



Evening Grazing Menu

Warm Bacon Baps

Crispy bacon served in fresh floured bakers baps with a selection of sauces
£9.95

4oz Beef Burgers

Hand-made steak burgers in little buns with gherkins, baby gem lettuce, Monterey Jack cheese
and our smoky tomato and chilli jam
£13.95

Tomato Bread Croque Monsieur

Local ham, aged gruyere cheese and grain mustard
£9.95

Dry Rubbed Beef Brisket

Served in a fresh floured bakers bap
with homemade slaw and our homemade BBQ sauce
£13.95

Fish Finger Buttie

Piping hot fish fingers served with a dollop of homemade tartar sauce
and rocket in fresh thick white bread
£13.95

Strips of Roast Sirloin, Spicy Chicken Thigh or Roasted Peppers and Black Bean (v)

Served in a soft taco with sweet chilli, pea guacamole, shredded baby gem and sour cream
£13.95

A Selection of Savoury and Sweet Crêpes

Fillings can be wide ranging from Cajun chicken to Nutella and the old classic lemon and sugar
£13.95

Warm Savoury Croissants

With a variety of fillings – ham, tomato, cheddar, vegan cheese
£9.95



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Cajun Sweet Potato Fries (v)

Rubbed in a Cajun spice and oven baked with skins on for crispy crunch
Served with a garlic mayonnaise dipping sauce

£9.95

Artisan Thin-Base Pizzas

£13.95

(Choose 3 toppings from the below)

Mozzarella, Chorizo and Pesto

Margherita (v)

Prosciutto and Red Onion

Spinach and Ricotta (v)

White Rabbit Sourdough Smokin' Vegan - chargrilled peppers, sautéed mushrooms, organic mozzarisella, spinach (ve)

Pepperoni

Ham and Mushroom

Cajun Chicken

Nachos

Spicy tomato sauce topped with melted cheese and guacamole (v)

£13.95

Cajun Spiced Fried Polenta Baps (v)

Lettuce and tomato salsa

£9.95

Southern Fried Hash Browns (ve)

Harissa yoghurt

£9.95

Dorney Fish and Chip Cones,
beer battered cod, chips and tartare sauce

£13.95

1 x course supplier meals – see wedding summary for pricing