

RECEPTION DRINKS

The following suggestions can be prepared to ensure the prompt service of your guests as they arrive. We ask that you limit the choice to a maximum of three, to include a non-alcoholic option and suggest you allow 2- 3 glasses per person

COCKTAILS

House Champagne, France £75

House Prosecco £42

Mimosa - Prosecco & Freshly Squeezed Orange Juice £12

Pomegranate Fizz - Prosecco and Pomegranate Juice £14

Kir Royale - Champagne & Crème de Cassis £14

Raspberry, Limoncello & Prosecco £14

Cosmopolitan - Vodka, Cointreau, Lime & Cranberry £14

Mojito - White Rum, Sugar Syrup, Mint, Lime & Soda £14

Pimms No 1 £9.50

NON-ALCOHOLIC

Seedlip & Cranberry Cocktail £9.50

Cranberry Fruit Punch - Cranberry, Orange & Lemon
juices topped with Ginger Ale £15 (2pt jug)

Passionfruit Punch - Citrus, Pineapple & Apple Juices with
Passionfruit £15 (2pt jug)

Sparkling Elderflower £15 (2pt jug)

Freshly Squeezed Orange Juice £15 (2pt jug)

GF Still & Sparkling Table Water £4.25 per 750ml bottle

CANAPÉS

MEAT

Maple Glazed Pork Belly Bites

Korean style Glazed Confit Chicken Wing, Kimchi Coleslaw

Smoked Duck Ham, 36-month Aged Parmesan

Aged Beef Tartare, Charcoal Emulsion, Wasabi Tuille
(£2 supplement)

FISH

Oak Smoked Mackerel Rilette, Sourdough Crisp

Citrus Cured Chalk Stream Trout, Orange Gel, Bronze Fennel

Mini Fish Cake, Lemon & Garlic Aioli, Pea Shoots

Nori Rolled Tuna Loin, Tahini Emulsion,
Red Amaranth Cress (£2 supplement)

VEGETARIAN

Wild Mushroom Vol-au-Vent

Celeriac & Apple Arancini, Roast Apple Purée

Goats Cheese & Red Onion Tartlet

Truffle & 24 Month Aged Comte Cheese Gougère
(£2 supplement)

Three Canapés £13 | Four Canapés £18

Seven Canapés £28 | Nine Canapés £34

YOUNG ADULTS MENU

TO START

Tomato Soup

Cheesy Garlic Bread

Halloumi Sticks with BBQ Sauce

Garden Vegetable Crudités with Hummus

MAIN COURSE

Kids Beef Burger & Fries

Beef Ragu with Penne and Parmesan

Penne with Tomato Sauce and Parmesan

Fish Fingers with Garden Peas and Fries

DESSERT

Selection of Ice-creams

Chocolate, Strawberry & Vanilla

Chocolate Brownie Sundae

£35 per child (aged 12 & under)
inclusive of unlimited squash or water during the meal

Please choose ONE set menu suitable for all the children.
However, we will gladly cater for any vegetarians or
special diets separately. Prices are subject to change.



Autum & Winter Menu 2024

TO START

Ham Hock & Pea Terrine
Seared Baby Carrot, Piccalilli gel, Smoked Almond, Pea shoot

Surrey Farm Beef Carpaccio
Potato straw, Shaved Horseradish, Watercress

Severn Wye Salmon Mi-cuit
Lemon Curd, Pickled Cucumber, Squid ink tapioca

Torched Line Caught Mackerel
Smoked Mackerel Riette, Pickled Fennel and Cucumber, Crème Fraiche,
Frisee Lettuce

Heritage Beetroot and Goats Cheese
Pickled Baby Beetroot, Salt Baked Beetroot, Goats Cheese, Shallot and
Chive Dressing

Aubergine Textures
Marinated Aubergine, Baba Ghanoush, Aubergine crisp, Radish, Charcoal
Emulsion

Salt Baked Celeriac
Celeriac Remoulade, Stilton, Candied Walnuts, Grapes, Grapeseed oil
Vinaigrette

Roasted Red Pepper and Tomato Soup
Thyme Roasted Croutons, Basil Oil



MAIN COURSES

Braised Surrey Farm Beef or
(Surrey Farm Beef Fillet (Supplement (£10.00))
Hispi Cabbage, Horseradish and Parsnip Puree, Potato Fondant, Red wine
Jus

Lemon and Thyme Roasted Chicken Breast
Rosti Potato, Butternut Squash Puree, Tenderstem Broccoli, Chicken and
Yeast
Extract Jus

Slow Braised Suffolk White Pork Belly
Apple Puree, Pork Puff, Mustard Mashed Potato, Hispi Cabbage, Pork Jus

Severn Wye Salmon Fillet
Dill Mashed Potato, Creamed Leeks, Baby Bok Choi, Preserved Lemon
Beurre Blanc

Line Caught Seabream Fillet
Shellfish Risotto, Samphire

Pan Seared Cod Loin
Pinenut Pesto, Gnocchi, Shaved Parmesan, Pea Shoots

Butternut Squash and Sage Risotto
Crème Fraiche, Shaved Parmesan

Vegan Gnocchi
Arrabiatta Sauce, Vegan Parmesan, Basil



DESSERTS

Banana Cheesecake
Caramel, Banana Chips, Peanut Ice Cream

64 % Dark Chocolate Mousse
64% Dark Chocolate, Hazelnut, Crème Fraiche Ice Cream

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice cream

Mulled Winter Berries Eton Mess
Mulled Winter Berries, Meringue, Chantilly Cream, vanilla

Winter Spiced Apple and Pear Crumble Tart
Winter Spiced Apple and Pear Compote, Crumble Topping

Cherry Bakewell Tart
Cherry Compote, Frangipane, Flaked Almonds, Cherry Gel

Ginger and White Chocolate Cheesecake
Crystallised ginger, White Chocolate, Ginger Biscuit, Toffee sauce

Vegan Chocolate and Raspberry Torte
Vegan Chocolate Ganache, Fresh Raspberries, Chocolate Crumb

***Please choose ONE set menu suitable for your entire party.
However, we will gladly cater for any vegetarians or special diets
separately.***

Available from October - March.

Three Courses £55 per person | Prices are subject to change.



SPRING & SUMMER MENU 2024

TO START

Torched Line Caught Mackerel Celeriac Remoulade,
Compressed Apple, Dehydrated Apple Crisp

Severn Wye Salmon Mi-Cuit,
Lemon Curd, Pickled Cucumber, Squid Ink Tapioca

Chicken & Duck Terrine
Seared Baby Carrot, Carrot Purée, Smoked Almond, Frisée

Surrey Farm Beef Carpaccio
Potato Straw, Shaved Horseradish, Watercress

Tomato and Red Pepper Gazpacho (Served Cold)
Dill Compressed Cucumber, Dill Oil

Minted Pea Soup, Parmesan Crouton

Isle of Wight Tomato & Laverstoke Park Farm Mozzarella
Black Olive Crumb, Basil

Aubergine Textures
Marinated Aubergine, Baba Ganoush, Aubergine Crisp, Radish,
Charcoal Emulsion



MAIN COURSES

Braised Surrey Farm Beef
Hispi Cabbage, Horseradish & Parsnip Purée, Potato Fondant, Red Wine
Jus
If you prefer Surrey Farm Beef Fillet a £10 supplement applies

Lemon & Thyme Roasted Chicken Breast,
Potato Terrine, Carrot Purée, Tenderstem Broccoli, Chicken & Yeast
Extract Jus

Slow Braised Suffolk White Pork Belly
Apple Purée, Pork Puff, Mustard Mash, Hispi Cabbage, Pork Jus

Severn Wye Salmon Fillet,
Mashed Potato, Bok Choi, Preserved Lemon Beurre Blanc

Line Caught Sea Bass Fillet
Crushed New Potato, Roasted Shallot, Crispy Capers,
Tomato & Olive Dressing

Pan Seared Cod Loin
Herb Crusted Cod Loin, Shellfish Risotto, Samphire

English Pea and Wye Valley Asparagus Risotto
Crème Fraîche, Parmesan Crisp

Vegan Gnocchi
Arrabbiata Sauce, Vegan Parmesan, Basil



DESSERTS

Banana Cheesecake
Caramel, Peanut Ice Cream, Banana Chips

Summer Fruit Tart
Custard, Mixed Berry Compote, Apricot Gel

English Strawberry Panna Cotta
Strawberry Gel, Lime, Shortbread, Elderflower Sorbet

Coconut & Mango
Mango Mousse, Pineapple Crisp, Mango Gel, Coconut Chantilly

64% Dark Chocolate Mousse Cake
64% Dark Chocolate, Hazelnut, Crème Fraîche Ice Cream

Lemon & Estate Lavender Cheesecake
Passionfruit Sorbet

Oak Church Raspberry Eton Mess
Oak Church Raspberries, Meringue, Chantilly Cream, Vanilla

Sticky Toffee Pudding
Salted Caramel Sauce, Vanilla Ice Cream

***Please choose ONE set menu suitable for your entire party.
However, we will gladly cater for any vegetarians or special diets
separately.***

Available from 1st March - 30th September.

Three Courses £55 per person | Prices are subject to change.

EVENING MENU

GRAZING TABLE

Tempus Charcuterie with House Pickles
English Cheeses with Figs and Truffle Honey
Preserved Lemon and Rosemary Marinated Olives
Compressed Melon with English Cured Ham
Heritage Tomatoes with Basil and Coriander
Selection of Seasonal Vegetable Crudites with Hummus
Selection of Breads

£30 per person
available for a minimum of 20 guests

HOG ROAST

Includes the Hog, Baps, Stuffing & Apple Sauce
£700 for up to 50 rolls
£1,250 for up to 150 rolls
served on the Magnolia Lawn or Tithe Barn Terrace

Prices are subject to change.

EVENING MENU

BARBECUE

Rare Breed Beef Burger

Indian Spiced Chicken with Crispy Onion and Mint
Monkfish Skewers

with Coconut Milk, Lemongrass and Coriander

Herb Marinated Vegetable Skewers

with Smoked Garlic Emulsion

Corn on the Cob with Charcoal Butter

Choose Three Salads:

Red Cabbage Slaw

Baby Potato & Spring Onion Salad with Boiled Egg

Heritage Tomato & Mozzarella with Coriander and Basil

Superfood Grain Salad

Great Fosters Caesar Salad

Rocket & Pecorino Salad with Rapeseed Oil

£40 per person

Additional salads, £6 per person

Little Extras

Miso Glazed Côte de Boeuf £12 per person

BBQ Short Rib Burgers £6 per person

Marinated Lamb Cutlets £6 per person

Cumberland Sausage Wheels with Caramelised Onion

£6 per person

Baked Banana with Toffee Sauce & Peanuts £4 per person

Triple Chocolate & Hazelnut Brownie £4 per person

Served on the Magnolia Lawn or Tithe Barn Terrace

Prices are subject to change.

PIZZA

Pizzas are cooked to order on our wood fired pizza oven sliced and served in individual pizza boxes.

Please select three pizza toppings for our chefs to cook & offer to your guests on the night.

Classic Margherita £14

Goat's Cheese, Red Onion Chutney & Spinach £15

Pepperoni, Red Pepper & Roasted Garlic £15

Great Fosters Meat Feast £16

Roasted Pepper, Spinach & Artichoke £15

Chorizo, Mushroom & Olive £16

(a minimum of 50 pizzas must be ordered)

Prices are subject to change.