



DRINKS PACKAGES

Drinks Menu

Exclusive prices available on pre-order only

The Welcome Drinks

Drinks Tree (Serves 12 guests)

Bellini	£118
Martini (Pornstar or Espresso)	£118
Prosecco	£86
Moët & Chandon Champagne	£253

The Tipple

£260

(Suggested per 10 guests)

- Bottles of Sol x24
- Bottle of Prosecco x3
- Bottles of House Red, White or Rosé Wine x2

The Gathering

£363

(Suggested per 20 guests)

- Bottle of House Spirit w/ House Mixer x1
- Bottles of Sol x24
- Bottle Prosecco x2
- Bottles of House Red, White or Rosé Wine x2

The Soiree

£616

(Suggested per 30 guests)

- Bottles of Sol x24
- Bottle of Prosecco x5
- Bottles of House Red, White or Rosé Wine x3
- Bottles of House Spirit & House Mixer x2

Mix & Match

x2 Bottle of House Wine	£45
x2 Bottles of Prosecco	£70
x1 Case of x24 Bottles of Sol	£117
x1 Bottle of House Spirit w/ House Mixer	£144
x2 Bottles of Bottega Gold Premium Prosecco	£90

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.



DRINKS PACKAGES

Sharing Cocktails

All at 35

Serves 4 to 5 guests

LIFE IS PEACHY

Archers Peach Liqueur, Blood Orange Gin, Prosecco, Soda

STRAWBERRY FIELDS FOREVER

Pink Strawberry Gin, Hibiscus Liqueur, Lemon, Cranberry

BERRY SMASH

Absolut Raspberry, Sloe Gin, Lemon, Apple, Mint

SLOE SPRITZ

Sloe Berry Gin, Pink Gin, Lemon, Prosecco, Soda

POV STAR CAIPIRINHA

Cachaça, Passion Fruit, Lime, Sugar

ROYAL SANGRIA

Passion Fruit Liqueur, Banana Liqueur, Lemon, Fresh Mint, Prosecco



CANAPÉ MENU

Food Menu

£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

£45

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

Cheeseboard

£42

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

Vegan Platter

£25

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

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