

Occasions



★ CATERING | EVENTS

TOTALLY ★ DELICIOUS

Wedding Breakfast

STARTERS

Homemade soup & artisan bread rolls. (VG)

Homemade chicken liver parfait, apricot chutney, whipped butter crostini.

Confit duck croquette chilli & hoisin dressing, pickled cucumber salad.

Prawn & crab cocktail, iceberg lettuce, classic cocktail sauce.

Beetroot carpaccio, thinly sliced golden, candied and heritage beetroot, honey whipped goats cheese, walnut crumble, balsamic, rocket. (V)
Can be made vegan

Ham hock & black pudding terrine, piccalilli gel, pistachio, toasted brioche.

Sautéed wild mushrooms, black garlic & caramelised onion cream sauce, Dovedale blue cheese, toasted sourdough bread.

CHOOSING FROM THE MENU

Select a starter, main course and dessert. Price is determined by the cost of the main course chosen.

Additional choices may be added at an additional cost.



DESSERTS

Homemade baked white chocolate and lemon cheesecake, passionfruit curd, meringue shards, raspberry sorbet.

Homemade chocolate fudge cake (GF), caramelised white chocolate panna cotta, balsamic macerated strawberries, vanilla ice cream.

Homemade sticky toffee pudding, toffee sauce, honeycomb ice cream.

Pear and ginger crumble tart, poached pear and dairy free ice cream. (VG)

Selection of sorbets, forest fruits.

Chocolate orange tart, dark chocolate sauce, mango sorbet. (VG) (GF)

Morrello cherry bakewell tart, clotted cream, ice cream, cherry gel.

Wedding Breakfast

MAIN COURSE

Braised shin of Staffordshire beef, horseradish pomme puree, beef dripping, carrot, roast tender stem broccoli, red wine jus.
47.00

Pork tenderloin wrapped in pancetta, sweet potato fondants, charred sweetcorn, braised fennel, chimichurri dressing.
45.00

Curried butternut squash wellington, saag aloo potatoes, roast tender stem broccoli, coconut curry sauce.
39.00

Roasted red pepper risotto, crumbled goats cheese, crispy basil.
39.00

Chicken supreme, mushroom tarragon mousse, fondant potato, savoy cabbage, petit pois, mushroom & masala wine cream sauce.
42.00

Slow roast pork belly, roasted apple, black pudding bon bon, boulangerie potato, braised red cabbage, cider jus crackling.
42.00

Roasted cauliflower steak, burnet leek puree, poached duck egg, crispy capers, salsa verde.
39.00

Braised lamb shoulder, dauphinoise potato, braised heritage carrots, lamb & mint jus.
50.00

Hake supreme poached in butter, crushed herby new potatoes, braised fennel, split white wine & dill cream sauce with tempura samphire.
49.00



Do you have a query about our wedding breakfast?

Please get in contact with us and a member of a team will be able to help

Looking for something specific?

Our team of chefs are able to create bespoke items to cater to your requirements.



Social Selections

BOWL FOOD

Choose 2 - 12.95 per person or 3 - 15.95 per person

- Beef chilli and rice
- Three bean chilli and rice (VG)
- Chicken curry and rice
- Sweet potato and chickpea curry (VG)
- Fish and chip baskets
- Singapore noodles
- Mac n Cheese

BUFFET

Enjoy our buffet selection for 15.95 per person

- Selection of cold cooked meats
- Freshly baked bread rolls
- Pasta salad (VG)
- Asian slaw
- Potato salad (VG)
- Hand cut potato crisps (VG)

HAND CARVED MEATS

Choose 2 - 10.95 per person or 3 - 12.95 per person

Served in fresh bread rolls

Pulled pork & apple sauce

Roast beef & horseradish

Roast turkey & cranberry



*All menus and pricing are subject to change

Stonebaked Pizza

*Serve your guests directly from our airstream pizza trailer.
Let your guests see the theatre of our chefs creating stone baked pizza from scratch.*

Choose 2 £11.95pp or 3 £12.95pp

THE GOAT

Pizza sauce, mozzarella cheese, crumbled goats cheese, red onion, roquito peppers, balsamic glaze.

AMERICAN SLICE

Pizza sauce, mozerella cheese and sliced pepperoni.

THE FUN-GI

Pizza sauce, mozzarella cheese, sliced mushrooms, gorgonzola cheese.

SAY CHEESE

Pizza sauce and grated mozzarella.
(Can be made vegan upon request)

HOT CHICK

Pizza sauce, mozzarella cheese, chicken, chorizo, chilli honey.



Bbg Platters

Package A

Choose two main and one salad option from the list below. Each served with freshly baked bread.
24.95 pp

MAIN OPTIONS

6oz homestyle beef burger, American style cheese, toasted brioche bun, caramelised onions.

100% British pork sausage, hotdog roll, caramelised onions.

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions. (VG)

Pulled park bap, stuffing, apple sauce.

Slow cooked beef brisket bap, horseradish mayonnaise.

Pulled BBQ jackfruit bap, vegan chipotle salsa. (VG)

SALADS

Butternut squash and tender stem broccoli quinoa salad with a lemon & herb vinaigrette.

Classic cabbage coleslaw.

Coronation potato salad, curried mayonnaise, sultanas.

Pickled red cabbage & carrot slaw, lime, chilli, coriander.

Moroccan spiced couscous salad, dried apricots, sultanas, roasted red peppers with a harissa yoghurt dressing.

Toss salad, mixed baby leaves, cucumber, peppers, red onion, cherry tomatoes with a French dressing.



Package B

Choose three main and two salad options from the list below. Each served with freshly baked bread.
28.95 pp

MAIN OPTIONS

6oz homestyle beef burger, American style cheese, toasted brioche bun, caramelised onions.

100% British pork sausage, hotdog roll, caramelised onions.

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions. (VG)

Pulled park bap, stuffing, apple sauce.

Slow cooked beef brisket bap, horseradish mayonnaise.

Pulled BBQ jackfruit bap, vegan chipotle salsa. (VG)

VEGAN & VEGETARIAN OPTIONS

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions.

Halloumi & Mediterranean vegetable kebabs, sweet chilli jam.

Crispy Korean tofu, gochujang vegan yoghurt, Asian salad.

Pulled jackfruit in a smoky homemade BBQ Sauce.

SALADS

Butternut squash and tender stem broccoli quinoa salad with a lemon & herb vinaigrette.

Classic cabbage coleslaw.

Coronation potato salad, curried mayonnaise, sultanas.

Pickled red cabbage & carrot slaw, lime, chilli and coriander

Moroccan spiced couscous salad, dried apricots, sultanas, roasted red peppers with a harissa yoghurt dressing.

Toss salad, mixed baby leaves, cucumber, peppers, red onion, cherry tomatoes with a French dressing.



Afternoon Tea

Example Menu

THE SAVOURY

Chicken and tarragon sandwich

Diced chicken breast with tarragon mayonnaise
Served on a brown bloomer

Mature cheddar and fruit chutney sandwich

Staffordshire mature cheddar cheese with a fruit chutney
Served on a brown bloomer

Cucumber sandwich

Classic cucumber sandwich with lemon infused mayonnaise
Served on a white bloomer

Pesto and sun-dried tomato crustless quiche

Brie and mango filo parcel

THE SWEET

All our cakes are homemade in house

Rhubarb angel cake

Vanilla buttercream and poached rhubarb

Cappuccino cake

Coffee sponge and coffee syrup topped with
espresso buttercream

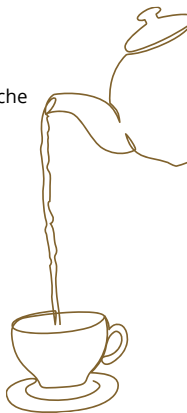
Mini banoffee eclair

Choux pastry filled with a caramel and banana mousse
topped with caramel and pistachio

Raspberry and white chocolate sable biscuit

Homemade scone

Served with jam and clotted cream



Our afternoon tea is homemade by our talented chefs using the best local ingredients. The package has a selection of sweet and savoury items - including cakes, scones and sandwiches.

The afternoon tea menu is subject to seasonality changes.

£25.00 per person



Unlimited tea is included in this package.

*For dietary requirements please contact a member of our team.

Drinks Packages

Alongside a drinks package, our team will provide a fully stocked bar for your guests to purchase drinks from.

GOLD PACKAGE

Price to be confirmed

Bespoke drinks packages to suit your guests, including cocktails and more

SILVER PACKAGE

10.00 per person

*Welcome drink of prosecco or lager upon arrival
A drink at the bar for each guest*

BRONZE PACKAGE

5.00 per person

Welcome drink of prosecco or lager upon arrival



If you are looking for something bespoke or a specific drink, then do let us know, we're happy to be creative!



*T&Cs apply

Wedding Drinks

DANDELION PACKAGE

£5 per person

Welcome drink of prosecco or bottled beer

IRIS PACKAGE

£8.50 per person

Welcome drink of sparkling wine

Prosecco for toast

TULIP PACKAGE

£10.00 per person

Welcome drink of prosecco or bottled beer

Prosecco for toast

WYSTERIA PACKAGE

£18.50 per person

Welcome drink of sparkling wine

Toast drink of sparkling wine

1/2 bottle of wine per guest

ROSE PACKAGE

£20 per person

Welcome drink of prosecco or bottled beer

Toast drink of prosecco

1/2 bottle of wine per guest

We have a variety of wedding drinks packages available but if you're looking for something in particular do let us know!



*T&Cs apply