

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.

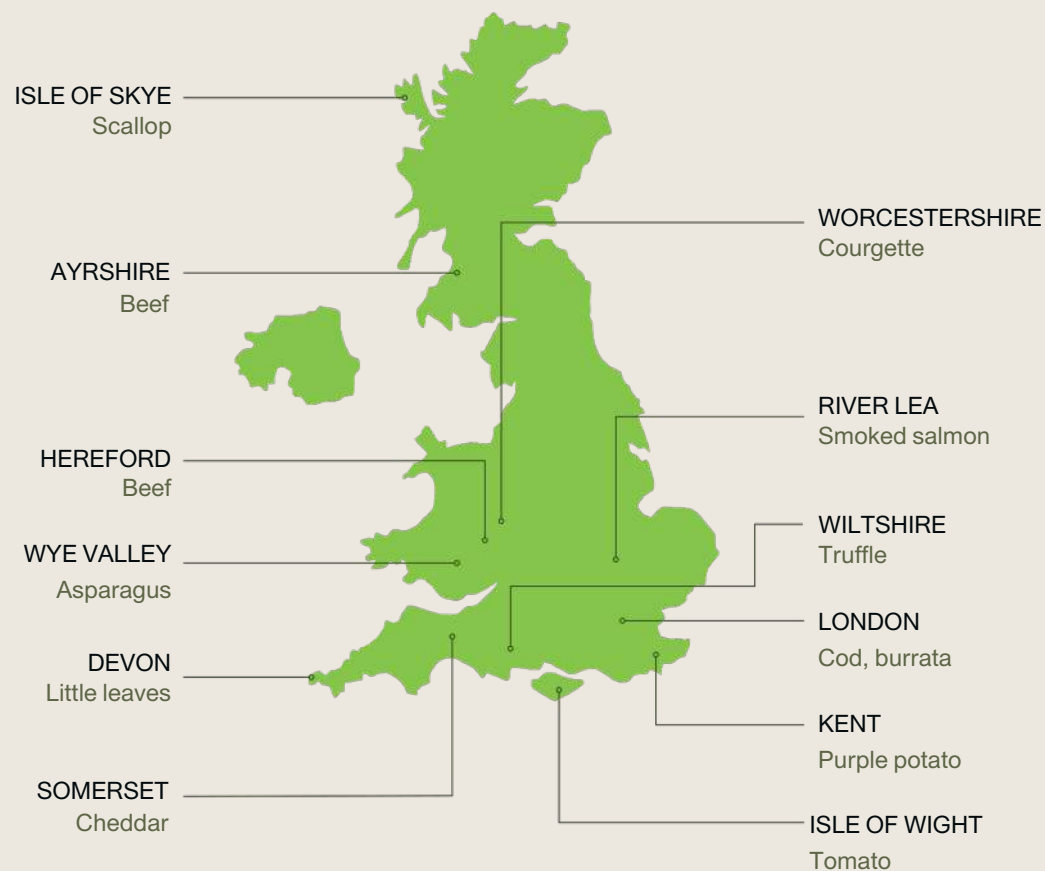
WE TAKE PRIDE IN COLLABORATING WITH YOU TO CREATE BESPOKE DISHES TAILORED TO
ANY THEME, EMBRACING THE OPPORTUNITY TO CRAFT SOMETHING TRULY EXCEPTIONAL.

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

PASTRIES

£4.50 per person

A selection of freshly baked
mini pastries - 3 per person

BISCUITS

£3.50 per person

Edinburgh biscuit selection
2 per person

FRESH FRUIT

£5.00 per person

Mixed seasonal fresh fruit pots
(or platters)

YOGHURT POTS

£5.00 per person

Blueberry fruit compote,
yoghurt & honey granola

COFFEE BREAK

£7.50 per person per serving

Freshly brewed tea & coffee
Filtered still & sparkling water

JUICE

£12.00 per litre jug

Orange , cloudy apple or
cranberry 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.
PRICES ARE VALID FOR 2026.

BREAKFAST & BRUNCH

All options below have been designed to be enjoyed while standing.

The Light Breakfast, Full Buffet Breakfast and Working brunch are displayed on buffet stations for guests to help themselves from.

Our Breakfast Canapes offering eliminates the need for buffets and elevates your event, as trays of canapes are passed around by our experienced waiting team.

LIGHT BREAKFAST

£18.50 per person
Minimum numbers: 6 guests

Mixed seasonal whole fruit basket

Blueberry & oat yoghurt pots

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

Freshly brewed tea & coffee
Filtered still & sparkling water

FULL BUFFET BREAKFAST

£37.00 per person
From 50 to 500 guests

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

Freshly brewed tea & coffee
Filtered still & sparkling water

WORKING BRUNCH

£28.50 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)

Freshly brewed tea & coffee
Filtered still & sparkling water

BREAKFAST CANAPES

£29.50 per person
Minimum numbers: 50 guests

Your selection of 4 breakfast canapes
from page 8

Additional canapes at £4.00 per item

Freshly brewed tea & coffee
Filtered still & sparkling water

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BREAKFAST CANAPES

SERVED COLD

Breakfast bruschetta
whipped avocado, feta & red pepper caviar (V)

Cherry tomato bruschetta
whipped avocado & black olive crumb (VE)

Mini bagels
cream cheese & smoked salmon

Raspberry and ricotta mini muffin (V)

Smoked salmon blini
sour cream & caviar

Mini doughnuts
coffee cream, cinnamon Sugar (VE)

Fresh fruit skewers (VE)

Hazelnut milk chocolate rolls (V)

SERVED WARM

Bagel crostini
truffled scrambled eggs & shaved truffle (V)

Cocktail Cumberland sausage
fresh tomato chutney

Mini croque-monsieur
French ham & Swiss cheese

Hash brown potato
crispy bacon & crème fraiche

Mini croissant
scrambled eggs & wild mushrooms (V)

Mini croissant
smoked ham & Swiss cheese

Mini Quail's egg Benedict
honey roast ham & lemon Hollandaise

Sun-blushed tomato & chive scrambled egg
on toasted brioche (V)

Spinach & mushroom mini quiche & vegan feta (VE)

Vegetable fritter
guacamole, pomegranates & coriander (VE)

French toast
cinnamon butter & fresh fruit (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 bread, filled with a white spread, a red sauce, and fresh green herbs. A small wooden skewer is inserted into the top of each sandwich. The tray is set against a blurred background of more food and a copper-colored container.

WORKING LUNCH

SANDWICH LUNCH

Served on a selection of artisan and specialty breads, wraps and baguette, gluten free available on request. Accompanied by salads and seasonal fruit bowl.

Set-up on stations for your guests to help themselves and designed to be enjoyed standing up.
From 6 to 300 guests - £33.00 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

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.

From 15 to 250 people, set-up on stations for your guests to help themselves and designed to be enjoyed while standing up.
£40.00 per person

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.

£49.50 per person

+ £12.00 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 - £49.50 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/tofu 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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A collage of various catering dishes. In the foreground, a dark grey rectangular plate holds several slices of bread topped with a green herb sauce and lemon slices. To the right, a large black bowl is filled with a fresh salad of green and red leafy vegetables, along with some yellow fruit. In the background, a white rectangular plate displays a dish with a yellow base, possibly hummus or a sauce, topped with meat and vegetables. To the left, another white plate shows a mix of diced vegetables and meat. The overall scene is a professional food presentation for a catering service.

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

£76.50 - up to 300 guests
(or beyond with bowl food lunch upgrade)

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries (2 per person) 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
(£20.00 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

£100.00 - minimum of 50 guests

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries (2 per person) 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 taralli

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 taralli

5 canapés
(select from pages 23 - 25)

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 23 - 25)

3 bowls
(select from page 27)

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A top-down view of various gourmet appetizers arranged on a white marble surface. The items include round crostini with different fillings like salmon, tuna, and vegetables; square puff pastries with fillings and garnishes; and ice cream cones with fillings. Some items are garnished with fresh herbs, microgreens, and edible flowers. The text "RECEPTION & SEATED PACKAGES" is overlaid in the center in a white serif font.

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	£43.00
Selection of 5	£53.00
Selection of 6	£61.00
Additional	£9.00

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	£97.00
4 canapés, 2 bowls and 2 food stall minimum numbers: 100 guests	£112.00

CANAPÉS, BOWL FOOD AND RECEPTION PACKAGES MUST BE PURCHASED
IN CONJUNCTION WITH ONE OF OUR DRINKS PACKAGES, DETAILED ON PAGE 37.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.
PRICES ARE VALID FOR 2026.

PRICE LIST

SEATED DINNERS

SEATED DINNER PACKAGES

Minimum 70 guests

3 course dinner with tea/coffee and petit-fours
1/2 bottle house wine
1 soft drink and 1 bottle of still and sparkling mineral water
£125.00

3 course dinner with tea/coffee and petit-fours
1 bottle of house wine
1 soft drink and 1 bottle of still and sparkling mineral water
£138.00

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
£157.00

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
£190.00

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.

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SAVOURY CANAPÉS

SERVED COLD

Carrot tuile
salt baked carrot, smoked oat crème fraîche, onion chutney, crispy leeks (Ve, GF)

Red pepper taco
chipotle sweet potato, leche de tigre & sweetcorn (Ve)

Pickled watermelon
cheddar sablé, whipped basil 'feta' (V)

Blue corn tostada
miso foraged mushrooms, avocado, pickled mooli, coriander (Ve, GF)

Yellow Fin tuna tartare
crispy rice, sriracha and lime, dulce (GF)

Scottish lobster & crayfish cocktail crumpet
pickled watermelon radish, caviar, dill

Chicken Caesar
romaine lettuce, parmesan sablé

Hereford beef tartare
dulce pie tea, horseradish mascarpone, cured St Ewe egg yolk

Smoked salmon tart
celeriac remoulade, crème fraîche jelly, caviar

SERVED WARM

Smoked Scamorza
broad bean & preserved lemon arancini, pickled shallot (V, GF)

Steamed Keen cheddar cheese bun
Roscoff gel, chives (V)

Buttermilk fried chicken
pineapple hot sauce, blue cheese dressing, coriander (GF)

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

Slow braised lamb shoulder
yoghurt, mint & white radish

Polenta "carbonara"
egg yolk purée, Parmesan, crispy bacon

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

Celeriac shawarma
coriander vegan emulsion, chilli jam & sumac shallots (Ve)

Cornish crab cake
curry leaf emulsion and seaweed

Fish finger "sandwich"
seaweed, tartare sauce emulsion & dill

Parmesan 'churro'
tomato relish (V)

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A close-up photograph of several macarons in shades of pink and yellow, some decorated with red sprinkles. They are arranged on a light-colored, textured surface, possibly a cake or a board, with many more red sprinkles scattered around them. The text "SWEET CANAPÉS" is overlaid in the center in a white, serif font.

SWEET CANAPÉS

SWEET CANAPÉS

Solero macaron (V)

Palet d'or (Ve)

English summer berry & wild honey sandwich

Taste of the Tropics (Ve)

Salted caramel chocolate Rolo tartlets (v)

Apricot & hazelnut roulade (V)

Cherry & pistachio cloud (V)

Raspberry & rose chouquette

Lemon & Yuzu meringue tartlets (V)
(Ve on request)

Chocolate honeycomb bites (V)

Strawberry and cream cups (V)
(Ve on request)

Chocolate fudge cake pops (V)

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A top-down view of four light grey ceramic bowls arranged on a tablecloth with a vibrant, colorful pattern of butterflies and floral motifs. Each bowl contains a different dish. The central bowl features a large, golden-brown fried chicken thigh resting on a bed of quinoa, topped with white radish balls, thin slices of purple radish, and garnished with a large green nasturtium leaf and purple microgreens. The bowl to the top left contains a similar fried chicken piece with quinoa, radish balls, and purple radish. The bowl to the top right shows a piece of white fish or chicken with quinoa, radish balls, and a green leaf. The bottom bowl is partially visible, showing a green leaf and a piece of fried food. The word "BOWLS" is written in a white, serif font across the center of the image, overlapping the central bowl.

BOWLS

BOWLS

SERVED COLD

CHALK STREAM TROUT POKÉ BOWL (GF)
sticky rice heritage radish, wasabi emulsion, spring onions and pickled ginger

EARL STONHAM WAGYU BEEF TARTARE (GF)
chimichurri, malt vinegar shoestring potato, smoked beef & tomato aioli

GRILLED TIGER PRAWN PANZANELLA SALAD
Isle of white heritage tomatoes, capers and basil

TORCHED H FORMAN'S SMOKED SALMON (GF)
green goddess dressing, pickled cucumber, lime emulsion & dill

LA LATTERIA BURRATA (V, GF)
heirloom tomatoes, basil oil, green beans & foraged herbs

CRISPY SLADESDOWN FARM DUCK SALAD
Thai salad, Nam Jim dressing, crispy shallots and toasted peanuts

WHIPPED WHITE LAKE ENGLISH FETA (GF)
marinated summer vegetables, Heritage tomatoes, gazpacho vinaigrette (Ve upon request)

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V, GF)
pickled peach, sherry vinegar gel, marinated fennel, Aleppo chilli & pine nut crust (Ve upon request)

SERVED WARM

POTATO GNOCCHI (V)
summer garden vegetables, Pulborough tomato & truffle dressing

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

HARISSA GLAZED SCOTTISH SALMON (GF)
smoked butter milk sauce, grilled asparagus, keta caviar and garlic chive oil

TANDOORI CHICKEN
butter chicken sauce, rice, mango chutney and crispy poppadum

MACARONI CACIO E PEPE (V)
spring herb persillade

GLAZED LAMB BELLY (GF)
watercress & goats curd puree, purée and BBQ crushed Jersey Royals

AUBERGINE SCHNITZEL (VE, GF)
Vduja sauce, pickled radish, quinoa tabbouleh, pomegranate & fine herb salad

PEA AND WILD GARLIC RISOTTO (V, GF)
goats cheese, mint oil and crispy heritage kale

BREAST OF CORNISH HEN
grilled baby gem lettuce, parmesan, Caesar emulsion, croutons, potato rosti & salsa verde

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A top-down view of three elegantly plated dishes on a light-colored, speckled surface. The top-left dish is a dark, textured round. The bottom-left dish features a breaded item, asparagus, and a green leaf. The right dish is a colorful salad with tomatoes, cucumbers, and a white cheese wedge. The text 'THREE COURSE DINNER' is centered over the image.

THREE COURSE DINNER

FIRST COURSE

EARL STONHAM WAGYU CARPACCIO (GF)

Chimichurri, malt vinegar shoestring potato,
smoked beef & tomato aioli

KEENS CHEDDAR TWICE BAKED SOUFFLÉ (V)

red pepper piperade, preserved wild garlic velouté, persillade

WYKHAM PARK ASPARAGUS (V)

smoked duck egg yolk,
foraged mushroom brioche toast & crispy shallots

TORCHED H FORMAN'S SMOKED SALMON (GF)

green goddess dressing, pickled cucumber,
lime emulsion & dill

WHIPPED WHITE LAKE ENGLISH FETA (V, GF)

marinated summer vegetables, Heritage tomatoes,
gazpacho vinaigrette (Ve upon request)

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V, GF)

pickled peach, sherry vinegar gel, marinated fennel,
Aleppo chilli & pine nut crust

WILD CORNISH SEABASS CRUDO (GF)

basil salsa Verde, caponata, Gordal olives

"THE HUMBLE CARROT" (Ve)

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

RUMP OF BEEF TARTARE

pickled daikon radish, English mustard emulsion,
caviar, crispy capers

HAND DIVED ORKNEY SCALLOP (GF)

Pickled apple, oyster leaf, caviar & champagne butter sauce
£13.00 per person supplement

POACHED LOBSTER

sand carrot purée, mustard kohlrabi,
lemon gel, chervil oil & foraged herbs
£28.00 per person supplement

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MAIN COURSE

HERB STUFFED CORNISH RED CHICKEN (GF)
marinated courgette, chicken fat hash brown,
basil aioli, Vin Jaune sauce

BREAST OF CORNISH HEN
pressed thigh, grilled baby gem Caesar, salsa Verde

ROASTED BREAST OF GUINEA FOWL
Pancetta stuffed cabbage, sweet onion purée,
whole grain mustard mash & peas tendrils

GLAZED SHORT RIB OF HEREFORD BEEF (GF)
Vichy carrot, parsley emulsion, smoked pomme purée

CORNISH HAKE (GF)
saffron hake croquette, red pepper Espelette purée,
dashi poached fennel, roasted fish butter sauce

SOUTH COAST STONE BASS (GF)
nori pomme Anna, seasonal sea vegetables, lemon purée,
dulce & soy beurre Blanc

STEAMED GIGHA HALIBUT (GF)
English peas, broad beans & pearl potato fricassée,
samphire sauce Vierge
£17.00 per person supplement

RUMP & GLAZED BELLY OF LAUNCESTON LAMB
watercress & Rosary goats cheese purée, Norfolk baby leek,
BBQ Jersey Royals, mint Hollandaise
£10.00 per person supplement

FILLET OF HEREFORD BEEF (GF)
Broccoli & parmesan purée, glazed banana shallot,
purple sprouting broccoli, ox cheek potato terrine, red wine sauce
£16.00 per person supplement

AUBERGINE SCHNITZEL (Ve, GF)
vduja & preserved lemon sauce, smoked aubergine puree,
pickled radish & fine herb salad

FINE HERB GNOCCHI (V)
seasonal garden vegetables, Pulborough tomato & truffle dressing,
wild mushroom & tarragon sauce, crispy shallot

CHICKPEA PANISSE (Ve, GF)
artichoke and grilled courgette, tomato chutney,
hazelnut dukka

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DESSERT

STRAWBERRY & CREME FRAÎCHE FRAISIER

British strawberry preserve, crème fraîche ganache,
all butter sponge, garden mint, basil & lime sorbet

APRICOT & GIANDUJA ROULADE

Piedmont hazelnut praline & milk chocolate Chantilly,
roasted Provence apricot compote, Tahitian vanilla ice cream

PEACH MELBA DELICE

Toasted almond financier, peach and vanilla confit,
raspberry mousse, blood peach & lemon verbena sorbet
(Ve on request)

CITRUS MERINGUE TARTLET (V)

Lemon & yuzu curd, citrus confit, pink grapefruit,
toasted sesame sponge, lemon sorbet
(Ve on request)

DOLCETTA

Mascarpone & Tonka mousse, cherry & amaretto compote,
caramelised almond, sour cherry sorbet

TIRAMISCHOUX

Freshly roasted coffee caramel, mascarpone mousse,
bitter chocolate

MILLIONAIRE (V)

Chocolate sablé Breton, whipping caramel, bitter chocolate
mousse, dark chocolate coating & salted caramel ice cream
(Ve on request)

TROPICAL CHEESECAKE

Coconut cream cheese mousse, Mango & passion fruit compote,
Brown butter crumble, golden pineapple sorbet
(Ve on request)

ETON MESS PARFAIT

White chocolate & tahitian vanilla parfait, strawberry sorbet,
macerated salad of English strawberries, crisp meringue
(Ve on request)

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A photograph of a gourmet food stall, likely at a high-end event or restaurant. The stall is filled with a variety of food items, including pastries, breads, and small dishes, all elegantly presented on tiered stands and trays. The background features a large, ornate archway, suggesting a grand interior setting. The word "STALLS" is overlaid in the center of the image.

STALLS

STALL MENU

We have an extensive stall menu - ask our team for the full brochure!

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 of £7 + VAT per head

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

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FRENCH PATISSERIE

3 items per person, from your selection of 5:

SEASONAL MACARONS
Chocolate, caramel, pistachio, strawberry

MADELEINE BASKET

BABA AU RHUM

TARTE BOURDALOUE
Almond and pear tart, sliced almonds

VANILLA FLAN
Crispy puff pastry, vanilla custard

CHOUQUETTES
Mini choux buns, vanilla cream, crispy pearl sugar

FRAISIER
Genoise sponge, vanilla mousse, fresh strawberry

LA DOLCE VITA

3 items per person, from your selection of 5:

CANNOLI
Whipped ricotta, candied orange, Amarena cherries

BACCI DE AMA
Hazelnut shortbread, butter chocolate

TIRAMISU
Rich coffee, mascarpone & marsala sabayon

SEMOLINA CAKE

PANNA COTTA WITH SEASONAL FRUIT
Set vanilla milk, seasonal fruit compote

TORTA DELLA NONNA
Sweet tart with custard, lemon and pine nuts

CHOCOLATE CAPRESE
Dark chocolate cake, chocolate crèmeux

PISTACHIO CANTUCCINI
Soy & rice wine vinegar dressing, sesame, spring onion

SWEET TOOTH

3 items per person, from your selection of 5:

BISCOFF
Vanilla and Biscoff cream cheese mousse,
brown butter crumble, salted caramel

CHOCOLATE TEXTURES
Milk chocolate crèmeux, caramelized chocolate biscuit,
dark chocolate brownie, white chocolate chantilly

TREACLE TART
Tahitian vanilla chantilly, poached pear, crystallized ginger

MADAGASCAR
Madagascan vanilla sponge, toasted almond and vanilla praline,
lime compote, vanilla mascarpone chantilly

PRETTY IN PINK
Lychee and rose bavarois, financier sponge,
raspberry jelly, sablé breton

BLACK FOREST
Sour cherry compote, vanilla and Kirsche mousse,
cherry gel, bitter chocolate sponge

RED FRUIT PAVLOVA VERRINE
Raspberry and strawberry compote, red fruit jelly,
vanilla cream, crunchy meringues

SACHER TORTE
Passion fruit jam, gooey chocolate sponge, bitter chocolate mousse

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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
1 soft drink and filtered water
£46.00

FREE FLOWING DRINKS PACKAGES

Includes beer, house wine and soft drinks
1 hour - £26.00 2 hours - £38.00 3 hours - £46.00
Per additional half hour or part thereof, thereafter 3 hours - £8.00

Add Prosecco	£8.00 per person
Add Moët & Chandon champagne	£16.00 per person
Add Cocktails (pick 2 from our list)	£12.00 per person
Add House spirits & mixers	£11.00 per person
Champagne only reception (1H)	£47.00

SNACK SELECTION

select 3 - £5.50 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, there are several wine glasses and a small glass of water. A centerpiece of purple tulips and white candles is visible. The background is blurred, showing more tables and lights. The text "THANK YOU" is overlaid in the center.

THANK YOU

TOWN HALL
SPACES