

# TOWN HALL SPACES

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.

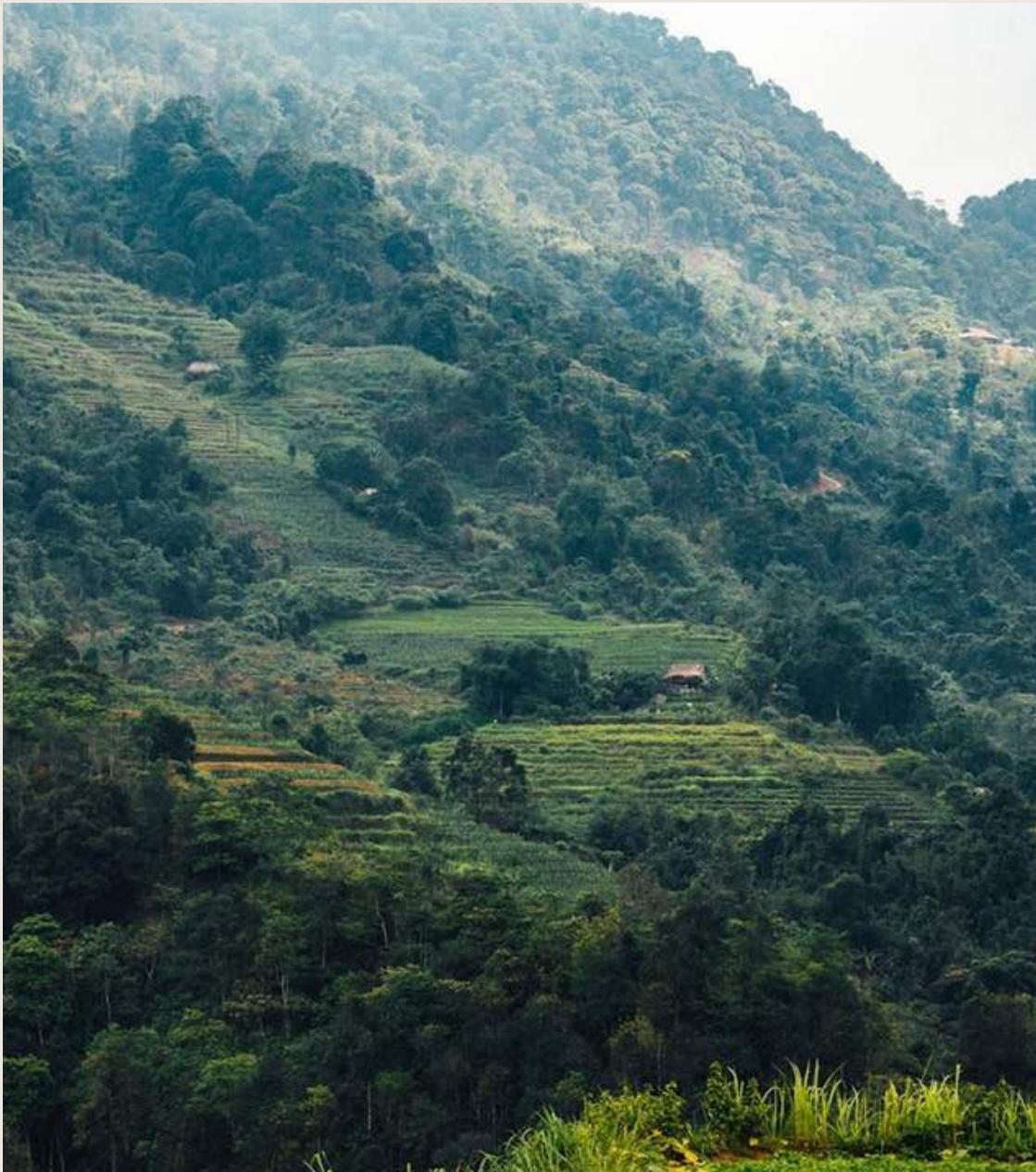
WHETHER IT'S A SIMPLE TEAM LUNCH OR A BESPOKE CAVIAR STALL WHERE DISHES ARE  
MASTERFULLY PREPARED BEFORE YOUR EYES, OUR CULINARY AND CREATIVE TEAMS  
COLLABORATE TO DELIVER UNFORGETTABLE FOOD THEATRE WITH SEAMLESS SERVICE  
FROM OUR EXPERT TEAM, SO YOU CAN RELAX AND FULLY ENJOY YOUR EVENT.



# 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 &amp; 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)

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 fraîche

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)

A close-up photograph of a tray filled with sandwiches. The sandwiches are made with whole grain bread and filled with various ingredients like lettuce, cheese, and meat. Each sandwich is held together with a wooden toothpick. In the background, a dark wooden sign with the words 'WORKING LUNCH' in white capital letters is visible. The overall scene suggests a casual meal or a working lunch setup.

# 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

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

## 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)

### Select two salads:

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)

## 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)

# 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

# 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 parmesano reggiano

## DESSERT

- Baked lemon ricotta cheesecake  
pistachio crumb
- Tahitian vanilla panna cotta  
almond crumble, macerated raspberries
- Bitter chocolate mocha tart  
clotted cream



# 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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# 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 Moet & 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, dulse (GF)

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

Chicken Caesar  
romaine lettuce, parmesan sablé

Hereford beef tartare  
dulse 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 tray of sweet canapés, possibly made of shortbread or biscuits, topped with a pink frosting or jam. The tray is surrounded by numerous red pomegranate seeds scattered on a light-colored surface.

# SWEET CANAPÉS

# SWEET CANAPÉS

After eight aero (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)

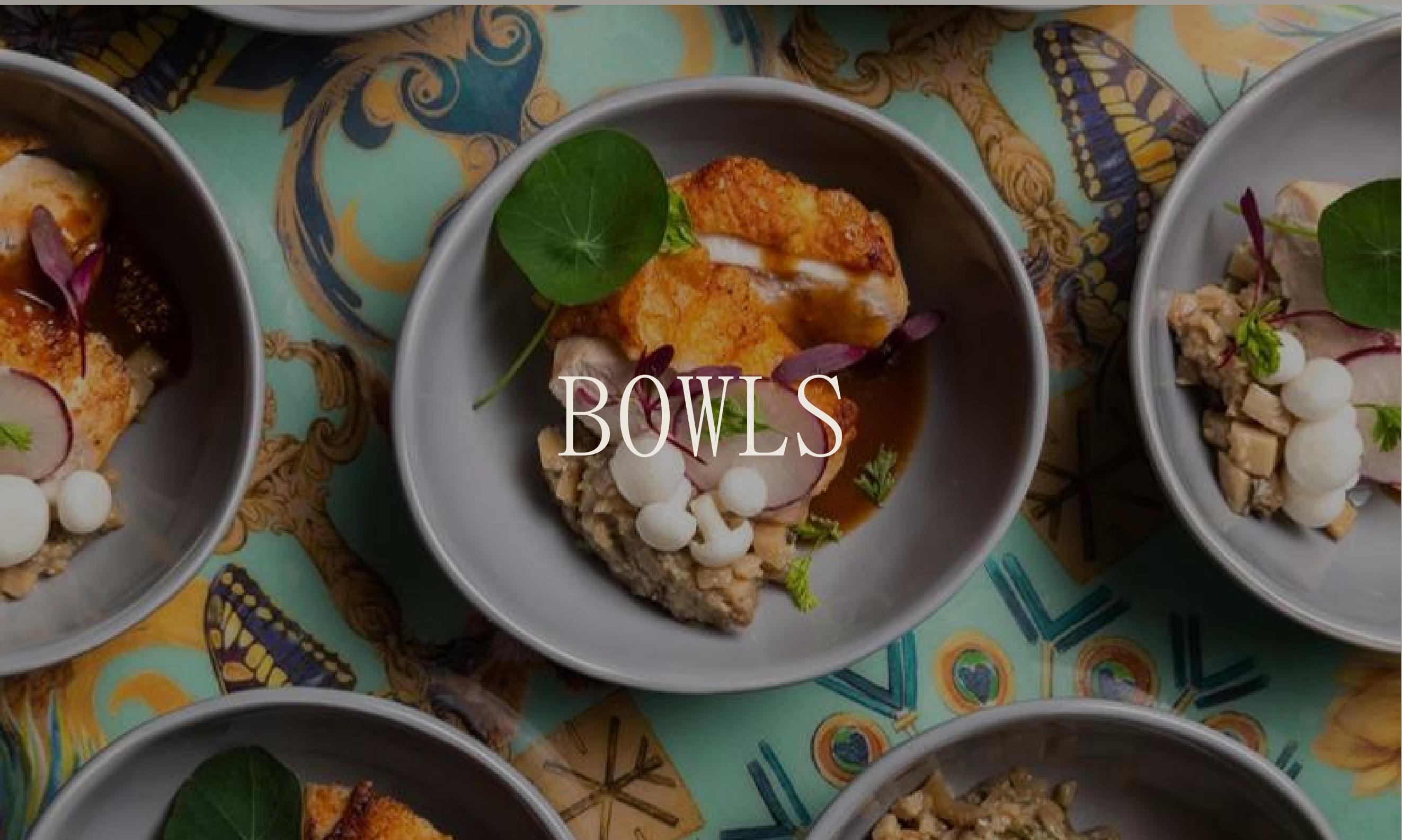
Chocolate honeycomb bites (V)

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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# BOWLS

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## 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

**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

# 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,  
dulse & 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

# 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)



# 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, tamato 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 &amp; TOMATO STALL

La lateria burrata, stracciatella &amp; treccia mozzarella

Served with your choice of:

Heritage tomatoes

basil pesto

red pepper pesto

basil &amp; chilli oil

house vinaigrette

Torn sourdough croutons

Tomato &amp; rosemary focaccia

Sun blushed tomatoes

Compressed nectarines

Mixed marinated olives

## SUSHI &amp; SASHIMI STALL

## SASHIMI

please choose 2 options:

Tuna sashimi  
jalapeno dressing & garlic chives

Sea bass sashimi  
truffle infused soy & sliced truffle

Scottish salmon sashimi  
tomato ponzu & sesame seeds

Teriyaki tofu sashimi  
spring onion & jalapeno mayo

## SUSHI

please choose 2 options:

Tuna &amp; avocado inside out roll

Prawn tempura &amp; 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 &amp; 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 &amp; 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 cremeux, 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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A collage of various beverage glasses and a bottle of beer. In the foreground, two glasses filled with a red liquid, possibly beer or juice, are shown. Behind them, several other glasses are visible, including a martini glass, a wine glass, and a glass with a dark liquid. A bottle of beer is also present in the background. The overall composition is a mix of different types of drinks.

# 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 Moet & 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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# THANK YOU

TOWN HALL

SPACES