

FOOD & DRINK



ITA VENUES*
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MENUS

Food is our passion, we are delighted to share our 2018 menus with you.

Click on the titles below to see the full menu.

BREAKFAST

WORKING LUNCH

PARTY CANAPÉS

BOWL FOOD & SMALL PLATES

FORK BUFFET

LUNCH & DINNER

VEGETARIAN

VEGAN

ADD ONS

BBQ

AFTERNOON TEA

WINE

COCKTAILS & MOCKTAILS

DRINKS PACKAGES



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FOOD IS WHAT WE DO, IT'S OUR PASSION

Our dishes are always rich in flavour, aroma, texture, and colour. They capture the imagination. We are passionate about making each and every dining experience a memorable one. Our menus have been designed to reflect your chosen venue in the best possible light. Note perfect in every bite, we create a true harmony of flavours, designing food concepts that reflect our clients event objectives. We are passionate about celebrating local produce and focus on the quality of ingredient.

Where possible we try to use only British produce to support our farmers. As all our food is fresh, please understand if occasionally a product is not available, a suitable alternative will be offered.



Karen Poynter

*Commercial
Executive Chef*

I created these menus with great care and passion, I've highlighted my personal favourites throughout – just look out for ||



BREAKFAST

All Options Include: Freshly Squeezed Orange Juice, Rich Roast Arabica Coffee, Twinning's Teas & Infusions

CONTINENTAL

£11.00

(additional £3.50 for seated)

Morning Bakery Section


Croissants, Pain Au Raisin, Pain Au Chocolate, Fruit Danish

BREAKFAST ROLLS

£9.50

Smoked Back Bacon or Cumberland Sausage

OR

 **London Smoked Salmon Bagel**

Chive Cream Cheese

OR

Vegetarian Option (V)

Portobello Mushroom, Cheddar Cheese, Spinach, Tomato

HEALTHY BREAKFAST

£13.00

Apple Bircher

Apple, Cinnamon, Low Fat Yoghurt, Roll Oats

OR

 **Jumbo Porridge Oats**

Nut Granola, Dried Fruits, Vanilla Honey

AND

Rainbow Fruit Skewers

All prices stated exclude VAT



BREAKFAST

All Options Include: Freshly Squeezed Orange Juice, Rich Roast Arabica Coffee, Twinning's Teas & Infusions

PLATED BREAKFASTS

Full British Breakfast £23.00

Cumberland Sausages, Smoked Back Bacon,
Black Pudding, Grilled Vine Tomatoes,
Portobello Mushrooms, Scrambled Eggs,
Bubble & Squeak, Artisan Breads, Whipped Butter

OR

 **Eggs Benedict** £19.00

Honey Glazed Gammon, Poached Free Range Eggs,
Toasted Muffins, Hollandaise

OR

Waffles £19.00

Pulled Beef Brisket, Baby Spinach, Hollandaise

OR

Poached Free Range Eggs £19.00

Smashed Avocado, Grilled Sour Dough

OR

Salmon & Eggs £19.00

London Smoked Salmon, Scrambled Eggs

BREAKFAST DRINKS & REFRESHMENT BREAKS

Freshly Squeezed Orange Juice £5.50

Fruit Smoothies £4.50

Fruit Juices (per jug) £5.25

Apple, Pear, Pineapple, Cranberry, Pomegranate

Carton of Orange Juice £3.25

Coffee & Tea £3.00

Coffee, Tea & Biscuits £4.00

Coffee, Tea & Danish £8.00

Coffee, Tea & Cake £8.00

All prices stated exclude VAT



WORKING LUNCH

Includes 3 Sandwiches & 4 Finger Buffet Foods – £30.50 (1 & 1/2 Round of Sandwiches Will Be Provided for Each Guest)

SANDWICHES

- Classic “BLT”, Bacon Lettuce, Tomato, Relish, White Bread
- Ham & Wholegrain Mustard, Crispy Salad, Tomato, Mayonnaise, Malted Bread
- Chicken & Bacon Club, Malted Bread
- Chipotle Chicken, Crispy Salad, Chipotle Sauce, Mozzarella, Tomato Wrap
- Tuna Mayonnaise, Malted Bread
- Prawn Mayonnaise, Oatmeal Bread
- Scottish Smoked Salmon, Lemon Cream Cheese, Oatmeal Bread
- Crayfish, Lemon Mayo, Rocket, Malted Bread
- Free Range Egg Mayonnaise, Crispy Salad, Seeded Bread (V)
- Falafel, Hummus, Sweet Chili Sauce, Crispy Salad, Roast Vegetable, Flatbread (V)
- Mature Cheddar, Ploughman’s, Malted Bread (V)

FINGER BUFFET

Cold

- Prosciutto Ham, Glazed Figs, Rocket
- Pork & Black Pudding Sausage Rolls, Apple Ketchup
- Smoked Salmon Mousse Sesame Seed Cone, Chives
- Lime Chili Marinated Tiger Prawn Skewer
- Tender Stem Broccoli & Blue Cheese Tart (V)
- Wild Mushroom Frittata, Truffle Cream Cheese (V)

Hot

- Mini Toad in the Hole, Caramelized Onion Jam
- Cheese Beef Sliders, Gherkin Salsa Brioche Bun
- Lamb Koftas, Lemon & Mint Labneh
- Sweet Soy Glazed Sesame Chicken Skewers
- Pulled Char Sui Pork Steamed Bun, Spring Onion & Pak Choy
- Breaded Fish, Chips, Tartare Sauce
- Smoked Haddock Fish Cakes, Pickled Cucumber
- Cauliflower Mac “n” Cheese Bites (V)
- Tomato, Basil, Mozzarella Pizza (V)
- Smoked Mushroom, Truffle, Tarragon Arancini (V)

Dessert

- Lemon & Lime Meringue Pie
- Dark Chocolate Brownies, Pistachio Cream
- Mini Victoria Sandwich
- Vanilla Apple Crumble Tart
- Chocolate Macaroons
- Seasonal & Exotic Fruit Skewers

SANDWICHES ONLY

£19.50

5 Sandwiches, Fruit & Kettle Chips

FINGER FOOD ONLY

£30.00

5 Finger Buffet Foods

All prices stated exclude VAT



PARTY CANAPÉS

3 Canapés Chef's Choice £7.00 (1/2 hour) | 3 Canapés £10.25 (1/2 hour) | 8 Canapés £27.50 (1 hour)
10 Canapés £35.00 (2 hours) | Additional Canapés £3.50 each

COLD CANAPÉS

|| Smoked Salmon

Mousse, Avruga Caviar, Sesame Cornetto

Rillettes of Sea Trout

Pumpernickel, Chive Crème Fraiche

Poached Lobster

Avocado Puree, Fennel Pollen

Pressed Chicken Terrine

Brioche Solider, Truffled Sweetcorn

Seared Beef Fillet (Spring/Summer)

Puy Lentils, Pickled Wild Mushrooms

Seared Venison Fillet (Autumn/Winter)

Puy Lentils, Pickled Wild Mushrooms

Hoi Sin Duck

Pancake, Spiced Duck Crackling

Whipped Goats Cheese (V)

Tomato Cones, Balsamic Perals

Colston Basset (V)

Pickled Onion Tart

|| Soft Boiled Quail Eggs (V)

Celery Salt

Wye Valley Asparagus (May/June) (V)

Panna Cotta, Pickled Girolles

Meringues

Beetroot & Goats Curd

HOT CANAPÉS

Seared Scallops

Apple & Bacon Crumble

Thai King Prawn Skewer

Coconut & Basil Dip

Lime Marinated Cod Bites

Chili Mayonnaise

Crayfish Popcorn

Spicy Aioli Dip

12 Hour Pork Belly

Baked Apple Jam, Rosemary

|| Oxtail & Potato Croquette

Horseradish Cream

Mini Beef Burgers

Smoked Cheddar, Tomato Ketchup

Potato Terrine (V)

Roasted Carrot Puree, Caraway Dust

English Pea Arancini

(Spring/Summer) (V)

Mint Crème Fraiche

Wild Mushroom Arancini

(Autumn/Winter) (V)

Truffle Crème Fraiche

Red Onion & Lemon Thyme (V)

Tart Tatin

Crispy Brie (V)

Mulled Orchard Fruit Chutney

SWEET CANAPÉS

Caramelised Banana

Toffee Tart

Lemon Curd

Torched Meringue Cone

Salted Caramel

Popcorn & Chocolate Cup

|| Macarons

Assorted Flavours

Dark Chocolate Brownie

Pistachio Cream

Exotic Fruit

Mini Fruit Skewers

Strawberries (Spring/Summer)

Vanilla Custard Tart

Plums (Autumn/Winter)

Vanilla Rice Pudding Arancini

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BOWL FOOD & SMALL PLATES

£37.50 For 5 Items | £7.50 Per Bowl

COLD

Pressed Confit Chicken

Toffee Date Puree, Armagnac,
Crispy Shallots

Smoked Duck

Pickled Asian Vegetables,
Compressed Watermelon

Poached Ballontine of Salmon

Seaweed Crisps, Fennel Salad

Crab Salad

Charred Cucumber, Wasabi Mayonnaise

Whipped Goats Cheese (V)

Mixed Beets, Mulled Wine Gel, Walnut Pesto

Heritage Carrots (V)

Panna Cotta, Beluga Lentil Salad,
Hazelnut Granola

HOT

Fish & Chips

Breaded Cod, Hand Cut Fries, Tartare
Sauce, Lemon

Sea Food Paella

Mussels, Prawns, Clams, Monkfish, Saffron

Roasted Plaice

Champ Potatoes, Smoked Shrimp
Vinaigrette

Pressed Lamb Shoulder

Tagine, Fruity Cous Cous

Treacle Ox Cheek (Spring/Summer)

Creamed Potato, Broad Bean Fricassee

Guinness Braised Feather Blade of Beef (Autumn/Winter)

Horseradish Mash, Candied Roots

Pork Belly & Apple Croquette (Spring/Summer)

Spring Greens, Gooseberry Chutney

Cumberland Sausages

Wholegrain Mash, Gravy Onion Rings

Butter Chicken

Pilau Rice, Coconut Yoghurt

Spring Chicken (Spring/Summer)

Wild Garlic Potato, English Asparagus

Game Casserole (Autumn/Winter)

Braised Red Cabbage, Honey Parsnip

Mac n Cheese (V)

Truffle, Wild Mushrooms Brioche Crumble

Mint Risotto (Spring/Summer) (V)

Pea Veloute, Pea Salsa

Sage Risotto (Autumn/Winter) (V)

Baked Pumpkin Veloute, Toasted Pinenuts

DESSERTS

Eton Mess (Spring/Summer)

Summer Berries, Broken Meringue,
Vanilla Cream

Winter Mess (Autumn/Winter)

Fruits of the Forest, Broken Meringue,
Vanilla Cream

Cheesecake (Spring/Summer)

Macerated Strawberries, Baked White
Chocolate

Orchard Crumble (Autumn/Winter)

Apples, Pears, Quince, Oat & Nut
Crumble, Nutmeg Cream

Lemon Posset

Vanilla Shortbread, Candied Zest

Dark Chocolate Delice

Blackcurrant Gel, Honey Comb

Popcorn Mousse

Toffee Apple

Chilled Tonka Bean Rice Pudding

Mango Jelly, Crystallised Ginger

All prices stated exclude VAT



FORK BUFFET MENU

Includes 2 Main Courses, 2 Sides, 1 Dessert & Coffee - £39.00 Standing | £44.50 Seated

BEST OF BRITISH

Braised Beef

Candied Root Vegetable, Cheese Scones



Cumberland Sausage Pinwheels

Champ Mash, Onion Gravy

Chicken, Leek & Portobello

Mushroom Pie

Shortcrust Pastry

Smoked Haddock Fishcakes

Buttered Spinach, Dill Cream

Sustainable Fish Pie

Cheese & Chive Mash

Cauliflower & Kale

Macaroni Cheese

AROUND THE WORLD

Lamb Shoulder Tagine

Fruity Cous Cous, Crispy Chick Peas



Jerk Chicken Thigh, Rice & Peas

Pineapple & Chili Salsa

Butter Chicken

Pilau Rice, Mango Chutney, Naan Breads

Beef Bourguignon

Herb Crusted Potatoes

Lamb Moussaka

Cucumber & Mint Yoghurt

Sesame Pork Belly

Stir Fried Egg Noodles, Sweet Soy,
Coriander

Pan Fried Polenta (V)

Caponata, Basil

Potato Gnocchi (V)

Wild Mushroom Cream, Cavolo Nero

Thai Green Vegetable Curry (V)

Jasmine Rice

HEALTHIER



Soy Baked Salmon

Steamed Bok Choy, Vermicelli Noodles

Roasted Plaice

Roasted Fennel, Cauliflower, Cous Cous,
Anise Yoghurt

Cajun Grilled Chicken Kebab

Ancient Grains, Pomegranate Malaises

Turkey Escalope

Ratatouille, Basil & Caper Berries

Lentil, Beetroot & Spinach Moussaka (V)

SIDES

- Steamed Kale, Lemon & Almonds
- Steamed & Buttered Seasonal Greens
- French Beans, Confit Shallots
- Roast Root Vegetables
(Autumn & Winter)
- Peas, Broad Beans, Baby Gem & Mint
(Spring & Summer)
- Seasonal Leaves, Soft Herbs,
House Vinaigrette

DESSERTS

Sticky Toffee Pudding

Clotted Cream



Spiced Orchard Crumble

Vanilla Custard

Seasonal Fruit Tart

Crème Patisserie

Lemon Posset

Fruit of the Forest Compote

Banana Crème Brûlée

Nutella Cream

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ITAVENUES*
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LUNCH & DINNER

Lunch – £43.00 2 Courses | Lunch – 3 Courses £48.00 | Dinner – 3 Courses £55.00. Includes Coffee & Chocolates.

SPRING/SUMMER

TO BEGIN

|| **Wye Valley Asparagus Only**
available May-June (V)
Bavarois, Poached Duck Egg Dressing

Heirloom Tomatoes (V)
Goats Curd, Tomato Jelly, Basil Shoots

Hot Smoked Salmon
Jersey Royal Salad, Broad Bean Pesto,
Wild Flowers

Smoked Mackerel
Pickled Persian Cucumber, English
Mustard, Basil

Cornish Crab**
Tian of Crab & Avocado, Bisque
Mayonnaise, Sea Herbs

Pressed Ham Hock
Pickled Onions, Piccalilli, Curry Oil,
Sour Dough

Wood Pigeon
Hash Brown, Sweetcorn Puree,
Popcorn Shoots

THE MAIN EVENT

Pan Seared Salmon
Herbed Cucumber, Girolles, Tomatoes,
Burgundy Sauce

|| **Roasted Fillet of Cod**
Potato Gnocchi, Pea Cream, Grilotte
Onions, Baby Gems

Breast of Spring Chicken
Braised Hispi Cabbage, Potato Fondant,
Wild Garlic Mushrooms, Broad Beans

Old Spot Pork
Roasted Fillet, Confit Belly,
Mustard Mash, Caramelised Apples,
Spring Greens

Rack of New Season Lamb***
Shepherd's Pie, Warm Mint Jelly,
Samphire, Peas

Aged Fillet of Beef***
Triple Cooked Chips, Roasted Plum
Tomato, Asparagus, Bearnaise Sauce

LASTING MEMORIES

Summer Pudding
Pimms Jelly, Honey Comb,
Clotted Cream Ice Cream

|| **Crème Brûlée**
Wild Strawberry Salad, Tonka
Bean Shortbread

Raspberries
Caramel Parfait, Gingerbread, Rose Jelly

Chocolate & Cherries
Chocolate Mousse, Cherry Jam,
Almond Sponge

Poached Apricots (June/July)
Madagascan Vanilla Yoghurt,
Pistachio Granola

Yorkshire Rhubarb
Yoghurt Panna Cotta, Poached Rhubarb,
Rhubarb Sorbet

Please note that all guests will be served the same menu selection with the exception of dietary requirements

***£3 supplement | ***£6 supplement*

All prices stated exclude VAT



LUNCH & DINNER

Lunch – £43.00 2 Courses | Lunch – 3 Courses £48.00 | Dinner – 3 Courses £55.00. Includes Coffee & Chocolates.

AUTUMN/WINTER

TO BEGIN

Tunworth Cheese (V)

Crispy, Waldorf Salad Aged
Port Dressing

Red Onion Tart Tatin (V)

Isle of Wight Blue, Lemon
Thyme Dressing

Gravadlax

Pumpnickel & Confit Salmon
Sandwich, Dill, Fennel Pollen

🍴 Prawn Cocktail

Poached Tiger Prawns, Avocado
Guacamole, Bisque Jelly

Marbled Terrine

Confit Chicken, Smoked Ham,
Shitake Mushrooms, Beluga Lentils,
Autumn Truffle

Smoked Duck

Pressed Confit Leg, Caramelised Plums,
Earl Grey Jelly, Twisted Toast

THE MAIN EVENT

Roasted Fillet of Sea Bass

Vanilla Potato, Buttered Salsify, Leeks,
Crispy Trumpet Mushroom

Red Wine Braised Beef

Braised Feather Blade, Ceps, Celeriac
Mash, Bone Marrow Jus

Pan Seared Breast of Guinea Fowl

Confit Savoy & Pancetta, Chestnut Puree,
Madeira Jus

Pan Roasted Duck Breast

Smoked Leg Croquette, Curly Kale,
Carrot Tart Tatin, Cherry Jus

Roast Loin of Venison***

Slow Cooked Haunch Ravioli, Butternut
Squash, Muscat Grapes, Curly Kale

🍴 Loin of Rose Veal***

Crispy Sweetbreads, Parsnip Crumble,
Braised Red Cabbage

LASTING MEMORIES

Toffee

Sticky Toffee Pudding, Vanilla Ice Cream,
Poached Quince

Eccles Parfait

Spiced Puff Pastry, Port & Honey
Roasted Figs

Golden Pineapple

Carpaccio, Mint & Cucumber Sorbet,
Chilli & Lemongrass Syrup,
Toasted Meringue

Dark Chocolate Cremoso

Brownie Crumbs, Clementine Sorbet

🍴 Orchard Apple

Apple Tart Tatin, Caramel,
Cinnamon Ice Cream

Blackberry

Jelly, Sorbet, Salad

Coffee & Chocolates

Please note that all guests will be served the same menu selection with the exception of dietary requirements

A choice menu is available upon request

****£6 supplement*

All prices stated exclude VAT



VEGETARIAN

TO BEGIN

|| **Heritage Tomatoes**

Marinated, Basil Sorbet, Parmesan Tuile

Golden Cross Goat's Cheese

Panna Cotta

Panna Cotta, Chicory Salad,
Toasted Pinenuts, Chive Oil

Truffle Tart

Wild Mushroom, Truffle & Onion Tart,
Lemon & Thyme Hollandaise

Salted Watermelon

Pink Grapefruit, Feta, Wild Flowers,
Curry Oil

Yorkshire Blue Pithivier

Macerated Grapes, Puffed Wheat,
Rocket Cress

Pumpkin Terrine

Mandarin Salad, Toasted Pumpkin Seeds,
Pumpkin Oil and Sage Dressing

THE MAIN EVENT

Butternut Squash

Ravioli, Pumpkin Seeds, Pinenuts,
Sage Oil

Ricotta Gnocchi

Marinated Artichokes, Wood Sorrel,
Black Olives

Roasted Stuffed Piedmont Pepper

Ratatouille, Halloumi, Basil, Polenta

Salted Baked Vegetables

Spicy Tomato, Lentil Cassoulet

Caramelised Sweet Potato

Braised Baby Gem,
Pomegranate Dressing

|| **Portobello Mushroom & Puy Lentil Wellington**

Wilted Spinach, Aubergine Puree,
Roast Garlic

Jerusalem Artichoke Soufflé

Creamy Blue Cheese, Watercress

Wild Forest Mushrooms

Pithivier, Brussel Sprout Tops,
Chestnuts, Truffle & Mushroom Jus

Goats Cheese & Walnuts

Walnut Sponge, Spiced Apple Puree,
Rainbow Chard

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask

All prices stated exclude VAT



VEGAN

All of the dishes below are Gluten & Dairy Free

TO BEGIN

Beets

Beetroot Hummus, Pickled Beets,
Orange Poached Endive
Sulphur Dioxide Sulphites

King Oyster

Grilled King Mushroom, Lentil Salad,
Mushroom Ketchup
Celery, Sulphur Dioxide Sulphites, Mustard

MozaRisella

Marinated Mozzarella, Cured Heirloom
Tomatoes, Balsamic Gel, Basil
Celery, Sulphur Dioxide Sulphites, Mustard

Allotment Salad

Seasonal Vegetables, Avocado Puree,
Dehydrated Olives
Celery, Sulphur Dioxide Sulphites

Waldorf

Compressed Cucumber, Candid Walnuts,
Charred Baby Gem, Pickled Grapes
Celery, Sulphur Dioxide Sulphites, Mustard

THE MAIN EVENT

Polenta

Polenta Cake, Caponata, Basil Oil
Celery, Sulphur Dioxide Sulphites, Mustard

Crispy Tofu

Pickled Aubergine, Sesame Choy Sum,
Ginger & Spring Onion Dressing
*Soy, Sesame, Mustard, Celery, Sulphur
Dioxide Sulphites*

Brassicas

Tandoori Roasted Brassicas, Crushed
Chickpeas, Coriander Coconut Yoghurt
Celery, Mustard

Potato & Spinach Roulade

Charred Sprouting Broccoli,
Baked Eringi Mushrooms
Confit Shallots, Celery, Mustard

Roasted Sweetheart Cabbage

Confit Ratte Potato, Sweetcorn Puree,
Charred Spring Onion Salsa
Celery, Sulphur Dioxide Sulphites, Mustard

LASTING MEMORIES

Panna Cotta

Coconut Panna Cotta, Exotic Fruit,
Chilli & Vanilla Syrup

Rice Pudding (Almond Milk)

Chilled Rice Pudding, Poached Orchard
Cherries, Tonka Bean

Poached Fruit

(Spring/Summer - Apricots)
(Autumn/Winter - William Pear)
Nut & Seed Granola, Coconut Yoghurt

Dark Chocolate Mousse

Strawberries & Honeycomb

Vegan Meringue

Poached Rhubarb, Soya Milk, Vanilla
Puree, Lemon Balm

All prices stated exclude VAT



ADD ONS

<p>FISH COURSE £10.95</p> <p>London Smoked Salmon Pickled Shallots, Frisse Endive, Horseradish Cream</p> <p>Open Fish Pie Smoked Haddock, Parsley Mash, Poached Hens Egg</p> <p>Twice Baked Lobster Soufflé*** Buttered Spinach, Chive Beurre Blanc</p> <p>South Coast Mackerel Torched Fillet, Pickled Beets, Dill & Fennel Oil</p> <p>Baked Cod Salt Cod & Caper Thermador, Buttered Spinach</p> <p>Hot Smoked Salmon Fishcakes Buttered Leeks, Lemon Sauce</p> <p>Sole Veronique Glazed Fillet of Sole, Grapes, White Wine & Cream Sauce</p> <p>Pan Seared Scallops*** (Spring/Summer) Petit Pois a La Francaise</p> <p>Pan Seared Scallops*** (Autumn/Winter) Cauliflower Puree, Smoked Bacon Brioche Crumble</p>	<p>SAVOURY £6.95</p> <p>Welsh Rarebit Soldiers Lea & Perrins Glaze</p> <p>Braised Ox Cheek Crushed Celeriac, Parsley & Garlic Pesto</p> <p>Tart Tatin Caramelised Onion, Whipped Goats Cheese</p> <p>Red Chester Cheese Leek Tart, Pickled Forest Mushroom Salad</p> <p>Carrot Cake Baked Heritage Carrots, Tarragon Crema Cheese</p> <p>Twice Baked Cheese Soufflé Rocket Cress, Walnut Dressing</p> <p>Scotch Egg Black Pudding, Bramley Apple Ketchup</p> <p>Cheese Course £8.95 Three Seasonal Cheeses, Fig Chutney, Celery, Walnut Bread</p>	<p>PRE-DINNER NIBBLES & STATIC FINGER FOOD</p> <p>Pre-dinner (30 mins) £3.00 Reception (1 hour) £5.00 Cheese Straws, Nuts & Olives</p>
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***£6 supplement

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BBQ

Our BBQ menu includes an equal ratio of all items from the grill, all sides and both desserts – £39.50

FROM THE GRILL

Smokey BBQ Pulled Pork Bap

Red Cabbage Slaw

Flame Grilled Beef Burger

Smokey Heritage Tomato Relish,
Pickled English Cucumber, Brioche Bun

Marrakesh Chicken Skewer Pitta

Tabouleh Salad, Cucumber &
Mint Raita

Cumberland Sausage Dog

Crispy Onions, Mustard Mayo

Jack Fruit, Mushroom, Chilli,

Halloumi Burger (v)

Chilli, Lime, Coriander,
Grilled Beef Tomato

ON THE SIDE (V)

- Summer Slaw
- Potato & Spring Onion Salad
- Garden Salad Vinaigrette Dressing
- Tomato & Red Onion Salad Chive Oil

PUDDING (V)

Strawberries

Vanilla Cream

Eton Mess

Summer Fruits

Meringue, Double Cream

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AFTERNOON TEA

A choice of 3 Sandwiches, Scones & a choice of 2 Cakes – £22.00

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SANDWICHES

Smoked Salmon

Cream Cheese, Lemon Zest, Bagel

Coronation Chicken

Spinach, Pepper, Wrap

Honey Glazed Gammon Ham

Vine Tomato, Wholegrain Mustard

Cucumber & Mint

Free Range Egg Mayonnaise

Mustard Cress

SCONES

Sultana Scones

With Rodda's Clotted Cream

Strawberry Jam

CAKES

• Dundee Cake

• Raspberry Shortcake

• Carrot Cake, Cream Cheese Frosting

• Passion Fruit Tart

• Coffee Cream Éclairs

• Chocolate Slice

• Berry Tart

TEAS & TISANES

• Darjeeling

• Assam

• Ceylon

• Kenyan

• Jasmine

• Lapsang Souchong

• Earl Grey

• Herb infusions

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WINE LIST

We take great precision creating our wine list so it compliments' our menus perfectly. Matching the body of your wine with the level of intensity in the flavours of food will enhance your dining experience.

We continue to seek out new suppliers, allowing us to source the best value wines from across the world. This selection of wines includes many exciting wines from small, independent wineries, which we feel privileged to have found and eager to share. We are delighted to offer expert advice on wine pairing and tastings; do ask if you would like a specific wine sourced for your event.



SPARKLING & CHAMPAGNE

Vino Vispo, Enrico Bedin, Veneto, Italy, NV	£27.50	Champagne Dericbourg Cuvee de Reserve, NV, Champagne France, NV	£48.00
A lovely light Italian Sparkling made right in the heart of the Prosecco region - refreshing peachy flavours		A very refreshing and elegant Champagne with delicious citrus fruits	
Prosecco Spumante Extra Dry 'Borgo Del Col Alto', NV	£32.00	Laurent Perrier La Cuvee, Tours Sur Marne, France, NV	£55.00
The clean fruity aromatic bouquet contains hints of flowers, honey and apple		A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish.	
Chardonnay 'Blanc de Blancs' Le Baron Brut, NV	£32.00		
Bright golden colour, with an obvious soft and creamy Chardonnay aroma.			
Hindleap Classic Cuvee Brut Bluebell Vineyard E states, 2014	£32.00		
Fragrant and floral on the nose, the palate has notes of orange zest, citrus and fresh green apple			

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WHITE WINE

Solano Blanco, Bodegas Gallegas, Galicia, Spain, 2016	£19.00	Rhanleigh Chardonnay, Robertson, South Africa, 2017	£27.00
Dry, light and crisp with attractive citrus, pear and apple aromas and flavours, this is a delightfully approachable wine with appetising freshness.		Full of rich and ripe aromas of lemon, lime and a touch of vanilla. This is a crisp and elegant wine with a long finish and subtle hints of oak.	
Comte Tolosan IGP Le Pionnier Blanc, France, 2016	£20.00	Muscadet Sèvre-et-Maine Sur Lie 'Les Roches Gaudinieres', Domaine Derame, Loire Valley, France, 2016	£26.00
These flavours linger on the palate with hints of exotic fruit and vivacious finish.		Light bodied with fresh green apple, citrus fruit flavours and crisp acidity. Time on lees adds a gentle roundness and extra dimension to the wine.	
Hamilton Heights Chardonnay, Australia, 2016	£22.00	Pinot Grigio Il Conti, Italy, 2016	£27.00
The palate has a nice weight with flavours of ripe mango, and pineapple		It is dry and well balanced, with flavours of citrus, apples and peaches	
Los Caminos Sauvignon Blanc, 2017	£24.00	Rioja Blanco Viura Verdejo Fincas de Azabache, Spain, 2016	£28.00
		Smooth on the palate and dry in style with fresh and fruity flavours	
Cosmina Pinot Grigio, Romania, 2016	£23.00	Sauvignon Blanc la Petite Abbaye Vin de la Loire, France, 2016	£29.00
Soft, easy drinking Pinot Grigio with fresh citrus and white stone fruit flavours		This Sauvignon Blanc has vibrant aromatics include nettle, gooseberry & elderflower	
Maison Sabadie Reserve Blanc, France, 2016	£23.50	Sauvignon Blanc Turning Heads, New Zealand, 2017	£29.50
Fantastically light, crisp Southern French blend with delicate citrus and peach flavours		an expressive dry white that exhibits tropical, flavours of pineapple and lime with acidity to balance	
Goleta Sauvignon Blanc, Valle Central, Chile, 2017	£21.00	Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2017	£30.00
Delicious Sauvignon with a stone fruit character and a long finish		A modern classic, this Marlborough Sauvignon has an intense elderflower aroma and complementary flavours of crisp granny smith, grapefruit and gooseberry together with a fresh enticing finish.	
The War Horse Chenin Blanc, Stellenbosch, South Africa, 2016	£25.00		
This Chenin Blanc is full of ripe apple and pear flavours as well as hints of tropical fruit that are rounded out by a crisp, refreshing finish.			
Boatman's Drift Chenin Blanc, South Africa, 2016	£27.00		

All prices stated exclude VAT



WHITE WINE

Picpoul de Pinet 'Les Courtelles', Languedoc, France, 2016

£32.00

Made from grapes grown close to the Mediterranean shore, this is a bone-dry white wine, with a distinctive combination of nuttiness, peach fruit and stoney flavours.

Gavi 'Cortese' Tenuta Neirano Italy, 2016

£33.50

The palate is beautifully balanced, with citrus fruit flavours and white blossom

Riesling 'Family Vineyard' Wairau River, New Zealand, 2015

£35.00

has typical notes of white peach and limes enhanced with subtle nuances of orange blossom.

Charquino Albarino 2016, Rias Baixas, France, 2016

£36.00

Clean, fresh and intensely flavoured, the Charquiño Albarino shows pineapple and passion fruit flavours, combined with citrus and a hint of cut grass.

Sancerre Dom. Merlin Cherrier, France, 2016

£37.00

blackcurrant character and an extra richness of gooseberry and lees on a long, zesty finish.

Chablis, Louis Robin, Burgundy, France, 2016

£36.00

Classic Chablis flavours of green apples and ripe, zippy citrus fruits in this textbook example from Louis Robin, all complemented by a creamy texture and an ever so slightly honeyed note on the finish.

All prices stated exclude VAT



RED WINE

Solano Tinto, Bodegas Gallegas, Galicia, Spain, 2016	£19.00	Boatman's Drift Cabernet Sauvignon Merlot, 2016	£25.00
A delicious crowd pleasing blend of Tempranillo and Garnacha: fresh yet warming, round, rich blackcurrants and black cherries and superbly smooth.		The palate has flavours of black plum and cherry with touches of sweet spice and vanilla	
Tarabilla Tinto, Bodegas Gallegas, Galicia, Spain, 2016	£20.00	Rioja Tempranillo Fincas de Azabache, 2016	£27.00
Light, bright and bursting with red fruit flavours - a versatile wine perfect for receptions and dining		Typical character of red fruits such as cherry, raspberry and plum, notes of liquorice	
Rocca Sangiovese, Puglia, Italy, 2016	£21.00	Primitivo 'Grifone', Puglia, Italy, 2016	£26.50
Lovely youthful but soft red with flavours of cherry, with a soft mouthfeel and well-balanced acidity on the palate.		Dark and intense ruby colour with luscious plums and stewed cherries	
Cosmina Pinot Noir, Romania, 2016	£24.00	Avanti Shiraz Malbec, Argentina, 2016	£29.00
A beautiful red colour, this Pinot is an instant crowd pleaser packed with juicy red berries and a soft silky finish.		The palate is full of beautiful ripe cherry fruit from the Malbec	
Herault IGP Le Pionnier Rouge, France, 2016	£24.00	Montepulciano d'Abruzzo 'Era', Organic, Botter, Abruzzo, Italy, 2016	£27.50
This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan		Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury with a soft mouthfeel - very easy to drink!	
Los Caminos Merlot, Chile, 2015	£23.00	Maremma Toscana Doc, Tuscany, Italy, 2015	£27.50
The palate is rich with black cherry and plum flavours with a hint of mineral character		This wine has a delightful fruitiness with notes of cherries and coco. It is dry and warming with an appealing savoury touch of balsamic on the finish.	
Rhanleigh Cabernet Sauvignon, Roberson, South Africa, 2017	£23.00	Lacrimus, Rioja, Spain, 2016	£30.00
Packed with aromas of soft ripe blackberry fruit and an abundance of juicy plum flavours, combined with an excellent structure		The bright, fleshy and modern flavours of the young Tempranillo wine have harmonised beautifully with the older, softly oaked, barrel-aged Rioja to make this silky, modern, bright style of Rioja.	
Hamilton Heights Shiraz, Australia, 2016	£27.00	Chateau Tour de Luchey Bordeaux Rouge France, 2014	£29.00
The palate is smooth and soft, with juicy black fruit flavours and a hint of spicy pepper.		It is luscious, well balanced with red fruits, good weight and ripe tannins.	

All prices stated exclude VAT



RED WINE

Valcheta Malbec, Mendoza, Argentina, 2016

£28.50

A textbook Malbec from Mendoza, with youthful, ripe blackcurrant aromas and slight hints of dark chocolate, it is a deliciously balanced wine with a pleasing spicy finish.

Merlot Backsberg, South Africa, 2015

£37.00

Smokey and savoury characters from 12-18 months oak aging provide a subtle background

Pinot Noir 'Family Vineyard' Wairau River, New Zealand, 2016

£35.00

The wine shows aromas of cherry and wild berry fruits, shadowed by supple oak

St John's Road Motley Bunch GSM, Barossa Valley, Australia, 2014

£35.00

A mouth-watering blend of bright red fruits, dark plums and spice with a touch of chocolate and savoury mouthfeel. This is a rich and flavoursome red that is supple yet structured.

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France, 2015

£35.00

A beautifully balanced Pinot Noir. Notes of fresh pomegranate, strawberry, sweet spice and a touch of minerality.

Château La Verriere, Bordeaux Superieur, France, 2015

£48.70

A beautiful deep purple colour with aromas of red cherries and blackberry, with smooth, powerful flavours of juicy raspberry and toasted notes from barrel ageing

All prices stated exclude VAT



DESSERT WINE & PORTS

Chateau Les Mingets, Sauternes (75cl)

£59.00

A rich and concentrated dessert wine from hand harvested Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond.

Croft LBV 2011, Douro Valley

£58.50

Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to vintage port for everyday consumption. Full bodied and bursting with ripe blackcurrant flavours.

Croft Triple Crown Port, NV Douro Valley

£38.00

Attractive, fresh raspberry and cassis aromas; this wine has a heady, almost scented quality to it. This is repeated on the mouth. The wine is a delicious mouthful of fresh fruit flavours in perfect balance.

All prices stated exclude VAT



OTHER WINES

ROSE WINES

La Loupe Carignan Rose, France, 2016 £25.00

The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry.

Pinot Grigio 'Ramato' Il Barco, Italy, 2016 £27.00

has the delicate perfumed aromas of peach and rose petals, red fruit flavours on the palate.

GRAND MARQUE CHAMPAGNES

Pol Roger NV Épernay, France, NV £75.00

A prestigious Grande Marque with elegance and finesse, fantastic citrus, apple and toasty notes.

Veuve Clicquot NV. Reims, France, NV £110.00

Pale gold with fine bubbles with creamy, biscuity aromas and citrus fruit flavours.

ORGANIC/BIODYNAMIC WINES

White -Viento Aliseo Viognier Dominio de Punctum, Spain, 2016 £27.00

The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity.

Red -Viento Aliseo Tempranillo Petit Verdot Dominio de Punctum, Spain, 2016 £30.00

The palate is full and smooth with notes of blackberries, redcurrants and a touch of sweet spice.

Rose Viento Aliseo Rosado Dominio de Punctum, Spain, 2016 £35.00

A lovely, delicate pink colour, this biodynamic rose is made from 100% Bobal grapes.

Red - Ruminat Primitivo Lunaria Biodynamic, Italy, 2017

The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits.

All prices stated exclude VAT



COCKTAILS & MOCKTAILS

COCKTAILS

Mojito

A thirst quenching combination of rum, mint, fresh lime juice, sugar syrup, topped with soda.

Daiquiri

Rum, lime, sugar syrup.

Dark & Stormy

Rum, fresh lime topped with ginger beer.

Skinny Ginny

Gin, grapefruit juice, lime, agave syrup, basil.

Bahama Slammer

Vodka, Southern Comfort, Amaretto, orange juice, lime, grenadine.

£9.00

£9.00

£9.50

£9.00

£10.00

MOCKTAILS

Virgin Piña Colada

Pineapple juice, coconut purée, lime juice and sugar syrup.

Virgin Mojito

Apple juice, fresh mint, lime juice, sugar syrup.

Available flavours: passion fruit, coconut, berry, kiwi, watermelon.

Raspberry Fizz

Raspberry purée, lemon juice, lemonade.

Grapefruit Spritzer

Grapefruit juice, lime juice, sugar syrup, ginger beer.

£4.50

£4.50

£4.50

£4.50

All prices stated exclude VAT



DRINKS PACKAGES

CHAMPAGNE RECEPTION

1 hour champagne reception followed by 3 hours unlimited wines, beers and soft drinks
£52.00 per head

SPARKLING WINE RECEPTION

1 hour sparkling wine reception followed by 3 hours unlimited wines, beers and soft drinks
£37.50 per head

DRINKS RECEPTION

4 hours unlimited wines, beers and soft drinks
£34.00 per head

DINNER DRINKS PACKAGE

For reception – 2 glasses of sparkling wine or soft drink alternative
For dinner - ½ bottle of house wine and
Jugs of tap water
£26.00 per head

POST CONFERENCE DRINKS PACKAGE

1 hour drinks reception to include either sparkling wine, house wine, beer or soft drinks
Crisps, Nuts, Cheese Straws
£20.00 per head

All prices stated exclude VAT