

BANQUETING MENU



The following menu provides a wide choice of dishes for events, receptions and dinners.

Please select one starter, one main course and one dessert for your party. This excludes special dietary requirements.

The price of your three-course menu, including coffee and truffles, is determined by your choice of main course.

All dishes can be adapted to suit individual requirements.

STARTERS

Tomato & Red Pepper Soup, Crumbled Feta Cheese (D, V, VGO)

Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Seeded Crostini (G, M, SE, SL)

White Onion, Thyme & Cheddar Soup, Parmesan Crostini (D, G, V, VGO)

Chicken Liver Parfait, Marinated Pear, Picked Walnut, Port Jelly (D, EG, G, N, SL)

Plum Tomato, Mozzarella, Basil Pesto, Cracked Black Pepper (D, SL, V)

Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Lamb's Lettuce (D, EG, G, SL, V)

Traditional Smoked Salmon, Capers, Brown Bread, Butter (D, F, G, SL)

Classic Prawn Cocktail with Bloody Mary Sauce (D, EG, G, SF)

Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce (EG, G, SF)

Wild Mushroom Tart, Micro Leaves, Herb Oil (G, VG)

Terrine of Leeks, Grilled Artichoke, Hazelnuts, Truffle (N, SL, VG)

BANQUETING MENU



MAIN COURSES (A) - £45 per person

Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes, Vegetables (G, SL)

Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing, Roast Potatoes, Vegetables (G, SL)

Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes, Orange & Chive Butter Sauce (D, F, SL)

Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots, Broccoli (D, SL)

Aubergine, Tomato, Courgette & Feta Moussaka, Mixed Leaves (VG)

Nut Roast Wellington, Roast Potatoes, Seasonal Vegetables, Madeira Jus (G, VG)

Pan Fried Gnocchi, Wild Mushrooms, Black Truffle, Soft Herbs (G, VG)

MAIN COURSES (B) - £50 per person

Roasted Cod in Parma Ham, Salt Baked New Potatoes, Wilted Spinach, Chive Butter Sauce (D, F, SL)

Baked Lamb Rump, Mediterranean Vegetables, Courgettes, Potato Rosti, Smoked Garlic & Sage (D, SL)

Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts, Bacon (D, N, SL)

Grilled Sea Bass, Roasted Root Vegetables, Wilted Spinach, Vermouth Sauce (D, F, SL)

MAIN COURSES (C) - £55 per person

Halibut, Creamed Potatoes, Bacon, Onions, Wild Mushrooms, Merlot Sauce (D, F, SL)

Glazed Rack of English Lamb, Dauphinoise Potatoes, French Beans, Ratatouille, Rosemary Jus (D, SL)

Beef Fillet (Served Pink), Roasted Shallots, Fondant Potatoes, Gratin Cauliflower, Carrots, Red Wine Jus (D, SL)

Beef Wellington, Dauphinoise Potatoes, Oven Glazed Carrots, Fine Beans, Red Wine Jus (D, G, SL)

BANQUETING MENU



DESSERTS

- Vanilla Panna Cotta, Marinated Strawberries, Coulis (D, V)
- Salted Caramel Cheesecake, Warm Apple Compote (D, EG, G, GFO, V)
- Lemon Tart, Raspberry Coulis, Mascarpone (D, EG, G, GFO, N, V, VGO)
- Trio of Chocolate - Brownie, Mousse, Ice Cream (D, EG, G, GFO, V, VGO)
- Tropical Fruit Pavlova, Ginger, Lime, Passion Fruit, Mango Sorbet (D, DFO, EG, V)
- Traditional Sticky Toffee Pudding, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)
- White Chocolate & Raspberry Bread & Butter Pudding, Vanilla Sauce (D, EG, G, V)
- Eton Mess - Meringue, Fresh Strawberries, Whipped Cream (D, EG, V)
- Pineapple Tarte Tatin, Coconut Sorbet (G, VG)
- Seasonal Fruit Parfait, Lemon Sorbet (VG)
- Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney (C, D, G, GFO, N, V)
(£3 per person supplement)

CHEESEBOARD TO SHARE

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney (C, D, G, GFO, N, V)
£8.5 per person

Filter Coffee, Truffles (D, S, V)

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or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SE) SESAME SEEDS | (SF) SHELLFISH
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTON

SEASONAL PRIVATE DINING MENU



2023 AUTUMN MENU

September, October, November

STARTERS

Roasted Figs, Goat's Cheese & Parma Ham on Toasted Sourdough (D, G, GFO, VO, VGO)

Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, V)

MAIN COURSES

Braised Shin of Beef, Creamy Parmesan Polenta, Green Beans, Red Wine Jus (D, SL)

Roasted Breast of Chicken, Peas, Bacon, Wild Mushrooms, Sherry Sauce (D, SL)

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

Butter & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, N, V)

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

Baked Duck Egg Custard Tart, Nutmeg (D, EG, G, GFO, N, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2023 AUTUMN SUNDAY MENU

September, October, November

STARTERS

Roasted Figs, Goat's Cheese & Parma Ham on Toasted Sourdough (D, G, GFO, VO, VGO)

Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, V)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes and Chef's Selection of Vegetables (V)

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

Butter & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, N, V)

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

Baked Duck Egg Custard Tart, Nutmeg (D, EG, G, GFO, N, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2023/24 WINTER MENU

December, January, February

STARTERS

- Roasted Jerusalem Artichoke Soup, Truffle Cream (D, V)
Chicken Liver Parfait, Orange Purée, Chicory Jam, Toasted Brioche (D, EG, G, GFO, SL)
Smoked Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

MAIN COURSES

- Crispy Pork Belly, Creamy Potatoes, Lardons, Sprouts,
Wild Mushrooms, Merlot Jus (D, SL)
Roast Loin of Venison, Hasselback Potatoes, Red Cabbage,
Celeriac, Pink Peppercorn Sauce (C, D, SL)
Steamed Sea Bass, Borlotti Beans, Roasted Red Peppers,
Parsley, Vermouth Sauce (D, F, SL)
Harissa Roasted Butternut Squash Pithivier, Sunflower Seed Broth (G, VG)

DESSERTS

- Red Wine Poached Pear, Vanilla Chantilly Cream (D, SL, V)
Chestnut Mousse, Honey Jelly, Brown Sugar Meringue (D, EG, G, N, SL, V)
Apple Tarte Tatin, Clotted Cream Ice Cream (EG, G, SL, V)
Toasted Coconut Parfait, Rum Pineapple Salsa (SL, VG)
Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2023/24 WINTER SUNDAY MENU

December, January, February

STARTERS

- Roasted Jerusalem Artichoke Soup, Truffle Cream (D, V)
- Chicken Liver Parfait, Orange Purée, Chicory Jam, Toasted Brioche (D, EG, G, GFO, SL)
- Smoked Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
- Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

MAIN COURSES

- Roasted Sirloin of Stokes Marsh Farm Beef (Served Pink), Red Wine Jus (C, D, EG, G, SL)
- Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)
- Sunday Roasts served with Roast Potatoes (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)
- Steamed Sea Bass, Borlotti Beans, Roasted Red Peppers, Parsley, Vermouth Sauce (D, F, SL)
- Harissa Roasted Butternut Squash Pithivier, Sunflower Seed Broth (G, VG)

DESSERTS

- Red Wine Poached Pear, Vanilla Chantilly Cream (D, SL, V)
- Chestnut Mousse, Honey Jelly, Brown Sugar Meringue (D, EG, G, N, SL, V)
- Apple Tarte Tatin, Clotted Cream Ice Cream (EG, G, SL, V)
- Toasted Coconut Parfait, Rum Pineapple Salsa (SL, VG)
- Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SPRING MENU

March, April, May

STARTERS

Wild Garlic & New Potato Velouté, Chervil Cream (D, V)

Terrine of Leeks, Grilled Artichoke, Truffle, Hazelnut Vinaigrette (N, SL, VG)

Lamb Croquette, Compressed Cucumber, Whipped Ricotta, Salsa Verde (D, F)

Treacle Cured Salmon, Ginger, Spring Onions, Marinated Beetroots (F, S)

MAIN COURSES

Wiltshire Lamb Provençal, Ratatouille, Fondant Potatoes (D, SL)

6oz Rump Steak (Served Pink), Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)

Sole à la Meunière, Capers, Brown Shrimp, Buttered Jersey Royals (D, F, SF)

Spring Vegetable Gnocchi, Charred Asparagus, Butter Sauce (D, EG, G, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Delice, Olive Oil, Chocolate Sorbet (D, EG, V)

Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, GFO, N, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SPRING SUNDAY MENU

March, April, May

STARTERS

Wild Garlic & New Potato Velouté, Chervil Cream (D, V)

Terrine of Leeks, Grilled Artichoke, Truffle, Hazelnut Vinaigrette (N, SL, VG)

Lamb Croquette, Compressed Cucumber, Whipped Ricotta, Salsa Verde (D, F)

Treacle Cured Salmon, Ginger, Spring Onions, Marinated Beetroots (F, S)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef (Served Pink), Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Sole à la Meunière, Capers, Brown Shrimp, Buttered Jersey Royals (D, F, SF)

Spring Vegetable Gnocchi, Charred Asparagus, Butter Sauce (D, EG, G, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Delice, Olive Oil, Chocolate Sorbet (D, EG, V)

Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, GFO, N, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SUMMER MENU

June, July, August

STARTERS

Garden Pea Soup, Crumbled Feta (D, V)

Cornish Crab Cake, Chilli Jam, Charred Baby Gem Lettuce (EG, SF, SL)

Pressed Ham Hock Terrine, Apple Chutney, Toasted Sourdough (G, GFO, SL)

Waldorf Salad, Blue Cheese Mousse, Candied Walnuts (C, D, N, V, VGO)

MAIN COURSES

Hunters Chicken, Creamy Potatoes, Summer Greens (D)

Pork Schnitzel, Sauté New Potatoes, Black Pudding, Pancetta, Capers Butter (D, SL)

Pan Fried Cod, Wilted Greens, Saffron Potatoes, Bouillabaisse Sauce (D, F, SL)

Summer Vegetable Risotto, Crumbled Goat's Cheese (D, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, SL, V)

Strawberry Eton Mess, Strawberry Sorbet (D, EG, V)

Chocolate Crème Brûlée, Lavender Shortbread (D, EG, G, GFO, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SUMMER SUNDAY MENU

June, July, August

STARTERS

Garden Pea Soup, Crumbled Feta (D, V)

Cornish Crab Cake, Chilli Jam, Charred Baby Gem Lettuce (EG, SF, SL)

Pressed Ham Hock Terrine, Apple Chutney, Toasted Sourdough (G, GFO, SL)

Waldorf Salad, Blue Cheese Mousse, Candied Walnuts (C, D, N, V, VGO)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef (Served Pink), Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Pan Fried Cod, Wilted Greens, Saffron Potatoes, Bouillabaisse Sauce (D, F, SL)

Summer Vegetable Risotto, Crumbled Goat's Cheese (D, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, SL, V)

Strawberry Eton Mess, Strawberry Sorbet (D, EG, V)

Chocolate Crème Brûlée, Lavender Shortbread (D, EG, G, GFO, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 AUTUMN MENU

September, October, November

STARTERS

Roasted Tomato Soup, Basil Oil Croutons (G, GFO, V)

Grilled Sardines, Shallots, Fried Sourdough, Sauce Vierge (F, G, GFO, SL)

Whipped Goat's Cheese & Beetroot Salad, Candied Hazelnuts (D, N, SL, V)

Crispy Duck Salad, Compressed Watermelon, Toasted Cashews, Soya Dressing (N, S, SE)

MAIN COURSES

Crusted Chicken Breast, Parsnip Purée, Fondant Potatoes, Chorizo Sauce (D, G, SL)

Braised Shin of Beef, Truffled Polenta, Green Beans, Red Wine Sauce (D, G, SL)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F)

Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

Dark Chocolate Mousse, Vanilla Cream, Hazelnut Praline (D, EG, N, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Cherry Bakewell Tart, Proper Custard (D, EG, G, N, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 AUTUMN SUNDAY MENU

September, October, November

STARTERS

Roasted Tomato Soup, Basil Oil Croutons (G, GFO, V)

Grilled Sardines, Shallots, Fried Sourdough, Sauce Vierge (F, G, GFO, SL)

Whipped Goat's Cheese & Beetroot Salad, Candied Hazelnuts (D, N, SL, V)

Crispy Duck Salad, Compressed Watermelon, Toasted Cashews, Soya Dressing (N, S, SE)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef (Served Pink), Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F)

Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

Dark Chocolate Mousse, Vanilla Cream, Hazelnut Praline (D, EG, N, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Cherry Bakewell Tart, Proper Custard (D, EG, G, N, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Gluten Free, Vegetarian and Vegan Options are available upon request in advance only.

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VEGAN BANQUETING MENU



The following provides a vegan choice of dishes for receptions, lunches and dinners.

Please select one starter, one main course and one dessert for the members of your party who require a vegan menu.

All dishes can be adapted to suit individual requirements.

STARTERS

Baked Potato & Onion Broth, Herb Dumplings (G, VG)

Wild Mushroom Tart, Vegan 'Hollandaise' Sauce (G, S, VG)

Pickled Carrot & Quinoa Salad, Orange Dressing (M, SL, VG)

MAIN COURSES

Baked Butternut, Spinach & Cranberry Ravioli, Grelot Onions (G, N, VG)

Beetroot Wellington, Mushroom Duxelles, Greens, Madeira Gravy (G, SL, VG)

Truffle Gnocchi, Cauliflower Pureé, Baby Vegetables (G, N, VG)

DESSERTS

Roasted Pineapple Tart, Coconut Sorbet (G, VG)

Frozen Summer Berry Mousse, Lemon Sorbet (VG)

Sticky Toffee Pudding, Banana, Pumpkin Praline (G, N, VG)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (G) GLUTEN | (L) LUPIN | (M) MUSTARD | (N) NUTS | (PE) PEANUTS
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (VG) VEGAN

HOT FORK BUFFET MENU



2-Course Menu - £36 per person, based on a minimum of 20 guests

MAIN COURSES

Please select up to 3 main course dishes, including any vegetarian selections:

Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)

Slow Cooked Beef Ragu, Penne Rigate (D, EG, G, SL)

Mediterranean Bean Chilli (VG)

Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)

Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)

Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)

Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)

Mediterranean Vegetable Wellington (G, SL, VG)

Bowood Fish Pie (D, EG, F, G, SL)

Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N, SL)

Lamb Moussaka (D, G) or Vegetable Moussaka (D, G, V)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

DESSERTS

Please select 2 desserts (served 50:50):

Profiteroles & Chocolate Sauce (D, EG, G, V)

Chocolate Tart (D, EG, G, N, V)

Lemon & Raspberry Roulade (D, EG, V)

Salted Caramel Cheesecake (D, EG, G, V)

Eton Mess (D, EG, V)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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BARBECUE MENU



2-Course Menu - £36 per person, based on a minimum of 20 guests

All barbecues are served with Jacket Potatoes (VG), a Selection of Breads (G, VG) and a Mixed Leaf Salad (VG).

BARBECUE DISHES

Please select 4 barbecue dishes, including any vegetarian selections:

- 6oz Burgers (G)
- Pulled Beef Brisket
- Jerk Chicken Drumsticks (SL)
- Shoulder of Lamb, Yoghurt & Mint Marinade (D)
- Chicken Skewers, Bowood BBQ Sauce (SL)
- Sticky Pork Ribs (SL)
- King Prawns, Citrus Dipping Sauce (S, SF)
- Wiltshire Pork & Herb Sausages (G)
- Swordfish Marinated with Ginger, Lime & Chilli (F)
- Lamb Koftas, Tzatziki Dip (D, G)
- Mediterranean Vegetable Skewers (VG)
- Grilled Halloumi (D, V)
- Meatless Burger (G, VG)

SALADS

Please select 2 salads:

- Coleslaw (VG)
- Three Bean Salad (VG)
- Pasta Salad with Black Olives (G, VG)
- Caprese Pasta Salad (D, EG, G, V)
- Red Cabbage Slaw (VG)
- Potato & Spring Onion Salad with Chives (VG)

DESSERTS

Please select 2 desserts (served 50:50):

- Strawberry & Clotted Cream Tart (D, G, V)
- Salted Caramel Cheesecake (D, EG, G, V)
- Profiteroles, Chocolate Sauce (D, EG, G, V)
- Pimms Fruit Salad (SL, VG)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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WINE & DRINKS' MENU



CHAMPAGNE & SPARKLING WINE

125ml

Bottle

BOWOOD FAVOURITE

Pommery Brut Royal
France : NV

14.5

70

Champagne Collet Brut
France : NV

-

58

Prosecco Brut 'Fili', Sacchetto
Veneto, Italy : NV

8.5

40

ARRIVAL DRINKS

Glass Size

Price

Fruit Juice

250ml

3.75

Mulled Wine

175ml

7.5

Sparkling Bucks Fizz

125ml

8.75

Sparkling Bellini

125ml

8.75

Pimm's & Lemonade

285ml

9.5

Champagne Bucks Fizz

125ml

12

Pommery Champagne

125ml

14.5

Champagne Kir Royal

125ml

15

Champagne Cocktail

125ml

15.5

BOTTLED BEERS

Bottle Size

Price

A Bucket of 10 Bottles of Lager

All 330ml

45

Choose from Heineken Zero, Sol, Peroni,

Corona Extra, Budvar & Budweiser

SOFT DRINKS

Jug Size

Price

Jug of Orange Juice

1ltr

8

Jug of Squash

1ltr

5.5

Choose from Orange, Lemon or Blackcurrant

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WINE & DRINKS' MENU



WINE

Bottle

WHITE

Price

Verdejo 'Mesta' (Organic), Central Castile, Spain	27
Colombard/Gros Manseng, Domaine De Joÿ (Organic), Sud Ouest, France	28
Chenin Blanc, Leeuwenkuil, Swartland, South Africa	34
Sauvignon Blanc 'Estate', Lomond Wines, Cape Agulhas, South Africa	37
Fossili', Gavi di Gavi, San Silvestro, Piedmont, Italy	41
Sancerre, Domaine Gérard Millet, Loire, France	56

ROSÉ

Price

Cintila Rosé, Peninsula de Setúbal, Portugal	26
Cabernet Franc, Viña Echeverría, Valle de Maule, Chile	29
Primitivo Rosé, 'Tramari', San Marzano, Apulia, Italy	34
Rosé 'Cuvée Marie Christine', Château de l'Aumérade, Provence, France	42

RED

Price

Tempranillo, Mesta, Uclés (Organic), Central Castile, Spain	27
Merlot, Reserva, Valle de Curicó, Viña Echeverria, Valle de Curicó, Chile	29
Primitivo 'Il Pumo', San Marzano, Apulia, Italy	31
Shiraz, 'Winemakers Reserve', Berton Vineyard, Padthaway, Australia	34
Malbec '1300', Andeluna, Mendoza, Argentina	39
Rioja Crianza, Finca San Martín, Torre de Oña, Rioja Alavesa, Spain	43
Barolo, 'Patres', San Silvestro, Piedmont, Italy	59

PORT

50ml

Bottle

LBV, Douro, Portugal : 2015	7.5	52
10 Year Old Tawny, Douro, Portugal : NV	8.5	60

A larger selection of Aperitifs, Spirits, Fine Wines, Dessert Wines, Port and Liqueurs are available on request.

All prices are inclusive of VAT at the current rate. Prices can be subject to amendment with or without notice. If a particular shipper is unavailable, a suitable alternative will be offered, subject to availability and current price.

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