



**TASTE
OF WISLEY**

**Events:
Spring - Summer 2016**

**TASTE
OF WISLEY**

Menu

Half day delegate menu

Day delegate menu

Breakfast

Lunch

Sandwiches

Soup

Additional

Finger buffet

Fork buffet

Canapés

Chef's tables

Seated menu

Beverages

Barbeque

Picnic

All prices are exclusive of VAT, equipment hire and staffing costs, these will be quoted for separately

For venue hire see <http://www.wisleyvenuehire.co.uk/>

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Half Day Delegate Rate, excludes afternoon option £28.00 pp
Day Delegate Rate £33.00 pp

BEVERAGES

Owlet farm pressed apple juice
Fresh squeezed orange juice
Mineral water, still and sparkling
Union hand-roasted organic fair trade coffee
Fair trade tea

BUFFET BREAKFAST

Assorted mini breakfast pastries
Bacon sandwiches

BUFFET LUNCH

Selection of sandwiches: Free range egg & cress, Carrot, hummus & coriander, High Weald Cheddar & pickle
Tuna & chive mayo, Smoked salmon & cream cheese
Free range ham, spring onion & salad, Coronation chicken

Finger Buffet:

Focaccia sticks, crudities & dips
Piper's crisps

Chose 4 items per 25 guests

Mini pork and apple rolls (hot or cold)
Free range chicken skewers, harissa yoghurt dip (hot or cold)
Lamb kofta, minted yoghurt dip (hot or cold)
Miniature free range pork sausages, sticky marmalade or honey glaze (hot or cold)
Chorizo, pepper, potato & pea frittata (hot or cold)

Lancashire cheese & spring onion tart (hot or cold)
Roast courgette, mint & goats cheese tart (hot or cold)
Spinach & ricotta strudel (hot or cold)

Pollock fish fingers, tartare sauce (hot or cold)
Smoked haddock & salmon fishcakes

AFTERNOON

Selection of mini cakes

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Breakfast

Assorted mini breakfast pastries

£1.00 each

Croissant

Pain au raisin

Pain au chocolat

Yoghurt bowl

£3.50 each

Greek yoghurt, granola, honey

Greek yoghurt, seasonal compote

Baps

£4.50 each

Free range bacon bap

Free range sausage bap

Sussex Cheddar and roast tomato bap

Fruit

Whole fruit like apple, banana, satsuma

£0.55 each

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Lunch

Sandwich lunch option 1 on bloomer bread

One sandwich £4.50 pp

One and a half sandwiches £6.75 pp

Packed sandwich lunch bag £9.50 pp

One sandwich, fruit, Piper's crisps, mini cake, bottle of mineral water

Packed children lunch bag £4.50 pp

One sandwich, fruit, unsalted Piper's crisps, gingerbread man, beverage

Choice of plain ham, cheese or jam sandwich and a choice of apple juice, orange juice, milk, water

Sandwich lunch option 2 on artisan bread

One sandwich £6.00 pp

One and a half sandwiches £9.00 pp

Packed sandwich lunch bag £11.00 pp

One sandwich, fruit, Piper's crisps, mini cake, bottle of mineral water

Dips

crudités & bread with 2 dips £1.00 pp

Option 1

Free range egg & cress
Carrot, hummus & coriander
High Weald Cheddar & pickle

Goats cheese, chilli jam & roast pepper
Tuna & chive mayo
Roast salmon & tartare sauce

Free range ham, honey caper mustard
Free range sausage & mustard mayo
Coronation chicken

Option 2

Goats cheese, chilli jam & roast pepper
Roast tomato, black olive & caper cream cheese
Plum tomato, pesto & buffalo mozzarella

Roast salmon, pea shoot & black pepper crème
fraiche
Severn and Wye smoked salmon & cream cheese

Free range chicken Caesar
Free range chicken, tarragon & lemon mayo
Salt beef, mustard & pickle
Salami Milano, Swiss cheese, tomato & rocket

Dips

Beetroot yoghurt & mint dip
Hummus
White bean truffle dip
Minted cucumber yoghurt dip

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Soup Lunch

Mug of soup, crusty granary bread & butter £4.50

Mug of soup + a pork and Wisley apple roll £9.00
Vegetarian option available on request

Mug of soup + one sandwich option 1 £9.00

Mug of soup + one sandwich option 2 £10.50

Additional

Wisley Bakery mini tray bakes: 2 per person £1.00

Sample menu: Coconut slice, Shortbread, Cranberry, oats & white chocolate cookie, Raspberry almond slice

Wisley Bakery afternoon mini cakes: 2 per person £3.00

Sample menu: Carrot cake, Mixed berry spelt cake, Pineapple polenta cake, Maderia cake

Fruit or plain scone, clotted cream, seasonal Wisley jam £3.50 each

Rock cake £1.95 each

Fruit

Whole fruit like apple, banana, grape, satsuma... £0.55 each

Piper's crisps 75gr £1.30 each

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Finger Buffet

Finger buffet & one sandwich option 1	£16.00 pp
Finger buffet & one and a half sandwich option 1	£18.25 pp
Finger buffet & one sandwich option 2	£17.50 pp
Finger buffet & one and a half sandwich option 2	£20.50 pp

Focaccia sticks, crudities & dips
Piper's crisps

Chose 4 items per 25 guests

Mini pork and apple rolls (hot or cold)
Free range chicken skewers, harissa yoghurt dip (hot or cold)
Lamb kofta, minted yoghurt dip (hot or cold)
Miniature free range pork sausages, sticky marmalade or honey glaze (hot or cold)
Chorizo, pepper, potato & pea frittata (hot or cold)

Lancashire cheese & spring onion tart (hot or cold)
Roast courgette, mint & goats cheese tart (hot or cold)
Spinach & ricotta strudel (hot or cold)

Pollock fish fingers, tartare sauce (hot or cold)
Smoked haddock & salmon fishcakes

Option 1

Free range egg & cress
Carrot, hummus & coriander
High Weald Cheddar & pickle

Goats cheese, chilli jam & roast pepper
Tuna & chive mayo
Roast salmon & tartare sauce

Free range ham & honey caper mustard
Free range sausage & mustard mayo
Coronation chicken

Option 2

Goats cheese, chilli jam & roast pepper
Roast tomato, black olive & caper cream cheese
Plum tomato, pesto & buffalo mozzarella

Roast salmon, pea shoot & black pepper crème fraiche
Severn and Wye smoked salmon & cream cheese

Free range chicken Caesar
Free range chicken, tarragon & lemon mayo
Salt beef, mustard & pickle
Salami Milano, Swiss cheese, tomato & rocket

Dips

Beetroot yoghurt & mint dip
Hummus
White bean truffle dip
Minted cucumber yoghurt dip

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Fork buffet

Two mains and three sides	£20.50 pp
Three mains and three sides	£26.50 pp
Four mains and three sides	£31.50 pp
Dessert selection	£5.00 pp

Hot main

Slow cooked chicken, chorizo & butterbean
Slow cooked lamb shoulder, garlic & rosemary
Sicilian meatballs
Devon Rose sausages, Wisley chutney

Roast salmon, beetroot, horseradish cream
Cornish mackerel, cucumber pickle
Smoked haddock & salmon fish cakes, tartare sauce

Summer squash, spiced lentils, minted yoghurt
Baked gnocchi, Twineham grange cream
Cauliflower, spinach & potato curry
Mushroom stroganoff

Cold main

Chicken Caesar salad
Cold meats & sausage, pickles
Confit duck, French bean & pickled rhubarb salad

Smoked trout, fennel, radish & lemon salad
Hot smoked salmon, beetroot, horseradish cream
Crispy mackerel Nicoise

Piedmontese peppers, mozzarella, wild rocket & aioli
Orecchiette courgette, cherry tomato & baby spinach
Pea & pecorino tartelette

Hot side

Roasted reds potato wedges, rosemary & garlic
Crushed new potatoes & herbs
Rice
Honey & thyme glazed carrots
Cauliflower herb gratin
Ratatouille

Cold side

Potato salad
Summer tabbouleh
Wisley mixed leaves
Caprese salad
Caponata

Dessert

Chocolate cheese cake
Gooseberry & elderflower cheesecake
Meringue kisses
Seasonal trifle (Rhubarb March – May / Strawberry June – Sept)
Profiteroles, chocolate sauce
Chocolate tart
Wisley berry pavlova
Summer fruit salad
Strawberries & cream
Pimm's jelly

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Canapé menu

All canapés

£2.00 each

Cold canapés

Grilled beef skewer, truffled mayonnaise
Duck rilette, cornichon relish
Seared lamb loin, rosemary biscuit, salsa verde

Prawn cocktail

Cured salmon, rye bread, cucumber pickle
Smoked salmon & dill layered pancake, lemon cream

Brighton blue cheese, quince jelly, beetroot and seed bread

Salt baked potato, chilli, crème fraiche

Marinated beetroot, pumpkin puree, crispy shallot

Hot canapés

Chipolata sausage, marmalade & mustard glaze
Scottish beef steak and chip skewer, béarnaise
Norfolk chicken, chorizo, saffron aioli

Smoked salmon skewers, sweet soy chilli
Smoked haddock & salmon fish cake, tartare sauce

Tiger prawn skewers, garlic & coriander

Pumpkin, sage & gorgonzola risotto balls

Welsh rarebit

Truffled mushroom tartlet

Sweet canapés

Bitter chocolate orange tart
Lemon meringue pie
Chocolate brownie
Meringue kisses
Mini cakes

Snacks

Selection of Piper's crisps – per bowl
Sea salt popcorn – per bowl
Vegetable crisps – per bowl
Selection of nuts – per bowl
Wasabi peanuts – per bowl
Selection of olives- per bowl
Keens Cheddar cheese straws – per glass

£2.50

£2.50

£3.50

£5.00

£5.00

£5.00

£6.00

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Chef's tables – Prices are per 25 guests

Chef's table are the ideal way to serve guests with a little bit of glamour and theatre.

Glazed gammon, mustard pickles	£350.00
Roast rib of beef, Yorkshire puddings & horseradish cream	£400.00
Whole baked salmon, beetroot & horseradish cream	£350.00
Hand carved smoked salmon, blinis & crème fraiche	£275.00
Mushroom Wellingtons, béarnaise cream	£250.00
Pissaladiere of onion and black olives	£250.00
High Weald cheese selection, Wisley pickles & artisan breads	£300.00
Dessert table	£195.00
Selection of four seasonal miniature desserts	
<i>Lemon meringue tart, Salted caramel & chocolate tart, Sloe gin trifle, Chocolate brownie</i>	

Seated menu - Prices are per plate and person

Starters	£6.50
Mains	£17.50
Dessert	£6.50

Starters

Chicken chorizo and ham hock terrine, spiced tomato chutney & toast
Confit duck, French bean and pickled rhubarb salad

Severn & Wye smoked salmon with capers, shallots & lemon
Herb sea trout ballontine, caper relish

Spring flower & herb salad, chive oil
Piedmontese peppers, buffalo mozzarella

Mains

Free range chicken breast, mushroom croquette & chive butter sauce
Rump of lamb, herb crust, shallot puree & balsamic jus

Roast cod fillet, saffron potatoes & bouillabaisse sauce
Grilled bream fillet, heritage tomato salad & samphire

Fried courgette flower, goats cheese, garden peas & lettuce
Pea & fennel lasagne

Desserts

Seasonal trifle (Rhubarb March – May / Strawberry June – Sept)

Wisley berry pavlova

Basil panna cotta

Gooseberry & elderflower cheesecake

Strawberries & cream

Mixed berry tart

Pimm's jelly

High Weald cheese selection, Wisley pickles & bread

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Beverages

Champagne and sparkling wine

Prosecco' Frizzante Carpeno Mavolti	£18.00
Chapel Down Pinot Reserve 2005	£40.00
R de Ruinart NV	£44.00
Blanc Bollinger NV	£66.00
Dom Perignon 2002	£112.00

White wine

Le Chapeau Qui Rit, France, 2014	£15.50
Pinot Grigio Il Casone, Italy, 2013	£18.00
Good Hope Chenin Blanc, South Africa, 2012	£21.50
Gable View Sauvignon Blanc, South Africa, 2015	£21.50
Chapel Down Bacchus White	£35.50

Rosé wine

Foundstone Rose, Australia, 2015	£15.50
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Red wine

Ponte Miliano Negroamaro, Italy, 2014	£15.50
Chispas Garnacha Convinca, Spain, 2013	£18.00
Le Campuget Syrah Viognier, France, 2013	£19.50
Caza Azul Pinot Noir, Chile, 2012	£21.50
Chapel Down Union Red	£35.50

Royal Horticultural Society Gardens Cider

Dry cider 6% abv 275ml	£3.75
Medium cider 6% abv 275ml	£3.75

Beer

Chapel down Curious Brew 4.7% abv 33cl	£3.75
Kronenbourg 5% abv 33cl	£3.75

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Pimms no1 £16.00 per pitcher £4.00 per glass

Sundance cocktail £22.00 per pitcher £5.50 per glass

The Smokey Berry: Bell whiskey, elderflower cordial, cranberry juice

Apple Rhubarb Crumble: South Bank gin, apple and rhubarb fresh juice, grenadine

Red Passion: Russian vodka, passion fruit syrup, fresh orange and raspberry juice

Non alcoholic cocktail £2.00 per glass

Virgin Swirl: Lychee juice, coconut and raspberry

Appletastic: Apple juice, fresh mint, lime, ginger ale

Raspberry Mule: Raspberry, lime, angostura, ginger beer

Fruit salad: Cranberry, passion fruit, lychee and raspberry

Fruit juice

Elderflower presse 1L £6.00

Fresh pressed Sundance orange juice 1L £6.00

Owlet Farm pressed Cox & Bramley apple juice 1L £6.00

Mineral water

Still mineral water 750ml £3.00

Sparkling mineral water 750ml £3.00

Soft drinks

Diet Coke 350ml £1.70

Coca Cola 350ml £1.70

Hot drinks

Union hand-roasted organic fair trade coffee £1.75 cup

Tea selection £1.75 cup

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Barbeque - Prices are per person

One main and three sides	£16.00
Two mains and three sides	£22.00
Three mains and three sides	£28.00
Four mains and three sides	£34.00

Bread selection, ketchup, mayonnaise and mustards included with all BBQ menus

Bread roll served with sausages. Bread bap served with burgers

Dessert	£5.00
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Mains

Devon Rose sausages, Wisley chutney (2 pp)
Top rump burger, dill pickle, tomato relish & brioche bun
Spiced rubbed chicken fillet, lime, harissa yoghurt
Marinated rump, red wine, shallot, chilli (eagle style)

Spiced rubbed salmon, dill pickles, lemon
Grilled trout, pickled samphire
Grilled sea bream, spiced tomato salad

Courgette & haloumi, mint dressing
Grilled mushroom & Sister Sarah cheese
Piedmontese peppers

Sides

Cornish earlies, Wisley herb dressing
Mixed Wisley leaves
Tabbouleh
Grilled vegetables, nettle pesto
Vinegar slaw
Heritage tomato, basil & red onion salad

Desserts

Chocolate cheese cake
Gooseberry & elderflower cheesecake
Meringue kisses
Seasonal trifle (Rhubarb March – May /
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