



SWALLOWS NEST  
BARN

FOOD  
DRINK  
EXTRAS



## INTRODUCTION

We offer seasonal, locally sourced, restaurant quality food, provided by our award winning exclusive caterers, Lemon Zest.

Lemon Zest are a family run company, proud to deliver a simple, carefully curated menu with built-in flexibility, as well as the option to create a fully bespoke menu should that be your preference. Our chefs are proficient in providing for any dietary requirements and allergies where necessary. Our high standard of service can be tailored to individual preference, whether serving your wedding breakfast in a relaxed banquet setting or a more formal dining style, followed by a variety of choices for your evening food.

Lemon Zest also offer more alternative options - including a South Asian Fusion menu, outdoor 'street-food-festival' or barbecue menus.

Our hand-crafted, custom bar is stocked with a good selection; from local brewers, the essential classics, and a comprehensive wine list including specialist English wines.

We have put together guideline drinks packages including a range of reception drinks, wine and cocktail options. Alternatively, you can work with our dedicated bar team to build a bespoke package that suits your food menu, taste and personality. We do offer an option for full corkage to take you from guest arrival to the end of the wedding breakfast.



REGIONAL  
HIGHLY  
COMMENDED



THE 2022  
WEDDING  
INDUSTRY AWARDS



## CONTENTS

MAIN MENU PRICING

CANAPES

THE GROVE MENU

THE WOODLAND MENU

EVENING FOOD

ADDITIONAL MENU PRICING

FUSION

GOURMET BARBECUE

SUMMER FEASTING

DRINKS PACKAGES

DRINKS EXTRAS

FOOD & DRINK EXTRAS

PROPS FOR HIRE

FAQ'S





## MENUS

### CANAPES

Upgrade to include canapes in addition to a starter on various menus

Three per person £9.75

Four per person £11

### THE GROVE

*Three Courses*

Canapes OR Choice of Starter

Choice of Main

Dessert

Choose either three canapes or give your guests a choice between two starters, a choice between two mains and then choose one dessert for all your guests.

One of your choices for starter and main should be a vegan or vegetarian option.

Choose to give your guests an extra choice of meat or vegetarian main course for £4 pp.

£69

### THE WOODLAND

*Three Courses*

Four Canapes, Main & Dessert

Our family style, feasting menu. Choose four canapes, three main dishes, (including one vegetarian) and three sides, then one dessert, all served to the table to share.

£85

### THE ORCHARD DRINKS PACKAGE

Two reception drinks per person

Half of a bottle of wine per person

One toast drink per person

£30

### CHILDREN

Two courses . Suitable for under 10's.  
We also offer a 50% portion of the main meal, at 50% of the cost of the main menu.

£25

### SUPPLIER MEALS

For suppliers who are with you all day.  
Evening only suppliers should be catered for within evening food numbers.

£25

Please find more details and frequently asked questions regarding the structure and pricing of menus towards the back of this booklet. Please note prices are not locked in until 6 months before your event date.

We aim not to increase food & drink prices by more than 8% annually.





## CANAPES

*You can choose to have canapes in place of a starter or upgrade to add canapes in addition to a starter on all menus. Please make sure one of your choices is veggie / vegan appropriate, specific dietary requirements must be accommodated within your choices.*

Tortilla Spoon, Salsa, Guacamole (vg)  
 Cheese & Spring Onion Croquette (v)  
 Confit Peppers Crostini (vg)  
 Asian Rainbow Spring Roll, Sweet Chilli Sauce (vg, gf, df)  
 Courgette Fritters, Mint Dip (vg)  
 Fig & Gorgonzola Bruschetta (v)  
 Ripe Brie & Cranberry Tartlet (v)  
 Gruyere, Caramelised Onion & Sage Tartlet (v)  
 Mini Onion Bhaji, Tangy Mango Chutney (vg, gf, df)  
 Boiled Quails Egg, Crispy Pancetta  
 Mini Cheeseburgers, Tomato Relish  
 Honey & Mustard Glazed Sausages (df)  
 Yorkshire Pudding, Roast Beef, Horseradish Crème Fraîche  
 Smoked Paprika, Lamb Kofta, Lime Yoghurt (gf)  
 Mini Beef Wellingtons, Mushroom Duxelle  
 Hoisin Duck & Spring Onion Spring Roll  
 Salt & Pepper Squid, Sweet Chilli Jam  
 Mini Bagel, Smoked Salmon, Cream Cheese  
 Crispy Coconut Prawns, Spicy Mayonnaise  
 Pork Belly Bon Bon, Green Apple Purée  
 Crab & Chilli Potato Cakes, Sweet Chilli Sauce



## THE GROVE

*Choose either three canapes or give your guests a choice between two starters, a choice between two mains and then choose one dessert for all your guests. One of your choices of starter and main must be a vegan or vegetarian option.*

### STARTERS

*Sharing Platter - must be for all guests. Served on boards to the table for your guests to share (+£4/head)  
 Prosciutto Di Parma, Hummus, Sun Dried Tomatoes, Grilled Vegetables, Manchego, Olives, Flatbreads*

OR

*Choose one meat and one vegetarian/vegan*

Wild Mushroom & Mozzarella Arancini, Sweet Tomato Relish (v)  
 Brixworth Pâté, Toasted Sourdough, Onion Marmalade  
 Sun-Blush Tomato & Basil Arancini, Roast Garlic 'Crème Fraîche' (vg, gf)  
 Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)  
 Sweet Potato & Red Lentil Dahl Cakes, Mixed Leaf Salad Coriander Soubise (vg, gf)  
 Deep Fried Camembert Wedges, Pear Compote (v)  
 Retro Prawn Cocktail, Marie Rose Sauce, Rocket

### MAINS

*Choose one meat and one vegetarian/vegan*

*All served with seasonal vegetables served to the table*

Butternut Squash Ravioli, Sage Butter, Wild Shoots, Black Truffle Oil (v)  
 Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass Chilli & Coriander (vg, gf, df)  
 Cauliflower Schnitzel, Roast Garlic Olive Oil Pomme Purée, Roast Cherry Tomato Salsa (vg, df)  
 Chicken Breast, Lime, Thyme & Garlic Marinade, Cherry Vine Tomatoes, Fondant Potato, Jus (gf, df)  
 Chicken Supreme, Pea & Pancetta Fricassée, Rosti Potato Cake  
 Warwickshire Sausage, Creamy Mash Potato, Caramelised Onion Gravy  
 Cider Infused Pork Belly, Crispy Crackling, Herb Mash Potato, Rhubarb & Apple Jam (gf)  
 Confit Duck Leg, Bubble & Squeak, Red Wine Jus (gf) (£4/head)  
 Grilled Cod Loin, Bean Cassoulet, Salsa Verde (gf, df) (+£4/head)  
 12 Hour Brisket of Beef, Heritage Honey Carrots & Parsnips, Bubble & Squeak (gf, df)  
 Herefordshire Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus (+£7/head)

*Traditional Roast of your choice, served with all the trimmings and seasonal vegetables to the tables (+£4/head)*

*Choose from: Rump of Warwickshire Beef, Orchard Farm Loin of Pork, Garlic Studded Leg of Lamb, Corn-fed Chicken, Vegetarian Roast of Hay-baked Celeriac & Heritage Beets with Sage Loaf, Jus*

### DESSERTS

*Choose one option for all your guests*

Raspberry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce (gf)  
 Vanilla & Berry Cheesecake  
 Raspberry Chocolate Slice, Coulis (vg, gf, df)  
 Sticky Toffee Pudding, Butterscotch, Raspberry Brittle  
 Salted Caramel Chocolate Tart, Ice Cream, Chocolate Crumb  
 Lemon Meringue Pie, Freeze Dried Raspberries  
 Orange Treacle Tart, Chantilly Cream  
 Creme Brulee, Raspberry Tuille

*Trio of Miniatures: Lemon Posset, Forest Fruits Pavlova, Baileys Chocolate Cheesecake (+£4/head)*





## THE WOODLAND

Three courses - canapés, main & dessert. Alternatively, an optional upgrade to include starter is available.  
Choose three main dishes, (including one vegetarian) and three sides, then one dessert - all served to the table to share.

### MAINS

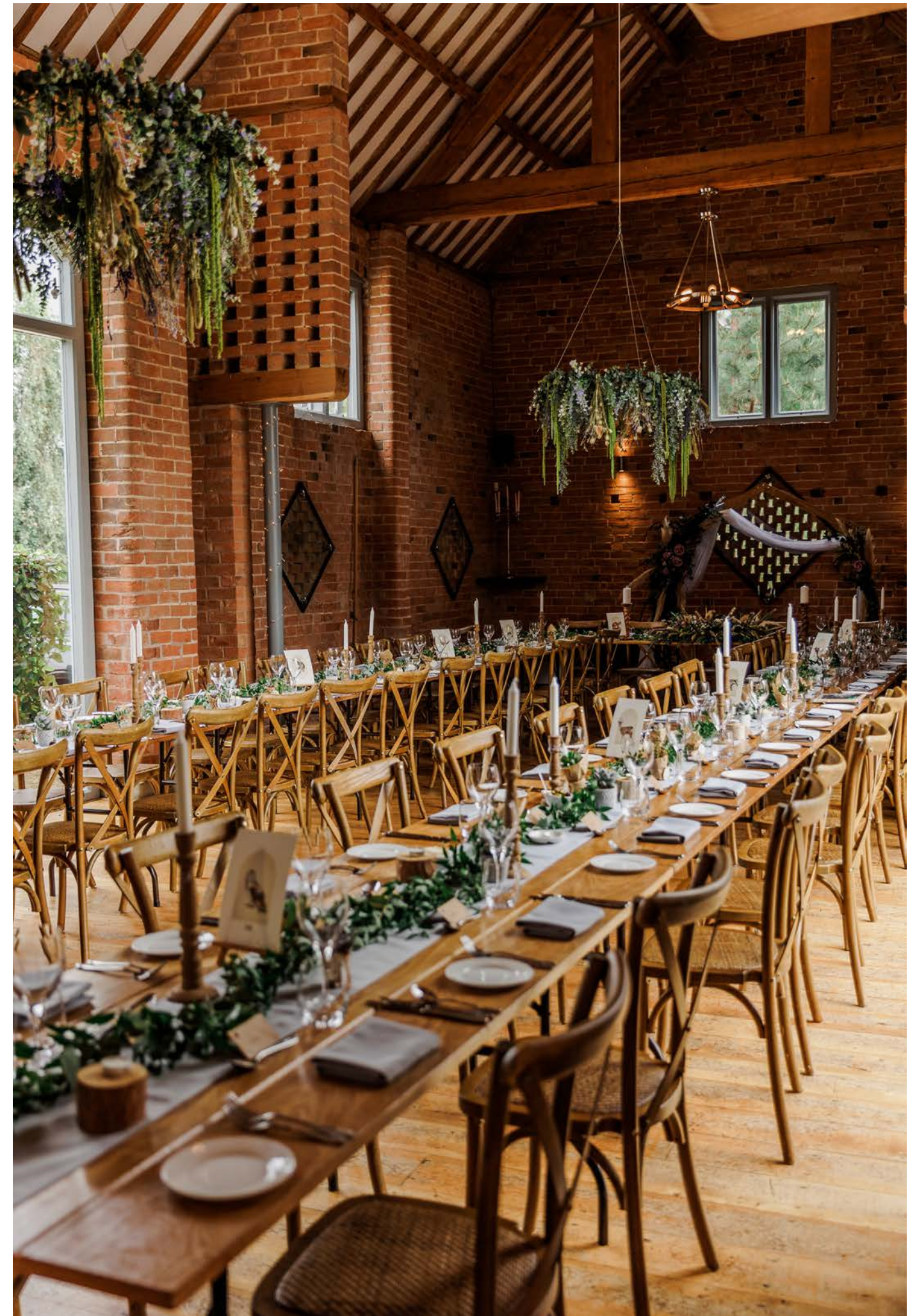
- Moroccan Lamb Tagine, Raisins, Cumin Yoghurt (*gf, df*)
- Texan Style Beef Skirt, Coffee Rub, Barbecue Dip (*gf, df*)
- Smoked Pulled Pork, Boston Style (*gf, df*)
- 30 Day Dry Aged Rib of Beef, Chimichurri Sauce (*supplement applies*) (*gf, df*)
- Purston Leg of Lamb, Garlic & Rosemary (*gf, df*)
- 8-hour Slow Roasted, Shredded Shoulder of Lamb (*gf, df*)
- Hereford Sirloin of Beef, Parsnip Purée (*gf*)
- Garlic, Lemon & Herb Chicken Skewers (*gf, df*)
- Cider Infused Loin of Pork, Sage & Onion Stuffing (*df*)
- Spinach & Ricotta Cannelloni, Basil Oil, Parmesan (*v*)
- Aubergine Stuffed with Tofu Ragu, Saffron Potatoes, Courgette Puree (*gf*)
- Indian Spiced Paneer Skewers (*v, gf*)

### SIDES

- Roast Potatoes, Sea Salt & Rosemary (*vg, gf, df*)
- Seasonal Vegetables (*vg, gf, df*)
- Roasted Roots, Garlic, Thyme (*vg, gf, df*)
- Mediterranean Vegetables, Balsamic Syrup (*vg, gf, df*)
- Warm New Potatoes, Crispy Bacon, Shallots, Mustard Dressing (*gf, df*)
- Ottolenghi Style Tomatoes, Roasted Lemon, Sage (*vg, gf, df*)
- Buffalo Mozzarella, Heritage Tomato, Basil Oil (*gf*)
- Roasted Squash, Tenderstem Broccoli, Tahini Dressing (*vg, gf, df*)
- Chargrilled Broccoli, Chilli, Garlic, Pumpkin Seeds (*vg, gf, df*)
- Cos Salad, Parmesan Shavings, French Beans, Caesar Dressing (*gf*)
- Baby Spinach, Persian Feta, Garden Pea (*gf*)
- Red Onion Slaw, Yoghurt Dressing
- Four Leaf Salad, Garlic Croutons, Vinaigrette (*vg, df*)

### DESSERTS

- Family Style - served to the table for guests to help themselves
- Italian Style Lemon Meringue Pie
  - Apple & Blackberry Crumble, Vanilla Cream or Custard
  - Chocolate Roulade, Chocolate Mousse, Chantilly Cream
  - Fresh Strawberry Pavlova, Fresh Fruit, Chantilly Cream, Fruit Coulis (*gf*)
  - Profiteroles; Choux Buns filled with Chantilly Cream, Chocolate Sauce







## EVENING FOOD

*Please choose one evening food option for all of your guests, minimum numbers are based on catering for 80% of the guests attending all day, and 100% of any additional evening guests.*

### AUTHENTIC WOOD FIRED PIZZA

**Individually Boxed 9” Pizza - £16 per head**

*Choose three pizzas; If you have vegan guests please ensure that one of your choices is vegan*

Margarita- Buffalo Mozzarella, Fresh Basil (v)

Romeo & Juliet - Goats Cheese, Caramelised Onion, Rocket (v)

The Sicilian - Sliced Chorizo, Fresh Chillies

Olive You - Serrano Ham, Mushrooms, Mistoliva Olives

A Midsummer Night’s Dream - Smoked Bacon, Roasted Piquillo Peppers

Hawaiian - Honey Roasted Ham, Pineapple

The Vegan - Roast Vegetables, Sundried Tomato, Vegan Cheese (vg)

### BBQ BAR

**£17 per head for two items or £18.5 per head for three items**

*Served with Floured Baps/Pretzel Buns, Louisiana Slaw, Lettuce, Tomatoes, Gherkins, Ketchup & Mustard*

Smoked Paprika Rubbed Beef Skirt /

100% British Beef Burger & Monterey Jack Cheese / Warwickshire Sausages /

Jerk Chicken Thighs / Texan Style BBQ Ribs /

Spiced Lamb Kofta Skewers, Lime Yoghurt /

Edamame Bean, Pea, Spinach Burger (vg, gf)

### FISH & CHIP BUCKETS

**£13 per head**

Miniature Plaice Goujons, Salted Skinny Fries, Lemon Wedges, Tartar Sauce

or

Halloumi Fingers, Salted Skinny Fries, Lemon Wedge

### STEAMED BAO BUNS

**£12.5 per head**

*Filled with*

Sweet Sticky Pulled Pork or Pulled Jackfruit, Crunchy Slaw

### GRILLED LAMB KOFTA

**£13.5 per head**

*Served in flatbread, with onion & shredded lettuce*

Grilled Lamb & Chilli Sauce

Beetroot Falafel & Hummus

### TOASTIES

**£12 per head**

Choose two fillings from below:

Brie & Sweet Chilli Jam / Roast Vegetables & Vegan Cheese / Mature Cheddar & Vine Tomato

Mature Cheddar & Honey Roast Ham / Three Cheese

### HOT BAPS

**£10 per head**

*Served with Sauces & Relishes*

Choose one of the following fillings:

Veggie Sausages / Warwickshire Sausages / Smoked Dry Cured Back Bacon

12 Hour Slow Cooked Boston Pulled Pork

### GRAZING TABLE

**£15 per head**

*Fresh Bread, Biscuits & Breadsticks, Mistoliva Olives, Fresh Crudites, Hummus, Black Bomber,*

*Somerset Brie, Grapes, Honey Ham, Mustard, Pork Pies*

### MAC N CHEESE

**£11.5 per head**

*Topped with Crispy Bacon, Caramelised Onion, Pickled Jalapeños*

### DIRTY FRIES

**£12 per head**

*Topped with Crispy Bacon, Cheddar Cheese, Spring Onion*

*\*For evening food, a chefs choice alternative will be provided for any allergies.*



## ADDITIONAL MENU PRICING

### FUSION

*Three Courses*  
Canapes OR Choice of Starter  
Choice of Main  
Dessert

Our South Asian fusion menu. Choose either three canapes or give your guests a choice between two starters, then a choice between two mains and then choose one dessert for all your guests.

One of your choices for starter and main should be a vegan or vegetarian option.  
Choose to give your guests an extra choice of meat or vegetarian main course for £4 pp.

**£75**

### GOURMET BARBECUE

*Two Courses*  
Main & Dessert

Our informal, barbecue menu. Served on platters to the table for your guests to share. Choose one selection of main dishes plus two side dishes.  
Choose one dessert for all your guests.

**£75**

### SUMMER FEASTING

*Two courses*  
Set Menu Options for Main  
Dessert

Three of our summer favourites. A set menu of options, served from the courtyard for your guests to serve themselves. Choose from a donut wall or pick & mix station.  
Available May through to September.

**£69**

### VEGAN

*Available on request*

*Three courses*  
Canapes OR Starter,  
Main & Dessert

Our fully Vegan Menu. Choose from either three canapes or one starter, one main and one dessert for all your guests.

**£75**



## THE FUSION

*Choose either three canapes or give your guests a choice between two starters, then a choice between two mains and choose one dessert for all your guests. One of your choices of starter and main must be a vegan or vegetarian option.*

### CANAPES

*Choose three*

Rainbow Spring Roll, Sweet Chilli Sauce (vg, gf, df)  
Chicken Tikka Skewers, Mint Yoghurt  
Mini Onion Bhaji, Tangy Mango Chutney (vgn, gf, df)  
Tiger Prawn Skewers, Garlic, Ginger (gf, df)  
Crab & Chilli Potato Cakes, Sweet Chilli Sauce

OR

### STARTERS

*Choose one meat and one vegetarian/vegan*

Asian Style Breaded Cauliflower Florets, Curried Mayonnaise  
Indian Rubbed Paneer Skewers, Cucumber & Mint Salad (v, gf)  
Tempura Battered Paneer, Mango & Lime Salsa  
Wild Mushroom & Mozzarella Arancini, Sweet Tomato Relish (v)  
Sun-Blush Tomato & Basil Arancini, Roast Garlic "Crème Fraiche" (vg)

### MAINS

*Choose one meat and one vegetarian/vegan*

*Served with Plain Naan, Mint Dip, Raita, Mango Chutney, Lime Pickle Sauce*

Creamy Marsala Chicken, Coconut Rice  
Lamb Rump, Aromatic Spiced Crust, Turmeric Fondant Potato, Salsa Verde  
Spinach, Sweet Potato & Butternut Curry, Roasted Aubergine, Coconut Rice, Chilli, Coriander (vgn, gf)  
Turmeric & Ginger Cod, Spicy Coconut Sauce

### DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Raspberry Brittle  
Mango & Lime Panacotta (gf)  
Eton Mess, Seasonal Berries

Trio of Desserts: Lemon Posset, Mango & Lime Panacotta (gf), Eton Mess & Seasonal Berries (+£4/head)



## GOURMET BARBECUE

Our informal, barbecue menu. Served on platters to the table for your guests to share. Choose one selection of main dishes plus two side dishes. Choose one dessert for all your guests.

### MAINS

*Served with Sea Salt & Rosemary Roasted Wedges*

100% British Beef Burger, Smoked Cheese, Gherkin (gf)  
Warwickshire Pork Sausage (df)  
Halloumi Vegetable Skewers (v)

### OR

Lamb Chops, Minted Yoghurt (gf)  
Jamaican Jerk Chicken Thighs, Lime Wedges (gf, df)  
Spiced Edamame Bean Burger, Lime Mayo (vgn)

### OR

Smoked Shoulder Pulled Pork, Boston Style (gf, df)  
Chicken Souvlaki, Tzatziki (gf)  
Chickpea Burger, Salsa (vgn)

### SIDES

*Choose two options*

Buffalo Mozzarella, Heritage Tomato, Basil Oil (gf)  
Red Onion Slaw (vgn, gf)  
Roasted Squash, Tenderstem Broccoli, Tahini Dressing (vgn, gf)  
Baby Spinach, Persian Feta, Garden Pea (gf)  
Four Leaf Salad, Garlic Croutons, Vinaigrette (vgn, gf)

### DESSERTS

*Choose one option from the following*

Raspberry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce (gf)  
Vanilla & Berry Cheesecake  
Raspberry Chocolate Slice, Coulis (vg, gf, df)  
Lemon Meringue Pie, Freeze Dried Raspberries  
Orange Treacle Tart, Chantilly Cream  
Profiteroles; Choux Buns filled with Chantilly Cream, Chocolate Sauce



## SUMMER FEASTING MENU

Three of our summer favourites. A set menu of options, served from the courtyard for your guests to serve themselves. Choose from a donut wall or pick & mix station. Available May through to September. Minimum 70 Guests

### AUTHENTIC WOOD FIRED PIZZA

*Hand-Rolled Fresh Dough, served with a Rich Tomato & Basil Sauce, Grated Mozzarella*

*Choose three pizzas; If you have vegan guests please ensure that one of your choices is vegan*

Romeo & Juliet- Goats Cheese, Caramelised Onions, Rocket (v)  
The Sicilian – Sliced Chorizo, Fresh Chillies  
Olive You- Serrano Ham, Mushrooms, Mistoliva olives  
A Midsummer Night's Dream- Smoked Bacon, Roasted Piquillo Peppers  
Hawaiian- Honey Roasted Ham, Pineapple

### GOURMET MAC 'N' CHEESE

*Three Cheese Macaroni ready to be topped*

*Choose two;*

Smoked Pulled Pork, Pesto, Semidried tomatoes, Jalapenos, Sautéed Mushrooms with truffle oil,  
Caramelised Onions, Crispy Pancetta

### BURGER BAR

100% British Beef Burger, Pretzel Bun, Monterey Jack Cheese Lettuce, Slaw, Tomatoes, Gherkins,  
Ketchup & Mustards

### DESSERTS

*Served on our 'Sweet Things' wall*

Donut Wall  
Glazed donuts

### OR

Pick 'N' Mix  
*Assorted sweets with candy stripe bags*





## THE ORCHARD DRINKS PACKAGE

Includes two reception drinks, half a bottle of wine and one toast drink per person

Other packages available on request

### RECEPTION DRINKS

Choose from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rosé, Cava Lacrima Bacchus, Peroni, Corona, Bulmers, Heineken 0%

### Or Choose to Upgrade - £2.95 / glass

Pimms Cocktail, Aperol Spritz, Gin Bramble or Limoncello Spritz, Hugo Spritz, Mulled Wine

### TABLE WINE

Select from our House wines, marked by an 'H' below, or choose to upgrade at a cost per bottle. These are indicative costs to upgrade per bottle from the drinks package. For full wine list or per bottle costs, please ask.

#### SPARKLING

Cava Lacrima Bacchus, Spain	H
Prosecco Trevigiana, Italy	H
Prosecco Trevigiana Rosé, Italy	H
Chimère Brut Champagne, France	£22
Veuve Clicquot Champagne, France	£42

#### ROSÉ

Cantina Trevigiana Pinot Blush, Italy	H
Hilmar Springs Zinfandel Rosé, USA	H
Château Routas Provence Rosé, France	£10
Campillo Rioja Rosado, Spain	£12

#### WHITE

Cantina Trevigiana Pinot Grigio, Italy	H
Marcado Sauvignon Blanc, Chile	H
Brookford Chardonnay, Australia	H
Choza Rioja Blanco, Spain	H
Franschhoek Unoaked Chardonnay, SA	£4
Picpoul de Pinet Saint Peyre, France	£8
Château Routas Viognier, France	£10
Aotearoa Sauvignon Blanc Marlborough, NZ	£12
Aulico Gavi de Gavi DOCG, Italy	£18
Mâcon-Villages Gilles Mathias, France	£18

#### RED

Cantina Trevigiana Merlot, Italy	H
Marcado Merlot, Chile	H
Brookford Shiraz Cabernet, Australia	H
Choza Rioja Tinto, Spain	H
Franschhoek Cellar Cabernet Sauvignon, SA	£8
Choza Rioja Crianza, Spain	£12
Gauchezco Malbec, Argentina	£12
Appasimento Venti Marco Polo, Italy	£16
Passaia Rosso Toscana, Italy	£14
Château Brande-Bergère Bordeaux, France	£20

### TOASTING DRINKS

Choose one from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rose, Cava Lacrima Bacchus

### Or Choose to Upgrade

Cost per glass, in addition to your package price. This upgrade can be applied to any of your package sparkling, minimum 6 glasses.

Chimère Champagne £6      Veuve Clicquot £11.5



## DRINKS EXTRAS

### CORKAGE OPTION

£1600 for up to 70 guests, £1850 for 70 guests and over

Provide your own wine, beer and sparkling for the drinks reception, wedding breakfast and toast.

### KILNER JARS - 50 servings

Rosemary, Elderflower & Cucumber	£54
Victorian Lemonade	£58
Raspberry Lemonade	£58
Summer Fruits	£58
Fruit Juice	£62
Strawberry & Lime	£60

### BOTTLE BUNDLES

24 x Peroni/Corona	£98
24 x Heineken 0%	£86
12 x Purity Mad Goose	£88
12 x Old Mout- Kiwi & Lime / Berries	£88
12 x Rekorderlig Non-Alcoholic	£94
10 x Peroni/Corona- buckets on tables	£42

### SOFT DRINKS BUNDLES

24 x Glasses of Nosecco	£54
24 x Clean G & Elderflower Tonic	£68
24 x Nojito	£82
24 x Strawberry Cooler	£82
12 x 1 Ltr Still / Sparkling Water	£58
24 x Non-Alcoholic 'Gin' Garden	£68
24 x Strawberry Cooler	£78

### COCKTAIL BUNDLES £250

30 cocktails made & served on trays - choose one

Espresso Martini
Gin Bramble
Passionfruit Martini
Mojito
Classic Margarita
Limoncello Spritz

### Shakespeare's Distillery & Swallows Nest Miniatures

£8 per bottle. Minimum order 50 bottles.

Add a tasty wedding favour for each of your guests - 50ml bottles from the Shakespeare's

Distillery range of gins, in our special Swallows Nest Barn bottles.



Fully personalised labels for an extra £65 one off charge (min order 90 bottles)

Wine selection and prices are not able to be guaranteed until 6 months prior to your event, we aim not to increase prices by more than 8% annually. If you have any specific requests, we will endeavour to source them or chat through corkage options with you. If we are sourcing something specific you may be required to pre-pay for these items.





## COCKTAIL BAR - £680

Includes the outdoor bar set up as an exclusive cocktail bar with server.

60 cocktails prepared & served  
Choose three (maximum of two frozen)

- |                      |                            |
|----------------------|----------------------------|
| Passionfruit Martini | Frozen Strawberry Dacquiri |
| Gin Garden           | Frozen Margarita           |
| Mojito               | Frozen Tiki                |
| Pina Colada          | Frozen Espresso Martini    |
| Gin Bramble          | Espresso Martini           |
| Dark & Stormy        | Winter Margarita           |
| Cosmopolitan         | Winter Spritz              |
| Old Fashioned        | Limoncello Spritz          |
| Classic Margarita    | Paloma                     |



## RUSTIC HAND BUILT BAR with SHAKESPEARE'S DISTILLERY - £525

50 double balloon gin & fevertree mixer with garnishes.

- Stratford Dry Gin
- Rhubarb Gin
- Elderflower & Quince Gin
- Judith's Pink Gin
- Mulberry Gin Liqueur

- Fever Tree Elderflower Tonic
- Fever Tree Lemonade
- Fever Tree Aromatic Tonic
- Fever Tree Ginger Ale
- Fever Tree Indian Tonic
- Fever Tree Mediterranean Tonic



## ICE CREAM TRIKE - £395

For 100 scoops, served with waffle cones or tubs. Two hour serving time.

FLAVOURS - Choose Three

- Madagascar Vanilla
- Double Chocolate
- Strawberries & Cream
- Honeycomb & Salted Caramel
- Cookies & Cream

SAUCES - Choose Two

- Chocolate
- Strawberry
- Toffee
- Lotus Biscoff
- Salted Caramel

TOPPINGS - Choose Two

- Sprinkles
- Mini Smarties
- Crushed Oreos
- Chocolate Crispies
- Tiny Toffee
- Biscoff Crumble
- Chocolate Sprinkles



## DONUT OR PICK N MIX WALL - £195

Includes 80 Krispy Kreme Donuts of varying flavours OR Pick N Mix for 80 people with classic sweetie bags



## RETRO CRISP WALL - £95

Includes 60 bags of everyone's favourite snacks!



## CHEESE PALETTE - £395

Approximately 50 portions served with Crackers & Chutneys

- Red Leicester, Pecorino, Vintage Cheddar, Smoked Applewood, Wensleydale with Cranberry, Cornish Yarg

Alternatively, choose to supply your own ice lollies to fill the trike and just pay for the hire!

£85

(self service - must be individually wrapped and labelled)





FLORAL CHANDELIERS - £125 / PAIR

Greenery included, floral additions not included, for illustrative purposes only.



LIGHT UP LOVE LETTERS - £125



MOON GATE - £125

Floral additions not included, for illustrative purposes only.



RING FOR BUBBLES - £125

Add an interactive element to your drinks reception! Does not include drinks but bottles can be added or used towards your drinks package allowance.



ORDER OF THE DAY PALLETE - £95



GARDEN GAMES - ALL 8 GAMES - £425

GIANT GAMES: Bean Bag Toss, 10 Green Bottles, Cactus Hoopla, Tin Can Alley, Coconut Shy  
STANDARD GAMES: Hook-a-Duck, Pick Up Sticks, Mega Jenga

3 GIANT & 2 SMALL - £275 • 2 GIANT & 1 SMALL - £175



FIRE PIT - £195

Includes wood and staff member to light, manage and maintain for 2-3 hours of burn time. Will be refunded in the event of wet weather.



AUDIO GUESTBOOK - £95

Record a message to encourage your guests to leave you a congratulatory message when they pick up our vintage phone handset! We'll send them to you after your wedding to reminisce and keep forever.





## FREQUENTLY ASKED QUESTIONS

### HOW DOES IT WORK WITH DIETARY REQUIREMENTS & ALLERGIES?

For your vegetarian and vegan guests, you will choose one alternative from the menu of your choice. Where other dietary requirements need to be catered for, we will adjust your menu accordingly or accommodate this requirement with a chef's choice option.

Alternatively, if you wish to choose one dietary option from your menu for all of your guests, these are clearly marked as follows; *vg - vegan, v - vegetarian, df - dairy free, gf - gluten free*. Our caterers are extremely vigilant with allergens and can adjust most menus to cater for all 14 of the registered allergens.

### ARE THESE PRICES THE PRICES WE WILL PAY?

Due to ongoing changes from suppliers and sourcing costs, final menu prices and selections will not be locked in until your six month meeting, but we aim to increase costs by no more than 8% annually. Some dishes may have supplements applied which are indicated throughout the menu.

### DO WE HAVE TO HAVE A DRINKS PACKAGE?

Whilst you do not have to have a full drinks package, we do have a minimum spend requirement of £1500 overall on drinks. This can be made up of any pre-paid options or as bar spend on the day. If you choose to have a drinks package this does not apply, so long as you allow for 100% of your adult guests. We also have a corkage option - please see the drinks section of this booklet for more information.

### WHAT IF WE DON'T SEE WHAT WE WANT WITHIN THESE MENUS?

We can put you in touch with our caterers to design a wholly bespoke menu or discuss a variation of one of our current menus.

### WHAT IS "CHEF'S CHOICE"?

Occasionally, dietary requirements will be such that the dishes chosen for the majority of guests will not suit specific or severe dietary requirements. In most instances, the chef will adjust the dish slightly to be able to cater for individuals. Where this is not possible, they will serve a suitable alternative. This is designed to reduce waste, keep consistency for your guests and to ensure a further supplementary charge is not required for the extra choices.



## FREQUENTLY ASKED QUESTIONS

### ARE THERE MINIMUM NUMBERS ON MENUS OR A MINIMUM SPEND?

We work to a minimum food & drink spend rather than being strict on guest numbers. The minimum food & drink spend is calculated to account for multiple factors but we are happy to discuss this with you at quotation stage or upon booking. Certain items do not count towards this minimum spend for example the Cheese Palette or Ice Cream Trike.

### IS THERE AN OPPORTUNITY TO TASTE THE FOOD?

Where possible, menu price includes an invitation to our showcase evenings, where you will have the opportunity to sample Chefs' selection of dishes from our Grove & Woodland menus, alongside wines from our drinks package. All tastings are held on a nominated date in February and November. Showcase evenings are not possible for package menus, additional menus and short lead time bookings.

### ARE THERE MINIMUM NUMBERS ON EVENING FOOD OPTIONS?

We ask that you choose one evening food option for all your guests, we usually advise that minimum numbers are based on catering for 80% of the guests attending all day, and 100% of additional evening guests. We do suggest that with individually served items (i.e. toasties) you allow for one per person. There may be minimum numbers on certain options, regardless of guest numbers.

### ARE WE ALLOWED TO CATER FOR ANY ELEMENTS OF THE DAY OURSELVES?

With the exception of pre-packaged favours and wedding cake(s), we do not allow external catering or for you to bring in your own food. Any cakes / favours must be supplied at your final planning meeting with a list of ingredients, with allergies clearly marked. We are a nut free venue so therefore any cake, favours or other additions cannot contain any nuts.

### ARE WE ABLE TO BRING OUR OWN CAKE OF CHEESE INSTEAD OF A WEDDING CAKE?

Yes you are. If you choose to do this, we will cut this up and serve it with a selection of crackers, chutneys, biscuits and celery. There is a charge of £6 per person for this service.





JULY 2024