



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 around 10 ticketed evenings throughout the year, which are subsidised at £39.95 for 4 course Wedding Breakfast or £19.95 for our Evening Food Extravaganza. We will let you know via email as these dates happen, usually around 9-12 months before your Wedding. You can purchase up to 6 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 1st 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 and the till works backwards until the money has been used! Alternatively, if you wanted to "keep it coming" we'll take a guestimate for your invoice and if it goes over you can just pay before departure the next morning.

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, this would be equivalent to the price we sell it for, so depending on the bottle size? e.g 50 ml bottles cost the same as buying each one of your guests a double at the bar.

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 Marquee whilst we're turning the room around for the evening reception is a lovely way to give guests a little "perk up" before the evening party start, lol.

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 £5 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 (sometime guests may order the Beef put their hand up for Chicken - by having extra made of each dish we never get to that last table and cannot give everyone what they ordered 😊)

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! If you have a second cake (i.e a Cheese Cake too) there may be a small fee to cut and present the Cheese correctly and serve it with our