

Pecorino, pea and mint crostini

Lardo and quince crostini

Sundried tomato and pesto crostini

*Mushroom, parmesan & flat leaf
parsley farce, crostini*

*Brandied chicken liver parfait,
cornichon, crostini*

*Rare Herefordshire beef, horseradish
& watercress crostini*

Sicky honey glazed pork sausages

Tempura prawns, sweet chilli sauce

*Black Mountain Smokery smoked
salmon on griddled sourdough, dill
creme fraiche*

*Thai chicken crispy tortellini & Asian
dip*

Spanish torilla & confit garlic aioli

Fried Hay charcuterie chorizo

Free range chicken panko goujon

Salt cod croquette



Starter Menu

*Smoked salmon, celeriac
Remoulade, local leaves, rye
bread toast*

*Ragstone, beetroot relish,
crostini & balsamic dressed
leaves*

*Ham hock terrine, piccalilli,
Micro cress & crostini*

*Pan seared scallops, potato and
truffle puree, truffle dressing,
frisee and
pancetta lardons*

*Chicken liver parfait, green
tomato chutney & toasted
brioche*

*Butternut squash soup, crispy
sage, herb oil & cream*

*Leek, thyme & pink fir potato
soup*

Beetroot borscht, dill & yogurt

*French onion soup & Melted
gruyere on a toasted baguette*

*Shellfish bisque, rouille and
toasted baguette*

*Wye Valley asparagus risotto,
peas and herb oil, pangrattato*



*Herefordshire beef sirloin or
fillet of Beef, Roasted duck fat
potatoes, watercress, spinach &
chimichurri sauce*

*Free range pork shoulder or
Roasted chicken or shoulder of
lamb with roasted mixed
vegetables, new potatoes and
salsa verde*

*Free range chicken breast,
creamy tarragon sauce, pommes
puree, pancetta & green beans*

*Seared sea bass, herby buttered
shrimp, alforno potatoes and
tender stem.*

*Breast of duck, pommes anna,
squash puree, spinach and red
current sauce*

Main Menu



Main Menu

*Rump of Welsh lamb,
dauphinoise potato, mixed
greens & lamb sauce*

*Beef cheek, mashed potato,
tender stem, red wine sauce*

*Pork belly, wholegrain mustard
mashed potato, braised apple &
red cabbage, cider sauce*

*Lamb cutlets, ratatouille,
parmentier potatoes, rosemary
oil, red currant sauce*

*Mixed mushroom & spinach
pithivier, pommes puree, green
beans, port reduction*

*Leek and Caerphilly gratin,
Tomato & basil sauce, Tender
stem*



*Individual meringues,
Herefordshire raspberries &
lemon curd*

*Strawberry Eaton mess, thick
Welsh cream*

*Apple Tart Tatin, Rowlestone
Dairy vanilla ice cream*

Individual sherry trifle

*Prosecco jelly, Wye Valley
blueberries, raspberries
& strawberries with mint sugar*

*Vanilla panna cotta, black
cherry compote*

*Sticky toffee pudding, caramel
sauce & clotted cream*

*Rhubarb crumble, vanilla creme
anglaise*

*Traditional apple and
blackberry pie, thick cream*

*Salted caramel brownies,
pouring cream*



*Fish finger bap, rocket, tartare
sauce*

*Pizza slices - 2 larg slices per
person:*

*vegan margarita, margarita,
ham & mushroom, olive &
mushroom, spicy salami*

*Salted fries with mayonnaise &
ketchup*

*Prime local beef burger, local
leaves, cheese, tomato relish*

*Chicken goujons with ketchup or
aioli*

*Warm flatbread with local
leaves, griddled aubergine and
halloumi, hummus, tzatziki,
pickled red onion and whole
sweet chili*

Evening food



EPICURE
EVENTS
EPICUREEVENTS.CO.UK

S O F T D R I N K S

Coke
Diet Coke
Traditional Lemonade
Fiery Ginger Beer
Elderflower Presse
Orange Juice
Apple Juice
Pear Juice
Sparkling water
Still water

B E E R S & C I D E R

Lucky 7 pilsner
Lucky 7 IPA
Newton Court Gaspig Goose cider
Becks Blue 0% alcohol free beer

W I N E S

Silverwater Sauvignon blanc
Man meets mountain malbec
Umbrelle rose
Fabulo prosecco

S P I R I T S

Hay Distillery Wild Knapp gin
Hay Distillery Dr Beaky's gin
Hay Distillery vodka
Barti spiced rum
Tequila
Sambuca

C O C K T A I L S

*Please ask for more information
about our cocktail menus*

Bar Menu



We offer a corkage service, you can supply your own wine, prosecco or Champagne for your event and we will take care of chilling, storing and serving it for you.

Corkage prices are as follows:

*Wine 750ml £10
Prosecco 750ml £12
Champagne 750ml £15*

Soft drinks, beers, spirits and any other drinks must be purchased through Epicure Events. Corkage must be paid for prior to events, all bottles will be counted in and signed for on delivery, prior to event and then they will be counted and signed out post event, any unopened bottles will be refunded in full.

Corkage



WHITE WINES

Three Choirs Estate Reserve May Hill

Los Pastos Sauvignon Blanc

Funkstille Gruner Veltliner

The Googly Chardonnay

Chablis Dom Louis Moreau

Ornezon Picpoul de Pinet

Felicette Blanc Grenache

Tenuta Olim Bauda Gavi, DOCG

Cortefresca Pinot Grigio

Bella Modella Pinot Grigio

*Fuedo Antico Pecorino, Biologico
IGP*

*Sapuri Pinot Grigio Inzolia,
Sicily*

Stoney Range Pinot Gris

Silverwater Sauvignon Blanc

Wine Menu

We have access to many other wine choices, please do not hesitate to ask if there is something specific you would like.



RED WINES

Umbrele Merlot 2020

*Moncaro Montepulciano
d'Abruzzo DOC 2019*

*Bella Modella Primitivo, IGT
2019*

Man meets Mountain Malbec

DeAlto Rioja 2020

Villa Domiziano Chianti, DOGC

*Dom de Colette Beaujolais
Villages 2020*

Para dos Malbec

Auction House Shiraz

The Pugilist Cabernet Sauvignon

*The Quickening Shiraz, Barossa
Valley*

*Three Choirs Estate Reserve
Ravens Hill Red*

*Chateaux Minvielle Bordeaux
Superiore*

*Dom. De Colette Beaujolais
Villages*

We have access to many other wine choices, please do not hesitate to ask if there is something specific you would like.

Wine Menu



ROSE WINES

Los Montanos Rose

LaVie en Rose

Diamarine Provence Rose

*Roos Estate Pinked Sauvignon
Blanc*

Montecillo Rioja Rose

Wildwood Zinfandel Rose

Solara Rose

Calusari Pinot Grigio Rose

Umbrele Pinot Noir Rose

Aotearoa Pinked Sauvignon

*Sapuri Pinot Grigio Rose,
Province de Pavia*

Cortefresca Pinot Grigio Rose

Pierre et Papa Rose

Felicette Rose Grenache

Palm Par L'Escarelle Rose

Diamarine Provence Rose

*Three Choirs Estate Reserve
Rose*

We have access to many other wine choices, please do not hesitate to ask if there is something specific you would like.



SPARKLING WINES

Di Maria Prosecco Spumante

Di Maria Prosecco Rose

Bella Modella Prosecco Spumante

Samurocca Cava Brut

Three Choirs Classic Cuvee

*Pierre Mignon Grande Reserve
Champagne*

Champagne Gruet Selection Brut

*Maison Antech, Blanquette de
Limoux Brut, Cuvee Francoise*

Il Caggio Prosecco Rose

*Lacrima Baccus Reserva Organic
Brut Cava*

*Pierre Mignon Grande Reserve
Champagne*

We have access to many other wine choices, please do not hesitate to ask if there is something specific you would like.

Wine Menu