

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

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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

BASKET OF PASTRIES (V) / croissants / breads / farmhouse butter / Tiptree jams

GRANOLA POTS (V) / topped with fresh fruit / toasted nuts & maple syrup

CONTINENTAL BOARD / 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

HOT BREAKFAST

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

BAKED EGGS / spiced beans / grilled tomatoes & chorizo served with toasted sourdough

BREAKFAST ROLLS / sausage or bacon served with tomato ketchup & HP sauce

FARMHOUSE BREAKFAST / bacon / sausage / black pudding / hash brown / flat mushroom / tomato & scrambled eggs on toasted sourdough

SMOKED SALMON & SCRAMBLED EGG / on toasted sourdough

HASH BROWN, FLAT MUSHROOM, TOMATO (V) / avocado on toasted sourdough with scrambled eggs

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 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 & 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

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

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 fraiche coleslaw / paprika wedges & tartare sauce

Signature menu

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.

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.

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, roquette 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

FIRE FEAST

A fantastic selection of smoky favourites, slow grilled meats and fresh seasonal sides all cooked on our charcoal barbecue and served on boards directly to your table or buffet style. A great option for a relaxed casual dining style.

Choose two main menu items below and two sides to accompany.

- APPLEWOOD SMOKED CHICKEN QUARTERS** / pickled lemon & garlic glaze
- RUMP STEAK KEBABS** / black pepper & barbecue spice rub
- BUTTERFLIED LAMB LEGS** / rosemary & garlic with mint & caper salsa
- ROLLED PORK BELLY** / spiced mince stuffing / plum & ginger glaze
- SLOW SMOKED BRISKET** / paprika & barbecue glaze
- BELLY OF PORK** / spiced apple & vanilla sauce / caramelised white onions
- CHICKEN & CHORIZO KEBABS** / smoked paprika / piquillo pepper & chilli chutney
- FLAT MUSHROOM KEBABS (V)** / rosemary & halloumi
- GRILLED ONION & CAULI STEAKS (V)** / toasted walnuts & garlic oil

SIDES

- CHIPS (V)** / Maldon sea salt & rosemary
- SWEET POTATO FRIES (V)** / garlic oil
- SWEET POTATO GRATIN** / mature cheddar
- POTATO & STILTON GRATIN**
- NEW POTATO SALAD (V)** / spring onion / shallot & parsley
- CRUSHED NEW POTATOES (V)** / olives & basil
- ROAST POTATOES (V)** / garlic & thyme
- FRIED NEW POTATOES** / rosemary & parmesan
- NEW POTATOES (V)** / shallots / garlic & parsley
- CREAMED & BUTTERED MASH (V)**
- HORSERADISH & MUSTARD MASH (V)**
- FONDANT POTATO (V)** / butter & thyme
- MACARONI & CHEESE**

BARBECUE & SIDES

A choice of two options from the BBQ.

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, roquette 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.

- 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

Signature menu

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 BRULEE / 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 at an additional supplement)*

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

MINIATURE DESSERTS PLATTER / shortbread / chocolate brownie
/ lemon drizzle scones & Chantilly cream with fresh strawberries

