

Pink plated menus

Menu one

Please choose 1 option from each section for all of your guests.

We ask if you have Plant-based guests and Vegetarians you choose a dish which can work for both

Starters

Green verbena harissa and chickpea purée with toasted seeds and crispy flatbread (PB)

Whipped Rosary goat's cheese tart, sweet red onion, heritage tomato, basil, and lilliput caper dressing

Smoked mackerel, house pickled cucumber, beetroot salsa and sourdough crostini

Ham hock and parsley terrine with shallot compote, apple and celeriac slaw, rye toasts

Main

Herbed crusted Portobello mushroom with Jerusalem artichokes, baby spinach, oyster mushrooms with a sherry vinaigrette (PB on request)

Aubergine schnitzel, basil pistou, lilliput caper sauce, roasted red pepper and crispy capers

Smoked haddock and salmon fishcake, sea herb and tomato butter, wilted spinach

Crispy chicken thighs, braised white beans, wilted spinach, smoked Paprika with a sherry velouté and chorizo crisp

Desserts (please choose one)

Classic pavlova, softly whipped cream and passion fruit coulis (seasonal)

Valrhona dark chocolate mousse with candied orange zest and honeycomb

Baked pineapple, rum, mango sorbet and pineapple tuile

or

Mini desserts (please choose four)

Mini macarons, Mini passion fruit tarts, Whisky and orange truffles, Chocolate dipped strawberries (PB), Dark chocolate pots with salted caramel mousse, Brownie squares (PB on request), Mini pavlova seasonal fruit, Seasonal Fruit skewers and berry coulis (vegan), Mini berry tarts with vanilla cream

add Cheese boards

Selection of British cheese with house chutney, celery, grapes and sourdough crackers

We can always add canapés or light bites to your selection



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Menu two

Please choose 1 option from each section for all of your guests.

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Starters

Chicory, radicchio and rocket salad with Stilton, toasted walnuts, baby croutons, chives and walnut and sherry vinegar dressing (PB on request)

Heritage beetroot salad with roasted artichokes, caramelised onions, lemon ricotta and mizuna (PB on request)

Home cured vodka and beetroot salmon gravadlax with horseradish cream and Affilia pea shoots, rye bread

Smoked chicken Waldorf Salad, crispy apple and celeriac, seedless grapes

Main

Imam Byaldi, herbed couscous with wild rocket leaves and a roasted pepper and harissa dressing (PB)

Roasted butternut squash with spinach puree, griddled red onions, crispy sage leaves and Fontina cream

Herb crumbed Severn & Wye salmon with charred baby gem, braised peas, crispy pancetta, smashed baby potatoes, lemon butter sauce

Slow roast duck leg, potato and celeriac gratin, caramelised apple, braised leeks and Calvados sauce

Desserts (please choose one)

Lemon cheesecake with a berry compote

Crème brûlée with seasonal berries

Bramley apple, blackberry, and cinnamon crumble with crème anglaise

or

Mini desserts (please choose four)

Mini macaroons, Mini passion fruit tarts, Whisky and orange truffles, Chocolate dipped strawberries (PB), Dark chocolate pots with salted caramel mousse, Brownie squares (PB on request), Mini pavlova seasonal fruit, Seasonal Fruit skewers and berry coulis (vegan), Mini berry tarts with vanilla cream

add Cheese boards

Selection of British cheese with house chutney, celery, grapes and sourdough crackers

We can always add canapés or light bites to your selection



Pink plated menus

Menu three

Please choose 1 option from each section for all of your guests.

We ask if you have Plant-based guests and Vegetarians you choose a dish which can work for both

Starters

Burrata with burnt IOW tomatoes, Tiny Tom tomatoes, roasted garlic oil, grilled focaccia

Grilled Mediterranean vegetables, babaganoush and Zaatar croutes (?)

Heritage carrots, orange and olive oil reduction, with whipped goat's cheese, herbs and toasted almond nibs (PB on request)

Severn & Wye salmon mousse and tartare with mixed micro shoots

Aged beef fillet carpaccio, watercress mayonnaise, baby watercress, shaved pecorino

Smoked chicken salad with apricot, dates and a preserved lemon dressing

Main

Roasted Jerusalem artichokes, artichoke crisps, truffle emulsion, crispy Ratte potatoes, grilled cabbage (PB)

Wild mushroom croustade with wilted spinach, poached hen's egg and hollandaise

Roast lemon sole, herb potato cake, tomato fondue, baby pousse, brown shrimp butter

Sutton Hoo chicken breast with crispy potato terrine, Petite pois a la Francaise, rich chicken jus

Roast rump of English lamb, braised haricot, peas and broad beans, Serrano crisp and rich jus

Desserts (please choose one)

Classic tart au citron with raspberry dust

Chocolate delice with a poached apricot caramel sauce

Classic pecan pie with soft whipped cream.

or

Mini desserts (please choose four)

Mini macaroons, Mini passion fruit tarts, Whisky and orange truffles, Chocolate dipped strawberries (PB), Dark chocolate pots with salted caramel mousse, Brownie squares (PB on request), Mini pavlova seasonal fruit, Seasonal Fruit skewers and berry coulis (vegan), Mini berry tarts with vanilla cream

add Cheese boards

Selection of British cheese with house chutney, celery, grapes and sourdough crackers

We can always add canapés or light bites to your selection





Our ethos

All our meat is ethically sourced, free-range and British. Our milk is organic, and all our eggs are British free-range. Our bread comes from the Spence Bakery. Yes Chef supply us with best of seasonal fresh fruit and vegetable. We champion British produce where possible.

Terms & conditions

Numbers must be finalised 2 weeks in advance. Numbers cannot be decreased after this point; an increase might be possible depending on menu choices.

A 25% deposit needs to be paid on confirmation of the booking. The remaining amount needs to be paid on confirmation of final numbers (two weeks prior to the event).

Any costs incurred on the day of the event will be charged by pre-authorized credit card.

We have designed all our menu options to work in the constraints and challenges of a historic building which is also open to the public. We kindly ask you to stick to our menu options. This excludes dietary requirements. Changes may not be possible and will incur additional charges.

Please note that if you are bringing in your own drinks, cakes, props or flowers etc the delivery time needs to be cleared with both Pink and the venue to ensure there is safe available storage.

A wedding tasting can be arranged at a cost of £200 + VAT for two people. Payment is required before the tasting and will be deducted if the final bill exceeds £6,500.