

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
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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

Fallow's View White, South African £12.95

Tropical fruit character of the chenin and Mocat is balanced nicely with the fresh citrus notes of Sauvignon blanc, providing a wonderfully balanced white wine. This wine is crisp, zesty and fun. **(Vegan)**

Fallow's View Red, South Africa £12.95

It is bold, rich and fruity with plenty of blackberry and black currant. The typical South African spice helps ground it in the Western Cape. This wine is bold, juicy and fun. **(Vegan)**

Fallow's View Rosé, South Africa £12.95

It has lovely aromas of strawberry with a juicy palate and a touch of acidity on the finish. This wine is pink, juicy and fun for a sunny day. **(Vegan)**

WHITE WINES

V Gufetto Pinot Grigio, Italy £15.95

Intense notes of white and citrus fruit and hints of white fruits; the taste is striking for its freshness and balance. **(Vegan)**

V Mozzafiato Falanghina, Italy **Sommelier's Choice** £16.95

It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers. To the palate it is very fresh thanks to a strong acidity in balance with the wine's structure. **(Vegan)**

Kokako Sauvignon Blanc, New Zealand £19.95

Gooseberry, and tropical spectrum. Citrus backbone. Fresh acidity with more mid-palate weight.

V Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France £21.95

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish. **(Vegetarian)**

ROSE WINES

V Ombrellino Pinot Grigio Rosé £16.95

The color shows very seductive and brilliant coppery notes, on the nose you can identify notes of small delicate red fruits, yellow fruit pulp of good complexity, the taste is delicate, fresh, with a good structure with a final note of minerality, typical of the grape variety **(Vegan)**

RED WINES

V Gufetto Montepulciano, Italy £15.95

Montepulciano d'Abruzzo DOC is characterised by an intense ruby red and it shows typical scents of red and black berries to the nose, as well as a green peppercorn spicy aroma. On the palate, it is tannic and complex. This wine has medium structure and body. **(Vegan)**

Five Foot Track Shiraz, Australia £16.95

A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

V Mozzafiato Primitivo, Italy **Sommelier's Choice** £19.95

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine. **(Vegan)**

V Capilla de Barro Malbec, Argentina £21.95

An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha. **(Vegan)**

SPARKLING WINE & CHAMPAGNE

Valento Spumante £19.95

From Sicily this is fresh and fruity Italian fizz at it's best.

V Apericena Prosecco £21.95

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. **(Vegetarian)**

V Paul Drouet Brut, NV, Champagne £49.95

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne. **(Vegan)**

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