



Weddings/Functions

Cavendish £41.00 pp

2 courses with coffee

Cavendish Plus £47.00 pp

Canapés on arrival x3 each
2 courses with coffee

Biskra Beach £49.00 pp

3 courses with coffee

Biskra Beach Plus £55.00 pp

Canapés on arrival x3 each
3 courses with coffee

Additional Courses £7.50 pp

e.g. cheese or fish

Starters

- Prawn and crab cocktail with a crisp salad, seafood sauce and lemon
- Traditional chicken caesar salad
- Mozzarella and basil arancini with wilted spinach, roasted garlic mayonnaise and tomato coulis
- Grilled goats cheese and pear salad with maple glazed walnuts and house dressing
- Slow roasted Duck leg with watercress salad, plum sauce and mini pancakes
- Oak smoked salmon with micro pea shoots and pea and mint dressing
- Tian of avocado and plum tomato with pesto dressing
- Gravadlax with beetroot salad, rye bread and honey mustard sauce
- Wild mushrooms on toasted sourdough with spinach and a truffle dust
- Chilled melon rose with raspberry sorbet and seasonal berries
- Pastry puff of asparagus and hollandaise with poached salmon
- Italian wedding soup (a light minestrone soup with mini meatballs)
- Roasted tomato soup with goat cheese and basil oil

Main Courses

- Chicken supreme with chestnut mushroom cream sauce, crispy bacon and roast potatoes
- Pan-fried rump of lamb with dauphinois potatoes and a piquant sauce
- Roasted corn-fed chicken with hasselback potatoes, grilled asparagus and a light jus
- Slow roasted Ribeye of beef with truffle and Parmesan parmentier potatoes and port jus
- Herb crusted loin of pork with crispy crackling, lyonnaise potatoes and an apple and cider sauce
- Homemade steak and Ale pie with scallion mash and rich gravy
- Homemade chicken and leek pie with buttered mash and gravy
- Grilled salmon with Rosi potato, wilted spinach and champagne cream sauce
- Poached sea bass fillets with roasted vegetables, crushed potato, roasted pepper and coriander butter

*All main courses are served with seasonal vegetables

Vegetarian

- Pasty puff of wild mushrooms with spinach and baby leeks on crushed potato
- Tomato Tatin with melted goat's cheese and basil dressing
- Pea and asparagus risotto with shaved Parmesan and rocket
- Large stuffed field mushroom with duxelles, cheese and spinach
- Vegetable wellington with caper and lemon sauce

Vegan Starters

- Tomato and avocado stack with balsamic glaze and rocket salad
- Sweetcorn chowder
- Vegan cheese bruschetta
- Chilled melon with an orange and ginger compote

Vegan Main Course

- Indian red lentil Dahl with homemade naan bread and chutney
- Mixed 3 bean chili with corn bread and rice
- Mushroom and spinach stack with tomato coulis
- Spinach and chickpea curry and rice
- Stuffed butternut squash filled with spicy vegetable rice
- Vegan shepherd's pie
- Vegan noodles with curried coconut sauce

Numbers under 60 may incur a service charge according to the numbers. All prices plus VAT. For all weddings, we add a £500 surcharge to cover:

- Cutlery and crockery
- Set up and clear down (the day before)
- Additional staffing
- Additional hire of kitchen equipment
- Any additional food cost
- Additional linen costs

Allergen Disclaimer

Our menu may contain some or all of the following ingredients:

Cereals, Wheat Flour (containing gluten) Egg Fish (fish sauce)
Soybeans Peanut Milk Nut (almonds, hazelnuts, cashew, seeds, etc)
Celery Mustard Sulphur dioxide (preservative vegetable, dried fruit)
Sesame Lupin Crustaceans (prawns, crabs, lobster, & crayfish)
Mollusc (clams, mussels, oyster, squid, octopus)
Oil (peanut oil, sunflower oil, sesame oil).

Allergic to food not on the list:

If you are allergic to a food that is not on the regulatory list shown above, it may not be included on the allergen information provided. If in doubt, speak to a member of staff. Please kindly inform us of any food allergies prior to ordering your food. To the best of our knowledge, our suppliers do not use GM foods.