



# HERITAGE

## — VENUES —

### **ALLERGENS**

wedding breakfast menus



# BEING SAFE never Tasted so good

We've always taken food safety very seriously, understanding the rules by taking the right advice from the right people and putting it all into action every time we set foot in our kitchens.

Our chefs and servers are not just talented and professional in providing your nearest and dearest with food that tastes great and is safely prepared.

You may well know which of your guests has a food allergy already, but even so we recommend that you ask this question during the invite process.

Once you have the information to hand, and you have chosen the menu you wish us to serve, our easy-to-use guide will allow you to quickly get to grips with any food or drink item that may present a problem for any of your guests.

All of the dishes and drinks in our brochure, as well as all of the drinks we serve from our bars are listed in this guide, with a handy content page to help direct you to the right place.

Let us know if you identify a food or drink you would like, but which contains an allergen that some of your guests cannot have, and we'll aim to amend it to suit or provide an alternative where we can.

If your menu or drinks have changes to those listed in the brochure or we have arranged entirely new dishes or cocktails, be sure to ask our events team so we can provide you with the correct allergen information.

**KEY**

1	2	3	4	5	6	7	8	9	10	11	12	13	14	X
celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide	no trace



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# COLD CANAPÉS

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

COLD CANAPÉS													
Bocconcini Mozzarella and Confit Tomato Tartlet with Roasted Garlic and Basil Mousse	x	2	x	4	x	x	7	x	x	x	x	x	x
Chargrilled Courgette filled with Goats Cheese, Sundried Tomato, Rocket, and Parmesan Shards (v)	x	x	x	x	x	x	7	x	x	x	x	x	x
Regatta Smoked Salmon on a Charred Bagel with Lemon and Chive Cream Cheese	x	2	x	4	5	x	7	x	x	x	x	x	x
Parmesan and Sesame Crunch with a Red Onion and Goats Cheese Parfait (v)	x	2	x	x	x	x	7	x	x	x	x	x	x
Petite Sundried Tomato Scone with Red Pepper Mayonnaise and a Charred Asparagus Tip (v)	x	2	x	4	x	x	7	x	x	x	x	x	x
Petite Poppadum topped with Lightly Spiced Chicken Goujon and Fresh Mango Salsa	x	2	x	4	x	x	7	x	x	x	x	x	x
Parmesan and Rosemary Shortbread topped with Mascarpone, Parma Ham and fresh Black Fig	x	2	3	x	x	x	7	x	x	x	x	x	x
Bar marked Thai Green Tiger Prawns with rich Saffron Aioli	x	x	3	4	x	x	x	x	x	x	x	x	x
Soft boiled Quail Eggs with a choice of 3 salts - Lemon Sea Salt, Celery Salt, Cajun Salt, Smoked Sea Salt or Indian Spice Salt (v)	1	x	x	4	x	x	x	x	x	x	x	x	x



# HOT CANAPÉS

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

HOT CANAPÉS													
Fondant New Potato Cup filled with Sage Roasted Chicken, Bread Sauce, Crisp Sage and a Shard of Parma Ham	x	2	x	x	x	x	x	x	x	x	x	x	x
Petite Brioche Bun Cup Filled with Wild Mushroom, Chervil Tarragon Melange Topped off with Crispy Sautéed Mushroom (v)	x	2	x	4	x	x	7	x	x	x	x	x	x
Bar Marked Muffin with Chive Butter filled with Smoked Salmon, Poached Quails Egg, Béarnaise Sauce and Cracked Black Pepper	x	2	x	4	5	x	7	x	x	x	x	x	x
Moist Confit of Pork Belly Cube Topped with a Sweet Potato and Honey Puree	x	x	x	x	x	x	x	x	x	x	x	x	x
Seared Hand Dived Scallops served on Onion Bhaji Spiked with Mint Raita and Coriander Cress £1 supplement	x	x	x	x	x	x	7	8	x	x	x	x	x
Wild Mushroom Arancini with a Melting Mozzarella Centre Served with Truffle Infused Mayonnaise (v)	x	2	x	4	x	x	7	x	x	x	x	x	x
Mini Yorkshire Pudding with Rare Roasted Beef Topped with Crème Fraiche and Horseradish Mousse	x	2	x	x	x	x	7	x	x	x	x	x	x
French Onion Tartlet Topped with a Bead of Melting Brie (v)	x	2	x	x	x	x	x	x	9	x	x	x	x
Flame Grilled Moroccan Spiced Lamb Burger with Creamy Houmous and Caramelised Red Onion	x	2	x	x	x	x	x	x	x	x	12	x	x
Pork Baby Sausages Glazed in Honey, Grain Mustard and Fresh Rosemary	x	2	x	x	x	x	x	x	9	x	x	x	x
Mini Lamb Kofta Kebab in a Shot of Houmous Topped with Mirco Coriander	x	x	x	x	x	x	x	x	x	x	12	x	x
Tempura Vegetables Served with Soya Sauce and Mirin Chilli Dip (v)	x	2	x	x	x	x	x	x	x	x	x	x	x
Chicken Satay with a Peanut Dip	2	x	x	x	x	x	7	x	x	10	11	x	x



# MAIN MENU

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## STARTERS - COLD

Tower of Devonshire Crab and Crayfish with Cajun Crayfish Popcorn and Pea Shoots	x	2	3	4	x	x	7	x	x	x	x	x	x	x
Tuna Sesame Crusted Carpaccio and Spiced Puy Lentils with a Roasted Red Pepper and Chilli Jam	x	x	x	x	5	x	x	x	x	x	x	x	x	x
Duo of Duck - Chinese Duck Bon Bon and Smoked Duck Breast, Hoisin Plum Puree, Cucumber Spaghetti and Baby Leaves	x	2	x	x	x	x	x	x	x	x	x	x	x	x
Wood Smoked (hickory, apple or whiskey) Chicken Salad with Baby Gem Lettuce, Roasted Cherry Tomatoes, Rustic Garlic Croutons and 'Heritage Style' Caesar Dressing	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Ham Hock Terrine with Piccalilli, Micro Herbs and Bread Crisp	x	2	x	x	x	x	x	x	9	x	x	x	x	x
Lime and Chilli Marinated Tiger Prawn Salad with Mango, Lightly Toasted Pine Nuts, Pomegranate and Tender Mixed Leaves and Chilli Citrus Dressing £1 supplement	x	x	3	x	x	x	x	x	x	x	x	x	x	x
Salad of Prosciutto with Buffalo Mozzarella, Black Figs and a Mild Chilli Dressing	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Terrine of Confit Chicken and Smoked Chicken with Roasted Shallots, Soft Herbs, Seasonal Green Leaf Salad and a Homemade Apple Relish	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Beetroot and Dill Cured Salmon Gravlax with a Salad of Baby Heritage Beetroot, Baby Truffled Goats Cheese Log and Pea Shoots	x	x	x	x	5	x	7	x	x	x	x	x	x	x
A Day at the Allotment' Pea Puree Base Covered with Dried Mushroom 'Soil', with Baby Pickled Carrots, Heritage Beetroots and Pea Shoot 'Vines' (v)	x	x	x	x	x	x	7	x	x	x	x	x	x	x

## STARTERS - HOT

Teriyaki marinated Salmon Fillet on a Bed of Julienne Vegetables, Drizzled with a Warm Ginger and Spring Onion Dressing	x	2	x	x	5	x	x	x	x	x	x	x	x	x
Mirin Roasted Cod on a Bed of Wok fried Pak Choi and Oriental Salad	x	2	x	x	5	x	x	x	x	x	x	x	x	x
Plum Tomato and Grilled Courgette Tart with Salad of Garlic & herb marinated Peppers and Baby Mozzarella Pearls (v)	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Goats Cheese Rondelle on a Crouton, Glazed with Honey, Balsamic and Rosemary Served on a Bed of Tender Green Leaves with a Balsamic Dressing (v) 7	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Warm Roasted Red Onion Tart Served with Green Leaves and a Balsamic Reduction (v)	x	2	x	x	x	x	x	x	x	x	x	x	x	x



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MAIN COURSE													
Venison Fillet, Parsnip Puree and Caramelised Red Cabbage with Juniper and Redcurrant Reduction and Parsnip Curls	x	x	x	x	x	x	7	x	x	x	x	x	x
Pot Roasted Shin of Beef Wrapped in Parma Ham, Parsley Purée Swipe, Dauphinoise Potato, Butter Glazed Green Beans and Baby Carrots	x	x	x	x	x	x	7	x	x	x	x	x	x
Pot Roasted Jacob's Beef Ladder, Creamy Horseradish Potatoes, Caraway Seeded Buttered Carrots with Red Wine, Thyme, Butter Glazed Green Beans and Rosemary Jus	1	x	x	x	x	x	7	x	x	x	x	x	x
Searred Fillet of Beef, Dauphinoise Potatoes, Baby Vegetables with a Smoked Carrot Puree and Madeira Jus £3 supplement	x	x	x	x	x	x	7	x	x	x	x	x	x
Roast Sirloin of Beef with Rosti Potatoes, Rich Glazed Shallots and Roast Root Vegetables with a Red Wine Jus	x	x	x	x	x	x	x	x	x	x	x	x	x
Roast fillet of Beef with a Leek and Mustard Mash, a Rich Ratatouille, with a Wholegrain Mustard Jus £3 supplement	x	x	x	x	x	x	7	x	9	x	x	x	x
Moroccan Spiced Rump of Lamb with a Tian of Mediterranean Vegetables and Couscous with a Tzatziki dressing	x	x	x	x	x	x	7	x	x	x	x	x	x
Herb Crusted Rack of Lamb, Rosemary and Port Jus with a Tower of Sweet Potato, Celeriac and Roasted Root Vegetables	x	2	x	x	x	x	x	x	x	x	x	x	x
Specialty Homemade Pork Sausages served with a Creamy Mashed Potato, Buttered Garden Peas, French Beans and Carrots with a Rich Onion Gravy	x	2	x	x	x	x	7	x	x	x	x	x	x
Charred Breast of Chicken Topped with Black Olive and Herb Crust Served with a Rich Tomato Jus, Mustard Mashed Potato and Roasted Mediterranean Vegetables	x	2	x	x	x	x	x	x	9	x	x	x	x



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## MAIN COURSE

Char Grilled Breast of Chicken with a Champagne Sauce on a Bed of Wild Mushroom Risotto, French Beans and Cherry Tomatoes	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Charred Breast of Chicken Topped with Pancetta and Herb Crust Served with a Bar Marked Courgette with a Ratatouille Tower, Roasted Garlic Mashed Potato, White Wine and Chive Cream Sauce	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Duck Confit Drizzled with a Berry Jus, Stack of Sweet Potato and Celeriac, French Beans and a Garland of Cherry Tomatoes	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Roast Guinea Fowl on a Bed of Rosti Potato and Wilted Greens with a Pancetta and Lentil Jus	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Baked Salmon Fillet Wrapped in Smoked Salmon Served on a Bed of Stir Fried Spinach, Saffron Potatoes and Garnished with a Garland of Cherry Tomatoes	x	x	x	x	5	x	7	x	x	x	x	x	x	x
Pan Seared Fillet of Sea Bream served on a Bed of Prawn and Pea Risotto, Slow Roasted Cherry Tomato Garnish	x	x	3	x	5	x	x	x	x	x	x	x	x	x
Sea Bass Fillet on a Bed of Wilted Kale, Oyster Mushrooms with a Brown Shrimp and Shallot Beurre Blanc	x	x	3	x	5	x	7	x	x	x	x	x	x	x





# VEGETARIAN MAIN COURSE

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

VEGETARIAN MAIN COURSE													
Roasted Sweet Romano Pepper Stuffed with Quinoa, Feta and Sun Blushed Tomatoes with a Roasted Garlic and Basil Oil (v)	x	x	x	x	x	x	7	x	x	x	x	x	x
Wild Mushroom and Rocket Polenta Tower Scented with Truffle Oil, Caramelised Peppers and Basil Oil (v)	x	x	x	x	x	x	x	x	x	x	x	x	x
Cauliflower, Okra and Potato Korma and Coconut Scented Long Grain Rice (v)	x	x	x	x	x	x	7	x	x	10	x	x	x
Filo Pastry Tart Filled with Wild Mushroom and Asparagus Ragout Finished with Crispy Leeks. (v)	x	2	x	x	x	x	7	x	x	x	x	x	x
Spinach and Feta Cannelloni Topped with a Spinach, Basil and White Wine Cream Sauce Garnished with Parmesan Shavings and Cherry Tomatoes (v)	x	2	x	x	x	x	7	x	x	x	x	x	x
Roasted Butternut Squash with a Wild Mushroom Risotto, Garland of Roasted Cherry Tomatoes and a Rocket Side Salad Dressed with Truffle Oil. (v)	x	2	x	x	x	x	7	x	x	x	x	x	x
Nutty Portobello Mushroom Wellington with Creamed Leeks, Rosemary Mashed Potatoes and a Rich Red Wine Sauce (v)	x	2	x	4	x	x	7	x	x	x	x	x	x
Tower of North African Spiced Couscous with Char Grilled Mediterranean Vegetables and a Red Pepper Coulis (v)	x	x	x	x	x	x	x	x	x	x	x	x	x
Seasonal Asparagus and Parmesan Risotto with Basil and Garlic Oil and Fresh Baby Pea Shoots (v)	x	x	x	x	x	x	7	x	x	x	x	x	x
Caramelised Red Onion and Spinach Tartlet with Welsh Goats Cheese with a Stilton, Cranberry and Port Reduction (v)	x	2	x	x	x	x	7	x	x	x	x	x	x
Wild Mushroom and Butternut Squash Cannelloni with Cornish Yarg and Dijon Cream (v)	x	2	x	x	x	x	7	x	9	x	x	x	x



# DESSERTS

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

DESSERTS														
Chocolate trio Rich Dark Chocolate Brownie, Milk Chocolate Mousse, White Chocolate Baked New York Cheesecake (v)	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Rhubarb and Apple Crumble with a Ginger Infused Nut Crumb, with Rich Vanilla Scented Custard (v)	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Vanilla Panna cotta with Caramelised Kumquats and an Orange Sauce	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Tian of Summer Berries in an Elderflower and Champagne Jelly with a Vanilla and Mint Syrup	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pineapple Rum Upside Down Cake served with Clothed Cream (v)	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Summer Pimm's Knickerbocker Glory with Strawberries, Cucumber and Red Berry Sorbet with Raspberry Tuile	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Classic Crème Brulee with Red Berry Compote	x	x	x	4	x	x	7	x	x	x	x	x	x	x
Apple Tarte Tatin with a Mint Infused Caramel Sauce	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Sticky Toffee Pudding with Toffee Sauce and a Vanilla Bean Ice Cream	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Strawberry Tasting Plate Strawberry Brulee, Strawberry Mille Feuille and Strawberry Sorbet	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Trio of Shots Light Chocolate Mousse, Crème Brulee with a Nut Praline, Red Berries in a Champagne and Elderflower Jelly	x	x	x	4	x	x	7	x	x	10	x	x	x	x
Mini Pavlova with a Raspberry Coulis	x	x	x	4	x	x	7	x	x	x	x	x	x	x
Classic Tart au Citron with a Berry Sorbet and Raspberry Coulis	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Classic Tiramisu, Espresso Soaked Sponge Fingers in a Rich Mascarpone Cream	x	2	x	4	x	x		x	x	x	x	x	x	x
Classic Chocolate Fondant with a Choice of Ice Cream	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Tea, Coffee and Fudge	x	x	x	x	x	x	7	x	x	x	x	x	x	x



# BBQ

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## Please choose a Starter from our Starter selection

Choice of up to three BBQ options from the Selections listed below  
 For example, Homemade Juicy Beef Burger, Tiger Prawns, Chicken Escalope's  
 All served with basket of soft bread rolls

Or Homemade Juicy Burger Selection Beef Lamb and Pork	x	x	x	x	5	x	x	x	x	x	x	x	x	x
Or Fish and Seafood Selection Salmon, Tiger Prawns, Scallops, Monkfish and Tuna £3 supplement applies to each item above	x	x	x	x	5	x	x	8	x	x	x	x	x	x
Or Chicken Cuts with a Selection of Marinades Chicken Breast Escalopes, Thighs, Wings, Kebabs and Beer can Chicken	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Or Steak and Ribs Selection Sirloin Steak, Rib Eye Steak, Rack of Pork Ribs, Rack of Lamb £3 supplement applies to each item above	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Or Sausage Selection Pork, Lamb and Mint, Venison, Beef and Mustard	x	2	x	x	x	x	x	x	x	x	x	x	x	x
Baby New Potato Salad with Pancetta Lardons, Thyme and Virgin Olive Oil Dressing	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Tender Seasonal Green Leaf Salad with Parmesan Croutons and French Dressing	x	2	x	x	x	x	7	x	9	x	x	x	x	x
Penne Pasta Salad Tossed with Pesto, Black and Green Olives and Pomodoro Tomatoes	x	2	x	x	x	x	x	x	10	x	x	x	x	x
Chinese Cabbage Coleslaw, Bean Shoots, Shredded Carrots, Lime and Coriander Dressing	x	x	x	x	x	x	x	x	x	x	x	x	x	x

## Please choose a Dessert from our Dessert selection

Tea, Coffee and Fudge	x	x	x	x	x	x	7	x	x	x	x	x	x	x
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# MOROCCAN BUFFET

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

Please choose a Starter from our Starter selection

Spiced Moroccan Lamb or Chicken Tagine with Dried Figs, Cinnamon and Cumin with Apricots, Mint and Yoghurt with Toasted Almonds	x	x	x	x	x	x	7	x	x	10	x	x	x	14
Or														
Vegetable Tagine with Courgettes, Aubergine, Tomatoes, Garlic and Harissa with Coriander, Yoghurt and Toasted Almonds	1	x	x	x	x	x	7	x	x	10	x	x	x	x
Kofta Kebabs with Minted Garlic Yoghurt	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Fresh Falafel with Tahini Sauce and Flat Breads	x	2	x	x	x	x	x	x	x	x	x	12	x	x
Tabouleh, Carrot and Orange salad	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Steamed Couscous	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Please choose a Dessert from our Dessert menu	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mint Tea, English Breakfast Tea, Coffee and Halva	x	x	x	x	x	x	x	x	x	x	x	x	x	x



# HOG ROAST

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

Please choose a Starter from our Starter selection														
Heritage Roasted Hog (min 100 covers) or Hog Roasted Loin or Leg (under 100 covers) Served with a selection of bread rolls														
Pig on a Spit	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Homemade Sage and Onion Stuffing	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Crispy Pork Crackling and Apple Sauce	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Baby New Potato Salad with Pancetta Lardons, Thyme and Virgin Olive Oil Dressing	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Tender Seasonal Green Leaf Salad with Parmesan Croutons and French Dressing	x	2	x	x	x	x	7	x	9	x	x	x	x	x
Penne Pasta Salad Tossed with Pesto, Black and Green Olives and Pomodoro Tomatoes	x	2	x	4	x	x	x	x	x	x	x	x	x	x
Chinese Cabbage Coleslaw, Bean Shoots, Shredded Carrots, Lime and Coriander Dressing	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Please choose a Dessert from our Dessert selection	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Tea, Coffee and Fudge	x	x	x	x	x	x	7	x	x	x	x	x	x	x



# PIE SELECTION

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## Please choose a Starter from our Starter selection\*

Free Range British Chicken and Outdoor Reared Ham Hock with Leeks and West Country Cheddar	x	2	x	4	x	x	7	x	9	x	x	12	x	x
British Venison, Dry Cured Bacon, Red Wine and Puy Lentils	x	2	x	4	x	x	7	x	9	x	x	12	x	x
British Beef Steak, Cracked Black Pepper and Real Ale	x	2	x	4	x	x	7	x	9	x	x	12	x	x
Somerset Goats Cheese, Sweet Potato Spinach and Red Onion	x	2	x	4	x	x	7	x	9	x	x	x	x	x
Wild Mushroom, Asparagus and White Wine Cream Sauce	x	2	x	4	x	x	7	x	9	x	x	12	x	x
All Pies Served with Gourmet Mashed Potatoes, Garden Peas, Baby Carrots or Red Cabbage Melange with Rich Red or White Wine Gravy	x	x	x	x	x	x	7	x	x	x	x	x	x	x

## Please choose a Dessert from our Dessert selection

Tea, Coffee and Fudge	x	x	x	x	x	x	7	x	x	x	x	x	x	x
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\*Gluten free and vegan options are available.



# AFTERNOON TEA

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

## Please choose 4 Filled Finger Sandwiches

Rare Roast Beef and Horseradish	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Smoked Salmon, Cream Cheese and Chive	x	2	x	x	5	x	7	x	x	x	x	x	x	x
Honey Roast Ham and Mustard	x	2	x	x	x	x	7	x	9	x	x	x	x	x
Mature Cheddar and Chutney	x	2	x	x	x	x	7	x	x	x	x	x	x	x
Tuna Mayonnaise and Red Onion	x	2	x	4	5	x	7	x	x	x	x	x	x	x
Cucumber	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chicken Salad	x	2	x	4	x	x	x	x	x	x	x	x	x	x

## Please choose 3 of the following

Scones with Clotted Cream and Strawberry Jam	x	2	x	x	x	x	7	x	x	x	x	x	x	14
Lemon Sponge Cake	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Chocolate Brownies	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Mini Pavlova's	x	x	x	4	x	x	7	x	x	x	x	x	x	x
Mini Chocolate Eclairs	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Fresh Fruit Tartlets	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Strawberries Dipped in White and Dark Chocolate	x	x	x	x	x	x	x	x	x	x	x	x	x	x



# AFTERNOON TEA

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

Please choose 3 of the following														
Mini Gourmet Sausage Rolls	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Roasted Mediterranean Tartlets	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Lime and Garlic Marinated Chicken Skewers	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Cherry Tomato and Mozzarella Kebabs	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Mini Sundried Tomato Scones topped with Tapenade	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Smoked Salmon Forks topped with Crème Fraiche	x	x	x	x	5	x	7	x	x	x	x	x	x	x
Served with a selection of Teas and Coffee	x	x	x	x	x	x	x	x	x	x	x	x	x	x





# EVENING BUFFET MENUS

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## Pizza Parlour Buffet

Minimum 80 people (½ Pizza per head) or 40 Pizzas

Handmade Heritage Venues Pizza, Heritage's own Pizza Dough (which can be made with Gluten-Free Pizza Flour) topped with our own Herbed Tomato Sauce and a mix of Mozzarella and Cheddar Cheese, finally Fire Cooked in our own Pizza Oven

x	2	x	x	x	x	7	x	x	x	x	x	x	x
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## Meat Feast

Pepperoni	x	x	x	x	x	x	x	x	x	x	x	x	14
Charred BBQ Chicken	x	2	x	x	x	x	x	x	x	x	x	x	x
Hoi Sin and Plum Base with a Duck and Spring Onion Topping	x	2	x	x	x	x	x	x	x	x	x	13	x
Ham and Pineapple	x	x	x	x	x	x	x	x	x	x	x	x	x
Sundried Tomato and Basil	x	x	x	x	x	x	x	x	x	x	x	x	x
Mixed Pepper, Olive and Artichoke	x	x	x	x	x	x	x	x	x	x	x	x	x
Four Cheese	x	x	x	x	x	7	x	x	x	x	x	x	x
Prawn, Rocket and Lemon and Herb Oil Or Bride and groom choice subject to Chef's approval and availability.	x	x	3	x	x	x	x	x	x	x	x	x	x



celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## BBQ

Choice of up to three BBQ options from the Selections listed below  
 For example, Homemade Juicy Beef Burger, Tiger Prawns, Chicken Escalope's  
 Served with baps and finger rolls

Choose from the following heritage Handmade Beef, Lamb or Pork Burger.

x	2	x	x	5	x	x	x	x	x	x	x	x	x
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Or

Cuts of Chicken Breast marinated in Chef's choice of flavors:

Blackened Cajun Seasoning with Paprika	1	2	x	x	x	x	x	x	x	x	x	x	x
Sweet Hickory BBQ	1	2	x	x	x	x	x	x	x	x	x	x	14
Lemon and Herb	x	x	x	x	x	x	x	x	x	x	x	x	x
Chinese Spice and Soy	x	2	x	x	x	x	x	x	x	x	x	13	x
Honey and Mustard	x	x	x	x	x	x	x	9	x	x	x	x	x

Or

Choice of Butcher's fresh Handmade Sausage of the following:

Pork	x	2	x	x	x	x	x	x	x	x	x	x	x
Cumberland	x	2	x	x	x	x	x	x	x	x	x	x	x
Lamb and Mint	x	2	x	x	x	x	x	x	x	x	x	x	x
Lincolnshire	x	2	x	x	x	x	x	x	x	x	x	x	x
Mixed Salad of Green Leaves, Tomato and Cucumber	x	x	x	x	x	x	x	x	x	x	x	x	x
Roast Vegetable and Haloumi Kebab finished with a Herb Oil for Vegetarians	x	x	x	x	x	x	7	x	x	x	x	x	x



	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
	1	2	3	4	5	6	7	8	9	10	11	12	13	14

### Greek Style Buffet

#### Lamb Kofte Kebabs

Served in a (Pitta Bread) offered with (Greek Salad) and (Tzatziki)

	x	2	x	x	x	x	7	x	x	x	x	x	x	x
<b>Accompaniments</b> Greek Salad and Tzatziki	x	x	x	x	x	x	x	x	x	x	x	x	x	x

### Burritos

Spiced Slow Braised Pulled (Beef) or Pork in a (Flour Wrap)

Or

Chick Pea and Spinach Coconut Milk Curry

With choice of topping/filling of Refried Beans, Stir Fried Onion and Peppers, (Sour Cream and Chive), Simple Iceberg Lettuce and Cucumber, (Sweet Chilli Sauce)

	x	2	x	x	x	x	x	x	x	x	x	x	x	x
	x	x	x	x	x	x	7	x	x	10	x	x	x	x
	x	2	x	x	x	x	7	x	x	x	x	x	x	x

### Fajitas

(Charred Spiced Chicken 2) in a (Flour Wrap)

Barletta and Flageolet Bean Chili in a (Flour Wrap)

With choice of topping/filling of Refried Beans, Stir Fried Onion and Peppers, Sour Cream and Chive,

Simple Iceberg Lettuce and Cucumber, (Sweet Chilli Sauce)

	x	2	x	x	x	x	x	x	x	x	x	x	x	x
	x	2	x	x	x	x	x	x	x	x	x	x	x	x
	x	x	x	x	x	x	x	x	x	x	x	x	x	x
	x	2	x	x	x	x	x	x	x	x	x	x	x	x



# CREPES BUFFET

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## Crepes Buffet

Choice of up to three fillings from the below selections

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
<b>Savory Selection</b>	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Chestnut Mushrooms in Cream and Tarragon Sauce	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Smoked Gammon and Cheese Sauce	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Cheese and Chive Sauce	x	x	x	x	x	x	7	x	x	x	x	x	x	x
<b>Sweet Selection</b>	x	2	x	4	x	x	7	x	x	x	x	x	x	x
Strawberries with a Warm Chocolate Sauce	x	x	x	x	x	x	7	x	x	x	x	x	x	x
Simple Lemon and Sugar	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Berry Compote, Strawberry, Raspberry, Redcurrant, Blackberry	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Nutella and Roasted Nuts	x	x	x	x	x	x	7	x	x	x	x	x	x	x

## Pork Sizzler Buffet

<b>Bacon and Sausage Baps</b> Crisp Slices of Back Bacon or Sausage served in a Soft Floured Bap	x	2	x	x	x	x	7	x	x	x	x	x	x	x
<b>Gourmet Sausage Rolls</b> Gourmet Pork and Herb Sausage Meat encased in Golden Puff Pastry	x	2	x	4	x	x	7	x	x	x	x	x	x	x
<b>Accompaniments</b> Tomato Ketchup, Brown Sauce and English Mustard	x	x	x	x	x	x	x	x	x	x	x	x	x	x



celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

### Fish and Chips in a Cone

Golden Crispy Cod or Haddock which can be Breaded or (Battered) (Beer Batter or Tempura Style)	x	2	x	x	5	x	x	x	x	x	x	x	x	14
Skinny Fries Seasoned with Smoked Sea Salt, topped with Heritages (Tartare Sauce) and Fresh Cut Lemon Wedge.	x	x	x	4	x	x	x	x	x	x	x	x	x	x
<b>Mini Burgers &amp; Chips in cone</b>	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Heritage Handmade (Burger Slider) served in a (Petite Bun), served alongside Skinny Chips Seasoned with Smoked Sea Salt.	x	2	x	x	5	x	7	x	x	x	x	12	x	x

### Cheese Tower

Served with seasonal fruit, (crackers ) and bread.	x	2	x	x	x	x	x	x	x	x	x	x	x	x
Top tier: Oxford Isis, 225g Middle1: Quickes Cloth-Wrapped Cheddar, 12 month, 1kg Middle 2: Oxford Blue (cross of Stilton/Soft Cheese) Middle 3: Yarg in Wild Garlic Leaves, 1 kg Bottom tier: Brie West County Croxton Manor, 2.5kg														
<b>3 tiers £300+VAT</b>														
<b>4 tiers £350+VAT</b>														
<b>5 tiers £400+VAT</b>														

All dietary requirements are catered for. Please let us know what you and your guest's requirements are and an exciting alternative can be provided.



# DRINKS PACKAGE A

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

## Reception Drinks

<b>House Sparkling Wine</b> (2 glasses per person) Prosecco, Spumante Brut, Dea Del Mare, Italy N.V.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Pimm's &amp; Lemonade</b> (2 glasses per person) Served just the way it should be with summer fruit and mint and from our very own Pimms Tricycle!	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Mulled Wine or Cider</b> (2 glasses per person) For Winter Weddings	X	X	X	X	X	X	X	X	X	X	X	X	X	X
If preferred, you may have a mixture of the above.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Sparkling Elderflower and Orange Juice (Unlimited)	X	X	X	X	X	X	X	X	X	X	X	X	X	X

## Meal Drinks

Choose one of the following (1/2 bottle per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>White</b>	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>*House Sauvignon Blanc, Chile</b> This crisp Sauvignon Blanc has lovely citrus fruits on the nose and palate.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>*House Pinot Grigio, Ancora, Italy</b> Beautifully light and crisp dry white from the Pavia region. An easy drinking, approachable style.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Red</b>	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>*House Sangiovese, Puglia, Italy</b> This Southern Italian red has a youthful but soft, fleshy red cherry fruit and smooth tannins.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>*House Merlot, Chile</b> This Merlot is soft and approachable with ripe, red berry fruit aromas and attractive soft flavours in a light, easy drinking style.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Blenheim Mineral Still and Sparkling Water	X	X	X	X	X	X	X	X	X	X	X	X	X	X

## Toast and Speeches Drinks

Prosecco, Spumante Brut, Dea Del Mare, Italy N.V.* (1 glass per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Additional bottles can be purchased if required on the day and charged on consumption. We can create a bespoke drinks package with wines to match your particular tastes preferences.	X	X	X	X	X	X	X	X	X	X	X	X	X	X

\*Subject to availability



# DRINKS PACKAGE B

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

Reception Drinks														
<b>House Sparkling Wine</b> (2 glasses per person) Prosecco, Spumante Brut, Dea Del Mare, Italy N.V.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Pimm's &amp; Lemonade</b> (2 glasses per person) Served just the way it should be with summer fruit and mint and from our very own Pimm's Tricycle!	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or Bottled Lager (Becks (4.8%), Stella (4.8%), Peroni (5.1%), Corona (4.5%), Bud (4.8%) (2 Bottles per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Mulled Wine or Cider</b> (2 glasses per person) For winter weddings	X	X	X	X	X	X	X	X	X	X	X	X	X	X
If preferred, you may have a mixture of the above.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Sparkling Elderflower and Orange Juice (Unlimited)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Meal Drinks														
Choose one of the following (1/2 bottle per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>White</b>	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Domaine Gayda Viognier, Vin de Pays D'oc, France</b> Made in the South of France, this wine is innovative in style and presentation and can truly be described as "new old world".	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Round Stone Sauvignon Blanc, New Zealand</b> The increasing popularity of this wine is phenomenal. Bright pale core and slight green hue with stunning aromas of gooseberries and lychees. Crisp, clean mouth-filling freshness of flavour.	X	X	X	X	X	X	X	X	X	X	X	X	X	X



# DRINKS PACKAGE B

celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14

Red	1	2	3	4	5	6	7	8	9	10	11	12	13	14
<b>Cotes du Rhone, Vignes du Prince, France</b> True to a well-made modern Cotes du Rhone – notes of spice and vanilla with plummy fruit in an elegant style. Or	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Dona Paula Malbec, Argentina</b> This Malbec shows distinct plum aromas, with cherry, rosemary and chocolate notes. With sweet fruit and firm tannins, the wine has cassis, vanilla and spiced, dark berry fruit on the palate, with a long finish. Pair this with hearty meats and strong flavoured dishes.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
	X	X	X	X	X	X	X	X	X	X	X	X	X	X
	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Blenheim Mineral Still and Sparkling Water	X	X	X	X	X	X	X	X	X	X	X	X	X	X

## Toast and Speeches Drinks

<b>Pierre Mignon Grande Reserve Premier Cru NV (1 glass per person)</b> Creamy-textured, full-styled offering that loses none of its elegance and sophistication. The balance and overall harmony here are simply impeccable.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Additional bottles can be purchased if required on the day and charged on consumption. We can create a bespoke drinks package with wines to match your particular tastes preferences.	X	X	X	X	X	X	X	X	X	X	X	X	X	X

\*Subject to availability





# DRINKS PACKAGE C

	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

Reception Drinks														
<b>Pierre Mignon Grande Reserve Premier Cru NV</b> (2 glasses per person) Creamy-textured full-styled offering that loses none of its elegance and sophistication. The balance and overall harmony are simply impeccable palate.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Pimm's &amp; Lemonade</b> (2 glasses per person) Served just the way it should be with summer fruit and mint and from our very own Pimm's Tricycle!	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Mulled Wine or Cider</b> (2 glasses per person) For winter weddings	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or Bottled Lager (Becks (4.8%), Stella (4.8%), Peroni (5.1%), Corona (4.5%), Bud (4.8%) (2 Bottles per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or <b>Gin Bar</b> (2 per person) A selection of the 8 gins below were the guests can create their own drink. Sipsmith Gin (41.6%) Larios Rose Gin (40%) Bathtub Gin (43.3%) Boodles British Gin (40%) Opihr Gin (40%) Hendricks Gin (41.4%) Mr. Hobb's Gin (45%) Bombay Sapphire Gin (40%)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
If preferred, you may have a mixture of the above	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Sparkling Elderflower and Orange Juice (Unlimited)	X	X	X	X	X	X	X	X	X	X	X	X	X	X



	celery	cereals containing gluten	crustaceans	eggs	fish	lupin	milk	molluscs	mustard	nuts	peanuts	sesame seeds	soya	sulphur dioxide
1	2	3	4	5	6	7	8	9	10	11	12	13	14	

<b>Meal Drinks</b>														
Choose one of the following (1/2 bottle per person)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>White</b>	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Chablis Domaine Louis Robin, France</b> Classic steely, mineral Chablis from 100% hand harvested fruit. This is a first class Chablis with excellent concentration of quality fruit. Dry and rewarding finish. Very hard to beat!	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or														
<b>Sancerre Domaine Tinel-Blondelet, Loire France</b> A truly stunning wine. Its fresh floral aromas follow through onto the palate with the elegance you would expect from a fine Sancerre. Packed with luscious fruit flavours and aromatic aftertaste.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Red</b>	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>El Coto Crianza Rioja, Spain</b> This very popular Rioja is 100% Tempranillo. There's a remarkable balance between quality red fruit and oak aging to produce a gently toasted, mellow red wine with a soft spicy palate.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Or														
<b>Chateau Caronne St Gemme, Haut Medoc, Bordeaux, France</b> A bright nose of red fruit with a perfumed edge follows onto the palate with added nuances of smoke, black pepper and subtle oak.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Blenheim Mineral Still and Sparkling Water	X	X	X	X	X	X	X	X	X	X	X	X	X	X

<b>Toast and Speeches Drinks</b>														
Pierre Mignon Grande Reserve Premier Cru NV* (1 glass per person) Creamy-textured, full-styled offering that loses none of its elegance and sophistication. The balance and overall harmony here are simply impeccable.	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Additional bottles can be purchased if required on the day and charged on consumption. We can create a bespoke drinks package with wines to match your particular tastes preferences. *Subject to availability	X	X	X	X	X	X	X	X	X	X	X	X	X	X