



The
PEAR TREE

PURTON · WILTSHIRE

EVENTS MENU

With us,
it is more than an event
– it is an *experience*.

It is beautifully presented delicious food. It is the finest seasonal ingredients, prepared with expert skill and care. It is the constant help, support and advice of a dedicated team from your first enquiry to your event day.

We understand that the food, drink and service for your event has to be perfect. From the moment you first walk through our doors, our events team is there for you, helping you plan your event and everything that goes with it.

When the event day arrives, you can rely on our team at the venue to take care of everything, so all you have to focus on is enjoying yourself.

We'll make sure that
yours will be an *incredible*
event to remember.

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All pricing is based on a minimum of 40 people.

Please note all pricing excludes VAT.

This is a sample menu. Please speak to our events team for further information.

Day Delegate Rate

Day delegate rate (DDR) is £30.

Two refreshment breaks which include tea, coffee and a choice of chocolate brownie, shortbread biscuits or seasonal tarts.

Fresh fruit is available for an additional supplement of £2.

Lunch is selection of sandwiches served on granary and white bread served with pickles, crisps and salad.

If you wish to upgrade your lunch to one of our other menu options, the following supplements will apply per person:

Pizza £2

Barbecue £7

Bowl Food £15

Two Course Feast £15

Dessert Course £5

ARRIVAL BREAKFAST

£15

A choice of two options from the below.

Sausage and bacon baps, brown or red sauce

Fried egg and grilled mushroom baps

Poached fruit compote, toasted oats and nuts

Vanilla yogurt, fresh berries and honey

Selection of pastries, brioche, butter and jams

Baked eggs, buttered spinach and hash browns

SANDWICH LUNCH

Included in DDR

A choice of three sandwich options from the below served on granary and white bread, pickles, crisps and salad.

Honey roast ham, Dijon mustard and pickles

Smoked chicken and avocado, crisp bacon
and mustard mayonnaise

Grilled pepper and aubergine, sundried tomato
and basil pesto

Free range egg mayonnaise, cucumber and rocket

Mature cheddar with sun blushed tomato chutney and fresh basil

**FRESHLY BAKED PIZZA
FROM OUR WOOD FIRED OVEN**

£17

A choice of two pizza toppings.

One pizza per person.

Vegetable

Spinach, goats' cheese with
toasted pine nuts and basil
pesto

Grilled artichokes,
sun-blushed tomato,
mozzarella and piquillo
peppers

Roast flat mushrooms, ricotta,
garlic and herb salsa

Grilled aubergine, courgette,
baby corn and mozzarella

Blue cheese, mozzarella
and garlic, rocket and basil

Fish

Smoked salmon, mozzarella,
horseradish cream, rocket and
lemon oil

King prawn, grilled baby corn,
mozzarella, fresh chilli and
garlic oil

Poached haddock, mushrooms
and spinach, mozzarella,
smoked paprika and olives

Meat

Spiced pepperoni, chorizo,
mozzarella and roast garlic oil

Ham and mushroom, grilled
peppers, mozzarella, Kalamata
olives and rocket

Barbecue chicken, smoked
back bacon, mozzarella and
chilli oil

Spiced pork sausage,
mozzarella, fresh chilli and
sweet and sour peppers

Pancetta, roast flat
mushrooms, mozzarella,
olives and anchovies

Bratwurst, onion relish,
mozzarella and French's
mustard

Pepper and chilli minced beef,
mozzarella, olives and roast
garlic oil

Parma ham, Coppa salami,
mozzarella and piquillo
peppers

Piri piri chicken, mozzarella,
guacamole and sour cream

BARBECUE

£22

A choice of two options.

Large kebabs cooked on the barbecue and carved to order

Chicken kebabs spiced with cumin and smoked paprika,
flat breads and humus

Apple cider braised pork belly, caramelised onions
and piccalilli

Rump steak kebabs, peppers and chilli barbecue rub

Cumberland sausage kebab, smoked streaky bacon and
shallots, honey and grain mustard glaze

Grilled beef burgers, brioche buns, pickles, beef tomato
and crisp lettuce

Vegetarian

Chilli dogs with a grilled corn salsa

Flat mushroom kebabs, rosemary and halloumi

Grilled onion and cauli steaks, toasted walnuts and garlic

SIDES

*To accompany the Pizza and Barbecue options.
We recommend choosing one potato side and two salad sides.*

Potato

£3.50

Wood smoked new potatoes, garlic and olive oil

New potatoes, pancetta, onions and raclette cheese,
oven roasted and smoked

Skin on baked wedges, smoked paprika and onions

New potatoes and caponata

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

Salads

£3.50

Grilled aubergine, peppers and courgettes, olive tapenade

Celeriac and apple slaw, grain mustard mayonnaise

Pickled cucumber and beetroot, feta and basil vinaigrette

Orzo salad, walnut and pesto vinaigrette

Grilled baby gem, shaved Manchego, rocket pesto

Classic Caesar salad, Parmesan and croutons, creamy
Caesar dressing

Mange tout, spring greens and pea salad, creamed feta
dressing and toasted pumpkin seeds

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

Penne pasta salad, sauté mushrooms and truffle vinaigrette

Heritage tomato salad, rocket, mozzarella and
shallot vinaigrette

Poached pear and walnut salad, creamed stilton dressing

BOWL FOOD

£30

A choice of two options from the below.

Salad of roasted baby beetroots and crumbled goats cheese
with garlic and thyme croutons

Confit duck and braised pork belly, white beans
and truffle emulsion

Rare roast beef, creamed mash and minted peas

Fried salt cod, leeks and asparagus, watercress salad

Grilled chicken, Jersey Royal potato salad, spring onion
and herb dressing

Salad of wood fired peppers, artichoke, feta and toasted
focaccia

Smoked trout pate, pickled fennel and cucumber,
dill mustard dressing

Grilled sirloin, mushroom, chips and bearnaise sauce

Caesar salad, Parmesan and herb crusted chicken, creamy
Caesar dressing

Poached fillet of salmon, smoked aubergine and 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

TWO COURSE FEAST

£30

A choice of one main and one dessert option.

Served buffet style.

- Main -

Braised beef bourguignon, carrots, mushrooms, onions and a rich burgundy sauce with creamed and buttered mash

Indian spiced chicken, tarka dhal, steamed fragrant rice with mint raita and naan breads

Slow cooked cumin spiced lamb shoulder, herb crust, butter beans and olives, cucumber and gem salad, hummus, baba ghanoush and flat breads

Baked penne pasta, meatball ragu, fresh beef tomato and basil sauce with rocket pesto and parmesan

Crispy fried fishcakes, crème fraiche coleslaw, paprika wedges and tartare sauce

Cumberland ring sausage, mustard mash, red onion marmalade and gravy

Slow cooked belly of pork with apple cider, garlic and thyme rub, roast new potatoes, apple slaw and mustard

- Dessert -

Apple and pear crumble, vanilla bean custard

Sticky toffee pudding, caramel sauce

Lemon posset and shortbread biscuit

Fresh berry syllabub and ginger snap biscuit

Chocolate bread and butter pudding, vanilla cream

THREE COURSE MEAL

£50

One starter, one main and one dessert.

Served as a sit down meal.

- Starter -

Caesar salad, croutons, shaved Parmesan and classic dressing

Potted shrimp and crayfish, herb toast

Chicken and ham hock, shallot and caper mayonnaise

Salmon and haddock fishcakes, fennel salad and lemon
butter sauce

Creamed mushroom and truffle potato soup, thyme croutons

- Main -

Pot roast chicken, thyme hash brown, buttered carrots,
minted peas and jus

Roast pork loin, sweetened paprika crust, sauté potato,
pickled cabbage and spiced apple sauce

Grilled rump steak, crushed new potatoes, steamed stem
broccoli, salsa verde

Roast celeriac, grilled flat mushroom and halloumi,
creamed leeks and herb butter sauce

Slow cooked lamb shoulder, herb crust, bubble and squeak,
glazed carrot and rosemary jus

- Dessert -

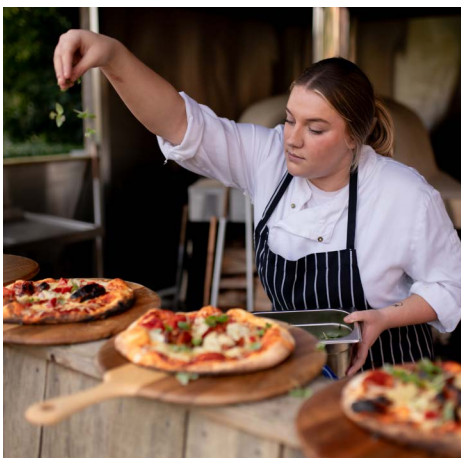
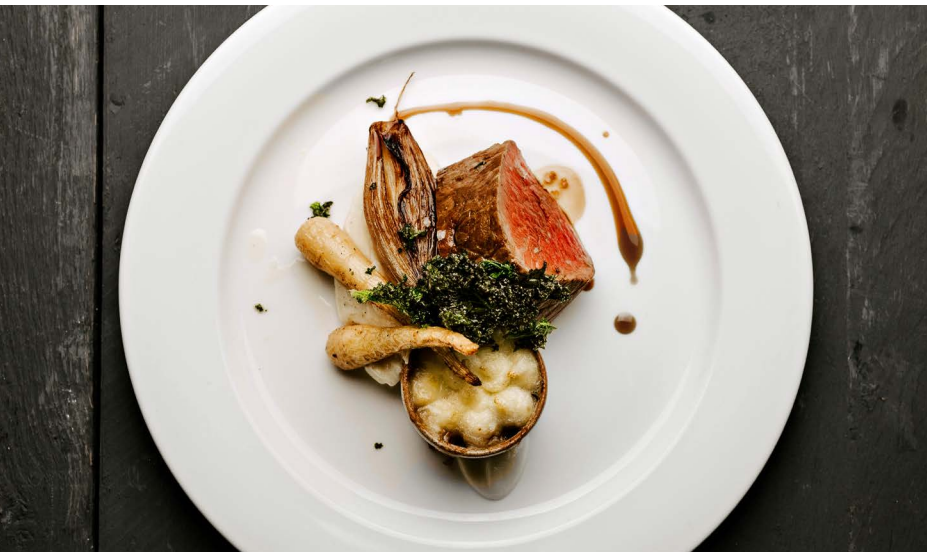
Spiced red wine poached pears and mascarpone cream

Dark chocolate tart, raspberry gel and sorbet

Treacle steamed sponge pudding, caramel sauce and praline

Vanilla panna cotta, pistachio biscotti

Eton mess



Drinks Menu

WINES

White

- Cullian View, Chenin Blanc
South Africa
£17
- La Vivienda Verdejo, Verdejo
Spain
£19
- Da Luca, Pinot Grigio
& Viognier *Italy*
£23
- Marius by M.Chapoutier,
Vermentino *France*
£26
- Vidal, Sauvignon Blanc
New Zealand
£33

Rosé

- La Vivienda Tempranillo,
Tempranillo *Spain*
£19
- Cullian View, Chenin Blanc
& Pinotage *South Africa*
£21
- Klein Zalze, Cinsault
South Africa
£22

Red

- Parini, Montepulicano
Italy
£19
- Cullian View, Pinotage
South Africa
£19
- La Vivienda Tempranillo,
Tempranillo *Spain*
£20
- Joseph Mellot, Pinot Noir
France
£26
- Brazos, Malbec
Argentina
£31

Sparkling

- Prosecco
Italy
£26
- Champagne
France
£55

DRINKS SELECTION

Reception Drinks

By the glass

Bucks Fizz
£4

Amaretto Fiore
£5

Rosé Sangria
£5

Sparkling Limoncello
£6.50

Jugs of Juice
£6

Orange / Apple /
Pineapple / Mango

**Still and Sparkling
Filtered Water**

Per bottle
£2

Hot Beverage Station

Per person
£3

Selection of teas and
freshly brewed coffee

Cocktails

By the jug

Mimosa (8 glasses)
£23

Kir Royale (12 glasses)
£46

Pimm's (8 glasses)
£31

Strawberry Rosé Sangria
(8 glasses)
£33

Aperol Spritz (12 glasses)
£60

Mocktails

By the glass
£2.50

Elderflower Sparkler /
Mockjito / Apple Julep

Premium Coffees
from £2.75





The
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Venue catering and event management at The Pear Tree
is provided by Venue Catering and Events Limited
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A Big Neon Glitter Photography and Paul Willetts Photography.