



Wedding Catering – Weekend Packages

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.



WEEKEND PACKAGE 1



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 (V)

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

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!

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

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.



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

Get the
party started

6 per guest (choose 2)
£16



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

£4.50 – 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 @ 50% REDUCTION ON
PRICE**

OR THREE COURSE MEAL

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, Cucumber, Dill

£16

PIZZA

A black and white photograph of three women sitting at a table, laughing heartily. The woman on the left is wearing a white dress with a floral pattern and has her hands clasped. The woman in the middle is wearing a white dress and has her hand near her face. The woman on the right is wearing a white dress and is also laughing. The table is set with glasses, bottles, and lit candles. The background is slightly blurred, showing other people at the table.

WEEKEND PACKAGE 2



Starters

Please choose from any of the Option 1 dishes OR the below

MEAT

Asian Duck Vermicelli Salad, Bean Sprouts, Mange tout, Mooli Radish, with a Yuzu, Chilli, Ginger Dressing, Spring Onion, Toasted Sesame Seeds (V - Yuzu Glazed Tofu)
Ham Hock & Pea Terrine with Homemade 'Branston' Style Pickle and Celeriac Remoulade
Charcuterie Sharing Board - Selection of Locally Cured Meats, Pickles, Celeriac Remoulade, Home Baked Bread and Butter

FISH

Smoked Haddock & Salmon Fish Cakes, Tarragon, Chervil, Spring Onion, Gherkin & Caper Salad, Mushy Peas

STARTERS

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

VEGETARIAN

Artisan Breads with Parsley, Tarragon & Rosemary Butter, Lemon and Rosemary Marinated Green Olives, Artichoke Hearts, Pickled Vegetables
Mushroom Arancini, Butternut Squash, Cucumber Radish Salad, Sweet Chilli Sauce
Vintage Cheddar & Chive Potato Cakes, Tarragon, Chervil, Spring Onion, Gherkin & Caper Salad, Mushy Peas



Mains

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

MEAT

Porchetta, Italian Pork Dish with Coriander, Apricots, & Chilli, Fennel and Orange Reduction, Lemony Potatoes and Rainbow Chard with Chive Creme Fraiche

Shoulder of Cotswold Lamb with Rosemary and Thyme Charred Apple Salsa, Glazed Chantenay Carrots, Mixed Beans, Peas, Seasonal Greens, Pomme Puree, Red Wine Jus

FISH

Sea Bass with Braised Fennel, Capers, Black Olives, Roast Cherry Tomatoes, Smashed New Potatoes, Charred Lemon

MAINS

VEGETARIAN

Baked Aubergine with Coriander, Apricots, & Chilli, Fennel and Orange Reduction, Lemony Potatoes and Rainbow Chard with Chive Creme Fraiche

Charred Courgette, Panko Herb Crust, Braised Fennel, Capers, Black Olives, Roast Cherry Tomatoes, Smashed New Potatoes, Charred Lemon Stacked Squash & Portobello Mushroom Steak, Wild Mushroom Ragout, Charred Apple Salsa, Glazed, Chantenay Carrots, Mixed Beans, Peas, Seasonal Greens, Pomme Puree, Red Wine Jus



Pies

Pies: Choose from **one** of the following Pies for non-vegetarians & **one** for Vegetarian Guests . All made with our delicious home made shortcrust pastry

Braised Ox Cheek Pie with Mashed Potato Topping

Red Lentil, Sweet Potato, Asparagus, Pea, Green Bean, Red Pepper & Spinach with a Puff Pastry Crust

Ham, Chicken & Leek in a Creamy White Wine Sauce with a Puff Pastry Crust

Roast Beetroot, Spinach, Chestnut & Brown Lentil, Rosemary, Sage & Thyme Mashed Potato, Parmesan Crust (V)

All served with Tenderstem Broccoli, Roasted Shallots, Sticky Red Wine Jus

CHEF'S SPECIAL: PIES PIES PIES



Desserts

DESSERTS

Crema Catalana, Orange Shortbread & Berries

Sticky Chocolate Tart with White Chocolate Sauce

Summer Pudding, Clotted Cream and Mixed Berry Coulis

‘Grab and Go’ Ice Cream: Choice of 3 Local Ice Cream

Flavours from, Winstones (inc. Vegan Sorbet if required) with Wafer Cones, Tubs, Sprinkles, Sauces & Toppings! Our staff serve this from a table, so guests can grab an Ice Cream and help themselves to Sauces and Sprinkles.



After Dinner

AFTERS

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

£4.50 – 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



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: Three glasses of prosecco or 50-50 split with Pimm's and a bucket of 30 beers for the reception bar

Wedding Breakfast: three glasses divided between red, white and rosé according to your preference. Just choose your preferred wines!

Red wine:

Reserve St Marc Merlot, Southern France

Los Haroldos Chacabuco Malbec. Mendoza, Argentina

White wine:

Reserve St Marc Sauvignon Blanc, Southern France

Rosé

Le Petit G IGT Méditerranée. Provence, France

Toasts: A glass of premium sparkling wine, AF fizz or elderflower pressé.

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!

WEEKEND PACKAGE 3



Starters

Please choose from any of the Option 1 and 2 dishes OR the below

MEAT

Short Rib Croquette, Gochujang Mayonnaise, Rainbow Slaw with Chilli, Lime and Coriander (V - Jackfruit)

Steak Tartare, Toasted Home Baked Ciabatta (V - Beetroot)

FISH

Mediterranean Crevettes with Little Gem, Semi Dried Cherry Tomatoes, Marie Rose Sauce & Brioche

Crab Arancini, Pickled Cucumber & Radish Salad, Sweet Chilli Sauce (V option - Butternut squash & wild mushroom)

STARTERS

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

VEGETARIAN

Asparagus, Parma Ham, Soft-boiled Eggs, Basil Oil and Parmesan

Grazing Boards - Manchego, Fruits, Spiced Mixed Seeds, Pickled Vegetables, Artichoke Hearts, Caper Berries, Lemon and Rosemary Marinated Green Olives, PadronPeppers, Roasted Cherry Vine Tomatoes, Artisan bread with Parsley, Tarragon & Rosemary Butter



Mains

Please choose from any of the Option 1 and 2 dishes OR the below
MEAT

Beef Wellington with a Red Wine and Madeira Jus
Middle Eastern, Locally Reared Whole Hogget - Racks, Loins and Legs
(V - Baked Aubergine option available). Roasted with Fennel, Cumin, Coriander Seeds, Fresh Herbs and Garlic. Seasonal Mixed Leaves, Fine Green Beans, Charred Courgette, Peas & Sugar Snaps, Garlic Roast New Potatoes, a Rich Roasted Tomato Sauce, Minted Yogurt, Flatbreads, Garlic Aioli. *(6 weeks notice required)*

FISH

Poached T-Bone of Turbot with Brown Shrimp Butter, Samphire, Mixed Beans & New Potatoes
Half Cornish Lobster, Garden Salad, Green Beans & New Potatoes. Served Warm - Thermidor / Garlic Butter OR Served Cold

MAINS

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

VEGETARIAN

Wild Mushroom Wellington with a Red Wine and Madeira Jus (). Both of the above are served with Tenderstem, Green Beans, Celeriac Puree, Potato Dauphinoise
Italian Braised Cabbage Stuffed with Vegetarian Sausage Meat, Coriander, Apricots & Chilli, Lemony potatoes, Rainbow Chard with Chive Creme Fraiche & a Fennel and Orange Reduction
Charred Cauliflower Steak with Cumin Seeds, Roasted Squash Puree, Couscous & Coriander Crumb, Minted Garden Pea & Quinoa Salad, Salsa Verde



Desserts

DESSERTS

Sweet and Salty Cheesecake with Cherries and Crumble
Tiramisu, Mocha Sorbet
Lemon Tart, Raspberry Sorbet & Mixed Berries
Chocolate Cremeux, Shortbread, Raspberry Coulis, Chocolate &
Ginger Crumb
Passion Fruit, Raspberry or Vanilla Creme Brulee & Berries

Cheese Board, Selection of 6 Artisan Cheese - Served with Biscuits,
Crackers, Breads, Celery, Apple, Grapes, Figs, Dates, Pickles & Home
Made Chutneys. Cheese: Single Gloucester, Red Leicester, Brie,
Cornish Yarg (nettle wrapped), Blue Stilton, Goats Cheese, Cheddar,
Delice Des Cremier



Drinks

WINE

Reception: Three glasses of premium sparkling wine or 50-50 split with Pimm's and a bucket of 30 beers for the reception bar

Wedding Breakfast: three glasses divided between red, white and rosé according to your preference. Just choose your preferred wines!

Red wine:

Reserve St Marc Merlot, Southern France

Los Haroldos Chacabuco Malbec. Mendoza, Argentina

Gran Dominio Rioja Crianza, Spain

White wine:

Reserve St Marc Sauvignon Blanc, Southern France

Conejo Blanco Sauvignon-Viognier, Argentina

Duc De Morny Picpoul de Pinet, France

Rosé

Le Petit G IGT Méditerranée. Provence, France

Toasts: A glass of champagne, AF fizz or elderflower pressé.

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!