

Corporate Events Menu 2025

Filter Coffee, Tea and Tisanes | £2.75 Per Person, Per Serving

Served with Pastries or Biscuits | £3.75

Still Water | £4.00

Sparkling Water | £4.00

Jug of Orange Juice | £6.00

Roast Pork Bap, with Apple and Sage Stuffing, served with a Gravy Dipping Pot | £10.00 per person

Buffet Menu

Your choice of 4 sandwiches or wraps, 3 savoury and 2 sweet items

£28.50 per person - extra items £4.00 per person

A Selection of Wraps and Sandwiches

All Available on Gluten Free Wraps or Bread Upon Request

Chicken Caesar Wrap

Hummous and Sweet Pepper Wrap or Sandwich (VE)

Egg Mayonnaise and Watercress Wrap or Sandwich (V)

Wiltshire Ham and Mustard, Tomato Sandwich

Barbers Cheddar and Onion Jam Wrap or Sandwich (V)

Tuna, Red Onion and Pickle Wrap or Sandwich

Rare Roast Beef, Horseradish Cream and Rocket Sandwich

Savoury Bites

Mushroom and Goats Cheese Bruschetta (V)

Fish Goujons with Tartar Sauce (GFA)

Mini Thai Fish Cakes with Sweet Chilli Dip (GF)

Karrage Chicken and Korean BBQ Sauce (GF)

Tempura Prawns

Mini Mozzarella, Tomato, and Pesto Kebabs (GF, V)

Selection of Mini Quiche (V)

Diglis Sausage and Apple Slice

Black Olive Tapenade Whirls

Prawn and Chorizo Skewers (GF)

Spicy Tempura Vegetables with Tamari Dip (GF, VE)

Sweet Plates

Dark Chocolate Profiteroles with Chantilly Cream

Individual Raspberry Pavlova (GF)

Strawberry, Vanilla Cheesecake Mousse (GF)

Selection of Freshly Baked Cakes of the Day (GFA)

Almond Panna Cotta with Blackcurrant Compote (GF, VE)

Dark Chocolate, Orange Tart

Seasonal Fruit Kebabs (VE, GF)

Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

V - Vegetarian | VA - Vegetarian Available | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request

Fork Buffet Menu

Your choice of 2 main dishes and 3 side dishes
£29 per person

Mains

Beef Braised in Red Wine, Baby Onions and Mushrooms (GF)
Murgh Makhani (GF)
Home Style Medium Spiced Chicken Curry
Diglis Fancy Fish Pie (GF)
Leek, Potato and Broccoli Gratin (GFA, VEA)
Diglis Cottage Pie (GF)
Chefs' Chilli Con Carne (GF)
Medium Spiced
Pork, Apple and Sage Hotpot (GF)
Chefs 3 Bean Chilli (VE, GF)
Aloo Gobi (GF)
Cauliflower & Potato Curry - Hot Spiced
Melanzana Parmigiana (V, GF)
Layered Aubergine, Tomato, Basil, Grana Padano, Mozzarella

EXTRA MAIN DISH £9.00 PER PERSON

Sides

Braised Rice
Buttered New Potatoes
Triple Cooked Chips
Mixed Leaf Salad
Seasonal Vegetables
Classic Coleslaw
Asian Slaw
Tomato, Shallot Salad

EXTRA MAIN DISH £3.00 PER PERSON

Desserts

£7.00 Per Person | Choose 2 of the following:

White Chocolate Blondie, White Chocolate Cremeaux (GF)
Chefs' Giant Pavlova, Seasonal Fruit (GF)
Pressed Apple Tarte Tatin, Vegan Ice Cream (VE)
Tiramisu
Seasonal or Exotic Fruit Platter (GF, VE)
Paris-Brest (Caramel Choux Bun)
Caramel Baked Apple
Almond Panna Cotta, Berry Compote (VE, GF)
3 Great British Cheeses, Biscuits, Chutney, Pickled Grapes, Whisky Cake (GFA)
£5.00 Per Person Supplement