

Hot & Cold Drinks

We are pleased to provide hot & cold drinks for any event. Please also have a look at our separate wine list.

COLD DRINKS

Sparkling Water Large	£2.00
Sparkling Water Small	£1.50
Still Water Large	£2.00
Still Water Small	£1.50
Orange, Apple, Grapefruit Juice (1ltr)	£2.95
Fresh Orange Juice (250ml bottle)	£2.25
Small Carton Orange or Apple Juice	£1.10
Canned Coke, Diet Coke, Tango, 7up	£1.25

HOT DRINKS

Organic Coffee Flask (serves 10)	£14.95
English Breakfast Tea Flask (serves 10)	£14.95
Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10)	£17.50
Hot Chocolate Flask (serves 10)	£17.50

BEERS

Selection of Lagers (330ml)	£3.00
Selection of Bitters (500ml)	£3.95
Selection of Ciders (500ml)	£3.95

COCKTAILS & MOCKTAILS

Alcoholic

Classic Cuban Mojito (1ltr jug) <i>Havana Club, sugar, lime & mint</i>	£24.50
Moscow Mule (1ltr jug) <i>Smirnoff, lime & ginger beer</i>	£24.50
Pina Colada (1ltr jug) <i>Bacardi, pineapple & coconut</i>	£24.50

Non-Alcoholic

Elderflower Crush (1ltr jug) <i>Elderflower, mixed berries, soda & mint</i>	£16.95
Shirley Temple (1ltr jug) <i>Ginger ale, grenadine, cherries & lemon</i>	£16.50
Pineapple Cobbler (1ltr jug) <i>Pineapple, strawberry, soda & lime</i>	£16.50

WINTER SPECIALS

Mulled Wine (per litre)	£19.50
-------------------------	--------

ICE

Small Bag of Ice	£5.00
Large Bag of Ice	£16.00



Afternoon Tea

Our freshly prepared afternoon tea menus are delivered on 3 tier cake stands and can be ordered per stand. **Each stand serves 6 guests.**

AFTERNOON TEA

£49.00 per stand

A Selection of Finger Sandwiches

Cream Cheese & Cucumber, Smoked Salmon, Egg & Cress, Wiltshire Cured Ham

Freshly Baked Scones with Clotted Cream & Strawberry Jam

British Cakes & French Patisserie

HIGH TEA

For high tea you can add our delicious platter of savoury treats

A Platter of Mini Pork Pies, Scotch Eggs and British Savoury

Tarts with Chutneys & Pickles £24.50 per platter

"Ploughman's Feast" Stilton, Somerset Brie, Smoked

Cheddar & Wensleydale Cheeses with Grapes, Celery

& Walnuts, Artisan Biscuits £21.50 per platter



FLASKS OF TEA, COFFEE OR HOT CHOCOLATE

Organic Coffee Flask (serves 10). £14.95

English Breakfast Tea Flask (serves 10). £14.95

Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10). . £17.50

Hot Chocolate Flask (serves 10). £17.50

SPARKLING WINE & CHAMPAGNE

CAVA CALAMINO, Spain £19.95

An elegant and refined cava displaying green apple, citrus, toasty almond and brioche characters. (Vegetarian)

PROSECCO CORTE ALTA, Italy £21.95

Soft, delicate and aromatic with a fine mousse and flavours of fresh peach, pear and a hint of spicy zest. (Vegan)

PAUL DROUET BRUT, NV, CHAMPAGNE £49.95

Excellently balanced and well-rounded house champagne with notes of citrus, apple and brioche

For hire of crockery, cutlery and glassware please refer to our Hire page.

Wine List

HOUSE WINES

El Molturo White, Spain

£12.50

Light, fresh and delightfully well balanced wine with flavours of white peach, elderflower and lime.

El Molturo Red, Spain

£12.50

Smooth and medium-bodied blend of Tempranillo and Garnacha. Ripe cherry and strawberry flavours mingle with gentle pepper and spice.

WHITE WINES

Dominio de la Fuente Verdejo, Spain

£15.95

Crisp and aromatic showing great purity of aromas. Bright, pale straw yellow in colour, with intense, fresh notes of grass, fennel and white pepper. **(Organic)**

V Malandrino Pinot Grigio, Italy

£16.95

A clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime on a gentle palate. **(Vegan)**

V L'abeille Picpoul de Pinet, France

Sommelier's Choice

£19.95

Crisp and citrus scented with a hint of refreshing minerality – youthful and bright on the palate. Perfect with seafood. **(Vegan)**

Fernlands Sauvignon Blanc, New Zealand

£22.95

Classic Marlborough Sauvignon - Aromatic and bursting with flavours gooseberry and green pepper complimenting the mango, guava & passion fruit notes.

V Penfolds Autumn Riesling, Australia

£28.95

Excellent purity of fruit - sweet poached pear and lemon curd notes are balanced by crisp, racy green apple tones. **(Vegetarian)**

ROSE WINES

El Molturo Rosado, Spain

£12.50

Light with summer fruit flavours and a crisp, balanced and fruit driven finish

V Adorno Pinot Grigio Rose, Italy

£17.50

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes. **(Vegan)**



RED WINES

V Terra Vega Merlot Reserva, Chile

£16.95

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums. **(Vegan)**

Aires Andinos Malbec, Argentina

£17.95

Black forest fruits, damson and mocha notes leap from the glass in this soft and supple expression of Malbec.

V Oltre Passo Primitivo, Italy

Sommelier's Choice

£19.95

Flavours of prune, date and plump cherry, with swathes of sweet spice & hints of cocoa. A rich, full-bodied with a persistent finish. **(Vegan)**

Baron de Ebro Rioja Reserva, Spain

£24.95

Exhibiting luscious bramble & blueberry fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.

V Esprit de Lussac, Lussac St-Emilion, Bordeaux

£27.95

Juicy black fruit on the nose mingle with cranberry nuances on the palate, tied together with a smoky sandalwood character. Excellent balanced wine. **(Vegan)**

SPARKLING WINE & CHAMPAGNE

V Cava Calamino, Spain

£19.95

An elegant and refined cava displaying green apple, citrus, toasty almond and brioche characters. **(Vegetarian)**

V Prosecco Corte Alta, Italy

£21.95

Soft, delicate and aromatic with a fine mousse and flavours of fresh peach, pear and a hint of spicy zest. **(Vegan)**

Paul Drouet Brut, NV, Champagne

£49.95

Excellently balanced and well-rounded house champagne with notes of citrus, apple and brioche.

hubbub
CATERING

Hire

EQUIPMENT HIRE

Starter/Dessert Plate	£0.35
Dinner Plate	£0.45
Side Plate	£0.35
Rice/Soup/Cereal Bowl	£0.45
Knife Small/Large	£0.20
Fork Small/Large	£0.20
Spoon Small/Large	£0.20
Serving Cutlery	£1.00
Wine Glass	£0.40
High Ball Glass	£0.40
Champagne Flutes	£0.40
Hot Drink Mug & Teaspoon	£0.35
China Cup, Saucer & Teaspoon	£0.45
Glass Jug 1ltr	£2.00
Milk Jug	£2.00
Salt & Pepper Set	£2.00
Wine Cooler	£2.50
Champagne Cooler Large	£5.00
Cork Screw/Bottle Opener	£1.00
Non Slip Tray	£3.00
Chafing Dish including Fuel	£19.00
Convection Oven	£95.00
Hot Cupboard	£95.00
Induction Hob	£35.00
Coffee Machine	£30.00
Hot Water Urn	£30.00
BBQ including Gas	£75.00

FURNITURE HIRE

Trestle Tables 6ft	£15.00
Round Tables 6ft	£15.00
Poseur Tables	£25.00
Banqueting Chairs	£4.00

LINEN HIRE

White or Black Table Cloths 90x90	£15.00
White or Black Table Cloths 70x144	£15.00
Serviettes White	£2.50

STAFF HIRE

Waiting Staff per hour (minimum 4hrs)	£15.00
VIP Event Staff per hour (minimum 4hrs)	£19.00
Event Manager per hour (minimum 4hrs)	£25.00
Chef per hour (minimum 4hrs)	£20.00
Porter/Cleaner per hour (minimum 4hrs)	£15.00

hubbub
CATERING