

Canapés EMC

Tiger Prawn and Chorizo Skewer with Sweet Basil Oil

Duck and Roasted Aubergine Bruschetta

Rare Beef Satay Skewer

Chicken Katsu and Edamame Bean Puree

Charred Panko Baby Corn Brochettes (V)

Wild Mushroom Arancini with Truffle Oil (V)

Water Melon Gazpacho (VG)

Salmon Tartar with Lime Syllabub

Lemon Grass & Ginger Crab Cakes

Smoked Haddock and Crème Fraiche Blinis

Pulled Beef and Sweet Chilli Filo Tarts

Sweet Potato, Corn and Tarragon Fritters (VG)

Crisp Polenta Squares with a Mushroom Ragu (VG) Baked

Aloo Gobi Masala and Whole Wheat Poppadum (V)

Raspberry, Vanilla and Chervil Tarts

Triple Chocolate Brownie and Mint Crème

4 per person £12.50

6 per person £14.50

8 per person £20.50

Day Delegate Sandwich Menu

Sandwich Buffet Option

Arrival

Tea, Coffee and Assorted Fancy Pastries

Morning Break

Tea, Coffee and In-House Made Biscuits

Lunch

Selection of Open and Closed Sandwiches and/or Wraps

Please choose 5 of the Following

Honey Roasted Wiltshire Ham & Tomato Cracked Pepper Mayonnaise

Greenland Cold water Prawn Mayonnaise with Rocket

Egg Mayonnaise and Watercress (V)

Free Range Chicken & Crisp Iceberg

Tuna and Dressed Cucumber

Mature Cheddar & Pickle (V)

Traditional British Cucumber Sandwich (V)

Grated Carrot and & Sultana (V)

Crispy Bacon Lettuce & Tomato

Buffalo Mozzarella and Beef Tomato with Basil

Red Leicester and Spring Onion (V)

Tea, Coffee and Selection of Homemade Cakes

Add crisps for only £2.50 person

Enhancement Options

A selection of teas, infusions and coffee	£2.95
Homemade baked breads, unsalted butter	£2.50
Fruit Salad platters	£5.95
Superfood Nibble Platter	£6.50
Homemade biscuit selection	£2.75
Freshly baked pastries	£4.95
Homemade Chocolate Granola Bars	£5.25
Porridge selection with honey and preserves	£4.25
Selection of Micro rolls and Sandwiches with standard fillings Or bespoke to order	£9.95
Toasted bap with bacon or sausage or egg	£6.95
Greek yoghurt pots, fruit compotes and granola	£3.95
Fresh fruit brochettes, dipping coulis	£5.50
Homemade cake selection	£4.25

BOWL FOOD EMC

COLD BOWLS

Roasted Mackerel with Asian slaw, pomegranate and dill dressing (GF, DF)

Vegetable salad with roasted pepper hummus (VG, GF)

Spiced squash with hummus and pickled onions (VG, GF)

Heritage beetroot with Creamed feta, lovage oil and onion ash (V, GF)

Home cured Scottish salmon with crème fraîche, dill dressed cucumber, radish and crispy capers (GF)

Ham croquette with sauce gribiche (DF)

Roasted sweet potato and chickpea with tahini dressing (VG, GF)

Roasted squash with chicory and pesto dressing (VG, GF)

HOT BOWLS

Coconut and lentil dhal with sweet potato (VG, GF)

Confit duck croquette with apricot ketchup and iced gem (DF)

Roasted chalk trout with cauliflower purée and pesto (GF)

24 hour braised shorthorn beef feather blade with roasted carrot purée (GF)

Crispy herb polenta with chimichurri grilled artichokes (VG, GF)

Miso and black sesame marinated cauliflower with coriander and pomegranate (VG, GF)

Slow cooked lamb belly, savoy cabbage and mint jelly (GF, DF)

Saffron arancini with paprika mayonnaise (V)

Venison and smoked bacon Wellington with beetroot ketchup (DF)

DESSERTS

White chocolate mousse with blackberry purée and a ginger crumb

Blackcurrant cheesecake

Almond milk panna cotta with nut granola and red berry (VG)

Chocolate mousse with raspberry and pistachio (VG, GF)

Black bean Brownie with coconut cream (VG, GF)

Cherry Bakewell with clotted cream

£7.25 per bowl – 4 recommended

Bowl food Including Christmas Selection (2)

Breast of Farm assured Turkey, stuffed with Sage & Onion & Wrapped in Bacon with Pomme Parisienne, Baton Carrots and Shredded Brussel Sprouts with a Port and Cranberry Jus. (H)

Roasted Chestnut Mushroom, Pecan & Cranberry slice with Mash Potatoes, Shredded Brussel Sprouts, baton Carrots & Bread Sauce (H) (VG)

Thai Green King Prawn Curry on a bed of Rice with Lime & Coriander (H)

Orzo Putanesca & Basil (H) (VG)

Greek Salad with Marinated Feta (C) (V)

Pork Rendang & Coconut Rice (H)

Oven Braised Dingley Dale Chipolata with Creamy Mash (H)

Wild Mushroom, Asparagus & Truffle Oil Risotto (H) (VG)

Luxury Fisherman's Pie (H)

Seared Lamb with Israeli Citrus Couscous (C)

Teriyaki Salmon Salad with Soy Noodles (C)

Eton Mess (C) (V)

Sticky Toffee Pudding & Butterscotch Sauce (H) (V)

Hot Belgian Brownie with Ganache (H) (V)

Cappuccino Chocolate Mousse (C) (V)

£6.25 per bowl

4 bowls per person recommended

Finger Buffet Menu EMC

Selection of Open and Closed Sandwiches or Wraps @ £6.95

Finger Buffet Menu 1

BBQ Glazed Mini Chicken Skewers

Homemade Sausage & Leek Rolls with Balsamic Brown Sauce

Sweet Pepper & Cream Cheese Filo Baskets (V)

Caramelized Red Onion & Goats Cheese Tarts (V)

Black Olive & Cheddar Straws (V)

£16.95

Finger Buffet Menu 2

Mini Chipolatas with Maple Syrup & Toasted Sesame Seeds

Buffalo Chicken Wings with Blue Cheese Dipping Sauce

Bacon, Cheddar and Basil Tarts

Cherry Tomato & Bocconcini Skewers, Green Pesto Glaze (V)

Chive Crème Fraiche Choux Pastry Parcels & Balsamic Glaze (V)

£18.95

Finger Buffet Menu EMC

Selection of Open and Closed Sandwiches or Wraps @ £6.95

Finger Buffet Menu 3

Torpedo Tiger Prawns with a Sweet Chilli & Sesame Dipping Sauce

Sweet Chicken Satay Skewers with Honeyed Peanut Sauce

Butter Bean, Roasted Shallot and Rosemary Pate with Pitta Breads (V)

Sweet Potato, Spinach & Coconut Bites with Reduced Coconut Milk & Chilli Jam

(V) Cray Fish, Chive and Lime Aioli on Crostini

£22.95

Finger Buffet Menu 4 (Premium)

Tiger Prawn Skewers with Katsu Curry Sauce Edamame Beans

Rare Beef, with Horseradish cream

Brown Chestnut Mushroom, Asparagus & Saffron Cream Tart (V)

Chickpea & Roasted Pepper Hummus with Grilled Pitta Breads (V)

Chorizo, Black Pudding Arancini with Black Pepper Aioli

Homemade Red Leicester Straws Lemon Crème Fraiche (V)

£26.50

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Grated Carrot and & Sultana (V)

Crispy Bacon Lettuce & Tomato

Buffalo Mozzarella and Beef Tomato with Basil

Red Leicester and Spring Onion (V)

Tea, Coffee and Selection of Homemade Cakes

£16.50

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	£4.25

Hot Fork Buffet Menu EMC

Please select two meat/fish main dishes, 1 Vegetarian main Dish and 2 accompaniments.

Macaroni Cheese Bake with Pumpkin, Leek and Sage (v)

Green Thai Chicken Curry & Braised Rice

Grilled Cumberland Sausage & White Bean Casserole

Wild Mushroom & Banana Shallot Stroganoff (V)

Pork Rendang & Braised Rice

Cottage Pie with Champ Potato Topping

Fusilli Carbonara

Sweet Potato, Button Mushroom and Spinach Chettinadu V)

Classic Steak and Ale Pie Short crust Pie

Baked Chicken, Seared Chorizo, New Potatoes & Baby Shallots with Red Onion Jus

Pressed Belly of Pork Cassoulet

Premium Seafood Pie

Lentil and Bean Dahl (V)

Traditional Beef Bourguignon

Oven Baked Chorizo, Pea and Black Olive Gnocchi with a Sweet Tomato Ragu Authentic

Jerk Chicken

Accompaniments

Roasted Roots, Gruyere and Thyme

Green Medley, French Beans, Savoy Cabbage, Petit Pois and Spinach

Cherry Tomato and Trio of Onion Salad

Aloo Gobi

Mixed Leaf Salad

Rosemary & Garlic Roasted Skin-on New Potatoes

Braised Leeks with a Provence Crumb

Stir fried Thai Vegetables with Reduced Coconut Milk & Birdseye Chilli Dressing

Braised Rice and Peas
Japanese Style Slaw
Herb Butter Infused Crushed
Potatoes *****
Chefs Choice of Dessert (V)
Or
Seasonal Fruit Platter

£25.00 per person plus VAT

Wedding Breakfast

Starters

Salmon tartare, Parmesan crisp, micro leaf salad and balsamic dressing

Heritage tomato and confit courgette tart, Pea shoot salad and beetroot Puree (VG)

Posh scotch egg, lightly cooked vegetable slaw and Tomato Chutney

Smoked Haddock Pate, pickled fennel and red onion, pea shoot salad and horseradish cream

Truffled Mushroom Savory Choux buns, Thyme spinach puree and Poached butternut Squash and crisp Parma ham (V)

Butternut squash, artichoke and Feta cheese Tart, Celeriac puree and roasted red beetroot

Mains

Slow cooked Feather blade of beef, Glazed vegetables, Crushed Charlotte Potatoes with a rich red wine reduction

Oven Roasted Chicken Supreme, Sweet potato hash, medley of Greens with lightly truffled cream sauce

Pressed Cider Braised Belly of pork, Winter greens Roasted Carrots and Apple Puree

Pan Fried Sea Bream, Tender stem Broccoli, Potato and Banana shallot Rosti with a Kaffir Sauce

Wild Mushroom and Lentil Lasagne with sage (VE)

Jerk style roasted cauliflower with maple syrup, chilli and ginger (VE)

Confit Duck Leg, Gratin potatoes, seasonal greens and Plum sauce

Dessert

White Chocolate and Passion fruit Mousse

Winter berry pudding with lime and Honey cream Cheese

Apple and Nutmeg Frangipane, Berry coulis and Pastry cream

Banana bread, coconut cream and honeycomb crumb (VE)

Triple chocolate brownie with vanilla Ice cream and winterberry coulis

£52.50 pp

Wedding Breakfast

Starters

Traditional Caesar salad, crispy pancetta, garlic croutons, black olives and Parmesan

Chargrilled bruschetta, marinated feta, rocket and lambs lettuce, chilli oil

Smoked Haddock pate, Lightly pickled cucumber and red onion, Roasted tomato and Dill Croute

Lemon chicken and basil terrine, Dressed rocket red pepper coulis

Sweetened red onion and sunblush tomato tart with glazed mozzarella and nut free pesto

Roasted butternut squash and fennel salad, Roasted beef tomato and herb oil (VE)

Mains

Roasted Chicken Supreme, wrapped in Parma ham and stuffed with mushroom Duxelle, crushed charlotte potatoes and Winter greens

Slow roasted Leg of Pork, Champ cakes, Roasted carrots, kale and Cider Sauce

Fillet of Haddock braised in Cullen Skink, Crushed charlotte potatoes and Curly Kale

Chicken, leek and Tarragon pie, Creamed Potatoes, Herbed carrots and Tender stem Broccoli

Roasted Squash Salad on a bed of Quinoa and Aged balsamic dressing (VE)

Handmade Pork and leek sausages, Champ potatoes, Onion gravy and crispy shallots

Roasted capsicum, courgette and charred onion Rissoto (VG)

Desserts

Citrus tart with Seared Meringue and Winter berry Compote

Dark Chocolate torte, Vanilla cream and red currant Coulis

Lime Panna Cotta, Lemon and Thyme Crumble and Dark chocolate shards

Triple Chocolate Brownie, Berry compote and Vanilla bean Ice cream

Nutmeg infused egg custard, Strawberry coral and Honeycomb

Black Bean Brownies, Coconut cream and a Berry Crunch

£45.50

Kids

Starters

Garlic bread

Vegetable Crudites with a mint yoghurt dip Mac
n Cheese bites

Mozzarella sticks with sweet tomato sauce

Mains

Penne pasta and Meatballs in a tomato sauce

Oven baked Chicken goujons with potato wedges

Oven baked fish goujons with Chips

Handmade sausage rolls, chips and Brown sauce

Desserts

Fresh fruit Salad

Mini Profiterole towers with chocolate sauce

Triple chocolate brownie with ice cream Vanilla

Ice cream and chocolate sauce

Two course £17.00

Three Course £21.00