



EVENTS MENU

our food  
& drink

your  
*unforgettable*  
experience

Our food and drink experience features a menu including the finest, British produce and carefully curated drink selections. From culinary classics to modern innovations, our talented chefs and bar team transform exceptional ingredients into unforgettable dining experiences for all.

ANDREW GOTTING – Executive Head Chef

## **Tailored to your tastes**

We have curated this menu based on our most popular requests, however if you would like something that you don't see on this menu, or have a particular theme you are working with, please reach out and ask us what we can do.

## **Dedication to excellence**

Our chefs love working with clients to create a menu and dishes which perfectly suit their event.

## **Our food, your story**

To discuss your event menu call us on  
**01244 572045**

or email  
**[eventenquiries@weareartemis.co.uk](mailto:eventenquiries@weareartemis.co.uk)**

The prices in the menu are per person and based on a minimum of 40 people and exclude VAT.

# C O N T E N T S

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# BREAKFAST

Start the day right with a breakfast, and why not consider adding an energy boosting wellness shot, fruit smoothies, or a refreshing fruit cooler.

## COLD BREAKFAST

<b>BASKET OF PASTRIES (V)</b> / croissants / breads, farmhouse butter / Tiptree jams	<b>8</b>
<b>GRANOLA POTS (V)</b> / topped with fresh fruit / toasted nuts & maple syrup	<b>6</b>
<b>CONTINENTAL BOARD</b> / A selection of pastries / croissants / breads / farmhouse butter & Tiptree jams / mature cheddar & brie / cured meats & sliced ham with fresh fruit / vanilla yoghurt / granola & mixed berries	<b>15</b>

## HOT BREAKFAST

*Pick one meal option, you can add additional items from the cold breakfast offering too if you prefer a mix.*

<b>BAKED EGGS</b> / spiced beans / grilled tomatoes & chorizo served with toasted sourdough	<b>8</b>
<b>BREAKFAST ROLLS</b> / sausage or bacon served with tomato ketchup & HP sauce	<b>9</b>
<b>FARMHOUSE BREAKFAST</b> / Bacon / sausage / black pudding / hash brown / flat mushroom / tomato & scrambled eggs on toasted sourdough	<b>15</b>
<b>SMOKED SALMON &amp; SCRAMBLED EGG</b> / on toasted sourdough	<b>15</b>
<b>HASH BROWN, FLAT MUSHROOM, TOMATO (V)</b> / avocado on toasted sourdough with scrambled eggs	<b>15</b>

# DAYTIME FOOD

Take a break and refuel with a delicious lunch. To change it up, why not complement your chosen dishes with a refreshing drink. Such as a sparkling cooler or spritzer. Our drink add-ons are the perfect way to stay energised and hydrated throughout the day.

## SANDWICHES

Platters of fresh sandwiches on granary and white bloomer loaves 20  
with accompaniments

*Please pick three choices of fillings*

**CORONATION CHICKEN** / with lime crème fraiche dressing

**PASTRAMI** / mustard mayo, pickles & Swiss cheese

**RED LEICESTER (V)** / red onion marmalade & mixed leaves

**FREE RANGE EGG MAYONNAISE (V)** / cress & chives

**RARE ROASTED BEEF** / horseradish cream & watercress

**HONEY ROAST HAM** / grain mustard with vine plum tomato & pickles

**POACHED SALMON** / lemon & dill mayonnaise

*Please also choose three accompaniments*

**KETTLE CRISPS**

**VEGETABLE CRISPS**

**MIXED LEAF SALAD** / extra virgin olive oil & Dijon mustard vinaigrette

**MIXED PICKLES** / with stuffed spiced peppers, caperberries & olives

**HUMUS** / with vegetable sticks & breadsticks

## BUDDHA BOWLS

All bowls filled with sweet pickled red cabbage, mooli, pickled radish 22  
& cucumber, bean sprouts, crispy kale, short grain brown rice and  
micro cresses as well as your choice from these options:

*Choose two toppings from below*

**ROASTED SQUASH (V)** / with soy ginger miso glaze

**TURMERIC CAULIFLOWER & BRAISED BLACK BEANS (V)**

**OREGANO LEMON GARLIC GRILLED CHICKEN THIGHS**

**TOASTED CHICKPEAS (V)** / garlic & feta cream

**SOY GLAZED PORK BELLY & TOASTED SESAME SEEDS**

## C O L D   B U F F E T

*Choose five items from below*

**30**

### *Finger food / Nibbles*

- CLASSIC PORK PIES** / with red onion & mustard relish
- SAUSAGE ROLLS** / & red onion marmalade
- STUFFED BELL PEPPERS (V)** / with minted couscous and feta
- GOAT'S CHEESE CROSTINI (V)** / with mixed leaves & basil vinaigrette
- MARINATED OLIVES & FETA (V)** / cheese straws & sun-blushed tomato
- QUICHE OF THE DAY** / (mix of meat & vegetarian)
- A SELECTION OF FRESHLY BAKED BREADS** / farmhouse butter

### *Cold dishes*

- SMOKED CHICKEN** / & Caesar salad wraps
- GARLIC & CORIANDER MARINATED CHICKEN KEBABS** / grilled & served with pita & cucumber yoghurt
- BREADED CHICKEN** / with garlic mayonnaise
- GRILLED SALMON FILLETS** / roast fennel salad & dill mayonnaise
- SLICED HONEY-ROASTED HAM** / pickles

### *Salads*

- GREEK SALAD (V)** marinated feta / olives & lemon vinaigrette
- BABY LEAF SALAD** / baby beetroot & crisp pancetta
- MATURE CHEDDAR (V)** / & rocket salad
- FRAGRANT SPICED COUSCOUS SALAD (V)** / grilled peppers & fennel / pickled lemon dressing
- BEEF TOMATOES** stuffed with prawn & orzo salad

# DAYTIME & EVENING FOOD

The following options are ideal for both daytime and evening events. Our hot buffet, bowl food, pizza, and BBQ selections offer hearty, nourishing meals perfect for any occasion, from corporate gatherings to formal receptions. Featuring a mix of classic favourites and globally inspired dishes, these menus ensure a satisfying and enjoyable dining experience for all. Paired with selections from our drinks menu, they create the perfect blend of casual dining and refreshment for your event.

## HOT BUFFET FEAST

*Choose two items from below within each menu*

### *Classic menu*

40

**GRILLED PEPPERS STUFFED WITH RATATOUILLE** / buffalo mozzarella & basil pesto

**LEMON & THYME MARINATED GRILLED CHICKEN** / warm roast garlic dressing  
/ mixed leaf salad

**BEEF BOURGUIGNON** / with shallots / mushrooms / crisp bacon & rich Burgundy wine sauce / creamed & buttered mash

**HAM HOCK MAC & CHEESE** / served with pickles & garnished with a herb gremolata crumb

**PATAS BRAVAS LOADED WITH CHORIZO** / chicken & a lime crème sauce

**THAI GREEN CHICKEN CURRY** / noodles mouli & cabbage

**CRISPY FRIED FISHCAKES** / crème fraîche coleslaw / paprika wedges & tartare sauce

### *Signature menu*

45

**JERK PORK BELLY** / served with charred corn pineapple chilli salsa / braised white cabbage & rice

**SLOW COOKED CUMIN SPICED LAMB SHOULDER** / herb crust / butter beans & olives / cucumber & gem salad / hummus / baba ghanoush & flat breads

**SLOW-COOKED PULLED-BEEF** / spiced beef Asian slaw with rosemary salted Parmentier potatoes & smoked paprika

**HAY ROASTED FREE RANGE BREAST OF CHICKEN** / rosemary Parmentier potatoes / celeriac thyme purée / confit carrot & a Madeira jus

**WOOD FIRE ROASTED SUMAC GARLIC & LEMON CHICKEN THIGHS** / with a Provence-style fregola salad

*All dishes are served with a selection of freshly baked breads and farmhouse butter*

## B O W L F O O D

Served either in a relaxed informal way to guests from trays or to the table for a seated service. Can also be served buffet style. **42**

*A choice of three options from the below*

**SALAD OF ROASTED BABY BEETROOTS (V)** / crumbled goats cheese with garlic & thyme croutons

**RARE ROAST BEEF** / creamed mash & minted peas

**CHICKEN STRIPS** / coated in gochujang, honey & soy / fresh mint leaves pickled carrot / micro herb salad & yuzu mayonnaise

**FRIED SALT COD** / leeks & asparagus / watercress salad

**GRILLED CHICKEN** / Jersey Royal potato salad / spring onion & herb dressing

**SALAD OF WOOD FIRED PEPPERS (V)** artichoke / feta & toasted focaccia

**CAJUN SHREDDED PORK** / sticky rice / pickled onions / coriander / cucumber / citrus mayonnaise

**GRILLED SIRLOIN** / mushroom / chips & bearnaise sauce

**POACHED FILLET OF SALMON** / smoked aubergine & fennel puree with roast ratte potato

**SPICED BEER BRAISED SHORT RIB** / celeriac remoulade / aioli

**HAM HOCK CROQUETTES** / baby gem salad / caper mayonnaise

**LAMB RUMP** / herb crust / olive crushed new potato



## P I Z Z A

Freshly baked Pizza from the woodfire oven and sides  
A choice of two pizza toppings.

37

**SPINACH & GOAT'S CHEESE (V)** / toasted pine nuts / basil pesto  
**SPICED PEPPERONI & CHORIZO** / mozzarella / roast garlic oil  
**GRILLED ARTICHOKE & SUN-BLUSHED TOMATO (V)** / mozzarella / piquillo peppers  
**ROAST FLAT MUSHROOMS & RICOTTA (V)** / garlic & herb salsa  
**KING PRAWN** / grilled baby corn / mozzarella / fresh chilli & garlic oil  
**HAM & MUSHROOM** / grilled peppers / mozzarella / Kalamata olives / rocket  
**BARBECUE CHICKEN & SMOKED BACK BACON** / mozzarella / chilli oil  
**PARMA HAM & COPPA SALAMI** / mozzarella / piquillo peppers  
**PIRI PIRI CHICKEN** / mozzarella / guacamole / sour cream  
**CHEESE & TOMATO MARGARITA**

### SALADS & SIDES

*Choose three sides, we recommend one potato side and two salad sides.*

#### **Potato**

Wood smoked new potatoes, garlic & olive oil  
Skin on baked wedges, smoked paprika & onions  
Duck fat baked potato, pancetta, garlic & shallots, panko, Gruyere & mustard crust  
Steamed new potato salad, grilled spring onions, flat leaf parsley & creamed mayonnaise  
Cheesy chips & smoked paprika

#### **Salads**

Celeriac & apple slaw, grain mustard mayonnaise  
Pickled cucumber & beetroot, feta & basil vinaigrette  
Orzo salad, walnut & pesto vinaigrette  
Asian slaw, honey & natural yogurt, toasted pumpkin seeds  
Grilled baby gem, shaved Manchego, rocket pesto  
Classic Caesar salad, Parmesan & croutons, creamy Caesar dressing  
Puy lentil salad, roasted butternut squash, tarragon & sherry vinegar dressing  
Heritage tomato salad, rocket, mozzarella & shallot vinaigrette  
Poached pear & walnut salad, creamed stilton dressing

## BARBECUE & SIDES

A choice of two options from the BBQ.

42

*Large kebabs cooked on the barbecue and carved to order*

**CHICKEN KEBABS SPICED** / with cumin & smoked paprika / flat breads & humus

**APPLE CIDER BRAISED PORK BELLY** / caramelised onions & piccalilli

**RUMP STEAK KEBABS** / peppers & chilli barbecue rub

**CUMBERLAND & SAUSAGE KEBAB** / smoked streaky bacon & shallots, honey & grain mustard glaze

**FLAT MUSHROOM KEBABS (V)** / rosemary & halloumi

**GRILLED ONION & CAULI STEAKS (V)** / toasted walnuts & garlic oil

*Burgers & hot dogs*

**FRESH BEEF STEAK & BONE MARROW BURGERS** / brioche buns / pickles / beef tomato / crisp lettuce

**GRILLED CHICKEN BURGERS** / brioche buns / pickles / beef tomato / crisp lettuce

**CHILLI DOGS (V)** / with a grilled corn salsa

### **SALADS & SIDES**

*Choose three sides. We recommend one potato side and two salad sides.*

#### **Potato**

Wood smoked new potatoes, garlic & olive oil

Skin on baked wedges, smoked paprika & onions

Duck fat baked potato, pancetta, garlic & shallots, panko, Gruyere & mustard crust

Steamed new potato salad, grilled spring onions, flat leaf parsley & creamed mayonnaise

Cheesy chips & smoked paprika

#### **Salads**

Celeriac & apple slaw, grain mustard mayonnaise

Pickled cucumber & beetroot, feta & basil vinaigrette

Orzo salad, walnut & pesto vinaigrette

Asian slaw, honey & natural yogurt, toasted pumpkin seeds

Grilled baby gem, shaved Manchego, rocket pesto

Classic Caesar salad, Parmesan & croutons, creamy Caesar dressing

Puy lentil salad, roasted butternut squash, tarragon & sherry vinegar dressing

Heritage tomato salad, rocket, mozzarella & shallot vinaigrette

Poached pear & walnut salad, creamed stilton dressing

## DESSERT OPTIONS

*Choose two options to add onto the sandwich, bowl food, buffet, pizza or BBQ options.*

**8**

**FOREST FRUIT BAVAROIS** / served with honeycomb

**BLOOD ORANGE POSSET** / with lemon thyme shortbread

**FRUIT CRUMBLE** / with vanilla bean custard

**DARK CHOCOLATE TORTE** / with white chocolate sauce

**FOREST FRUIT SYLLABUB** / with a shortbread biscuit

**STICKY TOFFEE PUDDING** / with caramel sauce

**VANILLA CHEESECAKE** / with raspberry coulis

**CARAMELISED BREAD & BUTTER PUDDING**

# THREE COURSE MEAL

For an unforgettable dining experience our three course sit down meal is perfect for both daytime and evening events. Start with a selection of canapés and reception drinks, setting the stage for a seamless dining experience. Whether for corporate gatherings or formal receptions, our menu offers a memorable combination of exceptional food and drink offerings.

*One starter, one main and one dessert served as a sit down meal*

Classic menu	70
Signature menu	85

## CLASSIC MENU

### *Starters*

- CAESAR SALAD** / croutons / shaved Parmesan & classic Caesar dressing
- BEEF TOMATO & MOZZARELLA SALAD** / shallot & black olive dressing
- CHICKEN & HAM HOCK** / parsley & caper mayonnaise
- SALMON & HADDOCK FISHCAKES** / fennel salad & lemon butter sauce
- CREAM OF CAULIFLOWER / LEEK & TRUFFLE POTATO SOUP** / thyme croutons

### *Mains*

- GRILLED FILLET OF SALMON** / crushed new potatoes, lemon & chive butter sauce
- ROAST CHICKEN** / garlic & thyme hash brown, creamed mushroom sauce
- ROAST PORK LOIN** / sweetened paprika crust, sauté potato, pickled cabbage & spiced apple sauce
- INDIVIDUAL SHEPHERD'S PIE** / creamed & buttered mash with mature cheddar crust
- ROAST CELERIAC** / grilled flat mushroom & halloumi / creamed leeks & herb butter sauce

### *Desserts*

- SPICED RED WINE POACHED PEARS** / & mascarpone cream
- CRÈME BRULÉE** / shortbread biscuit
- STICKY TOFFEE PUDDING** / caramel sauce
- BREAD & BUTTER PUDDING** / vanilla bean custard
- ETON MESS**

## SIGNATURE MENU

### *Starters*

**COTSWOLD LEGBAR SCOTCH EGG** / bramley apple puree & piccalilli

**SPICED BEEF RIB** / celeriac remoulade & anchovy mayonnaise

**CONFIT DUCK TERRINE** / Puy lentils / pickled heritage carrot / sherry vinaigrette

**PEA & WATERCRESS SOUP** / smoked salmon / sour cream & cheddar scone

**GOAT'S CHEESE & SUN BLUSHED TOMATO SPRING ROLL** / pickled shallot  
/ basil pesto

### *Mains*

**GRILLED RUMP STEAK** / triple cooked truffle chips, mushroom, pickled shallot  
& Bearnaise

**BRAISED SHOULDER OF LAMB** / dauphinoise potato, grilled heritage carrots  
/ minted pea puree & rosemary jus

**ROAST BUTTERNUT SQUASH** / spiced lentils / coconut cream & dukka crust

**ROAST FILLET OF COD** / braised leeks / buttered fondant potato / dill oil & caper  
butter sauce

**FREE RANGE CHICKEN** / morel & herb mousse / cauliflower & celeriac puree  
/ fondant potato / creamed chicken sauce

### *Desserts*

**DARK CHOCOLATE TART** / raspberry gel & sorbet

**CHEESE SELECTION** / grape chutney & biscuits

**RASPBERRY MERINGUE** / raspberry gel / pistacchio biscuit

**TREACLE STEAMED SPONGE PUDDING** / caramel sauce & praline

**PINEAPPLE CARPACCIO** / vanilla panna cotta / chilli & lime syrup

## CANAPÉS

*Choose 3 options to add to your three course menu.  
(Choice of 5 canapes, additional £3 pp)*

7

**SHALLOT & GOAT'S CHEESE TART (V)**

**SALT COD** / dill mayonnaise

**PEPPERED BEEF** / horseradish & watercress

**YORKSHIRE PUDDING** / beef & horseradish

**PIGS IN BLANKETS** / honey & mustard dressing

**CRISP LAMB BELLY** / rosemary & garlic

**SIRLOIN** / chips & Béarnaise sauce

**WILD MUSHROOM & LEEK TARTS (V)**

**SMOKED SALMON** / parmesan & horseradish shortbread

**SHEPHERD'S PIE FISH & CHIPS** / tartare sauce

**SMOKED TOFU (VE)** / bok choy & ginger

**PRIME BEEF BURGERS** / relish & pickle

## LIGHT REFRESHMENTS

**TEA, COFFEE & WATER STATION WITH HOME-BAKED BISCUITS**

5

(Unlimited refills throughout the day at an extra £5 per person)

**MINIATURE DESSERTS PLATTER** / shortbread / chocolate brownie

5

/ lemon drizzle scones & Chantilly cream with fresh strawberries

## DRINKS

For our full daytime and evening drinks options, please see the menu [here](#).

