



Wedding Catering – Midweek Package

Food. Drinks. Loved Ones. Music.

There are so many moving parts to a wedding, and it can turn into a planning nightmare with so many decisions to make. This is why we have devised some packages to streamline the planning process.

We hope that you like the options set out below. They are all our ‘greatest hits’ meals so we know they are all popular, but of course the beauty of life is that everyone is different, so hopefully there is something in there which works for you.

One of the benefits of packages is that we can keep costs down by showing you a small selection of popular meals. If you want more choice then it’s probably best to go for one of our ‘dry hire’ options. This menu is available as a separate document: please just ask and we’ll send it to you.





MIDWEEK WEDDING MENU

Starters

MEAT

Chicken Caesar Salad, Little Gem, Parmesan, Croutons
Charcuterie Sharing Board - Selection of Locally Cured Meats,
Pickles, Celeriac Remoulade, Home Baked Bread and Butter

FISH

Beetroot Cured Salmon, Watercress, Horseradish Cream, Homemade
Charcoal Bread

VEGETARIAN

Goats Cheese Salad with Candied, Golden & Baby Beetroot, and Basil
Oil
Vegetarian Sharing Board – Roasted Cherry Vine Tomatoes,
Manchego, Pickles, Harissa Spiced Hummus, Baba Ganoush, Olives,
Padron Peppers, Artisan Bread
Tuscan Bean Soup with Tomato, Spinach and Garlic Herb Focaccia

STARTERS

*Please choose one meat or fish starter for all your guests, plus one
vegetarian dish for vegetarians/vegans*



Mains

Please choose one meat or fish main for all your guests, plus one veggie dish for vegetarians/vegans.

MEAT

Roast Chicken with Lemon & Thyme Stuffing, Red Wine Jus with roast potatoes and seasonal veg
Slow Roast Belly of Pork, Apple Sauce, Crackling and Cider Reduction with roast potatoes and seasonal veg
Trio of Local Sausages, Buttery Mash, Cavolo Nero and Caramelised Red Onion Gravy (*V: Trio Veggie Sausages*)
Asian Spiced Duck Breast, Honey, Ginger, Chilli & Soy Glaze, Pak Choi, Chinese Broccoli, Wasabi Mash

FISH

Poached Hake with Courgette, Mussels, Saffron Potatoes and White Wine Sauce

MAINS

VEGETARIAN

Roast Squash, Puy Lentils, Sunflower & Pumpkin Seeds, Roast Garlic, Caramelised Red Onion Jus

Seasonal Vegetables:

Potatoes: buttered new or rosemary and garlic roasted

Spring: Minted Garden Peas, Asparagus, Purple Sprouting Broccoli, and Romanesque Cauliflower, with (optional) Feta & Chilli

Summer: Roast Squash, Mange Tout, Green Beans, Sweetheart Cabbage

Autumn: Greens, Thyme & Honey Roasted Heritage Carrots, Beetroot, Creamed Celeriac & Parsnip Puree

Winter: Pan Fried Sprouts with Caraway, Tenderstem Broccoli, Braised Red Cabbage



BBQ Special

MASSIVE BBQ FEAST WITH LOCAL MEATS INCLUDING

6oz Handmade Burger
Local National Champion - Gloucester Sausage
Chicken Skewers with Sweet Chilli Sauce
Mediterranean Crevettes with Garlic Butter

Vegetarian options:

Spicy Black Bean Burger
Lincolnshire Sausage with Red Onion Marmalade
Red Pepper and Courgette with Sweet Chilli Sauce
Halloumi or (Tofu for Vegans) with Lime and Coriander Dressing

BBQ SPECIAL

All Served with
Seasonal Salad
Garlic & Rosemary Focaccia
Ciabatta
Selection of Homemade Relishes
Beetroot Ketchup, Tomato Salsa, Mayo



Desserts

Owlpen Mess – Raspberry, Strawberry, Blueberry, Meringue, Cream, Saffron

Served individually or in sharing bowls for self service at table

Chocolate Brownie, Salted Caramel Ice Cream

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Sweet and Salty Cheesecake with Cherries and Crumble

Traditional Apple Crumble and Vanilla Custard

Alternative Dessert - 'Grab and Go' Ice Cream

Local Winstones Ice Cream - Chocolate, Vanilla, Salted Caramel, and Vegan Raspberry Sorbet. Wafer Cones, Tubs & Sprinkles! Our staff serve this from a table, so guests can grab an Ice Cream and help themselves to Sauces and Sprinkles.

DESSERTS





Drinks

WINE

We include a generous quantity of wine in your package (one bottle per person) so that your guests are well looked after all day.

Reception: Two glasses of prosecco

We also have a selection of **beer buckets** available for the drinks reception so your guests don't have to go to the bar. Prices start at £100 for 30 bottles.

Upgrade to **Pimm's** during your reception for £2.50 per glass

Wedding Breakfast: three glasses divided between red and white according to your preference.

Red wine: Reserve St Marc Merlot, Southern France

White wine: Reserve St Marc Sauvignon Blanc, Southern France

You can add rosé into the mix during the meal for a £2 surcharge per glass.

Toasts: A glass of prosecco, AF fizz or elderflower pressé for everyone.

DRINKS

Get in touch with us to find out about other fun extras

Spritz bar during the reception

Champagne towers

Cocktail hour after dinner to get the party started!



Canapés

MEAT

Gloucester Old Spot Sausages, honey mustard
Guilin Chicken Skewers, sweet chilli, spring onion
Charred Chorizo Sausage, pea purée
Mini Lamb Kofte Lebanese style, tzatziki
Rare Hereford Roast Beef, mini Yorkshires, horseradish
Chicken Liver Parfait, bruschetta
Mini Hoisin Duck wraps, spring onions

FISH

Selection of Sushi, Asparagus, Avocado, Salmon, Tuna with Pickled Ginger and Wasabi
Gravadlax of Salmon, Blinis, Roast Beetroot, Cream Cheese
Panko Tiger Prawns with Sweet Chilli Jam
Smoked Mackerel and Leek Tart
Salt & Pepper Squid with Yuzu Mayonnaise

VEGETARIAN

Cauliflower Kofte, curry mayo
Tempura Veg with soy, sesame and ginger
Spiced Halloumi Bites, Garlic Aioli
Cheddar and Cayenne Cookies, Beetroot Ketchup and Goats Cheese Falafel bites, tomato relish
Padron Pepper filled with Sweet Potato & Picante Peppers filled with Avocado Guacamole
Cherry Tomato & Mozzarella Skewers with Basil

CANAPÉS

Wedding Reception Style

6 per guest (choose 2)
£13.5



After Dinner

Cheese Board

Select 6 Artisan Cheese from the list below, served with Biscuits, Crackers, Bread Rolls with Celery, Apple, Grapes, Pickles & Home Made Chutneys

Can be instead of dessert or £10 supplement

Coffee and Tea

Freshly ground coffee and selection of teas

£4 – we recommend a ratio of 50% to 75% of final numbers

Wedding Cake

Please enquire about wedding cakes although of course we won't be offended if you prefer to use one of the amazing approved suppliers on our website

AFTERS





**EITHER CHOOSE A HALF PORTION OF YOUR
CHOSEN ADULT MEAL OR THE MENU BELOW**

STARTER

Crudités of vegetables
Cheesy garlic bread
Tomato soup

MAIN

Sausage and Chips
Breaded Fish Fingers and Chips
Chicken Goujons
Spaghetti Bolognese

DESSERT

Vanilla Ice Cream

CHILDREN





ENJOY OUR 10” WOOD-FIRED PIZZAS AS THE NIGHT DRAWS IN: CHOOSE THREE (MIN 30 PIZZAS)

Classic Margherita (V) ~ Homemade Tomato Sauce, Mozzarella
Pizza Marinara (no Cheese) (Ve) ~ Tomato Sauce only with Olive Oil and Fresh Basil
Squash It ~ Roasted Squash, Goats Cheese, Rocket, Red Onion Marmalade (V)
Pesto Pizza ~ Pesto, Aubergine, Courgette and Goats Cheese (V)
Spicy Meat ~ Tomato, Mozzarella, Chorizo, Ham, Salami, Jalapenos & Piquanté Peppers
Figgy ~ Tomato Sauce, Mozzarella, Prosciutto, Fig, Rocket with Balsamic glaze.
Arty ~ Tomato, Mozzarella, Artichoke, Spinach, Chorizo & Sun Blushed Tomatoes
Seafood Marinara ~ Tomato Sauce, Prawns, Calamari and Mussels, olives
Greek Style ~ Tomato, Mozzarella, Red Onion, Olives, Feta, Cherry Tomatoes

£16

PIZZA

All Pizza can be made Gluten Free & Vegan