

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

Event Food

Canapé Option

COLD

Smoked Salmon and Dill Cream Cheese
on Pumpnickel

Carpaccio of Beef Horseradish on Toast

Brie and Onion Jam on Herb Focaccia

Basil, Mozzarella and Cherry Tomato Brochettes

HOT

Chicken and Chorizo Brochettes

Vegetable Spring Rolls

£16 for 6 bites per person

Glass of prosecco on arrival - add £8.5

Barbeque Buffet

Tandoori BBQ Chicken with Cucumber and
Toasted Cumin Yogurt Raita

Beef, Red Onion and Mushroom Skewers
with Sticky BBQ Glaze

Grilled Halloumi and Red Pepper Skewers
with Moroccan Olives

Baby Potato Salad with Italian Parsley
and Roasted Lemon

House Coleslaw

Freshly Baked Tuscan Rolls

70% Dark Chocolate Parfait

£29.50 per person

Glass of prosecco on arrival - add £8.5

*We are always looking to improve our offering.

Please do let us know if you require
a bespoke experience.

**Why not try our homemade
Afternoon Tea served daily
from 2-5pm Monday to Friday
and 2.30pm-4.30pm weekends.**

Fork Buffet

Please select one option from the Meat, Fish, Vegetarian
and Puddings sections below.

MEAT

Sauté Chicken. Button Mushrooms and Tarragon Sauce

Lahore Chicken Curry, Cumin Rice and Flat Breads

Veal Escalopes with Wild Mushrooms

Beef Goulash with Smoked Paprika and Soured Cream

Pork and Somerset Cider Casserole

FISH

Roast Salmon Steaks with Capers and Lemon Butter

Seared Swordfish with Leeks and Chorizo

Chargrilled Tuna with Hazelnuts

VEGETARIAN

Roasted Pepper and Aubergine Chilli
with Preserved Lemons

Buttered Cauliflower and Lentil Curry

All served with hot buttered potatoes,
Steamed green panache of vegetables
Rice and green salad, selection of breads

Pudding table

70% Dark Chocolate Parfait

Raspberry Cheesecakes

Crème Brûlée

Tiramisu

£44 per person

Glass of prosecco on arrival - add £8.5

Sparkling Sweet Indulgence

Rose & Milk Chocolate Macaroons

Lemon Meringue Pies

Fruit Tartlets

Opera Shots

Belgian Chocolate and Hazelnut Tea Cake

Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival - £8.5

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Set Menu

To Start

Parma Ham with Tuscan Bread, Tomato Salad

Chicken Liver & Brandy Pâté, Tuscan Toast

Burrata Mozzarella, Basil Bruschetta, Black Pepper

River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

Main Course

10oz Ribeye Steak

Roasted Tomato, Watercress, Chips with Parmesan, Truffle Aioli

For ease of service all our steaks are cooked to medium

Half Roasted Lemon and Herb Chicken

Roasted Tomato, Watercress, Chips with Parmesan, Truffle Aioli

Woodstone Roasted Salmon

Fire Roasted Peppers, Giant Couscous

Ricotta Cheese & Spinach Cannelloni

Side Salad

Pudding

Vanilla Cheesecake

Berry Coulis

Crème Brûlée

Fruit and Nut Biscotti

Sicilian Lemon Tart

Crème Fraîche

70% Dark Chocolate Mousse

2 Courses...36.5

3 Courses...42.5

Glass of Prosecco
on arrival...8.5

As our food is freshly prepared.

For parties under 40 individuals please select any item from each section for your starters,
mains and desserts for your guests to choose from.

Parties over 40 individuals please select 2 items from each section for your starters,
mains and desserts for your guests to choose from.

Vegetarian and other dietary requirements catered for in addition

A Discretionary service charge of 10% will be applied to the final bill