



Whether you're looking for somewhere to host a birthday party, wedding or a meeting with clients and colleagues, let us take care of all the running around, while you enjoy the stunning views

Canapes

£3.5 each
10 minimum per item

28 day aged Westcountry steak tartar, potato crisp, horseradish cream

Smoked Severn and Wye salmon blini, roe caviar, dill

Truffle wild mushroom vol au vent (vg)

Smoked Gressingham duck breast, seasonal jam, charcoal cracker

Driftwood goats cheese, pickled shallot, chicory

Hot Buffet

£26 per person, choose 4 items from list below:
10 person minimum

Young's beer battered cod, tartar sauce, lemon

Mini beef burger, ale onions, cheese

Mini plant burger, ale onions, vegan cheese (vg)

Alden's Butchers pork and apple sausage roll, HP sauce

House smoked chicken lollipop, BBQ sauce

Lancashire blue cheese, tenderstem and caramelised onion quiche (v)

Sandwiches

£12 per person, choose 3 fillings from list below:
10 person minimum

Free range egg mayonnaise, watercress (v)

Smoked Dingley Dell gammon ham, English mustard

Coronation roast chicken

Fennel pollen and dill cured salmon, crème fraiche

VLT, vegan bacon., lettuce, tomato (vg)

Sharing Boards

Serves 4-5 people

Cobble Lane Charcuterie

Coppa, bresaola, fennel salami, marinated olives and
artichokes, toasted sourdough

£40

British Cheese Board

Selection of British cheeses, olives, grapes, seeded
crackers, walnuts, onion chutney, fresh fruit

£45

Sides

£25 per bowl serves 4-5 people

Triple cooked chips, confit garlic aioli (vg)

Parmesan truffle fries

Grilled seasonal vegetables, rocket pesto (vg)

Caesar salad, baby gem, grana padano, Caesar dressing,
garlic and herb croutons (v)

Puddings

£3.5 each

Dark chocolate brownie bites (v)

Mini sticky toffee pudding (v)

Lemon posset and berry coulis shots (vg)

Riverside Dining Menu

Five courses £75

Starters

Creamy wild mushroom soup, truffle oil, sourdough crostini (vg)

Pan fried scallop, cucumber water, Maldon rock oyster, mignonette

Smoked duck breast, orange, radicchio, maple parsnip puree

Grilled Dingly Dell pork belly, apple puree, black pudding bonbon

Green apple sorbet

Mains

28-day aged 6oz Angus fillet steak, potato gratin, watercress salad, port jus

Market fish, salsify puree, tenderstem, samphire pesto

House smoked chicken supreme, sweetcorn puree, fondant potato, seasonal greens, gravy

Pan fried gnocchi, wild mushrooms, rocket pesto, fresh truffle (vg)

Puddings

Dark chocolate brownie, Jude's salted caramel ice cream

Lemon thyme posset, short bread (vg)

Sticky toffee pudding, Jude's vanilla ice cream

Seasonal fruit trifle

Tea, Coffee, Biscuits

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

Meetings

If you're looking for a room in which to host your upcoming meeting, then we've got you covered. We offer a range of packages for you and your colleagues, from morning pastries with 100% Arabica Bean Coffee on arrival, to a full day with a variety of catering options to suit all types of corporate events.

FACILITIES AVAILABLE

WIFI • 50" HD TV • Flip charts, Pens • Paper • Bar • PA system

MORNING PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
£15 per person

ALL DAY PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
Plus one item from either the brunch or sandwiches menu
and an *alcoholic or soft drink at the end of the working day
£30 per person

* selected drinks only

Something Extra

We're here to ensure that your party is one to remember!
Why not add to your event with a glass of bubbles on arrival
or a grazing station to tackle late night cravings.



Here are some additions to make
your occasion extra special:

Champagne on arrival
Craft beer buckets
Bespoke welcome cocktail
Grazing table
Oyster station
Pop up cocktail bar
Sweet station
Usherette trays of Jude's ice cream

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, deposit and pre-payment

Your booking is provisional until we receive a signed booking form and a deposit payment of £500. A second payment of 50% of the agreed minimum spend is required 1 month before your event date.

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 months before your booked date

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event.

Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.