



Whether you're looking for somewhere to host a birthday party, celebration of life or a meeting with clients & colleagues, let us take care of all the running around, whilst you sit back, relax, and watch the world go by along the river's edge.

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## Canapés

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£3.5 each, 10 portions minimum per canapé

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

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## Hot Buffet

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Each board caters for 10 people, please order a minimum of 4 boards

Young's cyder battered haddock, tartar sauce, lemon £60

Mini beef burger, pink pickled onions, burger sauce, cheese £65

Mini plant burger, pink pickled onions, burger sauce, vegan cheese (vg) £60

Alden's Butchers Cumberland sausage roll, mustard £55

House smoked chicken lollipop, BBQ sauce £55

Lancashire blue cheese, tenderstem and caramelised onion quiche (v) £50

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# Sandwiches

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

Free range egg mayonaise, watercress (v)

Smoked Dingley Dell gammon ham, English mustard

Coronation roast chicken

Fennel pollen and dill cured salmon bagel, crème fraiche

Vegan cheese, chutney, tomato (vg)

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# Sharing Boards

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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

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# Sides

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£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, romaine lettuce, parmesan, Caesar dressing, garlic and herb croutons (v)

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# Puddings

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£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

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## 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

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Green apple sorbet

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## 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)

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## 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

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Tea, Coffee, Biscuits

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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. .

# Meetings

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If you're looking for a room in which to host your upcoming meeting on our off peak days, 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 • Pens • Paper • Bar •  
PA system • Private toilets

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## 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  
Martini Trees  
Usherette trays of Jude's ice cream



Please let us know in advance if you are interested in any of  
these options and we will get in touch with a bespoke price  
based on your request.

# Ts and Cs

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## 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 and deposit

Your booking is provisional until we receive a deposit payment of £100. once we have received this your booking will be confirmed

## Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 2 weeks before your booked date, under 48 hrs the deposit will be forfeit

## Amendments

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

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.

## Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We hope 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.