



CANAPES

Chestnut Mushroom + Tarragon Au Vent **V**

-

Gruyere Gourgeres, Truffle Cream **V**

-

Sesame Vine Tomato **V / VE / GF**

-

Aged Cheddar + Onion Sable, Mustard Cream **V**

-

Cream Cheese, Trout Caviar, Chive Cones

-

Curried Gram Bites, Raisin Gel **V / VE / GF**

-

Crispy Pork, Puffed Pork Skin, Honey + Mustard **GF**

£3 PER CANAPE

Minimum of 20 per canape choice

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EQUINOX MENU (Spring/Summer)

Starters

- * Gin Cured Trout, Pea & Mint Herb Emulsion **GF**
- Chicken Liver Parfait, Madeira, Chive, Sourdough Croutes Can Be **GF**
- * Potted Devonshire Crab, Tomato Confit, Avocado, Basil & Brioche Croutes **DF***
- Pork & Apricot Pressing, Bread & Butter Pickles, "Lavosh" Crispbread*
- * Grilled Asparagus, Grapefruit & Watercress Salad*
- Courgette & Roasted Garlic Velouté, Olive Oil, Pickled Cucumber, Red Pepper **GF/V/VE**

Mains

- Grilled Chicken Breast, Pancetta Croquet, Potato Puree, Spinach, Poultry Jus **GF**
- Confit Pork Belly, Chicharron, Broccoli Puree, Fondant Potato, Cider Sauce **DF/GF**
- Roast Herefordshire Beef or Spiced Lentil & Bean Cake, Roast Potato, Yorkshire Pudding, Cauli Cheese, Seasonal Vegetables, Roast Gravy*
- * Fillet of Stone Bass, Pea Puree, Confit New Potatoes, Charred Baby Gem, Cucumber & Chervil Beurre Blanc*
Basil & Potato Gnocchi, Tomato Fondue, Crispy Greens, Garlic Oil **GF/V/VE**
- Spring Vegetable Tart, Aubergine Puree, Confit Lemon Relish, Pepper Essence **GF/V/VE**
- * Roast Beef Fillet, Parsley Emulsion, Spring onion, Pomme saladaise, Onion relish, Beef Jus **GF/DF**

Dessert

- Crème Bruleé, Passion Fruit Compound, Black Pepper Shortbread **GF**
- Chocolate Marquise, Milk Jelly, Raspberry Sorbet **GF**
- * Lemon Meringue "Pie", Lemon Sorbet **GF**
- * Coconut Panna Cotta, Mango, Basil, Mango Sorbet **V/VE/GF**
- Pimm's Jelly, Strawberry & Blueberry Salad, Vanilla Ice Cream **V/VE/GF**
- Summer Berry Tart, Elderflower Crème Patisserie, Candied Lemon **GF**

£55 per person

Includes: 2 starters (one must be vegetarian), 2 main courses (one must be vegetarian) and one dessert.
Also includes 1/2 bottle of house wine per person.

* Some menu choices are an upgrade option and therefore have a supplemented fee per person
Starters and desserts are an additional £5 per person, and main courses are £10 per person

For bespoke menus please contact the catering team

**These menu options can be altered to cater to dietary requirements GF/V/VE*

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SOLSTICE MENU (Autumn/Winter)

Starters

- Chickpea & Artichoke Salad, Zaatar, Lemon, Cumin **V/VE/GF**
- * Roast beetroot Soup, Pickles, Juniper, Horseradish, sourdough Croutons **V/VE/GF**
- Chicken Liver Parfait, Port and Orange Jelly, Sourdough Croutes*
- * Guinea Fowl, Prune & Leek Terrine, Celeriac, "Melba Toast" **DF**
- Smoked Haddock Mousse, Sweetcorn, Pickled Shimeji Mushroom, Potato Bread*
- * Gin Cured Salmon, Leek and potato velouté, Apple Salad **GF/DF**

Mains

- Warm Root Vegetable "salad", Tarte Fine, Pear, Rosemary Maple Dressing **V/VE**
- Spiced Chickpea Fritter, Pumpkin, Pumpkin Seed Pesto, Sage & Cider **V/VE/GF**
- Roast Herefordshire Beef or Spiced Lentil & Bean Cake, Roast Potato, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Roast Gravy*
- * Fillet of Hake, Curried Cauliflower, Butternut Squash Puree, Pickled Raisins, Wild Rice **GF/DF**
- * Roast Beef Fillet, Horseradish, Wild Mushroom, Pomme Anna, Burnt Shallot, Beef Essence **GF/DF**
- Grilled Chicken Breast, Sweetcorn, Braised Bacon, Leek, Poultry Jus **GF**
- Pork Loin, Pork & Sage Bonbon, Cauliflower, Fondant Potato, Caramelised Apple Jus **GF**

Dessert

- Maple Syrup & Apple Tart, Stem Ginger, Blackberry Sorbet **V/VE/GF**
- * Caramelized White Chocolate Torte, Perry Jelly, Poached Pear **GF**
- * Chocolate Delice, Griottine Cherries, Cherry Liquor Financier **GF**
- * Brinsop Blackberry Eton Mess **GF**
- Olive Oil Polenta Cake, Roast Pineapple, Coconut Sorbet **V/VE/GF**
- Mandarin Cheesecake, Mandarin Sorbet, Spice of Angels **GF**

£55 per person

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Also includes 1/2 bottle of house wine per person.

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FIRE FEAST (SHARING MENU)

Texan Style BBQ

Smoked Brisket

Beer Can Chicken

Jerked Plantain

Milk Bread

Olive oil, Polenta and corn

Naked Slaw

Green Bean, Pimentón & Potato Salad

Louisiana Hot Sauce, Chimichurri, Tofu & Basil Emulsion

Dessert

Sherry & Summer Berry Sharing Trifle

Or

Brinsop Soft Whip Vanilla Ice Cream, Toppings Selection

(only available as part of the BBQ package)

£65 per person

***Includes 1/2 bottle of house wine per person**

All above options are included in the "FIRE FEAST" menu

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EVENING FOOD

Summer BBQ (April – September)

Hereford beef burger, American Cheese, fairground onions, burger relish

New York Hot Dog, Onions, Sauerkraut, Mustard Mayo

Veggie Dog, Onions, Sauerkraut, Mustard Mayo V/VE

Slaw, Cob Salad V/VE

£18 per person

Pulled Pork Buns (October - March)

Pulled Slow Cooked Pork Shoulder

BBQ "Pulled" Carrot

Apple Sauce, Stuffing, Dipping Gravy and Rolls

£18 per person

Loaded Fries

Poutine - Cheese Curds, Gravy V

Kimchi, Japanese Mayo, Coriander, Crispy Shallots V/VE

Aspen - Truffle oil, Chives, Grana Padano Cheese

Jamaican Hot Sauce, Mustard, Garlic Oil

£16 per person

Curry Night

Five Jewel Dhal and Bombay Potatoes V/VE

Chicken Balti or Veg and Samosas, Mixed Chutneys

£16 per person

Pizza Shop

Classic Margarita V/VE

Pepperoni

Truffle Mascarpone, Thyme, Mushroom V/VE

Rocket & Balsamic Salad, Garlic Mayo

£16 per person

Maximum of 1 evening food choice, *for bespoke menus please contact the catering team*
"Evening Food" cannot be chosen as a Wedding Breakfast option.

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THE MORNING AFTER (BREAKFAST)

Recovery Breakfast

Croissants and Pastries, Muesli and Greek Yoghurt. Selection of Breads, Butter and Preserves. Orange and Apple Juice. Freshly Ground Coffee, Breakfast Tea and Milk.

Included in your booking, the day after your wedding!

Recovery Plus Breakfast

Croissants and Pastries. Muesli and Greek Yoghurt. Selection of Breads, Butter and Preserves. Orange and Apple Juice. Freshly Ground Coffee, Breakfast Tea and Milk.

Herefordshire Bacon Breakfast Rolls and Herefordshire Sausage Breakfast Roll.

£5 per person to upgrade

Full English Buffet Breakfast

Herefordshire Bacon, Herefordshire Sausages, Free Range Eggs, Tomatoes, Beans, and Mushrooms. Selection of Breads, Butter, and Preserves. Orange and Apple Juice. Freshly

Ground Coffee, Breakfast Tea and Milk

£10 per person to upgrade

Breakfast is served in a sharing, self serve style, from 8:30-09:30am in the Morning Room unless agreed ahead of time to be served in The Knot.

Our catering team will replenish throughout the morning.

Only one option from the above choices, can be selected for all overnight guests.

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ARRIVAL MEAL

(INCLUDED IN TWO DAY WEDDINGS)

Main course

**Choose one main course*

Lamb Kofta, Tzatziki, Flat Bread, Hummus, Fattosh Salad **GF**

Lasagne, Garlic Bread, Rocket Salad **GF**

Heggies Pork Sausage, Mashed Potato, Creamed Cabbage, Onion Gravy

Brinsop Cottage Pie **GF**

Cauliflower Masala, Rice, Poppadom's, Chutney **V/VE/GF**

Wild Mushroom Spinach And Pasta Bake, Garlic Bread, Rocket Salad **V/VE/GF**

Dessert

**Choose one dessert options*

Sherry Trifle **V**

Artisan Cheese Platter, Apricot, Grapes, Celery, Biscuits, Chutney **V/GF**

Chocolate Mousse **V/VE/GF**

Brinsop Strawberry Mess **V/GF**

This is presented as self serve meal, family style dining.

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DRINK UP AND BE MERRY (DRINKS PACKAGES)

Package 1

WELCOME DRINKS

Served as your guests arrive

Please select a maximum of **2 drink types**

Examples of choices include:

Bellini/Prosecco/Bottled Beer/Lager/Cider
Mulled Wine/Cider (Autumn/winter only)
Pimms Penrhos G & T Aperol Spritz Sangria
Non-Alcoholic Alternative

RECEPTION DRINKS

Served following the ceremony

Please select a maximum of **2 drink types**

Examples of choices include:

Bellini/Prosecco/Bottled Beer/Lager/Cider
Mulled Wine/Cider Autumn/Winter options:
Pimms/Mulled Wine/Non-Alcoholic
alternative

TO TOAST

Served ready for speeches

1 x glass of Prosecco or
Non-Alcoholic alternative

£17.50 per person

Package 2

WELCOME DRINKS

Served as your guests arrive

Please select a maximum of **3 drink types**

Examples of choices include:

Bellini/Prosecco/Bottled Beer/Lager/Cider
Mulled Wine/Cider (Autumn/winter only)
Pimms Penrhos G & T Aperol Spritz Sangria
Margarita or Mojito Cocktail Non-Alcoholic
Alternative

RECEPTION DRINKS

Served following the ceremony

Please select a maximum of **3 drink types**

Examples of choices include:

Bellini/Prosecco/Bottled Beer/Lager/Cider
Mulled Wine/Cider Autumn/Winter options:
Pimms/Mulled Wine/Non-Alcoholic
alternative

TO TOAST

Served ready for speeches

1 x glass of Champagne or
Non-Alcoholic alternative

£27.50 per person

Package 3: Design your own! Speak to our team.

All drinks must be preordered and paid for 6 weeks prior to the wedding date. If you would like extra drinks served, upgraded or to add a different option, please speak to our bar manager who can provide you with a bespoke price and/or package. Prices are valid for 28 days and subject to change.

Menu Glossary

Au Vent

Small pastry shell

Gourgeres

Savory profiterole

Veloute

A loose white sauce

Chicharron

Puffed pork skin

Chervil Beurre Blanc

Butter based sauce

Kim-chi

Traditional pickled Korean cabbage

Poutine

Cheese curds and gravy

Chimichurri

Finely chopped fresh herbs and oil

Lavosh

Middle Eastern crispy flatbread

Emulsion

Homemade mayonnaise

Compound

Jelly-based sauce/jelly

Zaatar

Mix of Mediterranean herbs and spices

Essence

Jus/Gravy

Financier

Small French cake

Spice of Angels

Fennel based herb

Marquise

Rich smooth mousse

Pomme-saladaise

Layered potatoes with garlic

Shimeji

Cluster of small mushrooms

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Drink upgrade options

WHITE WINE

1. Sea Change Sauvignon Blanc Vz £6.00 *France*

Crisp and elegant, Sea Change Sauvignon is refreshing to drink; bursting full of wonderful ripe grapefruit and apricot flavours.

2. Bello Tramonto Pinot Grigio V £6.00 *Italy*

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.

3. Down Under Chardonnay £6.00 *Australia*

This Chardonnay displays all the classic characteristics of zesty Lemon and apple aromas. The flavours of white peach and pear burst on the palate. A truly delightful wine that can be enjoyed anytime.

4. Lamura Grillo Sicilia Vz £7.00 *Italy*

Distinct and characterful aromas of citrus fruit underlaid by juicy and refreshing tropical notes with mouth-filling lychee and pineapple flavours.

5. Akarana Sauvignon Blanc V £10.00 *New Zealand*

Intense tropical fruit and passionfruit aromas which gives this wine a lifted bouquet which is reflected on the palate. An appealing full flavoured style with length and crispness on the finish.

6. Macon Villages Chardonnay Caves de Lugny £10.00 *France*

This Chardonnay from the Maconnais region in Burgundy offers aromas delicate floral notes and a flattering and fresh palate of honeyed fruit with a hint of toasty oak.

7. Gavi di Gavi Il Portino V £10.00 *Italy*

This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. SWA Commended.

8. Entreflores Albarino £11.00 *Spain*

Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.

9. Sancerre Domaine de Le Perriere Saget V £22.00 *France*

Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.

10. Chablis Vignoble Angst VO £20.00 *France*

The nose will reveal aromas of white flowers, elderflower, acacia and citrus notes. The palate is tight and invigorating with a mineral finish.



ROSE WINE

11. Sea Change Provence Rosé Vz £16.00 *France*

Sea Change Provence Rosé is fresh and zesty with delicate hints of grapefruit, white peach and tropical pineapple. A sublime, perfectly balanced rosé that won't fail to impress.

12. Cuvée Rousson Grenache Rosé £6.00 *France*

This rosé shows aromas of fresh strawberry and cherry. A crisp palate of light spice and a lingering dry finish.

13. L'Oasis Provence Rosé £10.00 *France*

Appearance is beautifully glossy with a pale peach robe and apricot accents. An elegant, floral and fruity bouquet prepares you for the ample, fruity and round flavours.

RED WINE

14. Sea Change Merlot Vz £6.00 *France*

Crammed with flavours of delicious summer fruits on the nose. Subtle spice and soft tannins on the palate compliment the ripe berry flavours resulting in a delicious full bodied red wine that is surprisingly easy to drink!

15. Down Under Shiraz £6.00 *Australia*

Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate.

16. Rothschild Pinot Noir £6.00 *France*

Bright cherry red colour with a nose of violets and wild strawberries lead through on to the palate with striking intensity.

17. Lamura Nero d'avola Sicilia VO £7.00 *Italy*

A characterful and approachable fruit-driven red with soft red berry flavour; easy drinking and medium bodied yet generous.

18. Viña Cerrada Crianza D.O.Ca Rioja V £8.00 *Spain*

Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish. SWA Commended.

19. Bodega Piedra Negra Organic Malbec V £10.00 *Argentina*

Bright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. On the palate there is an attractive concentration of ripe red fruits which gives volume to the wine. It has a good structure and the tannins are soft and smooth.

20. Chateau Robin Lussac Saint Emilion V £13.00 *France*

Garnet colour and a nose of rich fruit and spice lead in to an elegant palate showing bramble fruit with undertones of vanilla.



RED WINE CONTINUED...

21. Tempus Two Copper Series Grenache Shiraz Mourvèdre £14.00 Australia

Blending the very best of the Barossa Valley, rich and vibrant with a medium to full body and complex flavours of red berries, chocolate and coffee.

22. Valpolicella Classico DOC Monteci V £10.00 Italy

Ruby red, with purple reflections. Aromas of fresh fruit, cherries, blackberries, raspberries and slightly spicy.

23. Primitivo Maestro Puglia IGT V £9.00 Italy

Full and round with soft sweet tannins, hints of fruit compote

SPARKLING WINE

24. Sea Change Prosecco DOC VO £11.00 *Italy*

Crisp yet delicate with aromas of peach and pear, it's a delightfully refreshing and delicious experience.

25. Léonce Bocquet Crémant de Bourgogne Brut N.V. £18.00 *France*

Fine and very expressive on the nose, deliciously fruity with dried fruit aromas raised by Viennese pastry and citrus notes.

26. Prosecco Ca' Selva Bio Organic V £15.00 *Italy*

Pale straw yellow with greenish highlights and elegant, longlingering foam; subtle wafts of apples and peaches; refreshingly fruit-forward, attractively acidulous.

CHAMPAGNE

27. La Cuvée Laurent-Perrier V £39.00 *France*

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish



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