



From bespoke breakfast's to exquisite 3 course meals, we offer it all, browse through our menus to find a offering to suit any or all corporate occasions - don't see anything that suits your requirements please contact us and we can create something unique just for you.

# Breakfast

## Breakfast Baps

**(2 choice) £5.95 each**

**(3 choice) £6.95 each**

Bacon  
Sausage  
Egg  
Mushroom



## Full English (Plated)

**£14pp**

Bacon  
Sausage  
Egg  
Beans  
Toast  
Hash Browns  
Mushrooms



**Unlimited Tea and coffee**

**£3.50pp**

# Breakfast Buffet & Boxes

## Continental

**Starting from £12PP**

Miniature baked pastry selection  
Selection of artisan breads, butter and jam  
Season Fruit  
Selection of mild cheese  
Yogurt & crunchy Granola with berry compote

## Charcuterie

**Starting from £13PP**

Selection of cured meats  
Selection of cheeses  
Selection of artisan breads  
Selection of marinated olives  
Crudités & Humus  
Mixed nuts and dried fruit

## Premium Breakfast

**Starting from £16PP**

Smoked salmon and cream cheese bagel  
Almond coissant  
Season Fruit Selection  
Blueberry Muffin  
Greek Yogurt and honey with crunchy granola



# Buffets

**STARTING AT £18PP**

## Sandwiches

Smoked salmon and dill crème fraiche  
Atlantic prawn and Marie rose sauce  
Wiltshire ham and sun dried tomato chutney  
Coronation chicken and rocket  
Roast beef and horseradish  
Cucumber and cream cheese (v)  
Free range egg mayonnaise with watercress (v)  
Mature cheddar cheese with tomato chutney (v)  
Brie and cranberry(v)

## Savouries

Assorted chicken skewers- plain or satay  
Sausage rolls with mustard  
Honey and mustard sausages  
Local farmhouse pork pie  
Scotch eggs  
Tiger prawns with a Marie rose dip  
Mini Yorkshire puddings and roast beef  
Spicy potato wedges with sour cream dip (v)  
Assorted vegetarian bruschetta (v)  
Pizza slices (v)  
Assorted pittas, crudités and dips (v)  
Meat or vegetable samosas (v)  
Meat or vegetable spring rolls (v)

## SALADS

Greek salad  
Cesar Salad  
Traditional Italian Salad  
Mediterranean veg salad

## Sweets and Cake

Currant scones with preserve and clotted cream - Chocolate sponge - Flapjack's - Coffee and walnut cake - Victoria sponge cake - Chocolate brownies - Lemon posset with vanilla Chantilly cream - Mini pavlova with seasonal fruits





# Lunch Boxes

Our individually boxed picnic lunches offer a curated selection from our Ultimate Buffet Menu, thoughtfully portioned and beautifully packaged for each guest. Perfect for corporate gatherings they combine convenience with delicious variety.

## Picnic Lunch

**STARTING AT £16pp**

### **Sandwiches: choose two fillings from:**

Smoked salmon and dill crème fraîche  
Atlantic prawn and marie rose sauce  
Wiltshire ham and sun-dried tomato chutney  
Coronation chicken and Rocket  
Roast beef and horseradish  
Cucumber and cream cheese(v)  
Free range egg mayonnaise and watercress(v)  
Brie and cranberry(v)  
Mature cheddar cheese and sun-dried tomato chutney(v)

### **Savouries: choose three items from:**

Chicken Skewers  
Honey & mustard cocktail sausage  
Farmhouse pork pie  
Mini Quiche  
Scotch egg  
Salad pot with dressing

### **Sweet Treat: Choose one from:**

Chocolate Sponge  
Victoria sponge  
Flapjack  
Chocolate Brownie  
Fruit Tart  
Shortbread biscuits



# Afternoon Tea Box

**STARTING AT £22.00PP**

## **Sandwiches**

Choose 3 fillings from:

Smoked salmon and dill crème fraîche

Atlantic prawn and marie rose sauce

Wiltshire ham and sun-dried tomato chutney

Coronation chicken and Rocket

Roast beef and horseradish

Cucumber and cream cheese(v)

Free range egg mayonnaise and watercress(v)

Brie and cranberry(v)

Mature cheddar cheese and sun-dried tomato chutney(v)

## **Savouries**

Choose 1 from:

Homemade sausage rolls

Individual pork pies

Scotch eggs

Cheese custard tarts

Mini bruschetta with tomato and basil(v)

Spinach and ricotta filo parcel(v)

## **Sweet Treats**

Yogurt or currant scones with Jam and clotted cream

Choose 3 from:

Macaron

Individual Victoria sponge cake

Salted caramel profiteroles

Chocolate éclair

Chocolate brownie

Lemon posset with vanilla Chantilly cream

Fresh fruit tart

Shortbread biscuit

Mini pavlova with seasonal fruit






# Afternoon Tea Buffet

**STARTING AT £24.95PP**

## **Sandwiches**



Smoked salmon and dill crème fraîche  
Atlantic prawn and marie rose sauce  
Wiltshire ham and sun-dried tomato chutney  
Coronation chicken and Rocket  
Roast beef and horseradish  
Cucumber and cream cheese(v)  
Free range egg mayonnaise and watercress(v)  
Brie and cranberry(v)  
Mature cheddar cheese and sun-dried tomato chutney(v)

## **Savouries**

Homemade sausage rolls  
Individual pork pies  
Scotch eggs  
Cheese custard tarts  
Mini bruschetta with tomato and basil(v)  
Spinach and ricotta filo parcel(v)

## **Sweet Treats**

Yogurt or currant scones with Jam and clotted cream.  
A selection of macarons  
Individual Victoria sponge cake  
Salted caramel profiteroles  
Chocolate éclairs  
Chocolate brownies  
Lemon posset with vanilla Chantilly cream  
Fresh fruit tarts  
Shortbread biscuits  
Mini pavlova with seasonal fruit,

# Grazing Table & Boxes

We offer stunning grazing tables and boxes, filled with an abundant selection of artisan cheeses, cured meats, fresh fruits, antipasti, and baked goods—ideal for creating a relaxed, social dining experience that looks as good as it tastes.



## Grazing Table

**STARTING AT £18 pp**

Selection of artisan breads  
Selection of crackers and breadsticks  
Selection of cheeses  
Chutneys  
Selection of cured meats  
Selection of pickles & antipasti  
Crudités  
Roasted Vegetables with balsamic glaze  
Falafel  
Selection of dips  
Nuts and dried fruit  
Seasonal fresh fruit  
Chocolate covered nuts and pretzels

## Grazing Box

**STARTING AT £14 pp**

Selection of crackers and breadsticks  
Selection of 3 cheeses and chutney  
Selection of cured meats  
Selection of pickles & antipasti  
Crudités and hummus dip  
Nuts and dried fruit  
Fresh fruit  
Chocolate covered nuts and pretzels

\*Vegetarian & vegan variations available\*



# Canapes

**STARTING AT £8PP for selection of 3**

Chicken liver pâté, onion marmalade, toasted brioche

Cumberland sausage & apple skewers

Duck, ginger spring roll

Chicken satay, peanut dip

Goats cheese mousse with cucumber and chives on a crisp bread (v)

Mozzarella balls with cherry tomatoes(v)

Smoked salmon croute, caviar

Thai fish cake, sweet chilli dip

Smoked haddock fritters

Deep fried brie, sesame seeds

Heritage tomato jam with basil on toasted bruschetta (v)

Burger sliders

Chicken burger sliders

Chicken Kebab skewers  
-satay dip

Vegetable Kebabs

Fish & chips  
- tartare, mushy p

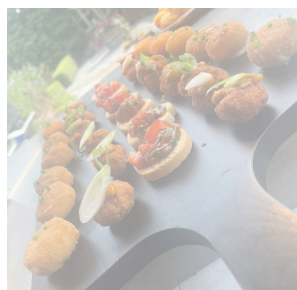
Cheese on toast (V)

Cauliflower wings  
-BBQ (V)

Boneless chicken wings  
-BBQ

Mac and cheese bites  
- tomato salsa

Curried prawn skewer  
- Mango chutney





# Sharing Boards

**STARTING AT £45PP**

## VEGGIE BOARDS

### TO INCLUDE -

BBQ butternut squash, vegetable & tofu kebabs, tempura Mediterranean vegetables, roasted red peppers, grilled artichokes, olives, feta, tabouleh salad, beetroot hummus, ciabatta and flatbreads.



## MEAT BOARDS

### TO INCLUDE -

Yoghurt spiced chicken skewers, Tabbouleh, grilled aubergines with olive oil, roasted red pepper, hummus and lamb kebabs, Serrano ham, chorizo, salami, mortadella, beetroot hummus, marinated artichokes and olives with ciabatta & flatbread

## FISH BOARDS

### TO INCLUDE -

Smoked salmon, Garlic & chilli king prawn skewers, fish cakes and Butty Bach battered cod goujons, calamari, toasted ciabatta & flatbreads, roasted red peppers, olives, artichokes Romanesco and lemon aioli



# Formal Menu

From £45pp

2 & 3 course options

## Starters

Your own choice of soup-fresh bread roll

Smooth chicken liver pâté, fruit chutney, toasted sour dough

Caramelised onion and goats cheese tartlet, basil pesto, baby leaves (v)

Brushcetta, chargrilled vegetables, mozzarella, fresh herbs

Prawn & smoked salmon salad, Marie Rose sauce, brown bread & butter

## Mains

Roast sirloin of beef, Yorkshire pudding, potato fondant, rich gravy

Roasted chicken breast, crushed new potatoes, mushroom & madeira jus

Slow braised shoulder of lamb, dauphinoise potato, rosemary and redcurrant jus

Sweet potato and spinach wellington, courgette Provençale(v)

Beef Wellington, red wine & Madeira jus, sweet potato butternut squash terrine, vine tomato (supplement)

Roast rack of pork, garlic & rosemary, calvados jus

## Desserts

Sticky toffee pudding - butterscotch sauce & vanilla cream

Vanilla crème brûlée - chocolate & shortbread biscuits

Baileys cheesecake - coffee crème anglaise & dark chocolate

Traditional apple pie, cream or custard



# Fish & Chips

Starting at £16 per person

mushy peas - gravy - curry sauce

## Cider beer battered fresh fish & chips

all you need to decide on is the  
side:

mushy peas - gravy - curry sauce







# Wood fired Pizza

Starting at £17 per person

Standard Pizza Menu:

Margherita - Pepperoni- Meat Feast- BBQ

Chicken- Spicy Vegetable

- Ham & Pineapple -

Chicken, Bacon & Mushroom

or Choose your own.



\*minimum guest number - 60 guests\*



# Big Pan's

Starting at £20pp

**Paella** - chicken and chorizo paella served with crusty bread

**Thai curry** – red or green, served with rice and Thai prawn crackers

**Chicken Curry** - served with rice, naan or poppadum's and pickles

**Italian Meatballs** - served with pasta & crusty garlic bread

**Chilli** - served with rice, tortilla chips, guacamole, salsa and sour cream







# Hog Roast



## **Hog Roast Baps**

Starting at £12 pp

crusty bread, apple sauce, sage and onions  
stuffing, gravy

## **Hog Roast Buffet**

Slow roasted Hog Roast with crusty bread roll

Pick your sides:

Garlic & Rosemary Cruncy Potatoes

Mediterranean Salad

Creamy Coleslaw

Roasted Veg

Mac and Cheese

# Street Food

From £17pp

## PICK YOUR MAIN

**Bigmouths burger**

**Gourmet hot dogs**

**Fried Chicken**

**Pulled beef brisket**

**Chicken tikka kebab**

**Loaded Fries**

**Tacos**

**Burritos**

**Jerk chicken**



## PICK A SIDE

**Skin on fries**

**Curly fries**

**Mac & cheese**

**Nachos**

**Asian slaw**

**Potato & chive salad**

**Mixed salad leaves**

**Tomato & mozzarella salad**

**Garlic & rosemary roasted potatoes**

**Hash brown bites**

**Dirty corn on the cob**



### **Breakfast**

Breakfast Baps (2 fillings) - £5.95pp

Breakfast Baps (3 fillings) - £6.95pp

Full English breakfast (plated) - £14pp

### **Breakfast Buffet & Boxes**

Continental - £12pp

Charcuterie - £13pp

Premium Breakfast- £16pp

### **Ultimate Buffet**

£18pp

Selection of sandwiches (3 fillings)

2 Savoury Items & salted crisps

1 salad

2 sweet/ cake items

£22pp

Selection of sandwiches (4 fillings)

3 Savoury items & selection of crisps

1 salad

3 sweet/ cake item

additional choices £2pp per choice



### **Afternoon Tea Box**

3 flavour sandwich fillings, 1 savoury item,  
scone, cream & jam & 3 sweets treats - £ 22  
additional choices £3pp per choice

### **Afternoon Tea Buffet**

includes tea and coffee.

Cream tea -£14.95

Traditional afternoon tea - £24.95

Deluxe afternoon tea - £29.95 add 2 savouries  
add a glass of bubbles £4.95

### **Grazing Table & Boxes**

Table - £18pp

Individual Grazing boxes - £14pp

Grazing table - minimum 36 people



### Canapes

£8pp for 3 choices,

Add and additional canape for £2pp

### Sharing Boards

Main - £45pp

add plated starters or dessert £7pp

upgrade to sharing starter additional £8pp

### Traditional Formal

2 course - £45pp

3 course - £50pp

### Fish & Chips

£16pp

### Wood Fired Pizza\*

2 Choices - £17pp

3 Choices - £19pp

4 choices - £21pp





### **Big Pans**

£20pp

### **Hog Roast**

Hog Roast Baps - From £12pp

Hog roast Buffet - 2 sides - £15pp

Extra buffet sides £2 per person, per side

### **Street Food -**

1 x main 1 x side - £17

1 x main 2 x side £19

2 x main 2 x side £23

Additional sides - £3.50

Additional mains - £6

### **Operation/ Service Fee**

A service fee to cover prep time, travel, chefs time, serving staff and disposable serve ware/crockery will be quoted based on guest numbers and the specific requirements for service

\*Minimum guest number - 60 guests