



SWALLOWS NEST
BARN

FOOD
DRINK
EXTRAS



INTRODUCTION

We offer seasonal, locally sourced, restaurant quality food, provided by our award winning exclusive caterers, Lemon Zest.

Lemon Zest are a family run company, proud to deliver a simple, carefully curated menu with built-in flexibility, as well as the option to create a fully bespoke menu should that be your preference. Our chefs are proficient in providing for any dietary requirements and allergies where necessary. Our high standard of service can be tailored to individual preference, whether serving your wedding breakfast in a relaxed banquet setting or a more formal dining style, followed by a variety of choices for your evening food.

Lemon Zest also offer more alternative options - including a South Asian Fusion menu, outdoor 'street-food-festival' or barbecue menus.

Our hand-crafted, custom bar is stocked with a good selection; from local brewers, the essential classics, and a comprehensive wine list including specialist English wines.

We have put together guideline drinks packages including a range of reception drinks, wine and cocktail options. Alternatively, you can work with our dedicated bar team to build a bespoke package that suits your food menu, taste and personality. We do offer an option for full corkage to take you from guest arrival to the end of the wedding breakfast.



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MENUS

CANAPES

Upgrade to include canapes in addition to a starter on various menus

Three per person £11.5

Four per person £13

THE GROVE

Three Courses

Canapes OR Choice of Starter

Choice of Main
Dessert

£76

THE WOODLAND

Three Courses

Four Canapes, Main & Dessert

£90

INFORMAL DINING

THE BRAMBLE

Three Courses

Three Mains, Two Sides, One Dessert

£71

CHILDREN

Two courses . Suitable for under 10's.
We also offer a 50% portion of the main
meal, at 50% of the cost of the main menu.

£25

SUPPLIER MEALS

For suppliers who are with you all day.
Evening only suppliers should be catered
for within evening food numbers.

£25

Please find more details and frequently asked questions regarding the structure and pricing of menus towards the back of this booklet. Please note prices are not locked in until 6 months before your event date.

We aim not to increase food & drink prices by more than 5% annually.



CANAPES

Three per person £11.5

Four per person £13

You can choose to have canapes in place of a starter or upgrade to add canapes in addition to a starter on all menus. Please make sure one of your choices is veggie / vegan appropriate, specific dietary requirements must be accommodated within your choices.

Tortilla Spoon, Salsa, Guacamole (vgn)
 Tortilla Shell, Feta, Sundried tomato, Salsa Verde (vgn)
 Smoked Tofu, Avocado, Californian Rice Roll, Kecap Manis (vg, gf)
 Courgette Fritters, Mint Dip (vgn)
 Fig & Gorgonzola Bruschetta (v)
 Ripe Brie & Red Pepper Tartlet (v)
 Sage & Gruyere Cheese Tartlet, Quince Gel (v)
 Mini Onion Bhaji, Tangy Mango Chutney (vg, gf)
 Sour Cream & Cripsy Onion Potato Nest (v)
 Mini Cheeseburgers, Burger Sauce
 Honey & Mustard Glazed Sausages, Mustard Dip (df)
 Yorkshire Pudding, Roast Beef, Horseradish Cream
 Smoked Paprika, Lamb Meatball, Lime Yoghurt (gf)
 Pulled Beef Reuben Croute, Sauerkraut, Mustard Mayo
 Hoisin Duck & Spring Onion Spring Roll
 Salt & Pepper Squid, Sweet Chilli Sauce
 Smoked Salmon Blini, Lemon Black Pepper Cream Cheese
 Crispy Coconut Prawns, Sriracha Mayonnaise
 Crab & Chilli Potato Cakes, Sweet Chilli Yoghurt



THE GROVE - £76

Choose either three canapes or give your guests a choice between two starters, a choice between two mains and then choose one dessert for all your guests. One of your choices of starter and main must be a vegan or vegetarian option.

STARTERS

Sharing Platter - must be for all guests. Served on boards to the table for your guests to share (+£3/head)
 Serano Ham, Salami Milano, Hummus, Sun Dried Tomatoes, Stuffed Peppers, Manchego, Olives, Flatbreads

OR

Choose one meat and one vegetarian/vegan

Sun-Blush Tomato & Basil Arancini, Roast Garlic Marinara (vgn, gf)
 Chickpea & Sweet Potato Falafel, Pomegranate Coriander Salad (vgn, gf)
 Wild Mushroom & Smoked Mozzarella Arancini, Tomato Chutney (v)
 Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)
 Deep Fried Camembert Wedges, Sourdough, Pear Compote (v)
 Smooth Chicken Liver Pate, Toasted Brioche, Balsamic Onion Marmalade
 Minted Lamb & Feta Croquettes. Baba Ganoushe, Pomegranate Dressing
 King Prawn & Hot Smoked Salmon Cocktail, Cocktail Sauce, Crisp Gem +£3 (gf, df)

MAINS

Choose one meat and one vegetarian/vegan
All served with seasonal vegetables served to the table

Roasted Butternut Squash & Broccoli Gnocchi Bake, Vegetarian Parmesan, Salsa Verde (v)
 Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass Chilli, Coriander (vgn, gf)
 Spiced Roasted Cauliflower, Caramelised Cauliflower Puree, Fennel & Pomegranate Salad (vgn, gf)
 Chicken Breast, Lemon, Thyme & Garlic Marinade, Cherry Vine Tomatoes, Fondant Potato, Jus (gf, df)
 Chicken Supreme, Pancetta & Pea Fricassee, Dauphinoise Potatoes, Tenderstem Broccoli (gf)
 Cumberland Sausage, Creamy Mash Potato, Caramelised Onion Gravy
 12 Hour Pork Belly, Crispy Crackling, Roasted Apple Jam, Herb Mash Potato, Savoy Cabbage, Jus (gf, df)
 Confit Duck Leg, Braised Red Cabbage, Celeriac Puree, Red Wine Jus (gf, df) (£3/head)
 Grilled Cod Loin, Bean Cassoulet, Salsa Verde (gf, df) (+£3/head)
 Blade of Beef, Honey Carrots, Mustard Mash, Bourguignon Sauce (gf, df)
 Herefordshire Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus (+£7/head)

Traditional Roast of your choice, served with all the trimmings and seasonal vegetables to the tables (+£3/head)
Choose from: Rump of British Beef, Orchard Farm Loin of Pork, Garlic Studded Leg of Lamb,
 Corn-fed Chicken, Vegetarian Roast of Hay-baked Celeriac & Heritage Beets with Sage Loaf, Jus (vgn)

DESSERTS

Choose one option for all your guests

Seasonal Berry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce (gf)
 Vanilla & Berry Cheesecake
 Baileys Chocolate Cheesecake
 Raspberry Chocolate Slice, Coulis (vg, gf)
 Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream
 Salted Caramel Chocolate Tart, Ice Cream, Chocolate Crumb
 Glazed Lemon Tart, Raspberry Sorbet
 Lemon Posset, Berry Compote, Baked White Chocolate Shard
 Raspberry Creme Brulee, Lemon Thyme Shortbread Biscuit

Trio or Duo Miniatures: Selet two or three of the above desserts (+£3/head)



THE WOODLAND - £90

Three courses - canapés, main & dessert. Alternatively, an optional upgrade to include starter is available. Choose three main dishes, (including one vegetarian/vegan) and three sides, then one dessert - all served to the table to share.

MAINS

- Moroccan Lamb Tagine, Cumin Yoghurt *(gf)*
- Texan Style Beef Skirt, Barbecue Dip *(gf, df)*
- Cajun Pulled Pork *(gf, df)*
- 30 Day Dry Aged Rib of Beef, Chimichurri Sauce *(supplement applies)* *(gf, df)*
- Purston Leg of Lamb, Garlic & Rosemary *(gf, df)*
- 8-hour Slow Roasted, Shredded Shoulder of Lamb *(gf, df)*
- Hereford Rump of Beef, Parsnip Purée *(gf)*
- Garlic, Lemon & Herb Chicken Skewers *(gf, df)*
- Cider Braised Loin of Pork, Sage & Onion Stuffing *(df)*
- Goats Cheese, Asparagus & Red Pepper Wellington, Red Pepper Coulis *(v)*
- Spiced Roasted Cauliflower, Caramelised Cauliflower Puree, Fennel & Pomegranate Salad *(vgn, gf)*
- Harissa Marinated Halloumi Vegetable Skewers *(v, gf)*

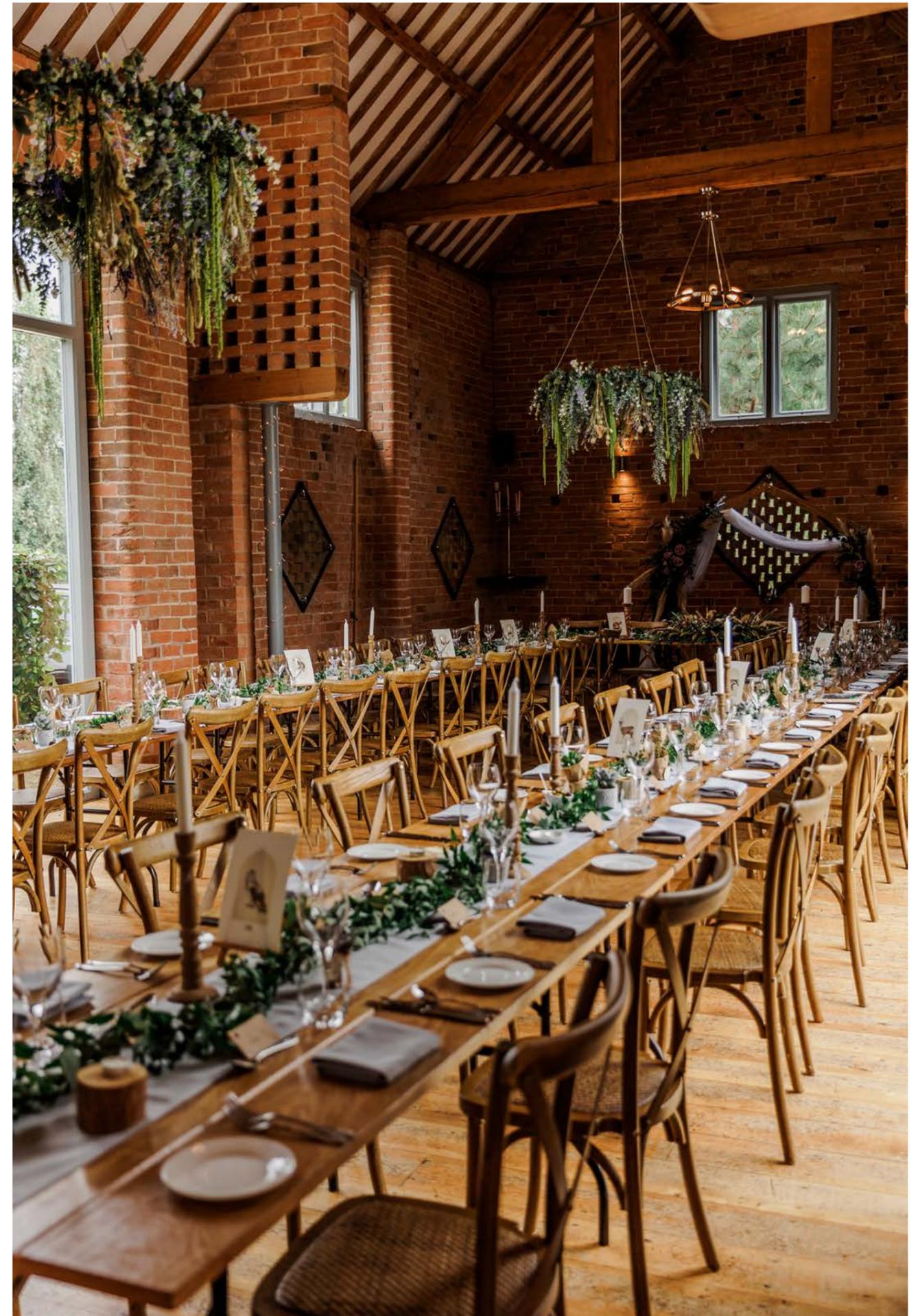
SIDES

- Roast Potatoes, Sea Salt & Rosemary *(vgn, gf)*
- Quinoa Superfood Salad, Pomegranate Balsamic Dressing *(vgn, gf)*
- Roasted Roots, Garlic, Thyme *(vgn)*
- Mediterranean Vegetables, Balsamic Glaze *(vgn, gf)*
- Warm New Potatoes, Crispy Bacon, Shallots, Mustard Dressing *(gf, df)*
- Heirloom Tomatoes, Roasted Lemon, Sage *(vgn, gf)*
- Bocconcini Mozzarella, Heritage Tomato, Basil Oil *(v, gf)*
- Roasted Squash, Tenderstem Broccoli, Tahini Dressing *(vgn, gf)*
- Chargrilled Broccoli, Chilli, Garlic, Pumpkin Seeds *(vgn, gf)*
- Carrot & Fregola Salad, Crumbled Goat Cheese, Smoked Paprika, Lemon Dressing *(vgn)*
- Rocket, Beetroot & Feta Salad, Croutons, Honey Dressing *(v)*
- Apricot, Pomegranate, Giant Cous Cous *(vgn)*
- Asian Slaw *(vgn, gf)*

DESSERTS

Served Family Style - served to the table for guests to help themselves

- Glazed Lemon Tart, Fresh Berries
- Apple & Blackberry Crumble Tart, Custard
- Tiramisu
- Seasonal Berry Pavlova, Fresh Fruit, Chantilly Cream, Fruit Coulis *(gf)*
- Profiteroles, Chantilly Cream, Chocolate Sauce





THE BRAMBLE - £71

*Our informal, feasting menu. Served on platters to the table for your guests to share.
Choose three main dishes, (including one vegetarian/vegan) and three sides -served to the table to share.
Then one plated dessert for all guests*

MAINS

Choose three options, to include one vegetarian

Hot Honey Halloumi Vegetable Skewers (v)
Spiced Edamame Bean Burger, Lime Mayo (vgn)
100% British Beef Burger, Monterey Jack, Gherkin
Cumberland Ring Pork Sausage (df)
Cajun Pulled Pork (gf, df)
Jamaican Jerk Chicken Thighs, Lime Wedges (gf, df)
Chicken Souvlaki, Tzatziki (gf)
Grilled Lamb Koftas, Tahini Yoghurt (gf)

SIDES

Choose three options

Sea Salt & Rosemary Roasted Wedges, (vgn, gf)
Warm New Potatoes, Shallots, Mustard Dressing (vgn, gf)
Bocconcini Mozzarella, Heritage Tomato, Basil Oil (v, gf)
Asian Slaw (vgn, gf)
Mediterranean Pearl Cous Cous Salad (vgn)
Rocket, Beetroot & Feta Salad, Croutons, Honey Dressing (v)

DESSERTS

Choose one plated option for all your guests

Seasonal Pavlova, Fruit Compote, Chantilly Cream (gf)
Vanilla & Berry Cheesecake
Raspberry Chocolate Slice, Coulis (vgn, gf)
Orange Treacle Tart, Chantilly Cream
Double Chocolate Brownie, Chocolate Sauce, Chantilly Cream (gf)
Millionaire Shortbread Tart



CHILDRENS' MENU - £25

Please choose one option for all children. Under 10's only. Two Courses, Main & Dessert only.

MAINS

Please choose one option for all children

British Beef Burger, Chips, Peas (df)
Chicken Goujons, Chips, Peas (df)
Chicken Katsu Curry, Rice
Fish Goujons, Chips, Peas (df)
Sausage & Mash, Peas, Gravy (df)
Mac N Cheese
Pasta, tomato Sauce (df)

DESSERT BOX

Filled with one of the following. Choose one option for all children.

Ice Cream, Chocolate Sauce, Sweet Selection
Chocolate Brownie, Chocolate Sauce (gf)
Fresh Fruit Platter (vgn, gf)

OR

Children can have a smaller portion of the adult main course and adult dessert



EVENING FOOD

Please choose one evening food option for all of your guests, minimum numbers are based on catering for 80% of the guests attending all day, and 100% of any additional evening guests.

AUTHENTIC WOOD FIRED PIZZA

Individually Boxed 9” Pizza - £16 per head

Minimum 80 portions. Choose three pizzas; If you have vegan guests please ensure that one of your choices is vegan

Margarita- Buffalo Mozzarella, Fresh Basil (v)

Romeo & Juliet - Goats Cheese, Caramelised Onion, Rocket (v)

The Sicilian - Sliced Chorizo, Fresh Chillies

Olive You - Serrano Ham, Mushrooms, Mistoliva Olives

A Midsummer Night’s Dream - Smoked Bacon, Roasted Piquillo Peppers

Hawaiian - Honey Roasted Ham, Pineapple

The Vegan - Roast Vegetables, Sundried Tomato, Vegan Cheese (vgn)

BBQ BAR

£18 per head for two items or £19.5 per head for three items

Minimum 80 portions. Served with Floured Baps/Pretzel Buns, Louisiana Slaw, Lettuce, Tomatoes, Gherkins, Ketchup & Mustard

Blackened Cajun Rubbed Beef Skirt /

100% British Beef Burger / Cumberland Ring Sausages /

Jerk Chicken Thighs / Jacobs Ladder Short Ribs /

Spiced Lamb Kofta Skewers, Lime Yoghurt /

Edamame Bean, Pea, Spinach Burger (vgn, gf)

FISH & CHIP BUCKETS

£14 per head

Miniature Plaice Goujons, Salted Skinny Fries, Lemon Wedges, Tartar Sauce (df)

or

Battered Chipolatas, Salted Skinny Fried, Curry Mayonnaise (df)

or

Halloumi Fingers, Salted Skinny Fries, Lemon Wedge (gf)

DIRTY FRIES

£12 per head

Topped with Crispy Bacon, Cheddar Cheese, Crispy Onion

GRILLED LAMB KOFTA

£12 per head

Served in flatbread, with onion & shredded lettuce

Grilled Lamb & Chilli Sauce

Sweet Potato Falafel & Hummus (vgn)

TOASTIES

£12 per head

Choose two fillings from below:

Brie & Sweet Chilli Jam / Roast Vegetables & Vegan Cheese (vgn) / Mature Cheddar & Roasted Tomato

Mature Cheddar & Honey Roast Ham / Three Cheese

HOT BAPS

£10 per head

Served with Sauces & Relishes

Choose one of the following fillings:

Vegan Sausages / Cumberland Ring Sausages / Smoked Dry Cured Back Bacon

Fish Fingers, Tartar Sauce / Southern Fried Chicken Goujons, Frank’s Hot Mayonnaise

12 Hour Slow Cooked Boston Pulled Pork / Black Bean Pulled Beef

GRAZING TABLE

£15 per head

Fresh Bread, Biscuits & Breadsticks, Mistoliva Olives, Fresh Crudites, Hummus, Black Bomber,

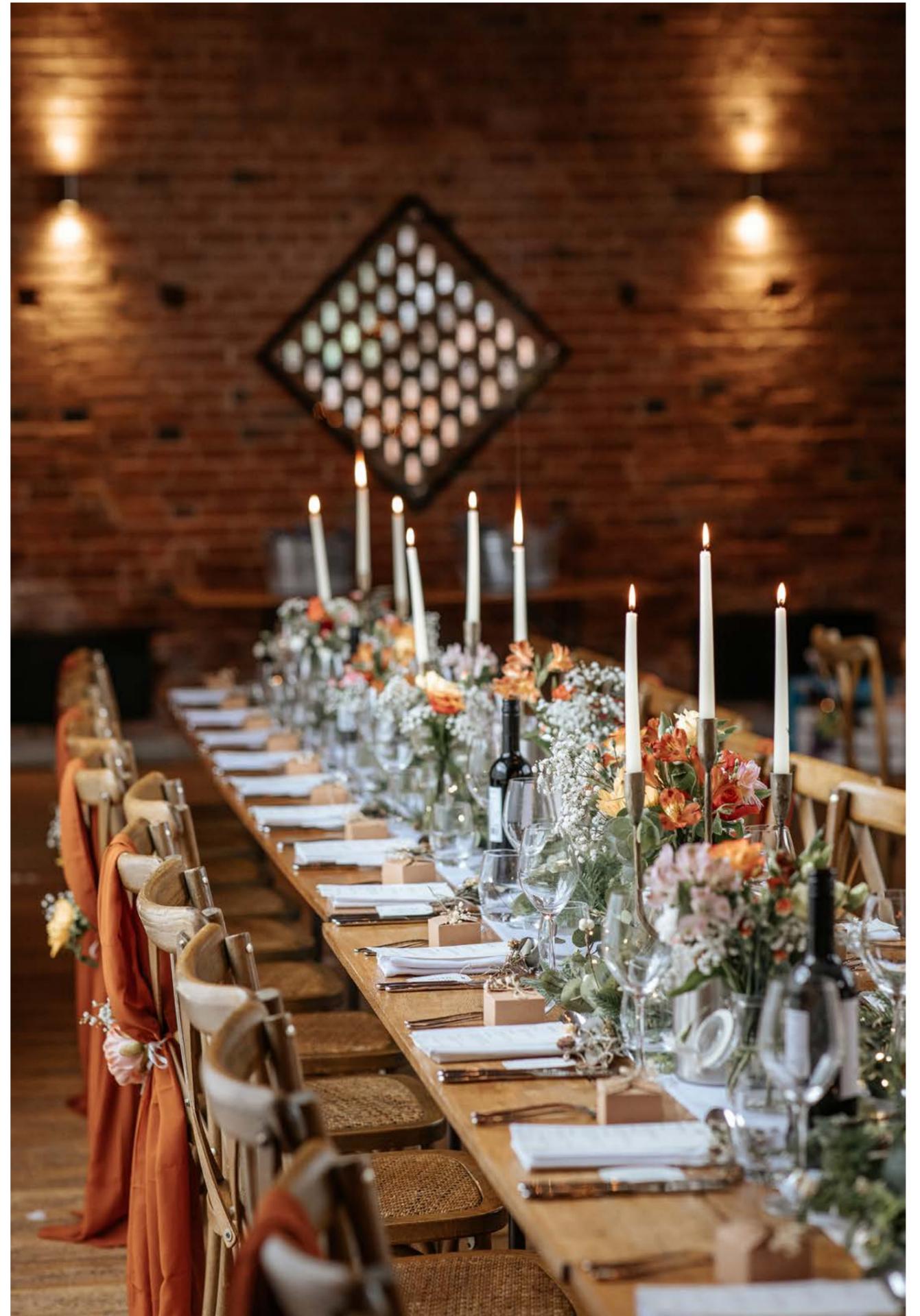
Somerset Brie, Grapes, Honey Ham, Mustard, Pork Pies

MAC N CHEESE

£12 per head

Topped with Crispy Bacon, Caramelised Onion, Pickled Jalapeños

**For evening food, a chefs choice alternative will be provided for any allergies. Please note, there may be minimum numbers on certain options, regardless of guest numbers.*





THE ORCHARD DRINKS PACKAGE- £32.5

Includes two reception drinks, half a bottle of wine and one toast drink per person.
Other packages available on request.

There is a minimum drinks spend of £1500 on all events unless otherwise agreed.

RECEPTION DRINKS

TWO PER PERSON

Choose from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rosé, Cava Lacrima Bacchus,
Peroni, Corona, Bulmers, Heineken 0%

Or Choose to Upgrade - £2.95 / glass

Pimms Cocktail, Aperol Spritz, Gin Bramble or Limoncello Spritz, Hugo Spritz, Mulled Wine

TABLE WINE

HALF BOTTLE PER PERSON

Select Red, White or Rose from our House wines, or choose to upgrade at a per head cost.

TOASTING DRINK

ONE PER PERSON

Choose one from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rose, Cava Lacrima Bacchus

CORKAGE OPTION

£1400 for up to 60 guests, £1600 for up to 80 guests, £1800 for up to 100 guests

Provide your own wine, bottled beer and sparkling for the drinks reception, wedding breakfast and toast.

Wine selection and prices are not able to be guaranteed until 6 months prior to your event, we aim not to increase prices by more than 5% annually. If you have any specific requests, we will endeavour to source them or chat through corkage options with you. If we are sourcing something specific you may be required to pre-pay for these items.



TABLE WINE

Select from our House wines, marked by an 'H' below, or choose to upgrade at a cost per person. These are indicative costs to upgrade per person from the drinks package.

SPARKLING

Nosecco	H
Cava Lacrima Bacchus, Spain	H
Prosecco Trevigiana, Italy	H
Prosecco Trevigiana Rosé, Italy	H
Chimère Brut Champagne, France	£11
Laurent Perrier Champagne, France	£18

ROSÉ

Cantina Trevigiana Pinot Blush, Italy	H
Hilmar Springs Zinfandel Rosé, USA	H
Château Routas Provence Rosé, France	£5

WHITE

Cantina Trevigiana Pinot Grigio, Italy	H
Marcado Sauvignon Blanc, Chile	H
Brookford Chardonnay, Australia	H
Choza Rioja Blanco, Spain	£2
Franschhoek Unoaked Chardonnay, SA	£3
Picpoul de Pinet Saint Peyre, France	£4
Château Routas Viognier, France	£6
Aotearoa Sauvignon Blanc Marlborough, NZ	£6
Aulico Gavi de Gavi DOCG, Italy	£8

RED

Cantina Trevigiana Merlot, Italy	H
Marcado Merlot, Chile	H
Brookford Shiraz Cabernet, Australia	H
Choza Rioja Tinto, Spain	£2
Franschhoek Cellar Cabernet Sauvignon, SA	£3
Choza Rioja Crianza, Spain	£6
Gauchezo Malbec, Argentina	£6
Passaia Rosso Toscana, Italy	£7
Appasimento Venti Marco Polo, Italy	£8

DRINKS EXTRAS

BOTTLE BUNDLES

24 x Peroni/Corona	£98
24 x Heineken 0%	£86
12 x Purity Mad Goose	£88
12 x Old Mout- Kiwi & Lime / Berries	£88
12 x Peroni/Corona- Buckets on tables	£49
12 x Bottled Soft Drinks- Buckets on tables	£39

KILNER JARS - 50 servings

Rosemary, Elderflower & Cucumber	£54
Victorian Lemonade	£58
Raspberry Lemonade	£58
Summer Fruits	£58
Fruit Juice	£62

COCKTAIL BUNDLES £250

30 cocktails made & served on trays - choose one

Pimms
Espresso Martini
Gin Bramble
Passionfruit Martini
Mojito
Classic Margarita
Limoncello Spritz
Hugo Spritz
Aperol Spritz
Sarti Spritz

SPRITZ BUNDLES £175

20 cocktails made & served on trays - choose two



COCKTAIL BAR - £680

Includes the outdoor bar set up as an exclusive cocktail bar with server.

60 cocktails prepared & served
Choose three (maximum of two frozen)

- | | |
|----------------------|----------------------------|
| Passionfruit Martini | Frozen Strawberry Dacquiri |
| Gin Garden | Frozen Margarita |
| Mojito | Frozen Espresso Martini |
| Pina Colada | Espresso Martini |
| Gin Bramble | Winter Margarita |
| Dark & Stormy | Winter Spritz |
| Old Fashioned | Limoncello Spritz |
| Classic Margarita | Paloma |



RUSTIC HAND BUILT RUM OR GIN BAR - £525

50 double balloon gin & fevertree mixer with garnishes.

- | | |
|------------------------------|--------------------------------|
| Tanqueray no. Ten | Fever Tree Elderflower Tonic |
| Foxenton Hedgerow Sloe | Fever Tree Lemonade |
| Tanqueray Sevilla | Fever Tree Aromatic Tonic |
| Mombasa Club Strawberry | Fever Tree Ginger Ale |
| Warners Elderflower | Fever Tree Mediterranean Tonic |
| Kraken | Coke |
| Havana Club 3 | Diet Coke |
| Bacardi Spiced | Fever Tree Ginger Ale |
| Dead Man's Fingers Raspberry | |
| Dead Mans Fingers Pineapple | |



ICE CREAM TRIKE - £395

For 100 scoops, served with waffle cones or tubs. Two hour serving time.

FLAVOURS - Choose Three

- Madagascan Vanilla
- Double Chocolate
- Honeycomb & Salted Caramel
- Cookies & Cream
- Mongo & Passionfruit Sorbet

SAUCES - Choose Two

- Chocolate
- Strawberry
- Toffee
- Lotus Biscoff
- Salted Caramel

TOPPINGS - Choose Two

- Sprinkles
- Mini Smarties
- Crushed Oreos
- Chocolate Crispies
- Tiny Toffee
- Biscoff Crumble
- Chocolate Sprinkles

Alternatively, choose to supply your own ice lollies to fill the trike and just pay for the hire!

£85

(self service - must be individually wrapped and labelled)



DONUT OR PICK N MIX WALL - £195

Includes 70 Krispy Kreme Donuts of varying flavours OR Pick N Mix for 70 people with classic sweetie bags



RETRO CRISP WALL - £95

Includes 60 bags of everyone's favourite snacks!



CHEESE PALLET - £395

Approximately 50 portions served with Crackers & Chutneys

Red Leicester, Pecorino, Vintage Cheddar, Smoked Applewood, Wensleydale with Cranberry, Cornish Yarg



FLORAL CHANDELIERS - £150 / PAIR

Greenery included, floral additions not included, for illustrative purposes only.

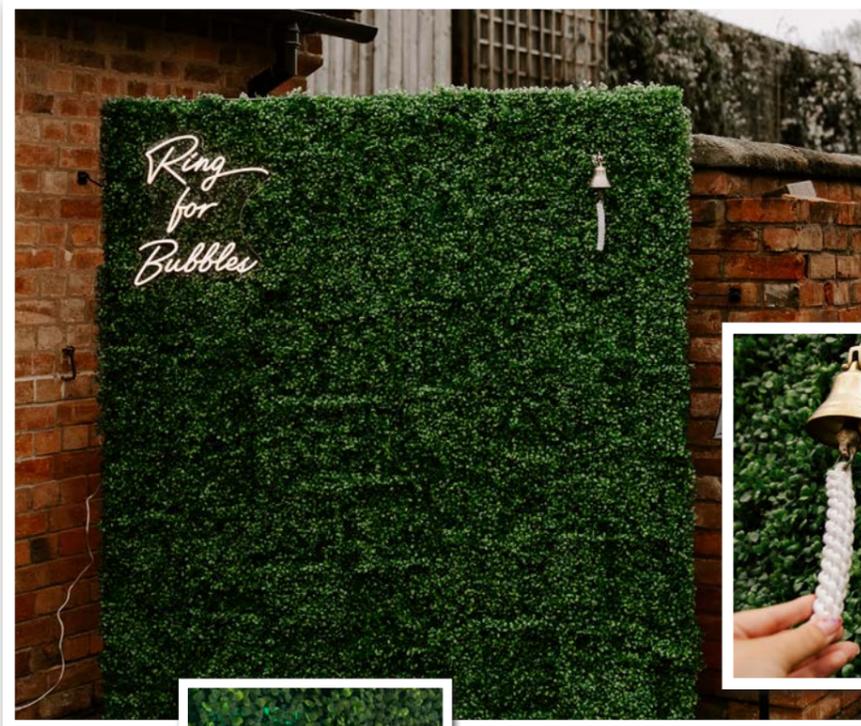


FIRE PIT - £195

Includes wood and staff member to light, manage and maintain for 2-3 hours of burn time. Will be refunded in the event of wet weather.



LIGHT UP LOVE LETTERS - £125



RING FOR BUBBLES - £125

Add an interactive element to your drinks reception! Does not include drinks but bottles can be added or used towards your drinks package allowance.



MOON GATE - £95

Floral additions not included, for illustrative purposes only.



ORDER OF THE DAY PALLETE - £95



AUDIO GUESTBOOK - £95

Record a message to encourage your guests to leave you a congratulatory message when they pick up our vintage phone handset! We'll send them to you after your wedding to reminisce and keep forever.



FREQUENTLY ASKED QUESTIONS

HOW DOES IT WORK WITH DIETARY REQUIREMENTS & ALLERGIES?

For your vegetarian and vegan guests, you will choose one alternative from the menu of your choice. Where other dietary requirements need to be catered for, we will adjust your menu accordingly or accommodate this requirement with a chef's choice option.

Alternatively, if you wish to choose one dietary option from your menu for all of your guests, these are clearly marked as follows; *vg - vegan, v - vegetarian, df - dairy free, gf - gluten free*. Our caterers are extremely vigilant with allergens and can adjust most menus to cater for all 14 of the registered allergens.

ARE THESE PRICES THE PRICES WE WILL PAY?

Due to ongoing changes from suppliers and sourcing costs, final menu prices and selections will not be locked in until your six month meeting, but we aim to increase costs by no more than 5% annually. Some dishes may have supplements applied which are indicated throughout the menu.

DO WE HAVE TO HAVE A DRINKS PACKAGE?

Whilst you do not have to have a full drinks package, we do have a minimum spend requirement of £1500 overall on drinks. This can be made up of any pre-paid options or as bar spend on the day. If you choose to have a drinks package this does not apply, so long as you allow for 100% of your adult guests. We also have a corkage option - please see the drinks section of this booklet for more information.

WHAT IF WE DON'T SEE WHAT WE WANT WITHIN THESE MENUS?

We can put you in touch with our caterers to design a wholly bespoke menu or discuss a variation of one of our current menus.

WHAT IS "CHEF'S CHOICE"?

Occasionally, dietary requirements will be such that the dishes chosen for the majority of guests will not suit specific or severe dietary requirements. In most instances, the chef will adjust the dish slightly to be able to cater for individuals. Where this is not possible, they will serve a suitable alternative. This is designed to reduce waste, keep consistency for your guests and to ensure a further supplementary charge is not required for the extra choices.



FREQUENTLY ASKED QUESTIONS

ARE THERE MINIMUM NUMBERS ON MENUS OR A MINIMUM SPEND?

We work to a minimum food & drink spend rather than being strict on guest numbers, with the exception of evening food. The minimum food & drink spend is calculated to account for multiple factors but we are happy to discuss this with you at quotation stage or upon booking. Certain items do not count towards this minimum spend for example the Cheese Palette or Ice Cream Trike.

IS THERE AN OPPORTUNITY TO TASTE THE FOOD?

Where possible, menu price includes an invitation to our showcase tasting evenings (one tasting per couple), where you will have the opportunity to sample Chefs' selection of dishes from our Grove & Woodland menus, alongside wines from our drinks package. All tastings are held on a nominated date in February and November. Showcase evenings are not possible for package menus, additional menus and short lead time bookings.

ARE THERE MINIMUM NUMBERS ON EVENING FOOD OPTIONS?

We ask that you choose one evening food option for all your guests, we usually advise that minimum numbers are based on catering for 80% of the guests attending all day, and 100% of additional evening guests. We do suggest that with individually served items (i.e. toasties) you allow for one per person. There may be minimum numbers on certain options, regardless of guest numbers. Wood Fired Pizzas and BBQ Bar are cooked and served outside, weather permitting from April- September. Should weather be poor, food will be cooked in the kitchens and served to guests inside the venue.

ARE WE ALLOWED TO CATER FOR ANY ELEMENTS OF THE DAY OURSELVES?

With the exception of pre-packaged favours and wedding cake(s), we do not allow external catering or for you to bring in your own food. Any cakes / favours must be supplied at your final planning meeting with a list of ingredients, with allergies clearly marked. We are a nut free venue so therefore any cake, favours or other additions cannot contain any nuts.

ARE WE ABLE TO BRING OUR OWN CAKE OF CHEESE INSTEAD OF A WEDDING CAKE?

Yes you are. If you choose to do this, we will cut this up and serve it with a selection of crackers, chutneys, biscuits and celery. There is a charge of £7 per person for this service.



JANUARY 2026