Kitchen

CATERING BROCHURE

INTRODUCTION

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INTRODUCTION

OUR KITCHEN

Thoughtfully Prepared

At our Kitchen, food is never just a course – it's a moment to bring people together. Our chefs create dishes that reflect the joy of the day, using care, creativity and a deep respect for flavour.

Designed Around You

Our menus are thoughtfully curated to offer variety and balance, with the option to personalise through upgrades or add-ons. For couples with a specific vision or favourite dish in mind, we also offer a bespoke menu service, working closely with you to create something truly one-of-a-kind.

Passionate Chefs

Headed up by our Executive Chef, Chris Moore, our talented kitchen team brings years of experience and genuine passion to every plate. Whether it's a classic favourite or something entirely bespoke, every dish is prepared with precision and pride.

Sourced with Care

We work closely with trusted suppliers to source the best of the season, from responsibly raised meats and east coast seafood to freshly picked herbs and local produce. Our menus are rooted in quality and driven by the changing seasons.

Seasonal & Sustainable

While some ingredients may vary throughout the year, our commitment to quality never changes. We believe great food should also be responsible and we strive to work sustainably in everything we do.

INTRODUCTION

WELCOME

Let's Design Your Perfect Wedding Menu

Your wedding meal should be more than just delicious - it should reflect your story, your style, and the kind of celebration you've imagined. That's why we've created a range of inspiring packages and menus, each built around the finest British ingredients and designed to spark joy. From there, it's all about tailoring the experience to you. Whether you're dreaming of comforting classics, elegant modern plates, or something in between, we'll help you build a menu that's every bit as memorable as your day.

	Ultimate Package	Relaxed Package	Twilight Package
Original Canapés	✓		
Original Wedding Breakfast 2 course		✓	
Original Wedding Breakfast 3 course	✓		
Original Evening Menu	✓		✓
Reception Drink (1pp)	✓	✓	✓
Table Wine (1/2 bottle pp)	✓		
Toast Drink (1pp)	✓	✓	

Looking For Something Unique?
Explore our Bespoke Options — whether you have a specific dish in mind or simply a mood or moment you'd like to capture, we're here to collaborate and create something truly special.

We Love Tailoring Your Experience
Our chefs love nothing more than bringing bold ideas to life. With a range of upgrade options and delicious add-ons available, you can easily add extra courses or elevate your existing choices.

MENU
TO START
Chicken Bon Bon
Crispy Parmesan, Gem Lettuce, Parmesan Puree, Aioli
Aubergine, Courgette & Pepper Terrine (v)
Cherry Tomatoes & Croutons
FOR MAIN COURSE
Confit Pork Shoulder
Anna Potatoes, Braised Cabbage, Glazed Shallot, Grain Mustard Jus
Pan Fried Gnocchi (v)
Chargrilled Courgette, Toasted Pine Nuts, Artichoke Puree, Button Mushrooms
TO FINISH
Red Fruit Pavlova
Fruit Compote & Raspberry Meringue
Raspberry Meringue (v)
Soft Fruits & Red Berry Gel

INTRODUCTION

UNDERSTANDING THE DETAILS

A quick guide to the terms you'll see throughout this brochure, to help you feel confident while creating your perfect menu.

Canapés

Delicate, bite-sized dishes served during your drinks reception — the perfect way to welcome guests after your ceremony.

Wedding Breakfast

Your first meal as a married couple - typically a seated three course meal served after your drinks reception

Original Menu

Included in your package. A collection of beautifully balanced dishes using seasonal, local ingredients.

Premium Menu

A step up in creativity and presentation - ideal if you're looking to elevate your dining experience.

Add-Ons

Optional extras that sit alongside your main menu, such as pre-ceremony grazing boards, amuse-bouche, cheese towers, or Belgian waffle bars. Add-ons are additional touches designed to enhance the overall experience, not replace existing elements.

Mix & Match

Want a Premium starter with an Original main? No problem. You're welcome to mix and match to suit your style.

Bespoke

Looking for something unique? Our chefs are happy to work with you to create something personal, meaningful, and made just for you.

Evening Menu

Relaxed, crowd-pleasing dishes typically served around 9pm. Think sliders, pizza, or street food to keep the energy going late into the night.

Upgrades

Choose to elevate your menu with select dishes from our Premium menu or swap in special elements like sharing platters or additional courses. Upgrades replace part of your core menu.

Guest Menu Choice

An optional add-on where guests pre-order their dish in advance, available at an additional cost

Abbreviations

To help you identify dietary requirements, we've included abbreviations throughout the brochure – here's what they mean: *(v) Vegetarian | (ve) Vegan | (gf) Gluten Free (df) Dairy Free*

Child & Young Adult

We cater for guests of all ages. Children are generally classed as ages 3–11, with young adults aged 12–17. Menu options for each age group are explained later in this brochure.

ULTIMATE PACKAGE

Our Ultimate Package is designed for couples who want the full experience, from canapés through to evening food- with the freedom to personalise each course to suit their style. Everything you need is included, with the option to upgrade individual elements along the way. Follow the steps below to build your perfect wedding menu.

How to Build Your Menu

Canapés

Your package includes three canapés per person. Choose up to five different canapé options from our Original selection. If you'd like, you can upgrade individual canapés to our Premium options - there's no need to upgrade them all.

Wedding Breakfast

Your Ultimate Package includes a three-course wedding breakfast. For each course, choose one dish from our Original menu, with the option to upgrade individual courses to our Premium selection if you wish. Prefer a more relaxed, communal style? Sharing platters are available as an upgrade for your starter and/or main course, served to the table for guests to help themselves. (see page 29 for details)

- **Starters** - Choose one style: Plated or Sharing
- **Mains** - Choose one style: Plated, Sharing or BBQ Buffet
  You can swap your Original main course for our BBQ buffet menu at no extra charge *(see page 35 for details).*
- **Desserts** - Choose one option: Plated dessert or an assiette trio upgrade

Upgrades only apply to the dishes you choose, so you're free to mix Original and Premium options.

Children & Young Adults Menu

Children may choose one option per course from our Children's Menu. Young adults receive the same menu as adult guests, including canapés and evening food.

Evening Food

Your package includes one portion of evening light bites per person. Choose up to three options from our Original Evening Menu, or select from our Premium Evening Menu.

Upgrades & Add-ons

Enhance your menu further with our range of optional upgrades and add-ons, such as adding an extra course, offering your guests a choice menu, or including evening add-ons and bespoke touches.

Vegetarian & Vegan Guests

We'll provide a suitable, like-for-like alternative for any vegetarian or vegan guests, matched to your chosen menu.

	2027/28
Canapés	
Original Canapés	Included in Wedding Package (3 canapés per person)
Premium Canapés	£0.90 per canapé
Additional Original Canapés	£4.00 per canapé
Additional Premium Canapés	£4.90 per canapé
Wedding Breakfast	
Starter, Main and Dessert from Original Menu	Included in Wedding Package (1 dish per course)
Wedding Breakfast Upgrades	
Premium Starter	£3.50 per person
Premium Main	£6.40 per person
Premium Dessert	£3.50 per person
Olive Oil and Balsamic	£3.40 per person
Wedding Breakfast Add-Ons	
Amuse-Bouche	£7.80 per person
Palate Cleanser	£7.80 per person
Assiette Of....	£5.50 per person
Guest Menu Choice (2 options)	£7.80 per person
Children - 3 course menu included in Wedding Package (1 option per child)	
Sharing Platter Upgrade	
Starter	£7.80 per person
Mains - Salmon, Butternut Squash, Pork Belly, Beef	£13.90 per person
Dessert	Pick from Original Desserts Option
Evening Reception	
Original Evening	Included in Wedding Package (1 option per person)
Evening Reception Upgrades	
Pizza	£5.80 per person
Hog Roast	£14.20 per person
BBQ	£19.45 per person
Evening Reception Add-Ons	
Belgian Loaded Waffle (portions of 50, 75, 100)	£10.20 per person
Cheese Tower	£1,000
Cheese Grazing Board	£17.55 per person
S'mores (50 guests)	£100
S'mores (90 guests)	£160
S'mores (120 guests)	£200

RELAXED PACKAGE

Our Relaxed Package is ideal for couples looking for a beautifully considered wedding meal with a simpler structure, perfect for a later-in-the-day celebration. It focuses on a relaxed celebration with fewer courses, while still offering the flexibility to personalise your menu where you wish.

Everything included is clearly outlined below, with optional upgrades available should you want to enhance your menu further.

How to Build Your Menu

Your Relaxed Package includes a two-course wedding breakfast. You may choose either a starter and main, or a main and dessert, selecting one relaxed dish per course from our Original Menu (these dishes are ***highlighted in bold***). You also have the option to upgrade individual dishes to other selections from the Original or Premium menus, if you wish.

Prefer a more relaxed, communal style? Sharing platters are available as an upgrade for your starter and/or main course, served to the table for guests to help themselves. (see page 29 for details)

- **Starters** - Choose one style: Plated or Sharing
- **Mains** - Choose one style: Plated, Sharing or BBQ Buffet
  You can swap your Relaxed main course for our BBQ Buffet menu at no extra charge *(see page 35 for details).*
- **Desserts** - Choose one option: Plated dessert or an assiette trio upgrade

Upgrades only apply to the dishes you choose, so you're free to mix Relaxed, Original and Premium options.

Children & Young Adults Menu
Children may choose one option per course from our Children's Menu. Young adults receive the same menu as adult guests, including canapés and evening food.

Upgrades & Add-ons
Enhance your menu further with our range of optional upgrades and add-ons, such as adding an extra course, offering your guests a choice from a pre-order menu, or including canapés.

Vegetarian & Vegan Guests
We'll provide a suitable, like-for-like alternative for any vegetarian or vegan guests, matched to your chosen menu.

	2027/28
Canapés	
Additional Original Canapés	£4.00 per canapé
Additional Premium Canapés	£4.90 per canapé
Wedding Breakfast	
Relaxed Starter OR Dessert	Included in Wedding Package (1 dish per course)
Relaxed Main	Included in Wedding Package (1 dish per course)
Wedding Breakfast Upgrades	
Olive Oil and Balsamic	£3.40 per person
Original Starter OR Dessert	£2.30 per person
Original Main	£5.40 per person
Premium Starter OR Dessert	£5.80 per person
Premium Main	£11.70 per person
Wedding Breakfast Add-Ons	
Amuse-Bouche	£7.80 per person
Palate Cleanser	£7.80 per person
Assiette Of....	£5.50 per person
Additional Course (Starter or Dessert)	£13.35 per person
Guest Menu Choice (2 options)	£7.80 per person
Wedding Breakfast Children - 2 course menu included in Wedding Package (1 option per child)	
Sharing Platter Upgrades	
Starter	£10.10 per person
Mains - Salmon, Butternut Squash, Pork Belly, Beef	£17.40 per person
Evening Reception Add-Ons	
Brioche Slider & chips (min 80 portions)	£15.00 per person
Street Food Bucket (min 80 portions)	£17.30 per person
Loaded Chips (min 80 portions)	£17.30 per person
Pizza	£20.70 per person
Hog Roast	£29.70 per person
BBQ	£34.35 per person
Belgian Loaded Waffle (portions of 50, 75, 100)	£10.20 per person
Cheese Tower	£1,000
Cheese Grazing Board	£17.55 per person
S'mores (50 guests)	£100
S'mores (90 guests)	£160
S'mores (120 guests)	£200

TWILIGHT PACKAGE

Our Twilight Package is perfect for couples who want a relaxed evening celebration, bringing guests together later for great food, drinks, and a lively atmosphere. With no formal wedding breakfast, the focus is on flexible evening dining to suit your style.

How to Build Your Menu

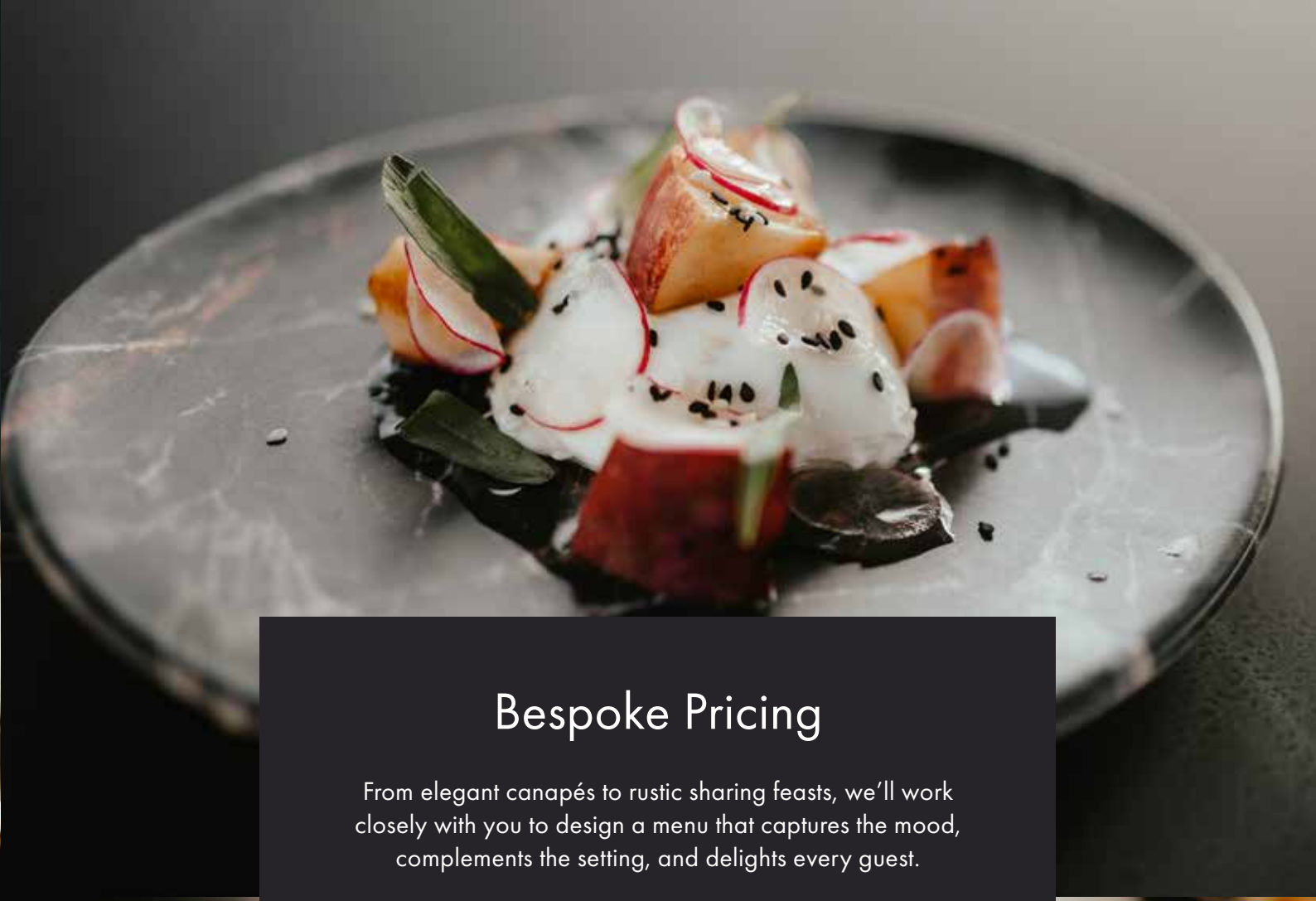
Evening Food

Your package includes one portion of evening light bites per person. Choose up to three options from our Original Evening Menu, or select from our Premium Evening Menu to create a menu that suits the feel of your evening celebration.

Upgrades, Add-ons & Dietary Options

If you'd like to add to your celebration, you can enhance your menu with a range of optional upgrades and add-ons, such as adding canapés, additional evening food options, food stations or late-night treats.

	2027/28
Canapés	
Additional Original Canapés	£4.00 per canapé
Additional Premium Canapés	£4.90 per canapé
Evening Reception	
Original Evening	Included in Wedding Package (1 option per person)
Evening Reception Upgrades	
Pizza	£5.80 per person
Hog Roast	£14.20 per person
BBQ	£19.45 per person
Evening Reception Add-Ons	
Pizza	£20.70 per person
Hog Roast	£29.70 per person
BBQ	£34.35 per person
Belgian Loaded Waffle (portions of 50, 75, 100)	£10.20 per person
Cheese Tower	£1,000
Cheese Grazing Board	£17.55 per person
S'mores (50 guests)	£100
S'mores (90 guests)	£160
S'mores (120 guests)	£200



Bespoke Pricing

From elegant canapés to rustic sharing feasts, we'll work closely with you to design a menu that captures the mood, complements the setting, and delights every guest.

Choose from seasonal favourites, themed cuisine, or something completely unexpected. Our chefs love a challenge and are happy to accommodate dietary requirements, personal preferences, or even a cherished family recipe. Pricing is bespoke and based on each client's individual requirements.

If you're interested in a quote, please contact us on 01553 348003 or speak to your wedding planning team.

RECEPTION

CANAPÉS

Original Canapés

Goats cheese mousse, beetroot waffle (v)

Scorched watermelon, mango, chilli (gf, v, ve)

Cucumber maki roll, wasabi, pickled ginger (df, gf, v, ve)

Duck spring roll, Chinese five-spice, plum gel, spring onion (df)

Crispy chilli beef, sticky soy (gf)

Pork rillette, black garlic and apple, croûte (gf)

Crispy sweetcorn and courgette fritter, lime dressing (df, gf, v)

Tomato, mozzarella, bruschetta, crisp basil (gf, v)

Sunblush tomato risotto ball, parmesan cheese (gf, v)

Cod bonbon, citrus gel, dill (df, gf)

Mini fish tostada, hake ceviche, strawberry, jalapeño (df)

Rose harissa chicken skewer, lime yoghurt (gf)

Crispy tofu, gochujang, chilli (df, v, ve)

Feta, red onion marmalade tartlet (gf, v)

Salt baked celeriac tartlet, chervil emulsion, black garlic (v) (gf option available on request)

Premium Canapés

Beetroot tartare, garlic brioche crostini, mustard seed mayo (v)

Ahi tuna, crisp nori paper, lime avocado purée (gf)

Pomme dauphine, black garlic aioli (v)

Tempura oysters, honey, black pepper, nasturtium leaf (gf)

Sweet pea and goat's curd tartlet (v)

Onion bhaji, mango chilli gel, micro coriander (gf, v)

WEDDING BREAKFAST

STARTERS

Original Starters

Heritage tomato, burrata, garlic croutons, basil oil (v) (gf, df option available on request)

Goats cheese, beetroot carpaccio, truffle honey, micro sorrel (v, gf)

Korean pork belly, corn purée, torched corn salsa, coriander (gf, df)*

Panko breaded cod, pea purée, lemon caper foam, crispy vinegar capers (gf)

Parmesan arancini, seasonal squash, crispy sage (v, gf, df) (ve option available on request)

Hot smoked salmon, wasabi, cucumber, sea vegetables (gf, df)

Lightly spiced butternut squash soup, vegetable crisp (v, ve, gf)

Chargrilled chicken thigh, katsu curry, pickled ribbon vegetables, micro herb (gf, df)*

Classic prawn cocktail, marie rose, pickled cucumber, chicory, confit tomato, candied lemon peel (gf, df)

Premium Starters

Pressed chicken leg & leek terrine, pickled cucumber, leek & pea purée, toasted sourdough (gf)

Gin & beetroot cured salmon, apple, dill oil, fennel frond, salt baked beets (gf)

Chinese 5 spice duck breast, plum & confit leg bon bon, roasted plum gel, rocket (gf)

Pork rib croquette, gochujang marinade, plum kimchi, micro coriander (gf, df)

Rose harissa butternut squash, hot honey, pomegranate, candied seeds, frozen feta (v, gf)

**Vegetarian and vegan guests will receive a like-for-like version of your chosen dish. For example, chicken will be replaced with Quorn, and pork with tempeh, served with the same accompaniments.*

Bold text highlights the Relaxed Package dishes.

WEDDING BREAKFAST

MAINS

Original Mains

Slow braised beef, dauphinoise potatoes, tenderstem broccoli, herb crumb and oil, red wine jus (gf)*

Chicken, chorizo anna, seasonal vegetables, spinach and watercress sauce (gf)*

Tandoori cauliflower, saag aloo potatoes, puffed wild rice, honey yoghurt, red amaranth (v, gf)

Gnocchi, squash purée, caramelised pumpkin, pumpkin seeds and sage (v, df, ve) (gf option available on request)

Roasted pork shoulder, mixed bean and baby pearl onion cassoulet, kale, pork puff, mustard jus (gf, df)*

Monkfish, sweet pea purée, spinach, potato terrine, brown butter, lemon capers, brown shrimp (gf)

Chicken supreme, black garlic fondant, star anise carrot, cavolo nero, red wine jus (gf)

Premium Mains

Lamb rump, slow cooked lamb bon bon, baby leek, pea & leek purée, pomme fondant, lamb jus (gf)*

Confit duck leg, potato rosti, braised red cabbage, clementine jus (gf)

Wild-caught sea bass, girolles, peas, pancetta, parmentier potatoes, saffron sauce (gf, df)

Blythburgh pork duo, roasted garlic pomme purée, sticky pig's cheek stuffed roscoff onion, pork puff, bacon lardons, chive emulsion (gf)*

Chargrilled sirloin steak, pomme anna potato, chanterelle mushrooms, asparagus, mushroom cream sauce (gf)*

**Vegetarian and vegan guests will receive a like-for-like version of your chosen dish. For example, beef will be replaced with jackfruit, pork with tempeh, and chicken with seitan, served with the same accompaniments.*

Bold text highlights the Relaxed Package dishes.

WEDDING BREAKFAST

DESSERT

Original Desserts

Citrus and strawberry tart, strawberry gel, macerated strawberries, lemon sorbet (v)

Passionfruit panna cotta, mango gel, coconut biscuit crumb (gf)

Iced cherry parfait, honey biscuit, cherry, red vein sorrel (v, gf, df)

Dark chocolate brownie, chocolate sauce, vanilla ice cream, raspberry gel, freeze dried raspberries (v, gf) (df, ve option available on request)

Sticky ginger cake, salted caramel sauce, banana ice cream (v) (gf, df, ve option available on request)

Summer berry meringue, chantilly cream, berry reduction (v, gf) (df, ve option available on request)

Premium Desserts

Tonka bean panna cotta, poached rhubarb, crystallised ginger, rhubarb glass shard (v, gf)

Strawberry cheesecake, white rum jelly, lime marinated strawberries, strawberry powder, lime zest (gf, df option available on request)

Chocolate & dulce de leche tart, honeycomb, chocolate soil, salted caramel ice cream (v) (gf option available on request)

Jamaican cake, poached pear, filo pastry, caramel (v)

Baked spiced apples, croissant brûlée, vanilla ice cream (v)

Pimm's jelly, cucumber sorbet, poached strawberries, apple marigold (v, ve, gf)

Bold text highlights the Relaxed Package dishes.

WEDDING BREAKFAST

UPGRADES & ADD-ONS

Olive Oil and Balsamic

Enhance your bread service with a sharing bread board, olive oil and balsamic.

Amuse-Bouche

Traditionally chosen by the chef and served as a gesture before starters commence, the amuse-bouche is a way of giving diners an insight into their chef's style using the best ingredients available locally.
- Peppered venison, rowan berry gel, crème fraiche (gf)
- Burnt butter poached cod, dill oil, champagne jelly, yuzu caviar (gf)
- Butternut squash velouté, parmesan crisp, capers, toasted pumpkin seeds (gf)

Palate Cleanser

Add a touch of refinement to your menu with a palate cleanser course – a light, refreshing bite served between courses to refresh the taste buds and elevate the dining experience.
- Malibu foam, pineapple, mango salsa, yuzu pearls (v, gf)
- Mojito granite, kaffir lime, rum gel (v, gf)

Guest Menu Choice

Treat your guests to a personalised dining experience by offering them a choice of two delicious options per course. Simply select two dishes for each course you'd like to serve. Pre-order is necessary.

Assiette Of...

Why not elevate your wedding breakfast with an assiette - a trio of beautifully presented desserts on one plate, offering a delightful mix of flavours and textures? Simply choose one of our assiette trios below.

Chocolate Marquise with caramelised puff pastry and a silky white-chocolate crémeux, accompanied by a decadent dark-chocolate brownie, chocolate gravel and a rich, warm chocolate sauce.

Tropical Trilogy Dessert, a crisp tartlet filled with silky mango–passionfruit crémeux, paired with a delicately set coconut panna cotta accented with lime-infused pineapple, and completed by a refined tropical iced delice featuring a vibrant mango gel.

WEDDING BREAKFAST

CHILDREN'S MENU

Children's Starters

Garlic bread, cheese (v)

Mozzarella dippers, tomato salsa (v)

Dough balls, butter (v)

Carrot and cucumber sticks, pitta bread, hummus (v, df, ve)

Children's mains

Spaghetti, tomato sauce (v, df)

All of the below are served with chips and one side of the following sides: beans, peas or salad

Chicken fillet goujons (gf, df)

Breaded cod fillet (gf, df)

Baked cheese, tomato pizza (v)

Beef burger, toasted bun

Children's Dessert

Chocolate chip cookie stack, vanilla ice cream (v)

Strawberries, cream (v, gf)

Mixed ice cream, sauce, sprinkles (v, gf)

Chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) (df, ve option available on request)

Donut, chocolate dipping sauce (v)

WEDDING BREAKFAST

SHARING PLATTERS

Sharing Starter

Pick one Starter from the following;

Antipasti, prosciutto, milano salami, fire roasted red peppers, buffalo mozzarella, air dried tomatoes, chilli and mint marinated olives, basil pesto, olive oil, balsamic, lemon hummus, focaccia

Vegetarian antipasti, fire roasted red peppers, buffalo mozzarella, air dried tomatoes, chilli and mint marinated olives, basil pesto, olive oil, balsamic, lemon hummus, focaccia (v)

Sharing Main

Pick one Main and two sides from the following;

Mains

Sous vide topside of beef, rosemary garlic, thyme (gf)

Whole salmon fillet, crayfish caper beurré noisette (gf)

Slow cooked 16-hour roasted pork belly, Chinese 5 spice, Asian marinade (gf)

Slow cooked whole butternut squash, chimichurri dressing (v, gf)

Sides

Tenderstem broccoli, chilli, garlic (v, ve, gf, df)

Braised carrots, gremolata (v, ve, gf, df)

Duck fat roast potatoes, garlic, rosemary (gf)

Buttered mash (v, gf)

BESPOKE

YOUR MENU, YOUR WAY

While our curated menus offer plenty of choice, we know that sometimes you have something more personal in mind. That's where our bespoke catering service comes in.

Whether you'd like to recreate a meaningful dish, reflect a specific theme, or add an extra course, our chefs are here to collaborate with you. From additional sides and signature mains to handcrafted desserts, late-night bites, or themed drinks, we'll help you shape a menu that truly reflects your day.

You can also build on your menu with bespoke upgrades - thoughtful additions that bring extra flavour, style, and originality to your celebration.

Not sure where to begin? Your Wedding Coordinator will guide you through ideas that suit your taste, your guests, and your vision.

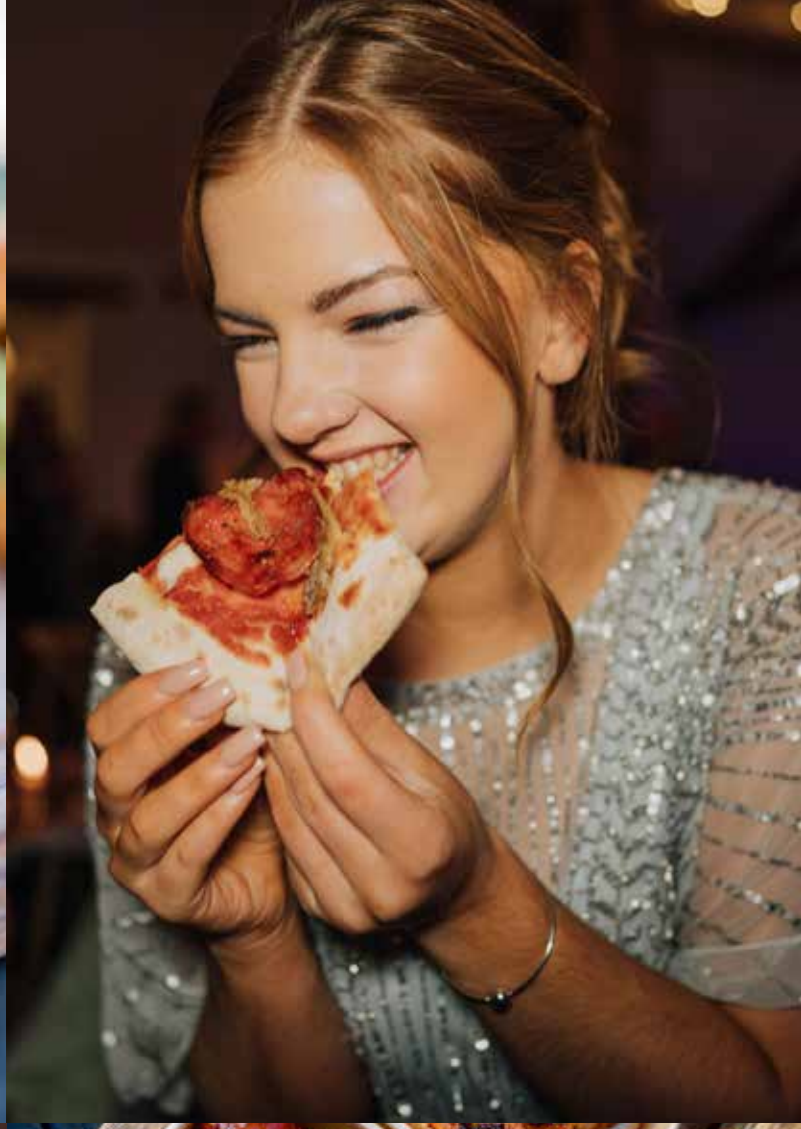
This is your day - and your menu should feel just as personal.

DRESS THE TABLE

All of our dishes are designed to look stunning on our signature white crockery, which, along with silver cutlery, is included as standard.

If you'd like to elevate your table styling, we offer a curated selection of upgraded crockery, glassware, cutlery, and linens. From subtle neutrals to bold tones, these options allow you to coordinate your table setting with your flowers, colour palette, or venue décor.

Speak to your wedding planning team to explore what's available — we work closely with our trusted supplier, Banqueting Hire. You can view their full range and pricing online, and we'll take care of arranging everything for you.



EVENING RECEPTION

EVENING MENU

Original Evening Menu

Brioche Sliders *(Allocation is one slider per person plus a cone of chips)*

Korean beef brisket, asian slaw, avocado dressing

Slow cooked pulled pork, chunky apple purée, crackling crumble

Halloumi, smoked tomato salsa, baby gem lettuce (v)

Panko cod, dill tartare, crushed pea

Mini beef burger slider, monterey jack, tomato relish

Mushroom and blue cheese slider, frisée (v)

Street Food Buckets *(Allocation is one portion of street food buckets per person)*

BBQ chicken wings, rustic slaw (gf)

Crispy chicken wings, blue cheese sauce

Mac and cheese, parmesan & thyme crumb (v)

Wild mushroom & truffle mac & cheese, grated parmesan (v)

Harissa butternut squash wedges, pomegranate seeds, greek yoghurt, cilantro oil, roasted chickpeas, fresh mint leaves (v, gf)

Loaded Chips *(Allocation is one portion of loaded chips per person)*

Hickory BBQ smoked crispy pork belly bites, pickled carrot ribbons, sesame seeds, BBQ sauce (gf)

Bang bang cauliflower, sriracha glaze, micro coriander (v, gf)

Lightly spiced onion bhaji, curry sauce, coconut shavings (v, gf)

Crispy katsu chicken, red onion, lemon and chilli pickle, katsu curry (gf)

Panko breaded cod, tartare sauce, mushy peas (gf)

Variations such as gluten or dairy free will be on a pre-order only basis. Please speak to our wedding planning team.

EVENING RECEPTION

EVENING MENU

Premium Evening Menu

Stone Baked Pizza *(Minimum 80 portions)*

Pick up to 3 toppings

Savoury Options:

- Margherita, fresh basil (v)
- Roasted mediterranean vegetables, pesto (v)
- Pepperoni, garlic oil
- BBQ chicken, sweetcorn, red onions
- Prosciutto, rocket, parmesan, sunblush tomato

Sweet Options:

- Lemon curd, marshmallow fluff (v)
- Winterberry, clotted cream (v)

Hog Roast *(Minimum 100 portions)*

Norfolk half roast hog, served with crispy crackling, pork and herb stuffing, soft white rolls, potato wedges, coleslaw and apple sauce

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BBQ *(Minimum 90 portions)*

Select two BBQ meats, served as a 50/50 split, alongside a vegetarian option for vegetarian guests, with sides of new potato salad, coleslaw, house salad and a range of branded and homemade sauces.

- Chargrilled steak burger slider
- Korean chicken yaki skewer, gochujang, chilli (can be made gluten free)
- Jumbo pork sausage dog
- Moving Mountains plant based burger (v)
- Moving Mountains plant based jumbo sausage (v)
- Sticky tofu, aubergine yaki, gochujang, chilli (v)

We love serving our Hog Roast, BBQ and Pizza as a buffet outside to keep that relaxed feel, but if the weather doesn't play along, we'll simply bring everything indoors.

Variations such as gluten or dairy free will be on a pre-order only basis. Please speak to our wedding planning team.

EVENING RECEPTION

EVENING ADD-ONS

The following options are available as add-ons for your Evening Menu
that you can choose to include in your menu.

Belgian Loaded Waffles *(50 portions, 75 portions or 100 portions available)*

Served warm and fresh from the kitchen, our Belgian loaded waffles are a fun and indulgent evening treat.
You'll select one topping combination for your guests to enjoy.

- Lemon curd, torched Italian meringue, ginger biscuits (v)
- Blueberry compote, candied bacon, maple syrup (v)
- Butter-baked cinnamon apples, toffee pieces, crumbled sweet pastry, caramel sauce (v)

Cheese Tower *(60 to 80 guests)*

Whether you're looking for a modern alternative to a traditional wedding cake or simply want to add something special to your evening food, our cheese towers make a stunning and delicious centrepiece.

Each tower is made up of 4 cheeses and is served with a selection of accompaniments, including grapes, homemade chutneys, and savoury crackers.

Cheese Grazing Board *(minimum 80 guests)*

Our beautifully curated Cheese Grazing Board is the perfect way to spoil your guests. Lovingly styled with a selection of traditional cooked ham, figs, pickles, grapes, chutneys and crackers.

S'mores

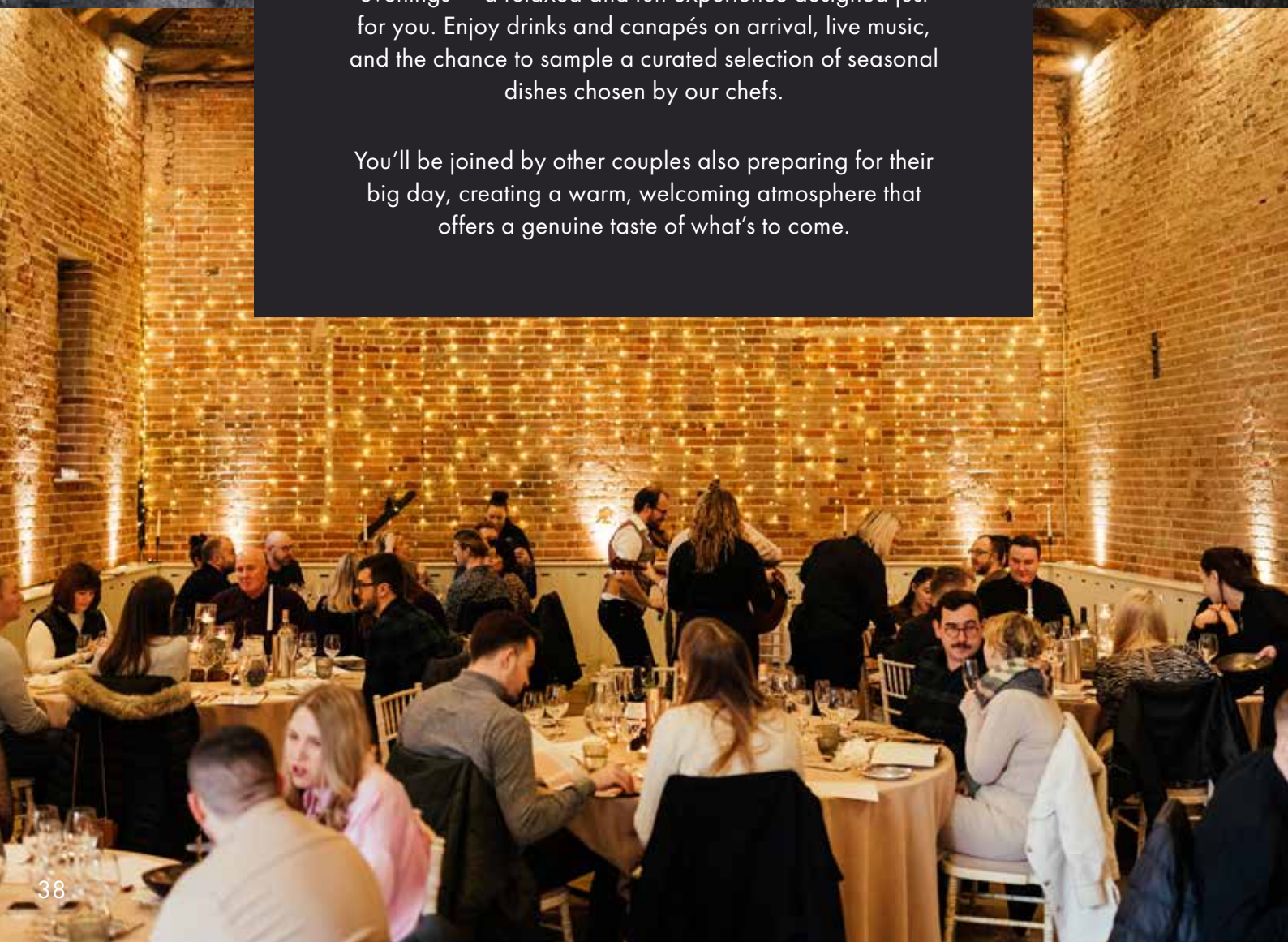
A fun and memorable evening treat, perfect for guests to enjoy indoors or outside. Set it up as part of your evening food and let your guests toast, build, and enjoy their own s'mores.

Included
- Marshmallows
- Biscuits
- White chocolate
- Milk chocolate
- Skewers
- Burners
- S'mores Unit

Your Tasting Experience

As part of your planning journey, all our couples on the Ultimate package are exclusively invited to our tasting evenings — a relaxed and fun experience designed just for you. Enjoy drinks and canapés on arrival, live music, and the chance to sample a curated selection of seasonal dishes chosen by our chefs.

You'll be joined by other couples also preparing for their big day, creating a warm, welcoming atmosphere that offers a genuine taste of what's to come.



DISCLAIMER

Ingredient & Allergen Guidance

Ingredients

Our menus are prepared using fresh, high-quality ingredients, including produce sourced locally wherever possible. However, to maintain consistency and availability across the seasons, some dishes may contain manufactured ingredients. In certain cases, suppliers may make changes to those ingredients without notifying us in advance. This means there may be occasional variations in components that are beyond our control.

We remain committed to sourcing responsibly and ensuring the overall quality and flavour of each dish, but please be aware that dishes may not always be exactly as described or pictured due to seasonal substitutions or plating preferences.

Allergens

We take allergen awareness seriously and do our best to label allergens as provided by manufacturers and suppliers. Despite these efforts, we cannot guarantee the accuracy of allergen information for all products, particularly where ingredients are sourced from third parties or made in facilities that also handle other allergens.

Our kitchens handle a wide variety of ingredients — including gluten, dairy, eggs, and soy — and while we follow strict hygiene procedures, we cannot guarantee a completely allergen-free environment. We do not use nuts in our dishes as standard, however we cannot guarantee an entirely nut-free kitchen.

If you or your guests have specific dietary requirements or food allergies, please inform your Wedding Coordinator as early as possible. Our team will work with you to provide suitable alternatives and offer detailed information where available.

Please note - if you are bringing in your own Wedding Cake, this is required to be nut-free.

ORIGIN CATERING

01553 348003
Updated 12/10/2026