



Goodenough
House

Catering

September 2025 – August 2026



Daily Delegate Packages

Our Daily Delegate Rates include:

- Hire of the main meeting room 9am-5pm
- Plasma screen or data projector and screen (room dependent)
- Silver or gold catering package

Silver Lunch Package (sandwich lunch)

DDR from £63.00 (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants

Fruit juice

Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Deli sandwich lunch

Fruit platter

Crisps

Fruit juice

Freshly brewed tea and coffee

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Still & sparkling water is provided throughout the day

Gold Lunch Package (fork buffet)

DDR from £75.00 (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants

Seasonal fruit bowl

Fruit juice

Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Standing hot fork buffet. Select from one of our pre-set menus.

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Still & sparkling water is provided throughout the day



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers for the DDR depend on the room you are hiring from us. Please note contractual numbers can only be increased, not decreased.
- A maximum number of 70 guests apply to our Silver Daily Delegate Rate.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026

Daily Delegate Package Bolt-On's

Enhance your Silver Lunch Package by selecting from our wide range of hot or cold bolt-on options. Looking for something sweet? Why not treat yourself to some sweet bites for your afternoon break.

Enhance your Gold Lunch Package by adding a third hot main for your guests to select from. Why not conclude your lunch with something sweet by adding on a fruit platter or choosing from our selection of sweet bites.

Deli Sandwich Lunch

£4.00 for one item or £12.00 for three items.
Minimum order 10 guests.

Potato wedges or French fries (VG)

Garden side salad (V)

Tomato, mozzarella and balsamic glaze side salad (V)

Sliced fruit platter (VG)

Ham & cheese quiche or Cheese & caramelised onion quiche

Homemade meat or vegetarian sausage roll

Fork Buffet

Make it seated

£POA

Additional main

£6.00

Additional salad

£4.00

Sweet bites

£4.00

House brownie (V)

Vegan fruit flapjack (VG)

Chocolate caramel shortbread (V)

Lemon drizzle cake (V)

Tropical fruit refresher (VG)

Seasonal Eton mess (V)



Please note:

- All prices are per person and exclusive of VAT unless indicated.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
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- Menu valid 1st Sept 2025 - 31st Aug 2026

Deli Sandwich Lunch **£14.95**

Lunch forms an important part of our offer, stimulating the mind to be ready for the afternoon activities. A choice of 4 fillings served in a variety of assorted breads and wraps (1.5 rounds per person).

Example fillings include:

Hot salmon crème fraiche, dill & black pepper on white bread

Pole & line tuna, free range mayonnaise, cucumber on malted

Chicken caesar salad on malted bread (H)

Blt, free range mayonnaise & beechwood crispy bacon on malted bread

Chicken mayonnaise, heritage baguette (H)

Carvery ham & mature cheddar on white bread

Chicken, hickory bbq sauce, slaw on white bread (H)

Free range egg & cress on brown bread (V)

French brie & stokes red onion marmalade on white bread (V)

Mature cheddar ploughman's, stokes suffolk pickle, free range mayonnaise on white bread (V)

Falafel wrap (VG)

Vegan club (VG)

Chunky hummus & spicy mixed bean wrap (VG)

Served with crisps, fruit juice, still & sparkling water and tea & coffee

Bolt-ons

£4.00 for one item or £12.00 for three items.

Why not enhance your Deli Sandwich Lunch by selecting from our bolt-on options below:

Minimum order 10 guests.

Potato wedges or French fries (VG)

Garden side salad (V)

Tomato, mozzarella and balsamic glaze side salad (V)

Sliced fruit platter (VG)

Ham & cheese quiche or Cheese & caramelised onion quiche

Homemade meat or vegetarian sausage roll

Sweet Bites

£4.00

House brownie (V)

Vegan fruit flapjack (VG)

Chocolate caramel shortbread (V)

Lemon drizzle cake (V)

Tropical fruit refresher (VG)

Seasonal Eton Mess (V)



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 and maximum numbers of 70 apply to this menu.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Gluten free bread is available on request.
- The ratio of 2x meat, 1x fish and 1x vegetarian filling will be provided unless otherwise requested.
- All chicken used in our sandwich fillings is Grade A.
- Bolt-On options are only available in conjunction with the Deli Sandwich Lunch and cannot be ordered as stand-alone items.
- Menu valid 1st Sept 2025 - 31st Aug 2026

Standing Fork Buffet

£32.00

Select from one of our 5 bespoke menus below:

All our standing fork buffet menus include freshly brewed tea & coffee, still & sparkling water and a selection of fruit juice

Indian

Butter chicken, spiced mango chutney (H)

Paneer saag aloo (V)

Pilau rice (VG)

Garam masala roasted broccoli (VG)

Carrot, cumin, watercress, red lentil salad (VG)

Kachumber salad, cucumber, onion, tomato, herbs (VG)

Mediterranean

Roast chicken, prosciutto, honey mustard dressing (H)

Saffron and leek tartlet (V)

Steamed new potatoes (VG)

Fattoush salad, cucumber, & radish with a lemon dressing (VG)

Roasted seasonal vegetables, pecorino shavings with balsamic reduction (V)

Seasonal leaves, vegetable crisps orange with a rosemary dressing (VG)

Japanese

Chicken katsu curry (H)

Vegetable katsu skewer (V)

Steamed jasmine rice (VG)

Asian slaw with pickled ginger

Chopped Asian salad with miso dressing (VG)

Rice noodle salad, grated carrot, cucumber, soy with ginger dressing (VG)

Spanish

Beef abondigas in a tomato, red pepper & paprika sauce

Mixed vegetable skewer with gazpacho sauce (VG)

Patatas bravas (VG)

White bean salad (VG)

Green beans, soft boiled eggs, tomato, black olives with mustard dressing (V)

Carrot, orange and pomegranate salad (V)

Italian

Honey baked squash, Italian sausage and chickpea stew

Roast piedmontese peppers, artichoke & black olive stuffing (VG)

Penne pasta with a pomodoro sauce (VG)

Tomato, basil, mozzarella, avocado caprese (V)

Prosciutto, rock melon, lemon fennel

Smoked bresaola, parmesan shavings, dolce latte

Bolt-ons

Sweet Bites

£4.00

Select one of the following:

House brownie (V) Vegan fruit flapjack (VG)

Chocolate caramel shortbread (V)

Lemon drizzle cake (V) Tropical fruit refresher (VG)

Seasonal Eton mess (V)

Fruit platter (serves 10)

£40.00

Seated

£POA

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
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- Menu valid 1st Sept 2025 - 31st Aug 2026



Refreshments & Additional Items

Refreshments

Tea & coffee options

Freshly brewed tea & coffee & water	£3.00
Freshly brewed tea, coffee, water & biscuits	£4.00
Freshly brewed tea, coffee, water & freshly baked cookies	£5.00
Freshly brewed tea, coffee, water & pastries	£7.00
Still & sparkling water & chef's selection of afternoon cake	£7.00

Beverages

Still & sparkling water (per 750ml bottle)	£2.00
Fruit or herb infused water (per bottle)	£3.00
Selection of soft drinks: San Pellegino, LemonAid, Chari Tea (per drink)	£3.00
Fruit juice (per litre)	£6.00
Orange, apple, pineapple, cranberry	
Apple, elderflower and mint spritzer (per 2litre)	£10.00
Elderflower spritzer (per litre)	£6.00
Raspberry lemonade (per litre)	£7.95
St Clements (per litre)	£7.95

Sweet Bites

£4.00

House brownie (v)	
Vegan fruit flapjack (vg)	
Chocolate caramel shortbread (v)	
Lemon drizzle cake (v)	
Tropical fruit refresher (vg)	
Seasonal Eton mess (v)	

Additional Items

Sliced fruit platter (serves 10)	£40.00
Whole fruit	£1.50
Cheese platter (serves 10): Soft, cheddar & bleu with crackers and chutney	£55.00
Crudités & dip	£5.00
Savoury bites, crisps and olives	£5.00

Available on request:

Soya/almond/oat milk
Dairy/gluten free or vegan snacks

Grazing Sharers

Charcuterie

£40.00

Bresaola, prosciutto, terrine, rillettes, capers, cornichons, remoulade

Cheese

£40.00

Selection of cheeses, lavosh, quince paste, water crackers (v)

Mediterranean

£38.00

Hummus dip, tzatziki dip, taramasalata dip, baba ghanoush dip, seared haloumi, pitta bread

Mini Burgers

£40.00

Chicken, rocket & pesto
Beef, gherkins & pickled ginger
Vegetable pakora & cucumber raita (v)

Serves 10

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026

Breakfast Menu

Breakfast is the most important meal of the day. Choose from one of our following breakfast menus and start the day the right way.

Basic Breakfast

Freshly brewed tea & coffee with still & sparkling water **£3.00**

Freshly brewed tea & coffee with still & sparkling water and a selection of pastries **£7.00**

Healthy Breakfast

£12.00

Freshly brewed tea & coffee

Selection of orange juice & apple juice

Still & sparkling water

Yoghurt bar

Sliced fruit platter

Rustic bread, butter & preserve

Working Breakfast

£13.00

Freshly brewed tea & coffee

Selection of orange juice & apple juice

Still & sparkling water

Choose either the bagel or brioche bolt-on menu (mixture of all three fillings)

Bolt-ons

Savory brioche bun selection: £5.00

Cumberland sausage or grilled bacon

Spinach, mushroom & cheese (V)

Portobello mushroom & avocado (VG)

Savoury Bagel selection: £6.00

Smoked salmon & cream cheese,

Ham & cheese

Spinach and feta (V) (VG on request)

Yoghurt granola pot with toppings: £5.00

Greek yoghurt, plain yoghurt, berry compote, fresh fruits, dried fruits, coconut & chia seed, honey and tropical salsa

Pancake bar with toppings: £8.00

Mixed berries, Maple syrup, Sliced fruit, Lemon curd, Vanilla creme fraiche, Cream, Hot chocolate fudge

Overnight apple and cinnamon oats pot **£4.00**

Charcuterie platter (serves 10 people) **£40.00**

Cheese platter (serves 10 people) **£40.00**

Fruit platter (serves 10 people) **£40.00**

Fresh fruit smoothie shot **£3.00**



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply to the Basic Breakfast Options, minimum numbers of 20 apply to all other Breakfast Menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026

Afternoon Tea £32.00

Finger sandwiches

Choose 4 fillings from the options below:

Cucumber and crème fraiche (v)

Coronation chicken (H)

Egg and cress (v)

Smoked salmon and chive cream cheese

Honey roasted ham, English mustard and rocket

Grilled courgette, feta and tomato chutney (v)

Available on request:

Gluten free bread is available on request



Sweet selection

Chocolate salted caramel tartlette

Lemon drizzle cake

Carrot cake with cream cheese icing

Scone with clotted cream and strawberry jam



Freshly brewed tea & coffee

Available on request:

Oat and Soya milk, Vegan options

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Canapés and Bowl Food

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Our canapes are the perfect light bite or try our more substantial bowl food offering. Can't decide? Why not combine the two.

Canapés

**4 pieces per person
(2 cold and 2 hot) £17.00**

**6 pieces per person
(3 cold and 3 hot) £25.00**

Additional canapé £4.50



Hot

- Steak and chips with a béarnaise sauce
- Thai beef wonton salad
- Seared Moroccan salmon, green chermoula
- Shallot tart tatin peppered goats' cheese (V)
- Wild mushroom, truffle tart (V)
- Jerusalem artichoke veloute (VG)
- Hand made samosa, mango dipping sauce (VG)

Cold

- Steak sandwich, green tomato pickle
- Peking duck wrap, hoisin sauce
- Smoke salmon, buckwheat blini, dill cream fraiche
- Tomato, mozzarella, basil, parmesan sable (V)
- Corn bread muffin, goats' cheese, baby figs (V)
- Kimchi and chilli tempeh Urmaki (VG)
- Rocket, vegan feta, broad bean puree, basil, crostini (VG)

Sweet

- Lemon meringue tart (V)
- Blackberry and apple crumble (V)
- Pecan tart (V)
- Chocolate brownie (V)
- Coconut chia seed, tropical salsa (VG)

Alternative vegan dessert options on request

Bowl Food

3 bowls £22.00
Additional bowls £8.00

Hot Bowls

- Chicken mole with black bean rice (H)
- Chorizo, potato and cavolo nero stew
- Ramen noodles, teriyaki salmon
- Cumberland sausage, grain mustard gravy and mash
- Braised beef cheek, boulangere potatoes and tender stem broccoli
- Moroccan prawn rice bowl
- Pumpkin, sage, spinach risotto with herb creme fraiche (V)
- Ratatouille lasagna with a mozzarella bechamel (V)
- Gnocchi with peas, ricotta spinach and pesto (V)
- Roast butternut squash, beetroot, kale with pumpkin seed dressing (V)
- Roasted cauliflower with tahini hummus, quinoa and beetroots (VG)
- Buddha bowl with shredded sprouts and beetroots (VG)



Cold Bowls

- Harissa chicken meatballs with bulgar wheat (H)
- Beef bulgogi and kimchi, brown rice
- Siracha salmon poke bowl
- Pea and mint falafel with tzatziki and a carrot and cumin salad (VG)
- Aubergine teriyaki with soba noodle (VG)
- Spiced paneer with pea rice and coconut raita (V)
- Vegan burrito bowl (VG)

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply to the canape menu. Minimum numbers of 30 apply to the bowl food menu.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Fine Dining Menu

2 Course fine dining menu £45.00

3 Course fine dining menu £54.00

Please let us know if you have a specific theme in mind as we can offer custom menu options tailored to your event.



Starters

Smoked chicken, leek & truffle terrine with tomato pickle

Salmon gravlax, weeping tiger dressing, keta caviar

Smoked mackerel & dill pate, sourdough crisp, lemon gel, watercress

Grilled seasonal vegetable, poached egg, chervil hollandaise (V)

Heirloom tomato salad burrata, basil oil rosemary croutons (V) (VG) on request

Roasted beetroot, smoked vegan cheese, candied walnuts, seeded mustard dressing (VG)

Served with artisan bread rolls and butter



Mains

Smoked beef cheek, garlic mash, grilled broccoli, salsa verde

Lamb rump, roast tomato & marjoram gratin, fondant potato, thyme jus

Braised chicken breast, spring vegetables, tarragon consomme (H)

Roasted Sea bass, shaved fennel, citrus salad, water cress puree

Grilled trout, crushed new potatoes, pea veloute, sea vegetables, brown shrimp

Plum tomato risotto, basil, buffalo mozzarella (V)

Spiced roasted cauliflower, romesco sauce, chimichurri, cured fennel salad (VG)

Lebanese spiced chickpeas, aubergine, pomegranate and honeyed yoghurt (V)

Desserts

Vanilla pannacotta with berry compote

Raspberry & pistachio opera cake, pistachio ice cream, raspberry gel

Coconut chia seed, tropical salsa (VG)

Chocolate mousse (V) (VG) on request

Sticky toffee pear pudding with vanilla ice cream (V) (VG) on request

Served with freshly brewed tea, coffee & petit four

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Select one starter, one main and one dessert i.e. all guests will eat the same selection.
- If you have vegetarians or vegans within your group you may select one veggie starter and one veggie main from the list to cover these guests.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware..
- Menu valid 1st Sept 2025 - 31st Aug 2026

BBQ Menu

Classic Package

£36.00

Teriyaki chicken skewers (H)

8 oz beef burger

Beetroot, courgette & carrot burger (VG)

Hot dog mustard & ketchup

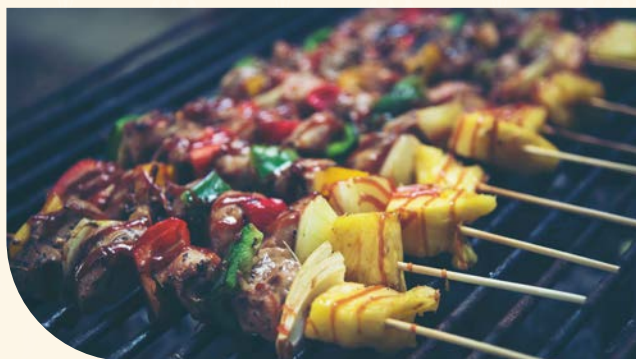
Siracha buttered corn (V)

Jacket potatoes, chive, sour cream (V)

Coleslaw (V)

Mixed leaf salad (VG)

Served with brioche burger buns, sliced cheese, pickles, caramelised onion and appropriate sauces



Premium Package

£48.00

Sticky chicken chipotle wings (H)

Yakitori sesame salmon

8oz beef burger cheese and bacon

Beetroot, courgette & carrot burger (VG)

Grilled halloumi skewers (V)

Hot dog, onion jam, whole grain mustard, tomato relish

Cajun hot buttered corn (V)

Jacket potatoes, grated cheese, coleslaw (V)

Mediterranean grilled vegetable salad (VG)

Pearl barley salad, chickpea, cucumber, tomato, parsley, mint and lemon (VG)

Served with brioche burger buns, sliced cheese, gherkins and appropriate sauces



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30 apply to our BBQ menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Summer BBQ and Reception Packages

Summer BBQ Package

£80.00 per head which includes:

- Venue hire 18.00 – 22.00
- Classic BBQ
- Summer drinks package (2 Hours)
- Cash Bar
- Event Manager
- Complimentary wet weather option

*Based on minimum numbers of 50.
BBQ menu & drinks package can be upgraded.*

With unlimited house wine, beer
and soft drinks

Summer Reception Package

£70.00 per head which includes:

- Venue Hire 18.00 – 22.00
- Canapés (6 pieces per person)
- Nuts, crisps & olives
- Summer drinks package (2 hours)
- Cash bar
- Event Manager
- Complimentary wet weather option

*Based on minimum numbers of 50.
Canapé & drinks package can be upgraded.*

With unlimited house wine, beer
and soft drinks



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30 apply to our BBQ menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Wedding Packages



Gold Package £110.00

Welcome drinks (one glass of champagne)
 Hot and cold canapés (choice of 4)
 4 course dinner (4th course is sorbet)
 Half bottle of house wine per person
 Still & sparkling water
 Freshly brewed tea & coffee served with petit fours
 Champagne toast (one glass per person)

Silver Package £90.00

Welcome drinks (one glass of prosecco)
 Hot and cold canapés (choice of 3)
 3 course dinner
 Half bottle of house wine per person
 Still & sparkling water
 Freshly brewed tea & coffee served with petit fours
 Prosecco toast (one glass per person)

Drinks packages

1-hour upgrade £17.00

Add a second glass of prosecco to your welcome drinks, plus 1-hour unlimited beer, wine and soft drinks following the first dance

2-hour upgrade £25.00

Add a second glass of prosecco to your welcome drinks, plus 2-hours of unlimited beer, wine and soft drinks following the first dance

Dietary requirements: V Vegetarian VG Vegan H Halal

Evening Buffet Options

Sandwich buffet £14.95
 Add 3 hot items £12.00

Pizza (9") £10.00

Margherita / Pepperoni / Spicy beef

Grazing Sharers (serves 10) £40.00
 Charcuterie:
 Bresaola, prosciutto, terrine, rillettes,
 capers, cornichons, remoulade

Cheese: £40.00
 Selection of cheeses, lavosh, quince paste,
 water crackers V

Mediterranean: £38.00
 Hummus dip, tzatziki dip, taramasalata dip,
 baba ghanoush dip, seared haloumi, pitta bread

Mini Burgers: £40.00
 Chicken, rocket & pesto / Beef, gherkins & pickled
 ginger / Vegetable pakora & cucumber raita V

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply.
- Menu selections and dietary requirements are due no later than 21 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Drinks Menu

Account or Cash Bar

Wine, Beer and Soft Drinks
Minimum spend of £250

Spirits, Wine Beer and Soft Drinks
Minimum spend of £350

Why not opt for an account bar by allocating a capped spend for guests to enjoy a drink(s) of [their choice. A great way to ensure the minimum spend is met.

Alternatively guests can purchase their own drinks at the bar and you'll simply be charged for the shortfall if the minimum spend is not met.

Beer/Ale/Cider

Beer (per bottle)

Corona	£4.00
Corona 00	£3.50
Peroni	£4.30
San Miguel	£4.20
Heineken	£4.00

Ale (per bottle)

London Pride	£4.00
Meantime IPA	£4.00

Cider (per bottle)

Kopparberg Apple	£4.40
Kopparberg Mixed Fruit	£4.60
Kopparberg 00 (alcohol free)	£3.60

Soft drinks

Still and sparkling water (per 750ml bottle)	£2.00
Fruit or herb infused water (per bottle)	£3.00
Canned drinks (per can)	£1.60
Fruit juice (per litre):	£6.00
Orange, apple, pineapple, cranberry	
Elderflower spritzer (per litre)	£6.00
Raspberry lemonade (per litre)	£7.95
St Clements (per litre)	£7.95

Spirits

Gin

Gordon's	£3.00
Bombay Sapphire	£4.00

Rum

Bacardi	£3.00
Havana Club 7 Year Old	£3.50

Vodka

Smirnoff	£3.00
Absolut	£3.50

Whisky

Laphroaig	£6.50
Glenfiddich	£5.00
Jameson	£3.50
Famous Grouse	£3.00
Jack Daniels	£3.50

Mixers £1.50

Drinks Packages

(Minimum numbers of 20 apply)

1hr Unlimited Drinks Package	£17.00
2hrs Unlimited Drinks Package	£25.00
3hrs Unlimited Drinks Package	£33.00

Summer Drinks Package

One arrival glass of Prosecco
Pimm's No1 cup cocktail
House wines
Selection of beers
Soft Drinks
Still and sparkling water
Savoury bites, crisps and olives

Winter Drinks Package

One arrival glass of Prosecco
Mulled wine
House wines
Selection of beers
Soft Drinks
Still and sparkling water
Savoury bites, crisps and olives

Clients can pre-book to transition from a drinks package to a cash bar when the drinks package completes.

Please note:

- All prices are exclusive of VAT.
- If you wish to pay for your wine based on a consumption basis please inform in advance of your event date if you need to cap your spend.
- Please stipulate if your limit is inclusive or exclusive of VAT.
- If you wish to have a cash bar a minimum spend of £250+VAT applies. If the minimum spend is not met you will be charged for the short-fall.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
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Wine List

Sparkling

Prosecco DOC Spumante Adalina £32.00

Friuli, Veneto, Italy NV

Fresh aromas of ripe apple, pear and subtle lemon, with vibrant bubbles and a crisp, clean finish.

Cuvee Flamme Cremant de Loire Blanc £39.00

Gratien & Meyer, Loire, France NV

Dry and crisp with fine bubbles, citrus and apple flavours and a refined finish.

Champagne Dericbourg 'Cuvée de Réserve' Brut £62.00

France NV

Oak aged and refined, offering fruity aromas, brioche notes and delicate fine bubbles.

Boley Bubbly £75.00

West Sussex, UK NV

Delicate and well-balanced combines floral and brioche notes with zesty citrus, honeysuckle, and elderflower.

Moet et Chandon Imperial Brut £95.00

Champagne, France NV

Vibrant citrus, apple, and brioche notes with a lively, elegant finish.

Green Wine

Adega Ponte Lima £28.00

Perola do Lima Vinho Verde, Vinho Verde, Portugal 2024

Light, zesty with a classic spritz this blend offers crisp citrus and apple notes.

Rose

Mas Fleurey Rosé £30.00

Côtes de Provence, France 2024

Delicate and fruity with raspberry, wild berries and a fresh finish



White

Ca' del Lago, Inzolia £24.00

Sicily Italy

Fresh and light with delicate aromas of citrus, white flowers and green apple.

Colle del Sole Chardonnay Veneto Igt £24.00

Veneto, Italy 2022

White Grillo grape with aromatic aromas with stone fruit flavours. Sustainable.

Spier Signature Sauvignon Blanc £30.00

Western Cape, South Africa

Crisp and vibrant with notes of green apple, grapefruit, and a citrus zesty finish.

Picpoul de Pinet, Lirandol £34.00

Castel Frères, Languedoc-Roussillon, France 2023

Bright and breezy with lemon, lime, and a hint of sea breeze.

Guido Matteo Gavi di Gavi £38.00

Bosio, Piedmont, Italy 2023

Lively and zesty, with lemon, melon, hints of almond and a soft creamy texture.

Red

Sotherton Shiraz £24.00

Macedonia, Europe

This Pinot Noir is deep, fruity and long on the palate

Primitivo 'Grifone' £28.00

Puglia, Italy 2021

Smooth and full-bodied with notes of blackberry, plum, stewed cherry, and gentle spice.

Valcheta Malbec £30.00

Mendoza Argentina

Supple and smooth yet fresh with cassis, dark chocolate, and a hint of spice.

Beau Charmois Pinot Noir £34.00

Pays d'Oc, France 2023

Elegant, vibrant and silky with black fruits, vanilla, clove, velvety tannins and a coffee finish.

Trois Maisons Rouge (Organic) £38.00

Bordeaux, France 2019

Crafted from organic grapes, smooth and balanced with flavours of cassis, violet, and plum.

Corkage

per 750ml bottle of wine £7.50

per 750ml bottle of sparkling wine, prosecco or champagne £10.00

Price includes chilling of wine, service and glassware; Corkage applies to opened bottles of wine only

Please note:

- All prices are exclusive of VAT.
- Menu valid 1st Sept 2025 - 31st Aug 2026.

Catering Terms and Conditions

All catering and equipment requirements must be confirmed in writing 14 days prior to the event taking place.

Any request after this date will be arranged if at all possible, however the client will be liable for any additional costs incurred.

The Event Note acts as an Addendum to this Contract for additional catering, equipment or services requested. The client has an obligation to ensure any errors are raised within 3 working days.

Only catering supplied by our in-house caterers may be consumed on the premises. A breach of this term may result in a financial fine.

In the unfortunate circumstances you need to cancel a confirmed booking the College will make every effort to re-sell the facilities, but reserve the right to charge a cancellation charge. Cancellations charges are as follows:

- Within 180 days of the event, 50% of the estimated cost of the event
- Within 60 days of the event, 75% of the estimated cost of the event
- Within 14 days of the event, 100% of the estimated cost of the event

All cancellations must be received in writing. The estimated cost of the event will be taken from the value of your current Event Note or Contract (whichever is most recent).

Full terms and conditions available on request