

Evening Menu

FINGER BUFFET



Please choose three items, plus one dessert.

Selection of finger sandwiches and wraps (G, Su, M, E, So, V, PB, Sh)

Cajun spiced potato wedges (V, PB)

Soy & garlic marinated chicken skewers, sesame seeds (G, CE, So, Se, Su)

Vegetable crudites, houmous, thousand island dip, garlic mayonnaise (E, Se, Su)

Vegetable mini samosas, mango chutney (G, Se, Ce, Mu, V, PB, So)

Brie & cranberry tart topped with crispy onion (G, M, E, V)

Savoury scone with smoked bacon, red Leicester & cream cheese (G, M, E, Su)

DESSERTS



Mini fruit tarts (G, M, V)

Mini doughnuts with chocolate dip (G, E, So, M, V)

Mini banoffee tarts (G, M, V)

GRAZING TABLES



Please choose a Grazing Table, plus one dessert.

CHEESE

Selection of British cheeses with grapes, chutney, quince jelly and crackers (G, M)

CHARCUTERIE & PATES

Selection of cured meats & pates with baked breads, pickles and hummus (G, Se, E)

MIXTURE OF THE ABOVE

DESSERTS



Mini fruit tarts (G, M, V)

Mini doughnuts with chocolate dip (G, E, So, M, V)

Mini banoffee tarts (G, M, V)

Working with one of our trusted partners, a range of bespoke offerings are available. Please ask for details.
Street Food | Fish & Chips | Mexican | Hog Roasts | Burgers & Artisan Pizzas | Alternative Themed Options

CATERING IS REQUIRED FOR ALL EVENING GUESTS

Please refer to the following key for food allergens.

Ce – celery | C – crustaceans | E – egg | F – fish | G – cereals containing gluten | L – lupin
M – milk & dairy | Mo – molluscs | Mu – mustard | N – tree nuts | P – peanuts | Se – sesame
Sh – shellfish | So – soybeans | Su – sulphur dioxide & sulphites | V – vegetarian | PB – plant based