

VEGETARIAN MENU





CANAPÈS

3 per head £7.20

4 per head £9.15

5 per head £10.60

6 per head £12.00

Courgette pakora, apple & chilli jam (VG)

White bean and garlic tomato bruschetta

Garlic, spinach and olive quesadillas, spicy salsa dipping sauce

Roasted pepper hummus, toasted tortillas

Honey roast fig & stilton tart

Sweetcorn and chilli fritters, thai dipping sauce

Guinness rarebit on sourdough toast

Creamed goats' cheese & chive cone, truffle, crispy onions

Cherry tomato, basil & bocconcini skewers, basil oil

Baked ratatouille & feta tart

Crisp halloumi bites, tomato & chilli jam

Beetroot and walnut hummus, toasted crouton (VG)

Rustic bruschetta with tomato and basil

Falafel with roasted red pepper hummus

Seasonal vegetable tempura with sweet chilli dipping sauce

Butternut squash and sage baked vegan pastry roll

Mushroom and thyme crostini

Spiced pumpkin and cumin seed samosas, mango chutney

Mini vegetable burgers, seeded bun

Mini hot dogs, mustard, ketchup



STARTERS

Rustic Breads- £1.50

A selection of rustic breads and butter served to the table

Soup £9.00

Roasted celeriac, hazelnut crumb & truffle oil

French onion soup, gruyere cheese croute

Curried parsnip soup, coriander oil & onion bhaji

Roasted tomato and rosemary, garlic croutons

Leek and potato, crispy leeks

Coconut, sweetcorn and chilli, fresh coriander

Winter squash soup, crème fraiche & crispy sage

Pea and mint

All served with warm breads and butter

Option 1 £11.40

Twice baked double Gloucester soufflé, with cheese and ale sauce, chives and truffle oil (V)

Breaded camembert, with sticky red onion jam, rocket and pickled onion (V)

Creamy garlic wild mushrooms on toasted brioche (V)

Winter bubble and squeak cake, roasted squash, soft poached egg

Heritage tomato and mozzarella salad with baby gem, red onion, basil oil

Tempura of cauliflower, Thai dipping sauce

Option 2 £12.60

Pickled heritage beetroots, creamed goats' cheese, apple sticks, toasted hazelnuts (V)

Twice baked smoked Applewood soufflé, applewood cheese sauce, apple sticks, watercress (V)

Steamed asparagus with hollandaise sauce (summer only)

Twice baked smoked Applewood soufflé, applewood cheese sauce, apple sticks, watercress

Spinach and mozzarella arancini with slow cooked peperonata, micro basil and parmesan shavings

Baked sweet potato, lentils, chilli and coconut cream



MAINS

Option 1 £27.85

Roast field mushroom and shallot filled puff pastry wellington, rosemary roasted new potatoes, seasonal greens & gravy (V)

Roasted butternut squash with pearl cous-cous, sun-blushed tomatoes and feta served with a fresh herb dressing

Broad bean, feta and mint risotto, pea pesto, rocket and parmesan crisps (Summer only)

Roasted cherry tart, sauteed spinach, chargrilled courgette and pesto

Spiced red lentil and nut roast, sweet potato puree, roasted tomato with rosemary and wilted spinach

Roasted courgette and sun-blush gnocci

Falafel and polenta burger, beetroot bun, caramelised onion, gem, spiced tomato relish and wedges

Sweet potato and red pepper wellington with roast potatoes and seasonal vegetables

Option 2 £30.30

Risotto of sauteed wild mushroom with wilted chard, fresh Summer herbs, goat's cheese and truffle oil

Banana blossom "fish" and chips, mushy peas, tartare sauce

Chargrilled cauliflower, cheddar cheese crumb, warm garlic scented butter beans & parsley oil



DESSERTS

Single Desserts £11.90

Sticky toffee pudding, toffee sauce & ice cream *

Caramel pannacotta, toasted granola & caramelised apples

Warm chocolate brownie, golden syrup marshmallow, salted caramel sauce, orange salad

Chocolate orange gateaux, Jaffa jelly & cocoa meringue*

Pineapple upside down cake, spiced rum custard & clotted cream

Lemon & lime posset, raspberry compote & stem ginger shortbread*

Banoffee cheesecake, brownie soil, glazed bananas & vanilla ice-cream*

Passion fruit tart, hazelnut crumb & white chocolate mousse*

Black forest, chocolate brownie trifle

Spiced apple & blackberry crumble, almond crunch & calvados custard

Glazed lemon tart, crème fraiche, raspberry compote and basil sugar*

Potted citrus crunch, shortbread and meringue

Strawberry Eton mess

Trio Desserts £15.35

Dessert trios have a real wow factor, our chefs are happy to advise you on the best dishes to combine to create an amazing trio – just ask us! You can select any 3 of the starred desserts to create your perfect plate!



SHARING MEALS

Starters £12.20 per person

Served on our handmade wooden hexagon risers

Antipasti board: Selection of continental cheeses, olives, sundried tomatoes & feta cheese, rustic bread, extra-virgin olive oil & balsamic dipping bowls

Vegetarian platter: Hummus, tzatziki, olives, grilled halloumi & flatbread, extra-virgin olive oil & balsamic dipping bowls

Mezze: Roasted vegetables, baba ganoush, falafel, rustic bread, extra-virgin olive oil & balsamic dipping bowls

One board between two guests- Baked Camembert: served warm with red onion chutney & rustic breads

Mains

Choose one of the whole dishes, and your choice of 1 potato dish, 2 side dishes and 1 sauce **Whole dishes served to slice at the table:**

£30.30 per person

Spinach, red pepper and feta pie

Roasted vegetable lasagne

Red lentil nut roast

Vegetarian Wellington

Cheddar and spinach pie

Side dishes

please select one of the following:

Chive creamed potato

Creamed potato

Truffle roasted potatoes

Dauphinoise potatoes

Roasted rosemary & garlic new potatoes

Roasted seasonal vegetables

Please select two of the following:

Spring greens

Buttered green beans

Honey & thyme glazed carrots

Roast parsnips

Home grown kale

Savoy cabbage

Creamed leeks

Cauliflower cheese gratin

Crushed carrot & swede

Please select one:

Gravy

Peppercorn sauce

Bread sauce

Parsley sauce

Salsa verde



PIES

Very special range of pies packed to bursting using the finest of fresh ingredients with a unique finish to each variety £27.85

Please choose one of the following:

Smoked tofu, sweet potato and spinach (VG)

Spinach red pepper and feta (V)

Mushroom

Cheddar and spinach

Served with your choice vegetables:

Honey and thyme glazed carrots

Winter greens

Roasted seasonal vegetables

Served with your choice of mash:

Whole grain mustard

Creamed leeks

Vintage cheddar cheese

Horseradish cream

And sauce.....

Mint sauce

Gravy

Curry sauce

Parsley sauce



CHILDREN'S MENU

2 courses £19.85

3 courses £27.50

Starters

Half size portion of adult's starter *

Tomato and basil soup, fresh bread (V)

Melon boat (V)

Dough balls with garlic butter (V)

Vegetable crudité's with hummus (V)

Mains

Half size portion of adult's meal *

Tomato penne pasta, garlic bread and cheese (V)

Homemade vegetarian burger and chips, with salad

Pizza and chips (V)

Mac 'n' cheese, garlic bread (V)

Desserts

Half size portion of adult's dessert *

Banana split

Chocolate brownie sundae

Ice cream

Fresh fruit plate

* Half sizes are only available on certain dishes. Please ask our event managers



AFTERNOON TEA

A truly English classic...all served on traditional afternoon tea stands, with fresh tea and coffee served to the table - £30.00

A selection of finger sandwiches

Please select 3 fillings:

Cream cheese and cucumber

Egg, mayonnaise & cress (V)

Mature cheese and chutney (V)

Hummus & grated carrot (VG)

Roasted pepper & pesto (VG)

Cucumber (VG)

Savoury items – please select 3 of the following or choose from our canape selection:

Herb and feta scones, rocket and cracked pepper mayonnaise (V)

Mini homemade vegetarian sausage rolls

Leek tart

Goats cheese mousse, beetroot chutney (V)

Mushroom vol au vents

Courgette pakora, apple & chilli jam (VG)

Honey roast fig & stilton tart

Guinness rarebit on sourdough toast, red onion chutney

Creamed goats' cheese & chive cone, truffle, crispy onions

Cherry tomato, basil & bocconcini skewers, basil oil

Baked ratatouille & feta tart

Beetroot and walnut hummus, toasted crouton
Rustic bruschetta with tomato and basil

Mushroom and thyme crostini

Spiced pumpkin and cumin seed samosas, mango chutney

Sweet items - please select 3 of the following:

Mini cupcakes - chocolate or salted caramel frosting

Mini fruit or plain scones with clotted cream and strawberry jam

Traditional carrot cake

Sticky chocolate cake, baileys ganache

Lemon & rosemary drizzle cake

Mini fruit tartlets with pastry cream

Raspberry Bakewell tart

Victoria sandwich slice

Passionfruit meringue tart

Mini fruit pavlovas



GRAZING BOARDS

Our grazing boards allow you to create a luxurious spread of all your favourites for your guests to enjoy.

This option can either be served to full laid tables with waitress service, linen, cutlery and crockery please select 6 items £22.00

Or from a buffet station for guests to come and help themselves 3 items £10.50 or 6 items £19.00

Garnished with cherry tomatoes, salad leaves and served with a selection of homemade chutneys, pickles, and crusty bread plus of the following items of your choice:

Tomato and mozzarella skewers with basil oil (v)

Vegetable skewers with cucumber and chilli dip

Selection of mini tartlets (v)

Bruschetta with tomato and basil (VG)

Pecorino and rosemary shortbread, roast cherry tomatoes and feta (v)

Cheeses: Cheddar, brie or blue vein

Mini red peppers stuffed with soft cheese (V)

Vegetarian sausage rolls

Falafels

Grilled halloumi

Whole baked camembert with rosemary and garlic

Filo tartlets with barbecued jackfruit

Deep filled quiche

Olives (VG)

Hummus (VG)



BARBECUE

What is better than the anticipatory smell of your meal being cooked for you in the open air!

Formal barbecue - served on laid tables, with linen, crockery and cutlery, with waitress service £28.20

Informal barbecue – served from the barbecue, on paper plates with napkins £20.30

Choose two main courses, two salads, one potato side dish & one bread option from the options below

Main dishes:

Vegetarian hot dogs, caramelised onions

Moving Mountain Vegan burger

Gloucester Old Spot sausages,

Halloumi & mushroom burger (V)

Roasted vegetable & tofu skewer (VG)

Pulled barbecued jackfruit

Side Dishes

Fresh garden salad

Crunchy coleslaw

Herb & green olive couscous

Cucumber, watermelon, chilli & coriander salad

Cheese, walnut, apple & celery salad

Orzo pasta salad, sun dried tomatoes, roasted tomatoes & black olives

Farfalline pasta salad, spinach & basil pesto

Roasted vegetable couscous

Buttered braised vegetables

Roasted root vegetables

Green rice & lemon yoghurt, mini naan

Rice and sour cream, tortilla chips

Jasmine rice & coriander, mini naan

Potato dishes

Potato & chive salad

Jacket potato

Potato wedges

Herb roasted new potatoes

Breads

Brioche burger buns

Ciabatta

Warm pittas

Hot dog rolls

Floured baps



LIGHT BITES

A fun and cost-effective evening food option, served on platters in biodegradable disposables by our waiting staff directly to your guests.

Classics £7.45 each

Banana blossom "Fish" and chip cones – battered banana blossom, skin on chips, tartare sauce, lemon and parsley

Breaded halloumi and skin on chips

Vegetarian sausage bap

Traditional vegetable pasty

Nachos, guacamole, salsa and sour cream

Potted Mac 'n' cheese

Smoked BBQ pulled jackfruit baps

Extras £1.50

Fries

Wedges

Feeling Hungrier? £10.75

Pizzas 10" - choose maximum of 2 varieties

Margarita- fresh tomato & mozzarella

Roasted Mediterranean vegetable & goat cheese

Mushroom

Red pepper, olive & feta

Caramelised onion

Fajitas- - pulled jackfruit, mixed vegetables with salsa, guacamole & sour cream

Banana blossom "Fish" and chip boxes, mushy peas, tartare sauce

Burgers £10.75

Moving Mountain Vegan burger, baby gem lettuce, beetroot roll (VE)

The Jack - BBQ jackfruit, crisp gem lettuce, crunchy slaw (v) (£1 Supp)

Chargrilled halloumi, avocado red cabbage slaw, brioche buns (v)



EVENING FOOD STATION

A fast a fun way to serve your hungry evening guests- our staff will man these food stations to ensure everyone is left feeling satisfied

Mac 'n' Cheese Station £10.75pp

Pots of macaroni cheese with a choice of toppings:

Sundried tomato & pesto

Cumin & cauliflower

BBQ jackfruit

Parmesan crumb

Nacho bar £10.75pp

Trays of nachos with the topping options below:

Shredded cheese

Spicy tomato salsa

Guacamole

Jalapenos

Sour cream

Three bean chilli

Pulled jackfruit

Dirty fries £10.75pp

Trays of fries with the topping options below:

Cheese

Chilli

Pulled jackfruit

Three bean chilli

Pizza £10.75 pp

12" pizzas served in slices with the following toppings – please select a maximum of 4 varieties

Margarita- fresh tomato & mozzarella

Roasted Mediterranean vegetable & goat cheese

Mushroom

Olives peppers & feta



BOWL FOOD

Small bowls of your favourite dishes, served with a fork, for people to eat during an evening party whilst standing or sitting £11.40

Select a maximum of three varieties:

1 portion per guest -14 cm bowl or

3 smaller portions per guest -9cm bowls

Moroccan squash and chickpea tagine, couscous (VE)

Vegetarian sausages, mash potato, red wine gravy

Lentil and spinach curry with rice, mini naan & poppadum

Mushroom stroganoff, rice

Three bean Chill with rice, tortilla chips & sour cream

Thai green curry (VE)

Mushroom and parmesan risotto

Fish pie, creamy potato topping

Italian meatballs, rich tomato & rosemary sauce, penne pasta

World Street Food Options

America: Buffalo wings, potato wedges, slaw

Greece: Chicken shish kebab, salad, pitta, tzatziki

Italy: Seafood linguine pasta

Thailand: Chicken and prawn Pad Thai noodles

China: Vegetable or chicken chow mien noodles

LIVE COOKING

An exciting concept to bring theatre to your event – dishes cooked live in front of your guests

£15.00 per person

Choose from:

Vegetarian falafel fajitas- tortillas, sour cream, guacamole and salsa with tortilla chips

Vegetarian paella

Chinese style stir fry with tofu and vegetables

Italian wood burning pizza oven

Equipment set up fee venue dependant plus £10.20 per 10” pizza

Select 2 varieties

Margarita- fresh tomato & mozzarella

Roasted Mediterranean vegetable & goat cheese

Mushroom

Olives peppers & feta

ADDITIONAL ITEMS

Working with fewer suppliers can only mean less hassle for you so we do our best to provide the full catering package- please enquire for more information about the following

Wedding cakes - bespoke quotes depending on your design , please enquire for further details

Favours – macarons, biscotti, truffles!

Cheese cakes (bespoke quotes depending on choices of cheese and number of tiers)

Picnic baskets, for picnic themed menus

Wedding cake for dessert

If you are providing your own wedding cake and would like this to be served as dessert, we can plate it and serve it along with softly whipped cream and fresh berries- £4.50 per person

Choice Menus

You can offer your guests a choice of dishes for each course dependant on the venue facilities.

3 starters – must include a vegetarian option

3 main – must include a vegetarian option

2 dessert options

£350 – less than 100 guests

£450 – more than 100 guests

We will need a full pre order and table plan from you 21 days ahead of the wedding

Equipment hire

We can offer you a full range of equipment to hire, please let us know your requirements and we can provide a quote.

Please note a surcharge may be applied dependent on your final choices and number of courses selected