Food options

We have a variety of food options available. Whether you're looking for a tasty sit down meal, or prefer a more relaxed atmosphere. We can find something for you.

Sizzling Barbecue

Our barbecue includes beloved staples like Lincolnshire sausages, beef burgers, chicken & vegetable skewers (with vegetarian alternatives) and a selection of side salads including potato salad, coleslaw, pesto pasta salad and a wild leaf salad.

2026 - £36pp | **2027** - £38.40pp | **2028** - £42pp

Bountiful Buffet

Our buffet options features an array of offerings, including:

- Assorted sandwiches on granary, wholemeal, & white bread
- Lincolnshire sausage rolls
- Pastries
- Assorted crudites with hummus dip
- Crisps

2026 - £17.40pp | **2027** - £20.40pp | **2028** - £22.80pp

Hog Roast

Satisfy your cravings with our Mouth-Watering Hog Roast. Enjoy freshly carved hog served in baked rolls with apple sauce and stuffing.

Complete the experience with homemade coleslaw, new potatoes, pasta salad, and wild leaf salad.

Hog Roast - Price varies based on the quantity of people. Please reach out for personalised enquiries.

Elegant Afternoon Tea

Indulge in the timeless charm of our Delightful Afternoon Tea. Immerse yourself in a traditional experience featuring:

- Assorted sandwiches, including classics like smoked salmon and cucumber, Wiltshire ham & egg and cress
- Clotted cream and jam fruit scones
- A selection of delightful cakes.

Complemented by a choice of teas, coffee, and a glass of prosecco.

2026 - £39.60pp | **2027** - £41.40pp | **2028** - £43.20pp

Please note prices including VAT.
Prices increase per year.

Waiter Service | Buffet Style | Help Yourself

Canapés

Elevate your event with canapés! (Choose 4):

- Prosciutto wrapped asparagus
- Cucumber, cream cheese, salmon
- Crostini, cream cheese, cranberry
- Mini Yorkshire Puddings with beef & horseradish
- Cherry tomato & mozzarella with green pesto
- Brie & cranberry in filo pastry
- Lincolnshire mini sausage wrapped in bacon - honey mustard
- Tempura prawns with sweet chilli sauce

2026 - £10pp | **2027** - £10.80pp | **2028** - £11.60pp

Sit Down Meal

1, 2, or 4-course options available.

Starters (pick 2):

- Homemade seasonal vegetable soup with crusty roll (Vg, V & GF)
- Tomato basil bruschetta with red onion & balsamic drizzle (Vg, V & GF)
- Baked mini camembert in garlic & rosemary with fig chutney (Vg & GF)
- Crispy breaded garlic mushrooms with a garlic dipping sauce (Vg)
- Classic prawn cocktail (GF)
- Chicken liver pate with crusty bread (GF)

Mains (pick 3):

- Chicken breast with creamy parmesan & sundried tomato sauce (GF)
- Prosciutto wrapped stuffed pork (GF)
- Belly pork with hoisin sauce & sesame seeds (GF)
- Lincolnshire sausages with creamy mash and red onion gravy (GF)
- Pan roasted Cod Loin garlic & white wine sauce (GF)
- Mediterranean vegetable tart with pesto drizzle (Vg)
- Goats cheese & beetroot tart with balsamic drizzle (Vg)

Served with seasonal vegetables and potatoes cooked in rosemary & garlic.

OR (for all guests):

A classic hearty roast dinner for everyone, with all the trimmings - roast potatoes, yorkshire puddings, seasonal vegetables, gravy.

For meat-eaters: a choice of Chicken or Pork.
For vegan/vegetarians: Nut Roast. (Gluten free options available).

Desserts (pick 2):

- Irish cream & chocolate cheesecake
- Seasonal fruit cheesecake with coulis
- Chocolate brownie
- Eton mess with seasonal fruit
- Lemon posset with shortbread
- Chocolate mousse with fresh raspberries

Includes a 4th course of tea, coffee & biscuits.

4-Course: 2026 - £55.80pp | **2027** - £59.40pp | **2028** - £63pp
4-Course CHILD: 2026 - £38.40pp | **2027** - £40.80pp | **2028** - £43.20pp

2-Course: 2026 - £45.60pp | **2027** - £48pp | **2028** - £51.60pp
2-Course CHILD: 2026 - £31.20pp | **2027** - £32.40pp | **2028** - £33.60pp

1-Course: 2026 - £36pp | **2027** - £38.40pp | **2028** - £40.80pp
1-Course CHILD: 2026 - £26.40pp | **2027** - £27.60pp | **2028** - £28.80pp

Please note prices including VAT.
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Great evening food options!

Wood Fired Pizza

Elevate your event with this mouthwatering pizza feast that promises to satisfy every palate. Personalise with a choice of toppings, including the addition of garlic bread.

2026 - £23.40pp | **2027** - £24.60pp | **2028** - £25.20pp

Add salad: 2026 + £3pp | **2027** + £2.40pp | **2028** + £2.40pp

Tasty Hot Rolls

Treat your guests to a delightful array of Tasty Hot Rolls, offering a perfect blend of simplicity and flavor. Indulge in:

- Bacon baps
- Cod finger sandwiches
- Lincolnshire sausages in finger rolls
- Cheeseburgers

2026 - £12pp | **2027** - £12.60pp | **2028** - £13.20pp

Jacket Potatoes

Hearty baked potatoes with a selection of toppings. Guests choose fillings to suit their tastes. Comforting, warm, and satisfying.

2026 - £13.70pp | **2027** - £14.30pp | **2028** - £14.90pp

Mac n Cheese

Rich macaroni pasta coated in a smooth cheese sauce. A crowd pleasing option with depth and warmth. Ideal for guests who enjoy classic comfort food.

2026 - £12pp | **2027** - £12.60pp | **2028** - £13.20pp

Loaded Fries

Seasoned fries topped with a choice of flavourful additions. A relaxed option that keeps energy high into the evening.

2026 - £13.70pp | **2027** - £14.30pp | **2028** - £14.90pp

Sweet Indulgences

Enhance any casual dining experience by adding our delectable desserts to the mix. Choose from a tempting array including ice cream, waffles, cheesecake, gateau, roulade, lemon meringue pie, and more.

Price from £7.50pp. ***Price varies based on the quantity of people. Reach out for quote.***

Please note prices including VAT.
Prices increase per year.

Waiter Service | Buffet Style | Help Yourself

Drinks

Celebrate in style with our versatile drinks packages, designed to complement your unique celebration.

Choose from the following options:

Drinks Package 1

Reception welcome drinks: A selection of Prosecco, Pimms and lemonade and Orange juice.

Toast drinks: A glass of exquisite sparkling wine.

Table refreshment: A jug of iced water on the table during the wedding breakfast.

2026 - £16.80pp | **2027** - £18.60pp | **2028** - £19.20pp

Drinks Package 2

Reception welcome drinks: A selection of Prosecco, Pimms and lemonade and Orange juice.

Toast drinks: A glass of exquisite sparkling wine.

Table refreshment: A jug of iced water on the table during the wedding breakfast.

Wedding breakfast table wine: 1 glass per adult guest - a choice of red, white, or rose.

2026 - £25.20pp | **2027** - £26.40pp | **2028** - £27.60pp

Bar Tabs

Setting up a bar tab is easy. There's no worries about it getting out of hand as you set the rules. Whether you have a budget to stick to, a time period for when the tab will be open or rules about which drinks the tab can be used for we make it easy for you to stay in control.