

# 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.

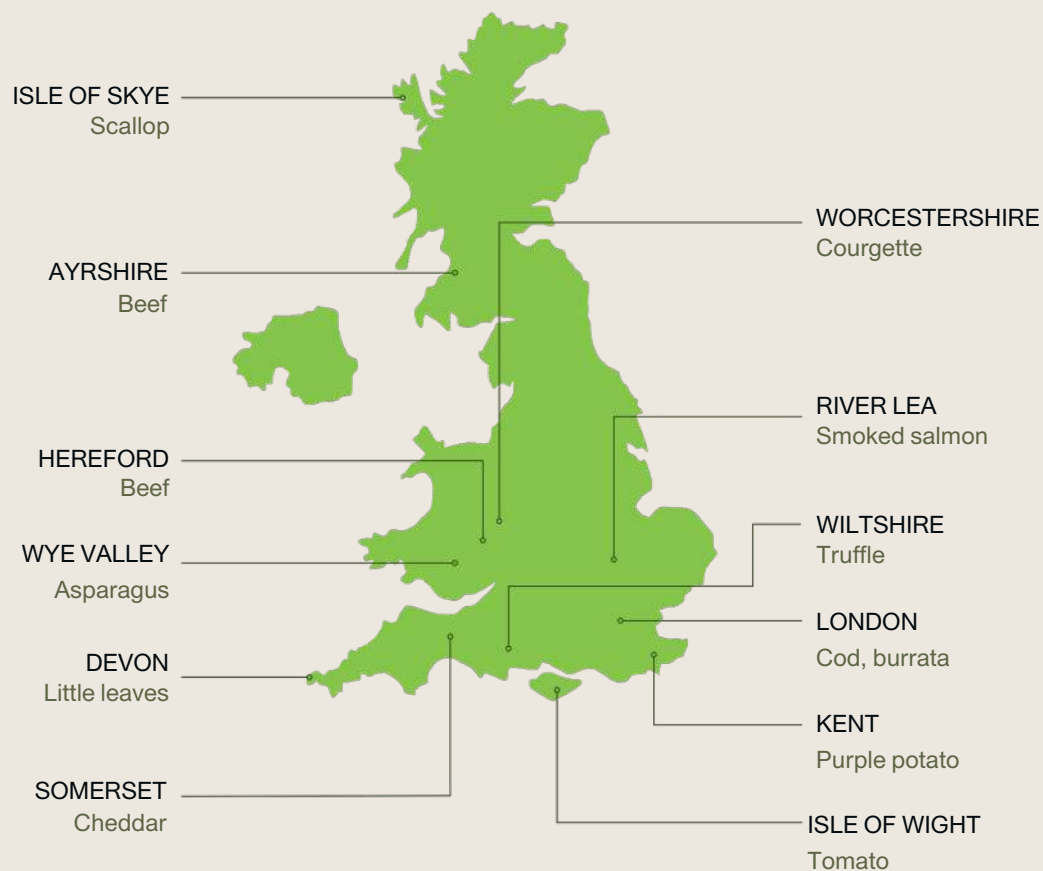
WE TAKE PRIDE IN COLLABORATING WITH YOU TO CREATE BESPOKE DISHES TAILORED TO  
ANY THEME, EMBRACING THE OPPORTUNITY TO CRAFT SOMETHING TRULY EXCEPTIONAL.

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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The background of the image is 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 upper left, a white rectangular plate displays a dish with a yellow base, possibly hummus or a sauce, topped with brown meat and red vegetables. Other plates with various vegetable and meat combinations are visible in the background, creating a sense of a diverse and appetizing menu.

# 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 a white marble surface covered with an assortment of gourmet appetizers. The items include round crostini topped with various spreads and garnishes, square-shaped canapés with delicate fillings, and several ice cream cones. Some of the garnishes include fresh herbs, diced vegetables, and small edible flowers. The text "RECEPTION & SEATED PACKAGES" is centered over the image 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.  
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# PRICE LIST

## SEATED DINNERS

### SEATED DINNER PACKAGES

Minimum 70 guests  
(a supplement of £8 + VAT per head will apply for lower numbers: between 50-70)

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  
(a supplement of £10 + VAT per head will apply for lower numbers: between 50-70)

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, Town 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

Whipped Ragstone goat's cheese  
puffed wonton, tomato relish, truffle pearls (V)

# 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  
mint yoghurt, white radish tartare (GF)

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

Confit potato  
potato crisp, bravas ketchup, charcoal aioli (Ve, GF)

Cornish crab cake  
coriander & lime emulsion (GF)

Prawn toast  
Black tiger prawns, crispy bread, sesame, soy & wasabi

Potato waffle  
tarragon emulsion & egg yolk purée, red pepper caviar (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

After eight aéro (Ve)

Coffee, chocolate or vanilla  
choux à la crème

Bounty macaron (V)

Pistachio & honey canelé (V)

Salted caramel chocolate Rolo tartlets (v)

Raspberry & rose chouquette

Lemon & Yuzu meringue tartlet (V)

Chocolate honeycomb bites (V)

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

Chocolate fudge cake pops (V)

Caramelised apricot & vanilla tartlet (V)  
(Ve on request)

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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 POKĒ 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

CORNISH CRUNCHER TWICE BAKED SOUFFLÉ (V)  
red pepper piperade, wild garlic velouté, persillade

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)

summer truffle,  
Tunworth & English pea tartelette, black garlic ketchup

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 (Ve upon request)

WILD CORNISH SEABASS CRUDO (GF)

basil salsa Verde, caponata, Gordal olives

LA LATTERIA BURRATA FOAM (V, GF)

Heirloom tomatoes, tomato jelly, basil oil,  
green beans & foraged herbs

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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# 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 set for an event. The table is covered with a white tablecloth and features several place settings. Each setting includes a white plate, a folded purple napkin, and a set of silverware. In the center of the table, there are two floral centerpieces. The first centerpiece consists of a dark green glass vase filled with purple tulips. The second centerpiece is a tall, clear glass vase containing purple tulips and several white candles. Several wine glasses and water glasses are also visible on the table. The background is softly blurred, showing more tables and warm, ambient lighting.

THANK YOU

TOWN HALL  
SPACES