Festival Food

Served after your ceremony steadily until around 6pm.

Each chosen item is a freshly prepared small plate of food to tantalise your guests taste buds.

Please choose 4 options from each box.

BOX ONE

- Dry aged beef slider, applewood smoked cheddar, red onion, lettuce, tomato & mayo
- Spiced falafel slider, vegan mayo, red onion, lettuce & tomato
- Slow cooked shredded pork slider, sage, onion, apple sauce & sauerkraut
- Spiced buttermilk fried chicken, buffalo sauce & coleslaw
- Korean spiced fried chicken bao bun, white onion & coriander salad, Korean BBQ sauce
- Crispy masterstock pork belly bao bun, chilli caramel, cucumber & spring onion
- Jerked BBQ chicken, mint & coriander yoghurt
- Spiced lamb kofte, mint yoghurt
- Bratwurst sausage, Brioche sub roll & caramalised onions
- Bratwurst sausage, brioche sub roll, diced gherkins & onions, American mustard & tomato ketchup
- Carne asada pork belly taco, tomato, coriander, onion salsa & sour cream
- Beef barbacoa taco, pickled red onion, crumbled feta & chopped coriander
- Fried marinated halloumi taco, chopped rocket, cucumber, red onion & coriander salsa
- Crispy fried chicken wings, honey & garlic butter dressing, sesame seeds & chives
- Yakatori glazed chicken, pickled red cabbage, spring onion & coriander salad
- 'Corn ribs', sour cream & diced pickled jalapeno dressing
- Beer battered fish & triple cooked chips, tartare sauce
- Masterstock pork shoulder, chilli caramel, pickled vegetable salad, coriander & spring onions
- 'Tofish', seaweed wrapped tofu, triple cooked chips & nori vegan mayo
- Mushroom & nut Vegan wellington & olive oil mash (vegan)
- Crispy fried chicken wings, buffalo sauce dressing & sour cream & chives
- Tomato & mozzarella arancini, roasted garlic mayo & aged parmesan
- Cheese Croquettes, roasted garlic mayonnaise & aged parmesan
- 'Corn ribs', mayo & parmesan dressing

Festival Food

BOX TWO

- Diavola pizza, sourdough, crushed red chilli flakes, tomato, basil, spicy pepperoni & mozzarella
- Fregola salad, fresh tomato, cucumber, red onion, chopped mint, parsley & basil
- Puttanesca salad, tubetti lisci pasta, capers, black olives, spicy tomato sauce, basil & parsley
- Black pudding & sausage roll, poppy seed & apple puree
- Chilli & garlic roasted broccoli & roasted hazelnuts (can be vegan)
- 'Currywurst' bratwurst sausage, sauerkraut & curry sauce
- Mixed soft herb Focaccia, Sea salt, Olive oil
- Salt & pepper seasoned triple cooked chips
- Cajun spiced triple cooked chips
- 'Mac & cheese, mature cheddar & parmesan
- Cous Cous, honey, olive oil, pomegranate, diced apricot & coriander dressing
- Cous Cous, citrus & olive oil dressing, crumbled feta & chopped coriander
- Basmati rice, tomato, garlic & basil dressing
- Basmati rice, citrus & coriander dressing
- Toasted baguette bruschetta, slow roasted tomato, chopped basil, aged balsamic dressing & olive oil
- Toasted baguette bruschetta, crushed pea, chopped mint, crumbled feta & olive oil
- Sourdough pizza base, harissa sauce, mozzarella, spring onion & dried apricots
- Spiced red lentil dhal, roasted cashew nuts, coriander dressing & crispy shallots (vegan)
- Citrus cured salmon, honey, soy & coriander dressing, spring onion
- Margherita pizza, sourdough, tomato, basil, mozzarella & olive oil
- 'Caesar' salad, orecchiette pasta, sourdough croutons, crispy bacon & shallots, aged parmesan

We will make menu changes where possible to accommodate allergies - when notified in advance. However, we cannot guarantee that any of our products/Ingredients are completely free from allergens due to the use of shared equipment in a busy environment.