pie with salmon and smoked haddock and peas

Beetroot confit salmon with pickled radishes and roasted new potato (GF & DF)

Garlic & chilli marinated king prawns with a mango salsa & sticky rice (GF)

Southern fried shrimp with sriracha mayo and fries (DF)

VEGETARIAN/VEGAN £4.45

Crispy onion bhaji, mango chutney, garlic spinach and poppadum (V)

Bang bang cauliflower, sticky rice & roasted seeds (Vg & GF option)

Vegetable tajine, tzatziki and flat bread (Vg & GF option)

Seasonal vegetable risotto with pesto (GF)

Macaroni cheese, with leeks and garlic pangratatto

DESSERTS £3.45

Chocolate profiteroles (V)

Fresh fruit salad, coconut yoghurt & toasted coconut (Vg)

GF Chocolate Brownie with chocolate sauce & cream (GF)

Seasonal fruit trifle with sherry cream (V)

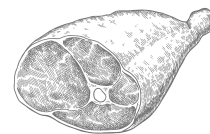
Lemon posset with almond shortbread (V) (GF option)

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FORMAL DINING MENU



Our most popular menu for formal seated dining in our events space(s) overlooking the 18th hole, with spectacular views. You can expect great white gloved service and fantastic food.

2 courses £23 pp

3 courses £27 pp

Three options per course (including vegetarian/vegan)
Includes complimentary filter coffee and tea (if not part of a drinks package). Minimum group size 25.

STARTERS

Soup of the day with sourdough bread and butter (V)(Vg & GF option)
Chicken liver parfait with caramelized red onion, cornichons and toast (GF option)

Deep fried brie in a panko crumb with cranberry sauce and baby leaf salad (V)

Garlic fried king prawns served on toasted sourdough (GF option)

Pea and Wensleydale croquettes served with a mint mayonnaise (V)

Twice baked goat's cheese soufflé, served with a pear & candied walnut salad and balsamic glaze (V)

Serrano ham, fresh melon, rocket salad and aged balsamic vinegar (GF)

Mushrooms in a white wine and cream sauce served on sourdough toast (V) (Vg & GF option)

MAINS

Choose your mains and accompanying potato dish (not for risotto)

All dishes served with a selection of seasonal vegetables.

Slow roasted beef shin in Guinness with herby dumpling and root vegetable crisps

Chicken ballotine wrapped in pancetta with a white wine & cream sauce & root vegetable crisps (GF)

Luxury fish pie with cod, smoked haddock & salmon served with pea shoots

Roasted pork loin served with a calvados & apple sauce

Pan seared salmon fillet in a sun-dried tomato & cream sauce (GF)
Crispy pork belly served with a rich jus and root vegetable crisps
Beetroot & stilton risotto served with a rocket and parmesan salad (V & GF) or
(Vg & GF)(served as an entire meal)
Confit of duck leg served with a orange and red wine jus with a shard of crispy
bacon (GF & DF) (surplus £1pp)
Mushroom & stilton wellington with a mushroom and chive sauce (V)
Butternut squash and leek (GF) pie served with a white wine and plant based
cream sauce (Vg & GF)
Harrisa roasted cauliflower steak, with roasted shallots, feta & pine nuts

Potato options (choose one):
Pommes boulangere (Vg & GF)
Crispy roast potatoes(V,GF) (Vg option)
Potato dauphinoise(V,GF)
Roast or buttered new potatoes (V, GF) (Vg option)
Fondant potatoes (V, GF)
Potato Rosti (V, GF)

DESSERTS

Sticky toffee pudding, caramel sauce and vanilla cream (V)
Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream
(V, GF)
Berry Pavlova with honey. kirsch and vanilla cream (V, GF)
Lemon posset with almond shortbread (GF)
Strawberry cheesecake and berry compote (V)
Warm Bakewell pie served with a creme anglaise (V)
A trio of sorbet or ice cream (from a selection)(Vg & GF)
A trio of ice cream (from a selection) (V) (Vg & GF option)
British cheese board (Stilton, Cheddar, Red Leicester) served with
crackers, grapes, caramelised red onion chutney & celery (GF option)

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FINGER BUFFET MENU



Bronze menu: £8.50 pp

Silver menu: £11.50 pp

Gold menu: £14.50 pp

Add tea and coffee station £2.50 per person

BRONZE BUFFET

Platter of freshly made sandwiches (V) (Vg & GF options)

Selection of crisps (V, Vg & GF)

Selection of homemade cakes (GF option) (1pp)

Fruit skewers (1pp)

SILVER BUFFET

Selection of freshly made sandwiches (V) (Vg & GF options)

Selection of crisps (V, Vg & GF)

Selection of vegetable crudites (Vg & GF)

Selection of homemade sausage rolls

Selection of homemade cakes (GF option)

Hummus (Vg & GF), chutney (V), sweet chilli mayo (V & GF)

Fruit skewers (1pp)

GOLD BUFFET

Selection of freshly made sandwiches (V) (Vg & GF options)

Selection of freshly made wraps (V & VG)

Selection of crisps (V, Vg & GF)

Selection of vegetable crudites (Vg & GF)

Selection of homemade sausage rolls

Selection of homemade crustless quiche (V & GF)

Potato wedges (Vg)

Selection of rocky road & GF brownies (GF option)

Fresh fruit platter (Vg & GF)

Hummus (Vg & GF), chutney (V), sweet chilli mayo (V & GF)

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HOT BUFFET



Please feel free to mix and match from below to make a menu of your choice.

This menu is for a minimum of 18 people.

Add a choice of 2 desserts for £4 per guest

Add a tea & coffee station for £1.90 per guest

MENU OPTION A

£14.00pp

Choice of 1 x meat dish
Choice of 1 x vegetarian dish
Choice of 1 x salad
Choice of 1 x side

MENU OPTION B

£16.00pp

Choice of 1 x meat dish
Choice of 1 x vegetarian dish
Choice of 3 x salads
Choice of 2 x sides

MENU OPTION C

£17.50pp

Choice of 2 x meat dishes
Choice of 1 x vegetarian dish
Choice of 3 x salads
Choice of 3 x sides

CHICKEN/DUCK

THAI GREEN CHICKEN CURRY

Chicken cooked in a creamy coconut and Thai spiced sauce with mixed vegetables (GF, DF)

CHICKEN IN A CREAM SAUCE

Rosemary & garlic marinated chicken cooked in a creamy mustard and white wine sauce (GF)

CHICKEN IN A BUTTER SAUCE/ MURG MAKHANI

Tandoori chicken tikka cooked with tomato and cream, fenugreek & spices, (GF)

CHICKEN & LEEK PIE

Slow cooked chicken, peppers, olives and onions in a rich tomato sauce (GF & DF)

DUCK LEG CONFIT

Confit of duck leg served with an orange & red wine jus (GF & DF) (surplus £2pp)

BEEF/PORK

CLASSIC BEEF LASAGNE

Slow cooked ragu sauce layered with pasta and a creamy béchamel sauce and parmesan

BEEF AND ALE PIE

Slow cooked beef in a rich ale sauce with carrots and bacon lardons (DF)

BEEF STROGANOFF

Pork cooked in a rich paprika, mushroom and cream sauce with mushrooms (GF)

CUMBERLAND SAUSAGES AND ONION

Succulent pork sausages with a red wine and onion gravy (DF)

PORK & CALVADOS

Pork loin cooked in a creamy apple & calvados sauce (GF)

VEGETARIAN

VEGETABLE PASTA BAKE

Roasted vegetables and penne pasta in a tomato & mascapone sauce (V)

COWBOY BAKED BEANS

Beans cooked in a spicy tomato sauce topped with cheesy pangratatto (Vg & GF options)

PANEER KORMA

Cubes of paneer with onions, spices, coconut cream sauce topped with coriander (GF & DF)

THAI VEGETABLE CURRY

Thai vegetable curry with courgettes, broccoli, mangetout, baby sweetcorn & cashew nuts (Vg, GF & DF)

AUBERGINE PARMIGIANA

Baked aubergine in a spicy tomato sauce topped with mozzarella and toasted garlic bread crumbs (Vg & GF option)

SALADS

POTATO SALAD

potato with a chive, mustard and 5 mayo dressing (V, DF, GF)

TRICOLOR SALAD

Tomato, mozzarella and basil salad (V, GF)

GREEK SALAD

Tomatoes, black olives, cucumber, red onion and feta (V, GF)

CAESAR SALAD

Romaine lettuce, croutons, parmesan with Caesar dressing (V)

MEDITERRANEAN SALAD

Spiced couscous, with roasted Mediterranean vegetables (V)

BEETROOT & GOATS CHEESE SALAD

Crumbled goats cheese, beetroot, rocket and pine nuts with balsamic (V, GF)

SIDES

CREAMY MASH POTATOES (GF)

STEAMED BASMATI RICE (VG & GF)

ROASTED NEW POTATOES (VG & GF)

ROASTED ROOT VEGETABLES (VG & GF)

SPICED POTATO WEDGES (VG)

GARLIC BREAD (V)

NAAN BREAD (V)

CRUSTY ROLLS WITH BUTTER

DESSERTS

Mini sticky toffee pudding, caramel sauce and vanilla cream (V)

Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream (V, GF)

Berry Pavlova with honey, kirsch and vanilla cream (V, GF)

Lemon posset with almond shortbread (GF)

Strawberry cheesecake and berry compote (V)

Warm Bakewell pie served with a creme anglaise (V)

British cheese board (Stilton, Cheddar, Red Leicester) served with crackers, grapes, caramelised red onion chutney & celery (GF option)

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COLD BUFFET



Mains £15.00 per guest
Desserts £4.00 per guest (choice of 2)
Include tea & filter coffee for £1.90 pp

This menu is for groups of 25 or more.

MAINS

A variety of homemade crustless quiche (V & GF)
Coleslaw (V & GF)
Potato salad (V & GF)
Garden salad with French vinaigrette (Vg & GF)
Roasted vegetable and couscous salad (Vg)
BBQ chicken skewers (GF)
A variety of crisps (V & GF)
A platter of cooked/cured meat
Rustic bread with butter
Homemade caramelized onion sausage rolls & chutney
A platter of mature cheddar portions (V)
Pesto pasta salad with cherry tomatoes (V)

DESSERTS

Sticky toffee pudding, caramel sauce and vanilla cream (V)
Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream
(V, GF)
Berry Pavlova with honey, kirsch and vanilla cream (V, GF)
Lemon posset with almond shortbread (GF)
Strawberry cheesecake and berry compote (V)
Warm Bakewell pie served with a creme anglaise (V)
A trio of sorbet or ice cream (from a selection)(Vg & GF)
A trio of ice cream (from a selection) (V) (Vg & GF option)
British cheese board (Stilton, Cheddar, Red Leicester) served with
crackers, grapes, caramelised red onion chutney & celery (GF option)

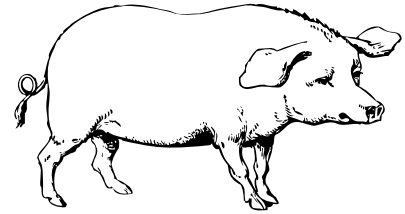
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HOG ROAST BUFFET



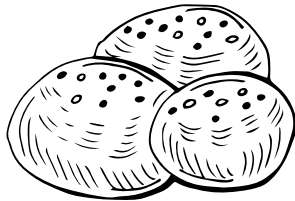
£15 per person
For groups over 20
Add 2 desserts for £4.50pp



BAPS

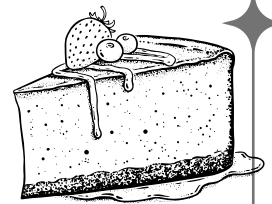
Slow roasted pork served with a large floured bap, apple sauce, and sage & onion stuffing (GF option)

A moving mountain plant based burger (Vg) OR halloumi burger (V) served with a large floured bap, mayonnaise & salad (GF option)



SIDES

Chips (Vg) OR roasted new potatoes (Vg & GF)
Caesar salad with garlic & parmesan croutons (V)
Summer slaw with a light dressing (V & GF)



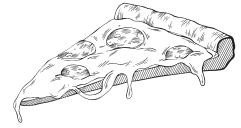
DESSERTS

Sticky toffee pudding, caramel sauce and vanilla cream (V)
Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream (V, GF)
Berry Pavlova with honey, kirsch and vanilla cream (V, GF)
Lemon posset with almond shortbread (GF)
Strawberry cheesecake and berry compote (V)
Warm Bakewell pie served with a creme anglaise (V)
A trio of sorbet or ice cream (from a selection) (Vg & GF)
A trio of ice cream (from a selection) (V) (Vg & GF option)
British cheese board (Stilton, Cheddar, Red Leicester) served with crackers, grapes, caramelised red onion chutney & celery (GF option)

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CASUAL BUFFET



For groups over 20
(choose one option, add chips if desired)

PIZZA OPTION

(CHOOSE 2) £14PP

- 12" Diavolo Pizza: thin crust, stone baked pizza with pepperoni, chorizo, jalapeños and mozzarella (GF option)
- 12" Margherita Pizza: thin crust, stone baked pizza with tomato sauce and mozzarella (V) (GF option & Vg option)
- 12" BBQ Meat Feast Pizza: thin crust, stone baked pizza with chicken, pepperoni, BBQ fried beef, BBQ tomato sauce and mozzarella (GF option)

BAP OPTION

(CHOOSE ONLY 2) £4.20PP

- Bacon baps (GF option)
- Sausage baps (GF option)
- Egg baps (V)(GF option)
- Falafel, salad & hummus wrap (Vg)(GF option)

CHIPS

(CAN BE ADDED TO ANOTHER OPTION) £3PP

Skin on fries (add optional cheese sauce or gravy for £0.50pp) (Vg)(GF option)

OR

Crispy sweet potato fries

OR

A mixture of skin on fried and sweet potato fries

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AFTERNOON TEA MENU



£18.50 per person

Served on old crockery.

Served on vertical cake stands

SAVOURY

Finger sandwiches (GF options):

Free range egg and cress mayonnaise (V)

Smoked salmon and cream cheese

Hummus & roasted red pepper (Vg)

Gammon & mustard mayo

Coronation chicken brochette (GF option)

Homemade mini sausage rolls

SWEETS

Fruit scone with strawberry conserve and clotted cream (Gf & Vg option)

A selection of petit fours

Mini Eton mess with kirsch cream & summer berries (GF)

Macarons (V)

Vanilla cream custard fruit tartlets (V)

Served with tea (a variety of fruit tea is also available) and filter coffee

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KIDS MENU



£10 per child under 12

£5 per child under 5s

Choose one option from each course
(vegetarian option included)



STARTERS

Batons of vegetable crudités and cherry tomatoes with hummus (Vg)

Bowls of nachos and salsa dip (Vg)

Cheesy garlic flat bread (V)

MAINS

Home-made beef lasagne and cheesy garlic bread

Tomato linguine with broccoli (Vg)

Breaded chicken goujons with chips and baked beans

Sausages with mash potato, gravy and peas

Breaded fish bites, chips, peas and tartare sauce

Grilled chicken strips and basil pesto pasta

Crispy topped mac 'n' cheese with broccoli (V)

DESSERTS

Fudge sundae with vanilla ice cream, marshmallows, chocolate sauce
and sprinkles

Warm Belgian chocolate brownie and strawberries (GF)

Fresh tropical fruit salad (Vg)

Selection of ice cream/sorbet (Vg)

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