



MENU

TWILIGHT CATERING - PACKAGE

POST-CEREMONY RECEPTION DRINKS

One drink per guest, selected from the options below

BUCKS FIZZ

Fresh orange juice and prosecco, served in a flute

PIMM'S NO.1

Served over ice with lemonade, cucumber, mint, lemon and strawberries

HOUSE WINES

Red, white or rosé

BOTTLED BEERS

NON-ALCOHOLIC SPARKLING WINE

CLASSIC PROSECCO

Chilled water and a selection of cordials are always available.

POST-CEREMONY RECEPTION DRINKS UPGRADES

Increase post-ceremony drinks from 1 to 2 or 3

SIGNATURE WEDDING COCKTAILS

Add a modern summer touch to your reception

White peach and mango bellini

Italian white peach puree, prosecco & mango fruit pearls

Cucumber and mint, gin cooler

Whitley neill cucumber gin, cucumber syrup and fresh mint topped with
soda water

Served over ice in kilner style glass

St Clements

Pinot grigio, orange & yuzu syrup topped up with soda, served over ice in
large wine glasses

Strawberry and basil fizz

Chilled prosecco with a fresh strawberry and strawberry and basil syrup

Yuzu and lychee bubble punch

Lemon vodka, yuzu syrup and lychee juice pearls topped up with
lemonade. Tall refreshing.

POST CEREMONY FOOD

CANAPÉ BOATS

Served to each guest in elegant bamboo boats

Vegetable Spring Roll

Spinach Pakora

Thai Chicken Skewer

Crispy Mini Vegetable Samosa

Individual Sweet Chilli Dip

POST CEREMONY FOOD UPGRADES

LIGHT TEA

Served on afternoon tea stands in the library

Trimmed finger sandwiches, kettle crisps, freshly baked scones with Chantilly cream, strawberries and preserves

HOT CONES

Served canapé-style as guests mingle, in newspaper-print cones

Battered Cod

Southern Fried Chicken

Halloumi Sticks

Served with double-cooked salt & vinegar chips and sauces

GRAZING TABLE

Served from the library on bespoke grazing platters

Continental meats and cheeses with pickles, olives, stuffed peppers, chutneys, savoury biscuits and breads

EVENING CATERING

Served from our Street Food Horsebox (weather permitting)

Please choose one menu

All options below are included in the wedding package.

SALAD BUFFET

SERVED WITH ALL MENU OPTIONS

New potato salad with crispy onions

Beef tomato salad with fresh basil and balsamic dressing

Rough cut coleslaw

Shredded cos, iceberg & radicchio lettuce

Pesto and spinach pasta salad

CYPRUS CAFÉ

Chicken Gyros

Fried Halloumi

Chickpea Falafel

With sweet pickled pink onions and mint yoghurt, chilli and garlic sauces

BAVARIAN GRILL

Bratwurst Sausages

Turkey Hot Dogs

Plant-Based Bangers

With sauerkraut, crispy onions, German mustard, curry mayo and ketchup

HOG ROAST BAPS

Slow-Roasted Pulled Pork

Vegan Burgers

Served in brioche baps with sage & onion stuffing, apple sauce and mustards

BURGER BAR

Quarter-Pound Beef Burgers

Crispy Fried Chicken Burgers

Vegan Burgers

Served in brioche buns with streaky bacon, burger cheese and fried onions

ADDITIONAL EVENING OPTIONS

FINGER BUFFET

HOT CONES

DIETARY REQUIREMENTS

We are happy to cater for dietary requirements and food allergies with prior notice.

Unfortunately, we are unable to accommodate requests made on the day.