

TOWN HALL

S P A C E S

RHUBARB HOSPITALITY COLLECTION

BEHIND THE WORLD'S MOST MEMORABLE EVENTS

RHUBARB HOSPITALITY COLLECTION IS CELEBRATED AS
THE EPITOME OF CULINARY EXCELLENCE.

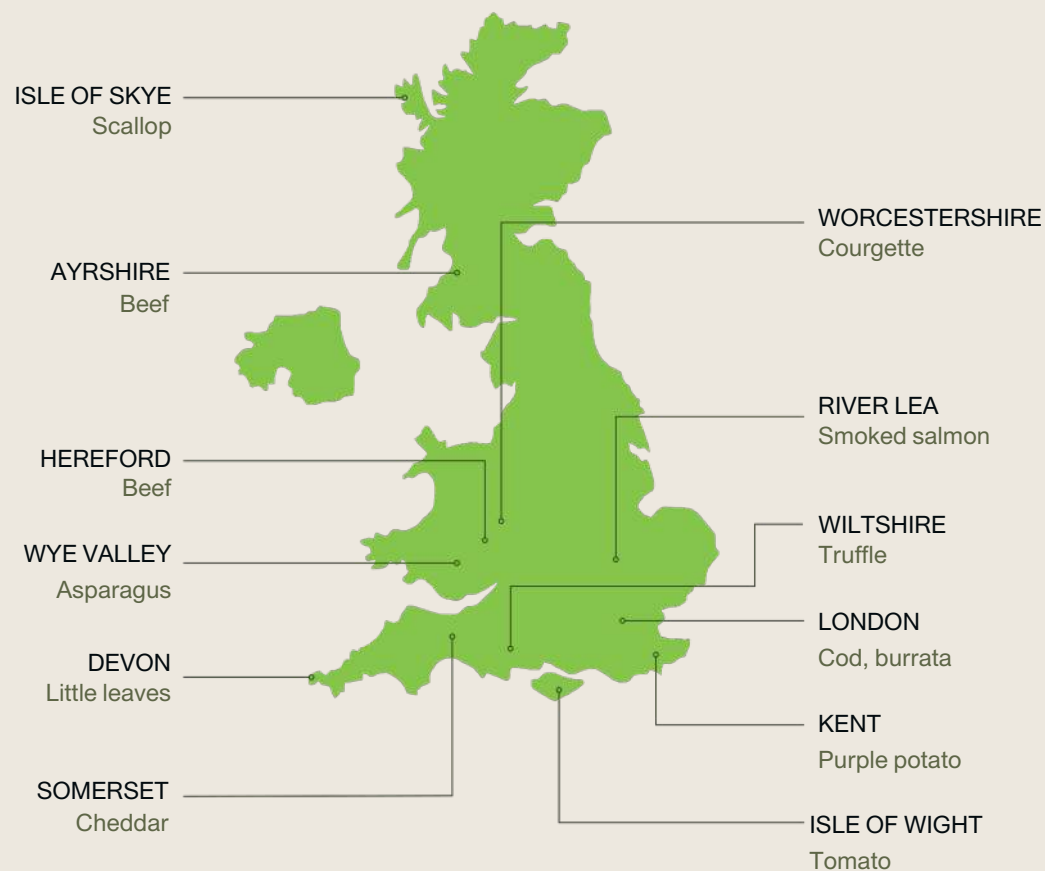
WE TAKE PRIDE IN COLLABORATING WITH YOU TO CREATE BESPOKE DISHES TAILORED TO
ANY THEME, EMBRACING THE OPPORTUNITY TO CRAFT SOMETHING TRULY EXCEPTIONAL.

WHETHER IT'S A SIMPLE TEAM LUNCH OR A BESPOKE CAVIAR STALL WHERE DISHES ARE
MASTERFULLY PREPARED BEFORE YOUR EYES, OUR CULINARY AND CREATIVE TEAMS
COLLABORATE TO DELIVER UNFORGETTABLE FOOD THEATRE WITH SEAMLESS SERVICE
FROM OUR EXPERT TEAM, SO YOU CAN RELAX AND FULLY ENJOY YOUR EVENT.



INGREDIENTS & PROVENANCE

WE ARE DEDICATED TO HONOURING LOCAL PRODUCE AND ARTISANS, METICULOUSLY CHOOSING INGREDIENTS THAT NOT ONLY ENCAPSULATE THE ESSENCE OF REGIONAL FLAVOURS BUT ALSO CONTRIBUTE TO THE SUPPORT OF LOCAL FARMERS AND PRODUCERS.





ENVIRONMENTAL & COMMUNITY IMPACT

COMMITMENT TO SUSTAINABILITY

FROM SUSTAINABLE SOURCING TO MINIMISING WASTE, WE'RE COMMITTED TO MAKING EVERY EVENT NOT ONLY MEMORABLE BUT RESPONSIBLE. OUR ESG STRATEGY ENSURES THAT SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO. BY PARTNERING WITH LOCAL SUPPLIERS, MINIMISING OUR CARBON FOOTPRINT, AND FOSTERING INCLUSIVE ENVIRONMENTS, WE'RE PAVING THE WAY FOR A BETTER FUTURE.

8643
MEALS DONATED TO
FELIX PROJECT IN 2023

£30K+
DONATED TO RANGE OF CHARITIES
IN 2023 IN LIEU OF CORPORATE
CHRISTMAS GIFTS

54%
FEMALES IN
LEADERSHIP

83
NATIONALITIES

ENTIRE ELECTRICITY
SUPPLY COMES FROM 100%
RENEWABLE ENERGY
SOURCES

ETHNIC DIVERSITY:
WHOLE COMPANY 30%
LEADERSHIP 23%



MEETING REFRESHMENTS

LIGHT BITES

COFFEE BREAK

£7.50 per person per serving

Freshly brewed tea & coffee
Filtered still & sparkling water

PASTRIES

£4.50 per person

A selection of freshly baked
mini pastries - 3 per person

BISCUITS

£3.50 per person

Edinburgh biscuit selection

FRESH FRUIT

£5.00 per person

Mixed seasonal fresh fruit pots
(or platters)

JUICE

£12.00 per litre jug

Orange or cloudy apple juice

FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO YOUR EVENT PLANNER ABOUT ANY ALLERGY REQUIREMENTS BEFORE YOU ORDER.
ALLERGENS ARE PRESENT IN OUR KITCHEN AND THEREFORE, WE CANNOT 100% GUARANTEE THAT OUR FOOD DOES NOT CONTAIN ALLERGENS.
ALL PRICES EXCLUDE VAT. ALL MENUS ARE SUBJECT TO CHANGES.

BREAKFAST & BRUNCH

Designed to be enjoyed while standing up

LIGHT BREAKFAST

£18.00 per person
From 6 guests

Mixed seasonal fruit - whole

Blueberry & oat yoghurt pots

A selection of freshly baked mini pastries
(Gluten free on request)

Warm breakfast sliders:
Smoked streaky bacon, baked egg &
tomato chutney served in a brioche bun

Harissa scrambled tofu and Portobello mushroom
served in a vegan bun (Ve)

FULL BUFFET BREAKFAST

£32.00 per person
Minimum numbers of 50 people

Smoked streaky bacon, Cumberland sausage,
Portobello mushroom, beans, hash brown & scrambled egg

Grilled halloumi, vegetarian bean sausage, Portobello mushroom,
beans, hash brown & scrambled egg (V)
or

Scrambled tofu, rose harissa, Portobello mushroom, beans,
hash brown, squeaky bean sausage (Ve)

Served with:

Mini croissants

Mini pains au chocolat

Sourdough bread with a selection of mixed jams and butter
Seasonal fresh fruit salad

WORKING BRUNCH

£23.00 per person
From 15 to 150 guests

Smashed avocado, rose harissa, toasted sourdough,
lemon, nigella seeds & pea shoots (V)

Treacle cured streaky bacon & scrambled egg,
tomato chutney slider

Cumberland sausage & scrambled egg,
tomato chutney slider

Mixed seed mini bagel, London cure smoked salmon,
cream cheese & cucumber

Butternut squash, feta & pumpkin seed muffin (V)

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AFTERNOON TREATS

£8.00 per person

A selection of freshly baked treats - 2 per person out of a selection of 3, pick 1 from each section

BISCUITS & COOKIES

Double chocolate chip cookies

Brown butter and spelt raisin cookies

Raspberry and hazelnut Linzer cookies

All butter shortbread Pistachio and lemon biscotti

Matcha and white chocolate shortbread

CAKES & TARTS

Lemon and honey madeleines

Roasted hazelnut, brown butter financier

Lemon poppy seed drizzle cake

Chocolate fudge brownies

Freshly baked scones with clotted cream and homemade seasonal preserves

Treacle tarts with ginger & white chocolate Chantilly cream

Autumn spiced carrot cake with Tahitian vanilla cream cheese frosting

HEALTHIER

Date and almond chia bars (GF, Ve)

Cinnamon roll power bites

Peanut butter chocolate chip cookie (GF)

Cranberry, pistachio lemon granola bars (GF, Ve)

Bitter 70% dark chocolate bark (GF, Ve)

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A close-up photograph of a metal tray filled with numerous small, bite-sized sandwiches. Each sandwich is made with a piece of crusty, golden-brown bread, possibly baguette, filled with a white spread, a slice of red meat or tomato, and fresh green herbs. A small wooden skewer is inserted into the top of each sandwich. The tray is garnished with fresh green microgreens. The background is softly blurred, showing a copper-colored glass and more of the food.

WORKING LUNCH

SANDWICH LUNCH

Served on a selection of artisan and speciality breads, wraps and baguette,
gluten free available on request. Accompanied by salads and seasonal fruit bowl.
Designed to be enjoyed standing up.
From 6 to 300 guests £27.00 per person

MENU A

West country brie, tomato & smoked garlic chutney, rocket (V)

Tuna & sweetcorn mayo, cucumber

Beetroot hummus, rocket & vegan feta-style cheese (Ve)

Roast beef, caramelised red onion & rocket

MENU B

Chicken Caesar, crispy bacon & baby gem

Smoked salmon, lemon & dill cream cheese

Peppered pastrami, Emmental cheese, gherkin ketchup

Crushed avocado, grilled courgette, preserved lemon and honey (V)

MENU C

Cucumber & minted cream cheese (V)

Honey roasted ham & violet mustard, radicchio

Atlantic prawn Marie Rose

West country mature cheddar, cider apple & onion chutney,
Lollo Rosso, crispy shallots (V)

Select two salads:

Tabbouleh
Cracked wheat, plum tomatoes,
cucumber, spring onion,
mint, parsley (Ve)

Caesar salad
Anchovies, crunchy baby gem
lettuce, aged parmesan,
sourdough croutons

Couscous
Israeli couscous & chick pea salad,
roasted summer squash, sunflower
seeds, pomegranate seeds (Ve)

Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts,
garden mint (V)

Asparagus
Charred Wye valley asparagus,
Romesco sauce,
shaved Manchego (V)

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PROTEIN LUNCH

From 15 to 250 people, designed to be enjoyed while standing up.
£37.00 per person

For something more substantial, choose from our chef's protein buffet with a selection of freshly prepared meat, fish and vegetarian options available.
Served at ambient temperature, along with a selection of two crisp salads, seasonal fresh fruit and your choice of accompanying biscuit.

PROTEINS

Select three

Crispy tofu, chilli, coriander, ginger (Ve)

Seared tuna loin, gordal olives, caper berries

Roast pork loin steak, tender stem broccoli, anchovy dressing

Thai-style cod & prawn fishcake, soy, ginger pak choi

Butternut squash, lentil & almond wellington (Ve)

Steamed fillet of salmon, white wine & dill cream sauce

Bavette steak, chimichurri

Baked cod, fresh herbs, butter beans, lemon

Piquillo pepper & rosemary frittata (V)

Lemon & thyme roasted chicken supreme

SALADS

Select two

Tabbouleh
Cracked wheat, plum tomatoes, cucumber,
spring onion, mint & parsley (Ve)

Caesar salad
Anchovies crunchy baby gem lettuce,
aged parmesan, sourdough croutons

Couscous
Israeli couscous & chick pea salad, roasted summer
squash, sunflower seeds, pomegranate seeds (Ve)

Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts & garden mint

Asparagus
Charred Wye valley asparagus,
Romesco sauce & shaved Manchego (V)

BISCUITS

Select one

Coconut and lime macaron

Pistachio and lemon biscotti

Hazelnut financier

Cinnamon sugared palmiers

Toasted almond tuiles

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HOT BUFFET

From 50 to 500 people, designed to be enjoyed while standing up.

Includes a selection of hot fork dishes with accompanying sides and salads, served with freshly baked mix seeded wholemeal bread and an indulgent dessert.

Select your menu and salads on the following page.

£49.00 per person

+ £18.00 as a seated buffet lunch

MENU A

Ras el Hanout slow cooked lamb
shoulder, cabbage slaw, harissa yoghurt,
sumac red onions

South Coast hake, roasted new potatoes,
samphire, tartare butter sauce

Parmesan & ricotta ravioli, pumpkin velouté,
caramelised red onion relish,
sherry, crispy sage (V)

Baked lemon ricotta
cheesecake & pistachio crumb

MENU B

Ayrshire onglet of beef, parmentier
potatoes, chimichurri, watercress

Seared Scottish salmon, haricots verts,
new potatoes, citrus dressing & samphire

Roasted Heritage beetroot, goat's cheese,
quinoa, toasted pine nuts, rocket (V)

Bitter chocolate mocha tart,
clotted cream

MENU C

Thai beef salad, green mango, papaya,
caramelised cashew nuts,
coconut & sweet chilli dressing

Cornish sea bream, olive tapenade, sweet
potato, caper vinaigrette

Aubergine parmigiana, tomato sauce, grilled
mozzarella, fresh parsley (V)

Tahitian vanilla panna cotta,
almond crumble, macerated raspberries

MENU D

Roasted breast cornfed chicken,
roasted polenta, sweetcorn

Hot smoked salmon, dill new potato salad,
soft boiled quail egg & fine green beans

Sweet potato falafel, caramelised onion,
roasted peppers, couscous, tahini coconut
yogurt (V)

Tropical eton mess,
vanilla Chantilly, crisp coconut meringues,
mango & passion fruit compote

MENU E (VE)

Roast garam masala cauliflower, cauliflower
and coriander purée, apricot purée, crispy
artichokes, endive, chocolate (Ve)

Harissa spiced butternut squash and
spinach chou farci, sweet potato fondant,
aubergine purée, artichoke Barigoule,
Wiltshire truffle dressing (Ve)

Root vegetable pithivier, charred Hispi
cabbage, smoked olive oil pomme purée,
Romesco sauce, roasted vegetable jus (Ve)

Vegan tropical Eton mess,
vanilla Chantilly, crisp coconut meringues,
mango & passion fruit compote (Ve)

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HOT BUFFET SALADS

select two

Tabbouleh

cracked wheat, plum tomatoes, cucumber, spring onion, mint & parsley (Ve)

Caesar salad

Anchovies, crunchy baby gem lettuce, aged parmesan, sourdough croutons

Couscous

Israeli couscous & chick pea salad, roasted summer squash, sunflower seeds, pomegranate seeds (Ve)

Tomato

Westland tomatoes, sumac onions, barrel aged feta, pine nuts & garden mint

Asparagus

Charred Wye valley asparagus, Romesco sauce & shaved Manchego (V)

Broccoli

Roasted broccoli florets, miso, sesame & soy dressing, toasted pumpkin seeds and sesame, chilli and coriander (Ve)

Cauliflower

Roasted cauliflower florets, red onion, coriander, ginger, sweet chilli dressing, crispy shallot (Ve)

Green leaf salad

Served with a selection of dressings, salad cream, mustard dressing, mayonnaise, olive oil and balsamic (V)

Butter bean

Smokey semi dried tomato, tender stem broccoli, oregano & garlic dressing (Ve)

Buffalo mozzarella

Isle of Wight tomato, basil, olive oil and aged balsamic vinegar (V)

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BOWL FOOD LUNCH

Substantial, delicious and easy to enjoy standing. Perfect for events with limited space where the focus might be on exhibitors
— no buffets, just balanced dishes served in ready-to-eat bowls.

Pick 1 cold bowl, 2 hot bowls and 1 dessert bowl
Minimum numbers of 50 people, £49.00 per person

SERVED COLD

Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts & garden mint

Rump of beef tartare
pickled daikon radish, English mustard emulsion, crispy capers

Smoked salmon
dill, new potato salad, soft boiled quail egg & fine green beans

Israeli couscous & chickpea salad (Ve)
roasted pumpkin, pumpkin seeds, pomegranate molasses dressing

Broccoli (Ve)
roasted broccoli florets, miso, soy dressing, sesame & toasted
pumpkin seeds, chilli and coriander

SERVED HOT

Roasted cornfed chicken breast
polenta, sweetcorn

Roast pork loin steak tender
stem broccoli, anchovy dressing

Cornish sea bream
olive tapenade, sweet potato, caper vinaigrette

Seared Scottish salmon
haricots verts, new potatoes, citrus dressing & samphire

Truffle mac & cheese (V)
wild rocket, semi-dried tomato, parmesan pangrattato

Tandoori paneer tikka (V/Ve)
spiced chickpeas, bombay potatoes, rogan jus, coriander

Jerusalem artichoke risotto
wild mushrooms, artichoke crisps, parsley,
gremolata, shaved parmigiano reggiano

DESSERT

Baked lemon ricotta cheesecake
pistachio crumb

Tahitian vanilla panna cotta
almond crumble, macerated raspberries

Bitter chocolate mocha tart
clotted cream

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The image is a collage of various catered dishes. In the foreground, a dark blue rectangular plate holds several slices of roasted chicken breast, garnished with a fresh herb and lemon juice dressing, and topped with thin slices of lemon. To the right, a dark bowl is filled with a vibrant salad of green and purple leafy vegetables, shredded cheese, and sliced radishes. In the background, a white rectangular plate displays a dish of meat, possibly lamb chops, served on a bed of yellow sauce and garnished with red and green vegetables. To the left, another white plate shows a dish of meat and vegetables, including cherry tomatoes and red onions. The overall presentation is professional and appetizing, showcasing a variety of catered options.

CATERING PACKAGES

DAYTIME CATERING PACKAGES

Designed to include catering throughout your day, from breakfast to afternoon break.
Based on 8am-4pm days, with the afternoon break served at 4pm latest.

THE CLASSIC

£73.00 - up to 300 guests

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries and juice

Mid morning break
Freshly brewed teas & coffee,
Edinburgh biscuit selection

Lunch
Selection of sandwiches, quiches, salads
and seasonal whole fruit
Upgrade to our bowl food lunch
(£22.00 per person supplement)

Served with freshly brewed teas & coffee
and a soft cocktail

Afternoon break
Freshly brewed teas & coffee,
selection of freshly baked sweet treats

Filtered still and sparkling water included with all breaks

THE VISION HALL

£109.00 - minimum of 50 guests

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries and juice

Mid morning break
Freshly brewed teas & coffee,
handmade flapjacks and whole fruit

Lunch
Hot fork standing buffet lunch to include 3 main dishes,
salads, wholemeal bread and dessert
Can be swapped for our bowl food lunch
For numbers above 500, the bowl food lunch only is suitable

Served with freshly brewed teas & coffee
and a soft cocktail

Afternoon break
Freshly brewed teas & coffee,
selection of freshly baked sweet treats and fruit skewers

Filtered still and sparkling water included with all breaks

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POST-CONFERENCE RECEPTION PACKAGES

After your daytime conference, unwind in a relaxed setting with some food and drinks.
Post-conference reception packages are available to be enjoyed exclusively after daytime conference bookings.

UP TO 1 HOUR

£23.00 per person

Includes
2 drinks per person from a selection of:
house wine, beer and soft drinks

Nibbles
Smoked sea salt vegetable crisps
Fennel seed tarali

UP TO 2 HOURS

£49.00 per person

Includes
3 drinks per person from a selection of:
house wine, beer and soft drinks

Nibbles
Smoked sea salt vegetable crisps
Fennel seed tarali

5 canapés
(select from pages 20 - 23)

UP TO 3 HOURS

£75.00 per person

Includes
4 drinks per person from a selection of:
house wine, beer and soft drinks

4 canapés
(select from pages 20 - 23)

3 bowls
(select from page 25)

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RECEPTION & SEATED PACKAGES

PRICE LIST

STANDING RECEPTIONS

CANAPÉS

Selection of 4 canapés	£22.00
Selection of 6 canapés	£32.00
Selection of 8 canapés	£40.00
Additional	£4.50

BOWL FOOD

Selection of 4	£38.00
Selection of 5	£46.00
Selection of 6	£52.00
Additional	£8.00

RECEPTION PACKAGES

4 canapés and 2 bowls	£41.00
6 canapés and 3 bowls	£60.00
3 canapés, 3 bowls and 1 food stall minimum numbers: 70 guests	£90.00
4 canapés, 2 bowls and 2 food stall minimum numbers: 100 guests	£100.00

CANAPÉS, BOWL FOOD AND RECEPTION PACKAGES MUST BE PURCHASED
IN CONJUNCTION WITH ONE OF OUR DRINKS PACKAGES, DETAILED ON PAGE 36.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.

PRICE LIST

SEATED DINNERS

Minimum 70 guests

CANAPÉ & DINNER PACKAGES

Minimum 70 guests

3 canapés and 1 glass of prosecco on arrival
3 course dinner with tea/coffee and petit-fours
1/2 bottle house wine, 1 beer,
1 soft drink and 1 bottle of still and sparkling mineral water
£145.00

4 canapés and 1 glass of Moët & Chandon on arrival
3 course dinner with tea/coffee and petit-fours
1 bottle house wine, 1 beer,
1 soft drink and 1 bottle of still and sparkling mineral water
£162.00

SEATED DINNER PACKAGES

Minimum 70 guests

3 course dinner with tea/coffee and petit-fours
1/2 bottle house wine, 1 beer,
1 soft drink and 1 bottle of still and sparkling mineral water
£117.00

3 course dinner with tea/coffee and petit-fours
1 bottle of house wine, 1 beer, 1 soft drink
and 1 bottle of still and sparkling mineral water
£132.00

Please select one dish from each course for the whole party.
Our culinary team will then recommend alternative dishes to best complement your menu and cover your dietary requirements.

Includes service, Vision Hall's tables and chairs, crockery, cutlery, glassware and quality linen.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.

A top-down view of six square, golden-brown fried canapés arranged in a circular pattern on a light grey surface. Each canapé is topped with a layer of white cream, a small portion of red caviar, a dusting of white cheese shavings, and a single fresh green basil leaf. The text "SAVOURY CANAPÉS" is centered in the middle of the image in a white, serif font.

SAVOURY CANAPÉS

SERVED COLD

Jalapeno spiced tuna
avocado, wonton crisp, dashi pearls, red vein sorrel

Pork cheek torchon
roasted plum & rice wine jelly, brioche

Whipped goat cheese
puffed wonton, tomato relish and truffle pearls (V)

Asian vegetable rice paper roll
with a soy, chilli & wasabi dip (Ve)

Red yuzu kosho beef
crispy rice, avocado, truffle, caviar

Smoked salmon tart
celeriac rémoulade, crème fraîche jelly, caviar

Strawberry & sesame curry
cookie hung yoghurt, finger lime, coriander (V)

Cured Scottish salmon
dashi pie tee tartlet, wasabi tobiko, yoghurt, foraged flower

Chicken Caesar
roman lettuce & parmesan sablé

SERVED WARM

Slow braised lamb shoulder
yoghurt, mint & white radish

Torched tuna potato “croquette”
dill emulsion, pickled shallots

Polenta, “carbonara”
egg yolk purée, Parmesan, crispy bacon

Braised beef cheek
Parmesan croissant bread & butter pudding, Wiltshire truffle

Parmesan “churro”
tomato relish & nasturtium (V)

Welsh rarebit soufflé tartlet
red onion marmalade, crispy sage (V)

Rhubarb’s fried chicken
black garlic & rosemary salt

Smoked haddock kedgeree arancini
egg yolk purée & garlic chives

Black truffle arancini
truffle mayonnaise (V)

Potato waffle
tomato ketchup, whipped Parmesan & egg yolk purée (V)

Cornish crab cake
curry leaf emulsion and seaweed

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A close-up photograph of several sweet canapés. The pastries are round and have a golden-brown base. Some are covered in a smooth pink glaze, while others are partially covered or have a yellow glaze. They are decorated with delicate pink icing swirls and topped with small, irregular red sprinkles. The canapés are arranged on a light-colored, textured surface, possibly a piece of parchment or a wooden board, which is also scattered with many more red sprinkles. The lighting is soft and even, highlighting the textures of the pastries and the vibrant colors of the decorations.

SWEET CANAPÉS

SWEET CANAPÉS

Pistachio & raspberry religieuse (V)

Lemon & yuzu meringue tartlets (V)

Salted caramel chocolate rolo tartlets (V)

Milk & cookies (V)

Mini noisette Banana, peanut and caramel beignet (V/Ve)

Chocolate honeycomb bites (V)

Tropical cube (V/Ve)

Dulce de leche popcorn smores

Toffee apple macaron (V)

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A top-down view of four light grey ceramic bowls arranged on a vibrant, patterned tablecloth. The tablecloth features a teal background with intricate designs of butterflies in blue and yellow, and stylized floral motifs in gold and blue. Each bowl contains a gourmet dish. The central bowl is the most prominent, featuring a large, golden-brown fried chicken thigh resting on a bed of creamy risotto. It is garnished with a large, fresh green leaf, several small white pearl onions, thin slices of purple radish, and delicate purple microgreens. The other three bowls, partially visible at the corners, show similar high-quality ingredients like fried chicken, risotto, and various garnishes including green leaves and microgreens. The word "BOWLS" is centered in a white, elegant serif font, slightly overlapping the central bowl.

BOWLS

BOWLS

SERVED COLD

SCOTTISH SALMON POKĒ

forbidden rice, avocado, heritage radishes, wasabi emulsion,
spring onions, edamame beans & pickle ginger

THAI BEEF SALAD

green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

CONFIT OF TUNA

fine green beans, new potatoes, horseradish crème fraîche & watercress

CURED BEETROOT SALMON

smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercress

LA LATTERIA BURRATA

salt baked beetroot, pickled blackberries, hazelnut crumb and bulls blood (V)

SMOKED CHICKEN

bitter winter leaves, new potatoes, grilled artichokes & caper dressing

BANG BANG CHICKEN

vermicelli noodle, asian vegetables, coconut & peanut dressing

SALT-BAKED JERUSALEM ARTICHOKEs

pickled foraged mushrooms, smoked oat crème fraîche, cep crumble,
shaved winter truffle and samphire (Ve)

SERVED WARM

GILT-HEAD SEA BREAM

potato gnocchi, mushrooms, chestnuts, roasted fish jus and salsa verde

RISOTTO MILANESE

wild mushroom, pecorino and crispy kale (V)

AYRSHIRE RUMP OF BEEF

gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus

TRUFFLED MACARONI CHEESE

shaved Wiltshire truffle, wild rocket and truffle dressing (V)

SPICED GLAZED SHORT RIB

pomme aligot, sweet & sour onions, miso aubergine purée, garlic chive oil

TWICE-BAKED CHEESE SOUFFLÉ

cauliflower velouté, reblochon foam & winter truffle (V)

TOFU TIKKA

spiced chickpeas, rogan jus and coriander (Ve)

TRUFFLE CORNISH CHICKEN BREAST

potato & carrot, parsnip purée, sauce Albuféra

CHALK STREAM TROUT

leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

AUBERGINE PARMIGIANA

tomato sauce, grilled mozzarella, fresh parsley (V)

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A top-down view of three plates of food. The top-left plate is dark and metallic, partially visible. The bottom-left plate is light-colored with a speckled texture, featuring a small, round, golden-brown fried item topped with white cream and dark seeds, next to two green asparagus spears with orange caviar. The right plate is white and contains a more elaborate dish with white cream, sliced tomatoes, cucumbers, and small woven baskets. The text "THREE COURSE DINNER" is centered over the image in a white serif font.

THREE COURSE DINNER

FIRST COURSE

AYRSHIRE BEEF RUMP CARPACCIO

horseradish crème fraîche, verjus grapes and winter truffle

LA LATTERIA BURRATA

salt-baked beetroot, pickled blackberries,
hazelnut crumb & bulls blood (V)

MUSHROOM PARFAIT

salt-baked celeriac, soy pickled shimeji's, shallot jam,
smoked crème fraîche, brioche toast & foraged leaves (V)

FORMAN'S CURED BEETROOT SALMON

smoked salmon pâté, heritage beetroot,
mustard mayonnaise & watercress

NOSE TO TAIL PORK TERRINE

pineapple & bacon jam, pickled apple,
caramelised apple purée & mustard cress

CURED CORNISH SEA BREAM

compressed mooli, shiso dressing, tapioca pearls,
red chilli & kaffir lime

PROSCIUTTO

La Latteria burrata, fennel jam, Dijon vinaigrette
& sesame flat bread crumb

"THE HUMBLE CARROT"

Salt-baked carrot, carrot purée, carrot top salsa verde
carrot dust, oat crème fraîche & carrot top oil (Ve)

TWICE-BAKED BLACK BOMBER CHEESE SOUFFLÉ

cauliflower velouté, Reblochon foam & winter truffle (V)

LANGOUSTINE & KING PRAWN WONTON RAVIOLI

carrot ketchup, shellfish bisque & chive oil
£5.00 per person supplement

CORNISH CRAB LASAGNE

crab bisque, Jerusalem artichoke purée,
champagne foam, onion & almond crumb
£10.00 per person supplement

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MAIN COURSE

TRUFFLE CORNISH CHICKEN BREAST
confit leg beignet, potato & carrot fondant,
parsnip purée, sauce Albuféra

GILT-HEAD SEA BREAM
potato gnocchi, mushrooms, chestnuts,
roasted fish jus & salsa verde

CORNISH HEN
Parmesan gnocchi, black garlic purée,
rainbow chard & foraged mushrooms

CULL YAW LOIN
hot pot, grelot purée, romanesco purée,
pickled mustard seeds, jus

SCOTTISH GUINEA FOWL
pomme galette, walnut ketchup, smoked leeks,
foraged mushroom, carrot Parisienne & jus gras

PAVÉ OF CORNISH COD
leek vichyssoise, creamy mash potato,
trout roe crumb & pak choi cress

GLAZED SHORT RIB
pomme aligot, sweet & sour onions,
miso aubergine purée, garlic chive oil

SIRLOIN OF AYSHIRE BEEF
parsnip purée, beef & onion marmalade,
glazed heritage carrot, rainbow chard, bordelaise sauce
£15.00 per person supplement

ROYAL WINDSOR PARK VENISON LOIN
smoked beetroot, confit parsnip, venison ragu suet pie,
rainbow chard, date & red wine sauce
£17.00 per person supplement

CAULIFLOWER STEAK
cauliflower couscous, apple raisin purée,
curry emulsion, carrot & onion bhaji (Ve)

WINTER VEGETABLE PITHIVIER
charred hispi cabbage, smoked olive oil pomme purée,
Romesco sauce & roasted vegetable jus (Ve)

BUTTERNUT SQUASH FEUILLES DE BRICK PASTILLA
aubergine purée, potato fondant,
caper & mushroom dressing (Ve)

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DESSERT

PINA COLADA PAVLOVA

Rum macerated pineapple, crisp meringue coconut
& lime Chantilly cream (V, VE on request)

AUTUMN FOREST FRUITS

Cinnamon crumble, blackberry crèmeux, apple compote,
spiced white chocolate Chantilly, blackberry sorbet

LEMON & SESAME

Vanilla and lemon mousse, citrus curd, charred Italian meringue,
caramelised white chocolate & toasted sesame feuilletine
(Ve on request)

BIG CHOUX TO FILL

Crunchy choux pastry, mandarin cream,
white chocolate Chantilly, kumquat confit, citrus salad (V)

HONEY & PLUM VACHERIN

Honey and vanilla parfait, plum sorbet,
crunchy meringue, roasted plum purée (V)

HAZELNUT & MILK CHOCOLATE DELICE

Hazelnut financier, raspberry confit, Piedmont hazelnut
praline & milk chocolate mousse, raspberry sorbet

SPICED BISCOFF AND ORANGE TARTLET (V)

Ginger and almond sponge, orange confit, milk chocolate crèmeux,
Biscoff whipping ganache, mandarin yoghurt ice cream

BITTERSWEET TEMPTATION

Bitter chocolate brownie, caramelised milk chocolate biscuit,
malted milk chocolate mousse, white chocolate ice cream

PEAR & CARAMEL (V)

Toasted almond financier, pear and vanilla jelly,
Dulcey whipping ganache, salted caramel ice cream

IRISH CREAM CHEESECAKE

Baileys & malted milk cream cheese mousse,
banana compote, bitter chocolate cremeux

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STALLS

STALL MENU

MAC & CHEESE STALL

Indulge in our creamy mac & cheese (can be made vegan) with a variety of irresistible toppings to choose from:

Toasted breadcrumbs

Broccoli florets

Sautéed mushrooms

Sundried tomatoes

Crispy pancetta

Crispy shallots

Spicy jalapeños

Truffle oil

Zesty chili oil

TACO STALL

please choose 3 options:

CRISPY BLUE CORN TACO
Roasted sweet potato, burnt spring onion crema, sweet corn and black bean salsa & crumbled feta

BBQ smoked duck, pickled shallots, tamarind & mooli salsa

CRISPY RED TACO
Salted cod, red pickled cabbage, tomato salsa & avocado puree

Smoked cauliflower, poblano chilli spiced yogurt, palm heart & pomegranate salsa

OPEN TACO
Butter milk fried chicken, red cabbage slaw & miso emulsion

Cornish picked white crab, pickled cucumber, avocado & caviar

CRISPY GREEN TACO
Smoked salmon, mango and radish salsa & green goddess dressing

Crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

CRISPY YELLOW TACO
Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri

Larb spiced rib of beef, pickled jalapenos, tomato & habanero salsa

AMERICAN DINER STALL

please choose 2 options:

Handmade beef slider, Swiss cheese, crispy bacon, burger relish, baby gem & pickles

Buttermilk fried chicken slider, cos lettuce, pickled cucumber & ranch dressing

Moving mountains vegan slider, melted american cheese, caramelised onion, baby gem & pickles (Ve)

Gourmet pork hot dog, French's mustard, fried onions, ketchup & sauerkraut

Served with:
French fries
Mac & cheese
Cabbage & apple slaw

Served with a choice of sauces:
Truffle mayo
Tomato ketchup
French's mustard
Spiced bbq sauce

INDIAN STREET STALL

please choose 3 options:

Delhi wala Paani Puri Stall

A puffed crispy semolinaballs filled with a choice of crushed daal, potatoes, savoury spices, tamarind chutney, mint & coriander flavoured liquid

Mumbai bhel puri

A delicious savoury mix of puffedrice, peanuts, lentils, potatoes dhaniya, imili chutney aur ambi

Agrewali Aloo Tikki

Crispy potato cakes stuffed with crushed peas & raisins served pudine ki chutney & crispy savoury garnishes

SamosaChaat

Cauliflower & vegetable samosa served with a chickpea curry, sweet yogurt, coriander chutney, tamarind, sev & pomegranate seeds

Pau Bhaji

Chowpatty style mashed vegetables curry with hot buttered milk buns, red onion & ginger

BURRATA & TOMATO STALL

La lateria burrata, stracciatella & treccia mozzarella

Served with your choice of:

Heritage tomatoes

basil pesto

red pepper pesto

basil & chilli oil

house vinaigrette

Torn sourdough croutons

Tomato & rosemary focaccia

Sun blushed tomatoes

Compressed nectarines

Mixed marinated olives

SUSHI & SASHIMI STALL

SASHIMI

please choose 2 options:

Tuna sashimi
jalapeno dressing & garlic chives

Sea bass sashimi
truffle infused soy & sliced truffle

Scottich salmon sashimi
tomato ponzu & sesame seeds

Teriyaki tofu sashimi
spring onion & jalapeno mayo

SUSHI

please choose 2 options:

Tuna & avocado inside out roll

Prawn tempura & avocado dragon roll

Vegetable futomaki

Served with:

Seaweed & black tapioca crackers, crispy shallots, tosa soy sauce, porcini ponzu, sweet chilli soy, pickled ginger, wasabi mayo

(supplement applies for a sushi Chef to make the sushis live behind the stall)

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GARDEN STALL

allotment of market fresh baby vegetable crudité to include:
baby yukon carrots, rainbowradish, cucumber & celery

Served with your choice of:

Beetroot, carrot & natural hummus

Aubergine & sweet potato baba ganagnosh

Smashed avocado & pea guacamole

Vegetable crisps of beetroot, artichoke, heritage carrot,
celeriac, cavalo nero & parsnip

Puffed seaweed, red cabbage & saffron tapioca
seeded lavash & sourdough crisp

Garden pots of panna cottas:

Pea panna cotta, heritage beetroots & goats cheese

Sand carrot panna cotta, Jasmin soaked raisins,
vegan feta & carrottop verde (VG)

Parmesan panna cotta, semi dried tomato,
olive crumb & basil pesto

POKÉ STALL

please choose 3 options:

tuna pokē, black rice, champonzu dressing,
cucumber, pickled pink ginger & avocado

gochujang salmon pokē, kimchi, heritage radishes,
pickled seaweed salad, rice noodles & orange

ayrshire beef pokē, sushi rice, soy cured egg yolk,
pickled mooli, toasted pine nuts & sliced red chilli

chicken teriyaki pokē, pickled red cabbage, brown rice,
edamame beans, sweetcorn & carrot salad

coriander & lime prawn pokē,sour cream, torched peaches,
smoked black beans & cherry tomato salsa

miso aubergine pokē, shoyu dressing, mango salsa,
broad beans, udonnoodles & coriander

Served with furikake, spring onions,
toasted sesame, crispy shallots & sriracha

ITALIAN STALL

please choose 2 options:

Rigatoni, arrabiata, garlic, torn basil & chilli

Strozzapreti con polpette, beef meatballs, onion,
San Marzano tomato sauce

Aged parmesam risotto milanese, tiger prawns & black truffle

Wye valley asparagus risotto, semi dried tomatoes,
cottage cheese & lemon

Served with:

Toasted pine nuts, marinated olives, parmesan shavings,
basil pesto, chilli flakes, chilli oil,
rosemary focaccia & toasted garlic bread

Salads

Panzanella, heritage tomatoes, roasted peppers,
croûtons & purple basil

Wild rocket, shaved pecorino, slice compressed pear
& balsamic vinaigrette

Supplement of £5 + VAT per head

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BRITISH SEAFOOD STALL

please choose 3 options:

Pacific oysters freshly shucked to order
served with raspberry and shallot vinegar & lemons in muslin

Forman’s smoked salmon,
grapefruit & pickled cucumber ribbons

Forman’s beetroot gravadlax,
lemon curd, pickled fennel & caper berries

Prawn cocktail, baby gem,
Bloody mary crème fraiche & semi dried cherry tomatoes

Smoked trout scotch eggs & dill salad cream

Served with
Mixed tapioca crisps, seeded lavash, buttermilk blini’s,
Lemon aioli, sour cream & Dijon mustard mayonnaise

Supplement of £14 + VAT per head

ASIAN STREET STALL

Peking Duck, shredded on the stall with your choice of Hoisin
sauce, spring onion, cucumber and coriander leaves
& served in a chinese flour pancake

please choose 2 options:

Chinese vegetable spring rolls with beansprouts
and shiitaki mushrooms & sweet chilli sauce

Hoisin teriyaki glazed wild mushroom bao bun picked red cabbage,
crispy onions, wasabi emulsion & sesame seeds

Pork Char siu steamed buns

Fried Dim Sum

Chicken & vegetable gyoza

Bamboo shoots, cabbage, spring onion & mushroom gyoza

Served with
Sweet soy & chilli sauce
Prawn & rice crackers
Mini Kikkoman soy bottles

Supplement of £7 + VAT per head

TARTARE STALL

Tartares made live on the stall:
Ayshire beef tartare, sherry vinegar gel, caviar,
egg yolk puree & sourdough crouton

Gilt head sea bream tartare, mango puree,
kaffir lime emulsion, caviar, garden apple & shiso

Sand carrot tartare, egg yolk puree,
capers, goats curd & balsamic caviar

Served with
Sourdough croutons, salt & vinegar game chips

Upgrades available upon request: Exmoor caviar and ice carvings

Supplement of £7 + VAT per head

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BRITISH CHARCUTERIE & CHEESE STALL

Selection of british cured meats including:
Spiced coppa, fennel salami & Dorset guanciale

Selection of british cheeses including
Snowdonia black bomber, Baron Bigod & Stilton
Wild mushroom scotch eggs & salad cream

Served with
Crackers, sour dough breads, pickles,
house chutney & piccalilly

Supplement of £5 + VAT per head

MEXICAN CEVICHE & TACO STALL

CEVICHE
please choose 2 options:

Scallop tartare, pickled celeriac, garden apple,
tarragon dressing & torn sourdough croutons

Yellowfin tuna, champonzu, avocado,
wasabi tobiko & seaweed cracker

Sea bass ceviche with ají limo tiger's milk,
sweet potato, red onion, coriander and plantain

Citrus cured tofu, sweet potato, red onion,
heritage radishes, mango & samphire

TACO'S
please choose 2 options:

A selection of soft corn tacos, crispy blue corn, green
& red taco shells filled with your choice of:

Grilled marinated chipotle prawns,
cabbage slaw, coriander & lime yogurt

Roasted butternut squash, wild mushrooms,
chimichurri & queso fresco (V)

Ancho chilli pork shoulder, heritage raddish,
pickled red onion, pineapple & ginger salsa

Pulled beef cheek, BBQ sauce, black beans,
pickled red onions & guacamole

Supplement of £7 + VAT per head

CAESAR SALAD STALL

Made live on the stall
hand cut romain lettuce tossed in a classic ceasar dressing

served with your choice of:
shaved parmesan
sourdough croutons
anchovie fillets
grilled cornish white chicken
crispy pancetta
soft boiled quail eggs
chargrilled butternut squash

Supplement of £5 + VAT per head

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BEVERAGES

PRICE LIST

DRINKS PACKAGES PER PERSON

HOUSE PACKAGE

Suitable for up to 4 hours
Includes a glass of prosecco on arrival, half a bottle of house wine, 1 beer and 1 soft drink
£44.50

FREE FLOWING DRINKS PACKAGES

Includes beer, house wine and soft drinks
1 hour - £24.00 2 hours - £37.00 3 hours - £46.00
Per additional half hour or part thereof, thereafter 3 hours - £8.00

Add Prosecco	£9.00 per hour
Add Champagne	£16.00 per hour
Add Cocktails (pick 2 from our list)	£11.00 per hour
Add House Spirits & mixers	£10.50 per hour
Champagne only reception (1H)	£42.00

SNACK SELECTION

select 3 - £5.00 per person

- Black & green marinated olives with preserved lemon
- Vegetable & plantain crisps with spiced or curried sea salts
- Wasabi peas
- Cheese straws, Dijon mustard, Parmesan & black sesame seeds
- Sesame & smoked sea salt pretzel bites
- Paprika & seeded lavash
- Fennel seed taralli

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COCKTAIL LIST

COCKTAILS

Bramble

A derivative of the classic sour, this drink incorporates gin, crème de mûre, gomme syrup and lemon juice poured into a tumbler of crushed ice.

Paloma

Fresh lime juice, tequila, agave and grapefruit soda, with a pinch of salt

Mojito

Cuban light rum, crushed mint, lime juice, gomme syrup and cubed ice, topped with soda, a wonderful summer cooler!

Bagheera

A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lime ginger beer.

Hugo Spritz

Prosecco, St Germain, sparkling water & mint

Caipirinha

This is a great cocktail of cachaca, fresh limes, molasses, lime juice and crushed ice.

Moscow Mule

Vodka, lime juice & spicy ginger beer

Raspberry Collins

Gin, framboise, raspberry puree, lime juice and gomme syrup and is topped with soda water.

Singapore Sling

A classic combination of gin, cherry brandy and lime juice topped with soda water.

Bellini

A classic cocktail consisting of peach nectar and chilled prosecco.

SOFT COCKTAILS

Elderflower Pressé

Elderflower, sparkling water and fresh mint

Ginger Bitter

Ginger beer, angostura bitters, lime juice and fresh mint

Blueberry Swoon

Blueberry purée, cloudy lemonade and lemon juice

Strawberry & Lavender Collins

Virgin Mule

Pear juice, ginger, lime pressé and ginger beer.

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A photograph of a formal dinner table setting. In the foreground, several wine glasses and a small water glass are visible. To the right, there are two vases of purple tulips and a small gold-colored candle holder. In the background, more tables and chairs are visible, creating a bokeh effect. The text "THANK YOU" is overlaid in the center of the image.

THANK YOU

TOWN HALL

SPACES