

Canapes

PLEASE CHOOSE THREE CANAPES FROM THE SELECTION BELOW:

Honey & Sesame Chipolatas *GF*

Mini Jacket Potatoes with Cream Cheese & Bacon *GF*

Parmesan Arancini with Red Pepper Purée

Mini Lamb Kofta with Mint Yoghurt *GF*

Smoked Salmon & Cream Cheese Blini *GF*

Sun-dried Tomato & Parma Ham Crostini *GF*

Coronation Chicken Vol-au-vent

Goats Cheese Mousse Au Croûte ⑤ *GF*

Sun-dried Tomato & Olive Tapenade Crostini ⑤ *GF*

*GF - Gluten-Free option available.

Any allergies or dietary requirements can be accommodated.

Starters

PLEASE CHOOSE THREE STARTERS FROM THE SELECTION BELOW:

Roasted Tomato & Red Pepper Soup with a Bread Roll & Butter (V)

Ham Hock Terrine with a Croûte & Pickled Vegetables

Tomato & Mozzarella Salad with Croutons (V)

Prawn Cocktail with Baby Gem Lettuce, Bread & Butter

Baked Goats Cheese with Roasted Baby Beetroot (V)

Chicken Liver Parfait with Red Onion Chutney & Toasted Brioche

Wild Mushrooms in Madeira Cream Sauce on Toasted Sourdough (V)

All starters can be made gluten free.

Any allergies or dietary requirements can be accommodated.

Mains

PLEASE CHOOSE THREE MAINS FROM THE SELECTION BELOW:
NO MORE THAN TWO MEAT OPTIONS.

Chicken Breast with Fondant Potatoes, Mushroom & Leek Fricassée, Seasonal Greens & Red Wine Jus *GF*

Butternut Squash Risotto with Asparagus Spears & Chives (V) *GF*

Brisket of Beef with Roast Potatoes, Seasonal Greens, Roasted Shallot, Yorkshire Pudding & Red Wine Jus *GF*

Salmon Fillet with Crushed Lemon & Thyme New Potatoes, Seasonal Greens & Chive Cream Sauce *GF*

Loin of Pork with Creamed Potatoes, Seasonal Greens & Cider Jus *GF*

Caramelised Shallot & Feta Tart with Red Onion Chutney & Dressed Salad (V)

Rack of Lamb with Dauphinoise Potatoes, Garlic Greens & Red Wine Jus *GF*

*GF - Gluten-Free option available.

Any allergies or dietary requirements can be accommodated.

Desserts

PLEASE CHOOSE THREE DESSERTS FROM THE SELECTION BELOW:

Dark Chocolate Brownie with Ganache Raspberries & Ice-cream (V) *GF*

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (V) *GF*

Lemon Tart with Chantilly Cream, Blackberries & Candied Lemon Zest (V)

Bakewell Tart with Pouring Cream & Freeze Dried Raspberries (V)

Crème Brûlée with Blueberries & Shortbread Biscuit (V) *GF*

Vanilla Cheesecake with Seasonal Berries & Mixed Berry Coulis (V) *GF*

Lemon Posset with Seasonal Berries & Shortbread Biscuit (V) *GF*

*GF - Gluten-Free option available.

Any allergies or dietary requirements can be accommodated.

Children's Menu

PLEASE CHOOSE ONE OF EACH FROM THE SELECTION BELOW:

STARTERS

Tomato Soup *GF*

Garlic Bread *GF*

Melon and Grapes *GF*

MAINS

Chicken Goujons with Fries

Cheese & Tomato Pitta Pizza with Fries *GF*

Cheese & Tomato Penne Pasta

DESSERTS

Chocolate Brownie & Ice-cream *GF*

Vanilla Ice Cream *GF*

Fruit Salad *GF*

*GF - Gluten-Free option available.

Any allergies or dietary requirements can be accommodated.

Buffet

PLEASE CHOOSE FIVE FROM THE SELECTION BELOW:

Char-grilled Chicken Skewer

BBQ Pork Belly

Honey Roast Ham

Selection of Cured Meats & Manchego Cheese

Homemade Sausage Roll

Highfield House Farm Mini Pork Pie

Homemade Scotch Egg

King Prawn Skewer with Sweet Chilli & Mango Dressing

Teriyaki Salmon Skewer

Tomato & Mozzarella Salad (V)

Italian Style Couscous Salad (V)

Potato & Wholegrain Mustard Salad (V)

Roasted Vegetable Pasta Salad (V)

Lemon & Herb Roasted New Potatoes (V)

Crudités, Breads & Dips Platter (V)

Cheese Board with Celery, Grapes, Crackers & Chutney (V)

Olive & Sun-Dried Tomato Focaccia (V)

Any allergies or dietary requirements can be accommodated.

Hey Rust

AVAILABLE MAY TO SEPTEMBER ONLY FOR A MINIMUM OF 60 GUESTS.

Hand carved spit-roasted pork and crackling

Vegetarian Sausages (V)

Bread Rolls (V)

Homemade Stuffing (V)

Apple Sauce (V)

Mixed Green Leaf Salad (V)

Homemade Coleslaw (V)

Homemade Potato Salad (V)

Any allergies or dietary requirements can be accommodated.



AVAILABLE MAY TO SEPTEMBER ONLY FOR A MINIMUM OF 60 GUESTS.

Highfield House Farm Sausages

Vegetarian Sausages (V)

Homemade Beef Burgers

Chicken and Chorizo Skewers

Halloumi and Vegetable Skewers (V)

Bread Rolls (V)

Charred Corn on the Cob (V)

Homemade Potato Salad (V)

Mixed Green Leaf Salad (V)

Homemade Coleslaw (V)

Any allergies or dietary requirements can be accommodated.

Light Bites

PLEASE CHOOSE ONE LIGHT BITE OR CAN HAVE A MIX SELECTION
(PRICED SEPARATELY) FROM THE SELECTION BELOW:

PULLED PORK

Slow cooked shoulder of pork with bread rolls, chips, homemade BBQ sauce and homemade coleslaw.

MINI FISH AND CHIPS

Hand battered haddock goujons with chips & pea puree.

BACON ROLLS

Dry cured bacon with bread rolls, chips & sauces.

Any allergies or dietary requirements can be accommodated.

Pizza's

AVAILABLE MAY TO SEPTEMBER ONLY FOR A MINIMUM OF 60 GUESTS.

ALL PIZZA'S COOKED ON OUR GOSNEY PIZZA OVENS.
PLEASE CHOOSE UP TO THREE TOPPINGS FROM THE SELECTION BELOW:

Stone baked Romana pizza base, topped with Italian plum tomato sauce and Danish mozzarella.

TOPPINGS:

Chorizo, Sun Blush Tomato & Spinach

Pepperoni & Red Pepper

Cajun Chicken & Sour Crème

Margherita (V)

Chicken & Basil Pesto

Shredded Ham Hock & Mushrooms

Roasted Mediterranean Vegetables & Tomato Pesto (V)

Tuna, Anchovy & Olive

Any allergies or dietary requirements can be accommodated.