

Buffet menu

Mains

Please choose three

Griddled courgettes and roasted chickpeas with a tahini, coriander and lemon dressing (PB)

Roasted squash, parsnips, rocket, coriander, toasted cashews and creamy cashew dressing (PB)

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

Seared salmon, saffron aioli and baby chard

Atlantic prawn cocktail, shredded gem, Bloody Mary cocktail sauce, sourdough croutons

Hot smoked Severn & Wye salmon, with shredded cos, Caesar dressing and shaved Parmesan

Charcuterie board, celeriac remoulade, cornichons and artisan bread

Chargrilled chicken thighs, ranch dressing and burnt spring onions

Chargrilled crispy chicken thighs with a roasted garlic, parsley & herb butter

Classic Cobb salad with chicken, crispy, bacon chopped egg, avocado and blue cheese with green goddess dressing.

Classic coronation chicken with spiced mayonnaise, lime pickle and toasted almond flakes

Moroccan lamb tagine with toasted almonds & Madjool dates

Rare seared beef salad, with cucumber, chilli, mint, Thai basil, red onion fish sauce & lime dressing

Classic Malaysian Beef Rendang



Buffet menu

Sides

Please choose three

Mixed peppery leaves, micro herbs and edible flowers with Pink famous house dressing (PB)

'Living' slaw, carrots, red cabbage, white cabbage, red onion and an apple cider vinegar dressing (PB)

Warm salad of charred tenderstem with a Caesar dressing

Heritage tomato salad, red onion, baby basil, Maldon sea salt and aged balsamic

Crunchy wedge salad with classic Ranch dressing

English baby gem, Parmesan dressing and tiny croutons

Red & Yellow chicory, frisee, chives, toasted walnuts, blue cheese dressing

Puy lentil, broad beans, Tomberries and parsley with sherry vinaigrette

Quinoa, tomato, grilled courgette and pomegranate, soft herbs and pomegranate molasses

Roast new potatoes with garlic and rosemary (PB)

Classic potato salad with Dijon mayonnaise, parsley, chives and spring onions

Luxury potato Dauphinoise

Roasted new potatoes with rosemary and garlic

Steamed basmati, Jasmine or brown rice

Desserts

One choice for all guests

Warm chocolate brownie with salted caramel sauce and vanilla ice cream

Chocolate mousse, white and dark chocolate shards softly whipped cream

Classic Pecan pie with softly whipped cream

Mixed berry pavlova with raspberry coulis and baby basil leaves

or **Mini desserts** (please choose four)

Mini macarons, Mini passion fruit tarts, Whisky and orange truffles, Chocolate dipped strawberries(seasonal) (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, mini pecan 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-authorised 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.