



FOOD & DRINK F.A.Q



Q - Do you cater for dietary requirements.

A - Absolutely! Vegetarians, vegans, every allergy or intolerance you can possibly think of! As all our food is made from scratch onsite we take pride that we can adapt any dish to cater for any requirement!

Q - Do you offer tasting sessions and what is the cost?

A - Yes, we host 2 ticketed events every year, where you get to try a platter of all 6 starters, choose 1 mains and a Trio of Dessert! We will invite you via email, tickets are £44.95p.p.

You can purchase up to 10 tickets, so you can bring along close family or friends too.

Q - We'd love to create a Bespoke Menu, is this possible?

A - Absolutely - food is our great passion! Give us some warning before you come to your wedding meeting and we'll arrange a time suitable to get our Head Chef to sit down with you to design & discuss.

Q - Can I add more drinks?

A - Of course, our package is a starting point but we're as flexible as can be! Add extra drinks or swap your package drinks for different things?

Q - Can I set up a Cash Tab for my guests?

A - Yes, we can set whatever limit you want to. We will set this up on a separate invoice, which is pre-paid when you pay your final balance of your wedding invoice.

Q - Can I do drinks tokens?

A - Yes, no problem, please discuss at your meeting and we'll talk you through how this works.

Q - We are thinking of having miniature bottles of alcohol for our wedding favours. Are these permitted?

A - They are permitted, however there is a corkage fee, which is £2.50 per 25ml.

Q - Do you offer an after-dinner tea & coffee course?

A - Yes, it's just £2.75 per person and we can serve that after your 3 Course meal or in The Garden Room, whilst we're turning the room around for the evening reception to perk up your guests for dancing!

Q - Can we offer guests a choice or do I pick one dish per course?

A - You can either choose the same meal for all guests (we will cater for dietary requirements separately) OR 3 different options, per course at a cost of £7.50 per person (in total, not per course). This covers the cost of extra staff needed to send out choices (one extra Chef, one extra waiting staff) as well as make extra dishes of each as a buffer!

Q - Do you charge a Wedding Cake cutting fee?

A - Good grief no! We hear this is "a thing" at many venues now, but not us!

Q - Am I allowed to undercater for guests?

A - No, we do not allow undercatering. We must assume that all of your guests will turn up and want to eat. As an award winning venue, we must protect our reputation. If we undercater and run out of food, our reputation would suffer and bad reviews maybe be written. We have never ran out of food and are happy for guests to return for seconds when possible.