

### DRINKS PACKAGES Drinks Menu

Exclusive prices available on pre-order only

#### The Welcome Drinks

Drinks Tree (Serves 12 guests) Bellini Martini (Pornstar or Espresso) Prosecco Moet Champagne	£118 £118 £86 £160
The Tipple (Suggested per 10 guests) Bottles of Corona x24 Bottle of Prosecco x3 Bottles of House Red, White or Rosé Wine x2	£260
The Gathering (Suggested per 20 guests) Bottle of House Spirit w/ Bottomless House Mixer x1 Bottles of Corona x24 Bottle Prosecco x2 Bottles of House Red, White or Rosé Wine x2	£363
The Soiree (Suggested per 30 guests) Bottles of Corona x24 Bottle of Prosecco x5 Bottles of House Red, White or Rosé Wine x3 Bottles of House Spirit & Bottomless House Mixer x2	£616
Mix & Match	
x2 Bottle of House Wine x2 Bottles of Prosecco x1 Case of x24 Bottles of Corona x1 Bottle of House Spirit w/ Bottomless House Mixer	£45 £65 £117 £144

x2 Bottles of Bottega Gold Premium Prosecco

Please speak to us about any allergy or dietary requirements when placing your order. A discretionary service charge of 12.5% is added to your bill. £90



# DRINKS PACKAGES

## Serves 4 to 5 guests

<b>PARADISE PUNCH</b> Vodka, Amaretto, Southern Comfort, Orange& Pineapple Juices, Grenadine & Lime	35
<b>WHITE PEACH SANGRIA</b> Peach Liqueur, Homemade Lemonade, Cointreau, White Wine & Peach Puree	30
<b>RUM PUNCH</b> Kraken Spiced, Wray & Nephew, Orange Juice, Pineapple Juice, Passion Fruit, Grenadine & Lime	35
<b>CLASSIC PIMM'S</b> Pimm's Topped with Refreshing Lemonade and Infused with Fresh Fruit	30
<b>GIN FIZZ</b> Gin, Elderflower Liqueur, Apple Juice, Topped with Soda Water	30



### CANAPÉ MENU Food Menu

 $\pounds$ 1.80 per item. For each item there is a minimum order of 20 pieces

#### Vegetarian & Vegan

Classic Bruschetta w/ Fresh Basil Panko Halloumi Fritters w/ Honey Vegetable Samosas w/ Mango Chutney Cheese Fondue Croquettes Falafel w/ Hummus Dip Veggie Slider

#### **Meat Lovers**

Chicken Tenders w/ Sweet Chilli Sauce Honey & Wholegrain Mustard Glazed Chipolatas Honey Roast Ham & Pineapple Skewer w/ Sticky Balsamic Drizzle Chicken Skewer In Our Signature Peanut Butter & Strawberry Sauce Tiger Prawn Tempura Party-Sized Pork Pie Beef Slider

### **GRAZING PLATTERS**

#### Charcuterie

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons, served with toasted bread

#### Cheeseboard

Shropshire Blue, Red Leicester, Brie, sun-dried tomatoes, marinated garlic, peppers, cornichons and olives, chutney, grapes & toasted bread

#### Vegan Platter

Stuffed peppers, artichoke, stuffed vine leaves, grissini, vegan pesto, sun-dried tomatoes, marinated garlic, peppers, cornichons & olives, toasted bread (v)

Please speak to us about any allergy or dietary requirements when placing your order. A discretionary service charge of 12.5% is added to your bill. £45

£42

£25