

Luxe Menu



CLEARWELL CASTLE

Food & Drink
Spring / Summer





We understand the importance of great food and seamless meal service on your special day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs and catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

Our ethos: local, fresh & homemade

We strive to provide food that is homemade by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

How our menus work

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious homemade petits fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapés, meal & toast wines, and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional options or courses marked with ♦ that will incur a supplementary cost. Alternatively, talk to your Personal Wedding Manager if there is specific food or drink that you have in mind for your special day.

Special requirements & allergies

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) and vegan (Ve) options and some dishes can be adapted for vegan requirements marked with an asterisk*. We fully understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will be happy to help and advise.

What to do next

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget options or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.

Welcome Drinks

Choose up to three choices from the selection below. You are also free to choose from the Classical menu. If you have something specific in mind, talk to your Personal Wedding Manager about creating your own.

House Crémant Sparkling Wine

This classy sparkling wine has ripe fruit flavours, gentle honeyed notes & a toasty complexity

Espresso Martini

Our own vodka, freshly brewed espresso, coffee liqueur & a touch of vanilla syrup

Passion Fruit Martini

Our own vodka, passion fruit purée, fresh lime juice & vanilla syrup

Wild Strawberry & Elderflower Gimlet

Crafted with our own craft gin - this is our take on the classical gimlet

Classic Bramble

Our own premium London Dry gin, fresh lemon juice & gomme, served over crushed ice with a drizzle of crème de mûre

Old Fashioned

Muddled sugar, Angostura Bitters & water topped with bourbon & fresh orange

Aperol Spritz

Italy's most popular cocktail made with Prosecco, Aperol & a splash of sparkling water

French 75

Gin, lemon juice, sugar & Champagne
- the French answer to a Tom Collins

Elderflower Cosmo

Vodka, St Germain, pineapple juice & fresh lime juice give an elegant summer twist of a classic cocktail

Sloe & Sour

Sloe gin, orgeat, fresh lemon juice & aquafaba served in a coupe – short & elegant.

Strawberry & Mint Margarita

Muddled strawberries & mint topped with tequila, triple sec & gomme

Cranberry Highball

Vodka, cranberry juice, lemon juice, & aquafaba topped with soda

Two welcome drinks per day guest are included with the Luxe package.

Upgrade Options (◆):

We have an amazing array of Drink Stations available as added extras for your special day - please revert to our Price Lists and Finishing Touches brochure for more information.

You can also choose to increase the number of welcome drinks served after your ceremony, or you can introduce an additional round of welcome drinks for your day guests on arrival before the ceremony, or for your evening guests.

Low & No

No-Secco

A sophisticated and refreshing alcohol-free sparkling wine with a blend of premium grape juice & green tea

Citrus Grove G&T

A non-alcoholic take on the classic G&T. Seedlip Grove 42 with a light tonic

Espresso Mocktini

Rich espresso shaken with Seedlip Spice 0% spirit & a touch of vanilla syrup

Sparkling Peach Tea

Peach black tea, sugar syrup, fresh lemon juice & tonic

Pink Lemonade

Cranberry, berry syrup, lemonade & fresh berries

The English Garden Mocktail

Elderflower syrup & apple juice, topped with soda, cucumber & mint

Classical Raspberry Nojito

Apple, raspberry or lime topped with soda & mint

Mocks Fizz

Seedlip Spice 0% spirit, orange juice, spice syrup, topped with non-alcoholic Prosecco

Zero Alcohol Beers

Peroni, Corona, Heineken



Canapés

Canapés are ideal appetisers that we traditionally serve during your welcome drinks reception following your ceremony.

You can choose up to six options from the sweet & savoury selection below.

Savoury Selection

Smoked Salmon & Sour Cream
Blini with Balsamic Pearls
Goat's Cheese, Red Pepper &
Walnut Savoury Scone (V)*
Balsamic Tomato & Basil Potato Rösti (Ve)
Hoisin & Sesame Fried Chicken
Fig & Goat's Cheese Brioche Croûte (V)*
Crab, Lime & Chilli Toast
Beetroot & Goat's Cheese
Napoleon Gâteau (V)
Wild Mushroom & Garlic Polenta Toast (Ve)
Roast Beef & Horseradish Cream
in a Mini Yorkshire Pudding
Seared Tomato & Mozzarella
Mini Bruschetta (V)*
Quail's Scotch Egg
Somerset Brie & Roasted Red
Onion Croûte (V)*
Wild Mushroom & Spinach Arancini (Ve)

Stilton Mousse, Toasted Crouton
& Fruit Chutney (V)*
Vegetable Pakora (Ve)
Panko King Prawn Tail with
Sweet Chilli Dipping Sauce
Mini Vegetable Spring Roll (Ve)
Prawn & Sesame Toast
Salt & Pepper Squid

Sweet Selection

Caramel Profiterole (V)
Apple & Custard Crumble (Ve)
Black Forest Gâteau (V)
Mini Banoffee Pie (V)
Chocolate Orange Brownie (Ve)
Lemon Italian Meringue (V)

**Can be made with vegan ingredients on request*

Opt for Additional Covers (◆):

One cover per day guest is included with the Luxe package - however, as with welcome drinks, you can choose additional covers of canapés for pre and / or post ceremony, or for evening guests.

Mini Afternoon Tea

Perfect for Spring & Summer weddings. These miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of Finger Sandwiches on White / Granary Bread

Homemade Leek & Smoked Cheddar Quiche (V)*
Sausage Meat & Caramelised Red Onion Scotch Egg
Traditional Sultana Scones with Clotted Cream & Strawberry Jam (V)*
Mini Carrot Cakes topped with Sweet Cream Cheese & Vanilla Bean (V)*
Chocolate Eclairs filled with Caramel Cream (V)

**Can be made with vegan ingredients on request*





Starters

You can choose up to two starter choices, including one vegetarian / vegan-friendly option.

Burrata, Prosciutto, Roast Peach

Hazelnuts, rocket, aged balsamic

Grilled Mackerel

Herb labneh, pickled rhubarb, chive oil

Crab Toasts

With pink grapefruit & pea shoots

Smoked Cod Potato Cake

Poached egg, tenderstem
broccoli, béarnaise sauce

Confit Belly Of Pork

Maple syrup, black pudding & oat
cake crumb, apple & ginger salad

Pressed Ham

Baby pickled onion, caper
remoulade, toasted sourdough

Confit Duck Rillettes

Orange & thyme glaze

Hot Smoked Salmon

Pickled fennel & carrot salad,
chilli & lime dressing

Seared Scallops

Black pudding, crispy pancetta & apple purée

Chilled Norfolk Crab Salad

Lemon & dill crème fraîche,
cucumber, pea shoots

Bresaola Carpaccio

Parmesan & rocket salad,
cornichons, ciabatta croûte

Grilled Tiger Prawns

Smoked garlic, samphire & chive
butter & toasted sourdough

Roasted Baby Beetroots, Colston

Bassett Blue Cheese (V)*

Candied walnuts, watercress, whole
grain mustard dressing

Carrot & Almond Parfait (Ve)

Hibiscus apples, spinach cracker breads

Aubergine & Spinach Bhaji (Ve)

Coconut cream raita, grated
cucumber, wild garlic

Lemon Capel Mushroom

Carpaccio Terrine (Ve)

Toasted sourdough, purple shiso, herb oil

Baked Gruyère Soufflé (V)

Candied beets, caramelised red
onions, balsamic glaze

Charred Asparagus Tips (Ve)

Spiced quinoa, pickled vegetables,
coriander, mint

**Can be made with vegan ingredients on request*



Perfect Soups

Ideal as a starter and also available as an extra course (♦).

Spring Vegetable (Ve)
Brioche sippets, herb pistou

Green Pea & Mint*
Crispy pancetta croutons, herb oil

Cream of Vegetable (V)*
Crispy leeks, ciabatta wafer

Roast Plum Tomato & Pimento (Ve)
Basil oil, granary croutons

**Can be made with vegan ingredients on request*

A Refreshing Sorbet Course ♦

Sorbet is served between the starter / fish and the main course to cleanse the palate, so as you may fully enjoy the next course.

Our sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Sharp Lemon Sorbet

Blood Orange Sorbet

Strawberry Sorbet

Cucumber Sorbet

Mango Sorbet

Bespoke Sorbets

If you would like to add a kick to your sorbet course then why not consider one of our sorbets with alcohol?

Gin with Loganberries

Spiced Rum with Blackberries

Champagne with Strawberries

Tequila with Lime

Please refer to our price list for the additional cost of a sorbet course (♦).



Main Courses

You can choose up to three mains choices, including one vegetarian / vegan-friendly option.

Lamb Cutlets

Marinated in Mint Yoghurt
Broad bean & smoked pancetta
cassoulet, pomme purée

Butter-Roasted Monkfish

Served on the bone with wilted rainbow
chard, curried hollandaise, potato rösti

Pan-Fried Sea Bream

King prawns, crushed new potatoes,
asparagus & lemon beurre blanc

Pan-Fried Duck Breast

Duck confit potatoes, cauliflower
purée, wild garlic & port jus

Roast Sirloin of Beef

Green peppercorn sauce, shallot
& thyme gratin potatoes

Herb Crusted Rack of Lamb

Cauliflower purée, baby
hasselback potato, lamb jus

Seared Duck Breast

Fondant potato & buttered greens,
salt baked carrot, blueberry jus

Cornfed Chicken Supreme

Pancetta & broad beans, roasted
asparagus, boulangère potatoes

Lamb Rump

Spiced fregola, sweet potato purée,
Somerset goat curd, scallion

Rib Eye Steak

Triple-cooked chips, flat garlic mushroom,
cherry vine tomatoes & béarnaise sauce

Fillet of Beef Wellington

Mushroom & chicken parfait duxelles,
Madeira cream, buttered mash

Wild Mushroom, Chestnut & Thyme Pithivier (Ve)

Pomme purée, agave nectar roasted roots

Homemade Rigatoni Pasta (V)

Broad beans, haricots verts, basil,
pine nuts, ricotta salata

Charred Cauliflower Steak (Ve)

Crispy kale, capers, raisins & toasted
pine nuts, crushed new potatoes

Miso-Glazed Aubergine Steak (Ve)

Tenderstem broccoli, pak choi, ginger
& sesame dressing, basmati rice

Minted Courgette Pannelle (V)*

Burrata, broad beans, fresh peas,
charred artichoke, salsa verde

Butternut Squash, Fresh Paneer & Makhani Sauce (V)*

Chickpeas, hazelnut crumb,
jewelled saffron rice

**Can be made with vegan ingredients on request*

**All our main courses are served with
chef's choice of seasonal vegetables.**



Desserts

You can choose up to two dessert choices, including one vegan / free-from option.

Basque Cheesecake

Ginger crumble, cherry compote,
seed praline

Pineapple Tarte Tatin

Caramel sauce, rum & raisin ice cream,
coconut crumble

Chocolate & Beetroot Tart (Ve)

Sunflower seed cream, raspberry sorbet,
spiced honeycomb

Red Wine Poached Strawberries

Strawberry purée, toasted marshmallow,
pink peppercorn shortbread,
white chocolate ice cream

White Chocolate Tart

Raspberry ripple ice cream,
crispy raspberries

Cherry Bakewell (Ve)

Cherry purée & vanilla soy ice cream

Dark Rum Baba

Coconut crème patisserie, rum syrup,
mango & pineapple

Layered Chocolate Mousse Cake

Blueberry compote,
white chocolate ice cream

Salted Caramel Pecan Tart

Clotted cream, vanilla syrup

Orchard Apple Tart

Spiced cinnamon ice cream,
gingerbread crumb

Selection Of Local Cheeses

Fig jam, piccalilli, celery, grapes, crackers

All our desserts are vegetarian-friendly.

Tea, Coffee & Petits Fours

Tea, coffee & petits fours come as standard and are served after dessert.

Our petits fours are homemade and our coffee is ground on-site
using beans freshly roasted by an independent roaster.



Trio of Desserts

If it really is just too difficult to choose... have all three! Here are some suggestions but please feel free to pick & choose your own options from the Classical dessert menu!

Selection 1

Classic Tart Au Citron

Compote of berries,
clotted cream

Baked Cheesecake

Ginger biscuit crumb,
rhubarb compote

Chocolate Caramel Brownie

Chocolate ice cream,
dark chocolate sauce

Selection 2

Crème Brûlée

Cinnamon & apple flapjack

65% Bitter Chocolate Tart

Clotted cream,
macarated berries

Lime Cheesecake

Blackcurrant purée,
white chocolate

Selection 3

Sticky Toffee Pudding

Clotted cream,
butterscotch sauce

Chilled Lemon Posset

Lavender shortbread,
raspberries

Warm Apple & Sultana Stewed Tart

Vanilla custard (Ve)

Please note - due to their intricate nature, desserts from our Luxe menu are not suitable for the Trio - please refer to our Classical puds for alternative options.

Furthermore, If you choose our trio of desserts - all guests must have the chosen trio.



A Delicious Cheese Selection ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below.

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of dark chocolate, wine & tarragon - divine!

Artisan Camembert

Soft and creamy with a crumbly texture

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of savoury crackers and orchard fruit chutney. A selection of ports and liqueurs is also available upon request ♦

Cheese Platters ♦

A chef's selection from a choice of Cheddar, Stilton, smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with savoury crackers & orchard fruit chutney

♦ Supplement indicated on separate price list.



Vegetarian & Vegan Alternatives

Canapés

Wild Mushroom & Garlic Polenta Toast (Ve)

Balsamic Tomato & Basil Rösti (Ve)

Vegetable Pakora (Ve)

Goat's Cheese, Red Pepper &
Walnut Savoury Scone (V)

Mini Vegetable Spring Roll (Ve)

Chocolate Orange Brownie (Ve)

Lemon Italian Meringue (V)

Apple & Custard Crumble (Ve)

Starters

Roasted Baby Beetroots, Colston

Bassett Blue Cheese (V)*

Candied walnuts, watercress, whole
grain mustard dressing

Carrot & Almond Parfait (Ve)

Hibiscus apples, spinach cracker breads

Aubergine & Spinach Bhaji (Ve)

Coconut cream raita, grated
cucumber, wild garlic

Lemon Capel Mushroom

Carpaccio Terrine (Ve)

Toasted sourdough, purple shiso, herb oil

Baked Gruyère Soufflé (V)

Candied beets, caramelised red
onions, balsamic glaze

Charred Asparagus Tips (Ve)

Spiced quinoa, pickled
vegetables, coriander, mint

Soup Course ♦

Spring Vegetable (Ve)

Brioche sippets, herb pistou

Cream of Vegetable (V)*

Crispy leeks, ciabatta wafer

Roast Plum Tomato & Pimento (Ve)

Basil oil, granary croutons

Main Courses

Wild Mushroom, Chestnut
& Thyme Pithivier (Ve)

Pomme purée, agave nectar roasted roots

Homemade Rigatoni Pasta (V)

Broad beans, haricots verts, basil,
pine nuts, ricotta salata

Charred Cauliflower Steak (Ve)

Crispy kale, capers, raisins & toasted
pine nuts, crushed new potatoes

Miso Glazed Aubergine (Ve)

Tenderstem broccoli, pak choi, ginger
& sesame dressing, basmati rice

Minted Courgette Pannelle (V)*

Burrata, broad beans, fresh peas,
charred artichoke, salsa verde

Tromboncino Squash, Fresh

Paneer & Makhani Sauce (V)*

Chickpeas, hazelnut crumb,
jewelled saffron rice

Desserts

Chocolate & Beetroot Tart (Ve)

Sunflower seed cream,
raspberry sorbet, spiced honeycomb

Cherry Bakewell (Ve)

Cherry purée & vanilla soy ice cream

Dark Chocolate,
Peanut Butter & Raspberry Tian (Ve)

Raspberry sorbet & mint syrup

Baked Coconut Rice Pudding (Ve)

Cherry compote, grated nutmeg,
maple roasted pecans

♦ Supplement indicated on separate price list.

*Can be made with vegan ingredients on request



Children's Menu

Starters

Calamari with Garlic Mayo &
Dressed Mixed Leaves

Welsh Rarebit with Tomato Sourdough (V)

Duo of Melon with Parma Ham

Tomato Bruschetta (V)

Mac & Cheese Bites (V)

Main Courses

Hand-stretched Margarita Pizza (V)

Chicken Fajitas with Sour Cream,
Guacamole & Salsa*

Homemade Pork & Apple Sausage
Roll with Chunky Chips*

Seared Rump Steak, Skinny
Fries & Onion Rings

Breaded Halloumi Burger with Fries (V)

Desserts

Cookie Dough Pizza (V)

Waffles with Strawberries &
White Chocolate Sauce (V)

Churros with Chocolate Dipping Sauces (V)

Peach Melba Sundae (V)

Chocolate Fudge Cake with
Vanilla Ice Cream (V)

Babies under 2 years old are not chargeable as parents will provide milk / baby food. Toddlers up to 2 years old who are recently on solid foods, children (3-10 years old) and teenagers (11-17 years old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦

One starter, one main and one dessert can be chosen from this menu
- alternatively, for a supplementary charge, half portions of the adult meal choices are also available as a children's option (♦)



After Dinner Drinks ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Courvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glenmorangie 10 year (25 ml)

Talisker 10 year (25 ml)

Lagavulin 16 year (25 ml)



Liquid Refreshment

Meal Wine

Our Bar & Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavier drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

Toast Wine

For toasts, we include one glass of the house Champagne per guest in your package.

Ports & Brandy's

We have a selection of ports to serve with a cheese course which is usually served during the speeches or you may choose to offer Baileys and Brandy as an alternative.

Bar Tabs

For the evening party you can decide whether you would like a card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable four weeks prior to your wedding but you may make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 working days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

Evening Food Selection

Please select one of the following food selections to serve to your guests for supper during your evening reception. Vegan options are available on request.

The Hog Roast

A whole succulent pig slow-cooked for over 8 hours until crispy and tender. It will be carved by one of our experienced chefs and served with the following accompaniments:

- Soft floured baps (Ve)
- Sage & onion stuffing (Ve)
- Homemade apple sauce (Ve)
- Salt & pepper potato wedges (Ve)
- Herb coleslaw (V)
- Tomato & onion salad (Ve)

Chinese Takeaway

- Crispy Fillet Chilli Beef
- Sweet & Sour Hand-battered Chicken
- Wild Mushrooms, Cashew Nuts & Black Bean Sauce (Ve)
- Vegetable Chow Mein (V)
- Vegetable Fried Rice (Ve)
- Spring Roll (Ve)
- Prawn Crackers

Indian Feast

- Chicken Tikka Kebabs
- Lamb Rogan Josh
- Dal Makhani (V)
- Vegetable Biryani (V)
- Paneer & Pomegranate (V)
- Aloo Chaat (Ve)
- Mini Poppadum with dips (Ve)
- Lime Chilli Pickles (Ve)

Hot & Cold Buffet

- Mini Slider Beef Burgers with Pickled Gherkins
- Buttermilk Chicken Goujons with Aioli Dip
- Honey & Mustard Cocktail Sausage
- Vegetable Falafel, Grilled Halloumi & Sweet Chilli Flatbreads (V)
- BBQ Pork Belly Honey Bites
- Mini Spinach & Ricotta Focaccia Pizzas (V)
- Hoi Sin King Prawn & Salmon Skewers with a Lemon & Ginger Glaze
- Mini Vegetable Spring Rolls (Ve)
- Crispy Breaded Cauliflower with Katsu Curry Sauce (Ve)
- Salt & Pepper Wedges (Ve)



Evening Food Selection

Why not really treat your evening guests with our legendary Pizza Feast, BBQ Grill or Turkish Kitchen?

Pizza Feast

A selection of handmade thin & crispy pizzas to include...

Smoked Bacon, Caramelised Fig, Gorgonzola & Balsamic Reduction

Mediterranean Grilled Vegetables, Feta & Black Olives (V)

Spicy 'Nduja, Aged Prosciutto, Fresh Mozzarella, Truffle Honey

Buffalo Mozzarella, Fresh Basil, Pine Nut Pesto,
San Marzano Tomato Sauce (V)

Rosemary & Sea Salt Fries with Truffle Aioli (V)

Herb & Dijon Slaw with a Citrus Dressing (V)

Mixed Green Salad with Baby Leaves, Toasted
Seeds & Champagne Vinaigrette (Ve)

Classic Caprese Salad (V)

Garlic Butter Dough Balls (V)

Vegan options available on request



Turkish Kitchen

The perfect late night feast inspired by one of the most popular takeaway foods in Britain.

Meat Station – Chicken Shish Kebabs, Lamb Kofta, Sujuk Sausage, Roasted Vegetables & Tofu (Ve)

Salad Station (Ve) - Pickled Red Cabbage, Shredded Iceberg, Sliced Onions, Cucumber, Tomato, Chilli Peppers

Sides – Flatbreads (V), Wraps (Ve), Pittas (Ve), Fries (Ve), Pan-fried Halloumi (V), Vegetable Couscous (Ve), Chilli Sauce (Ve), Aioli (V), Minted Yoghurt (V)



BBQ Grill

Also available for the Spring & Summer season is our fantastic Barbecue Grill, cooked in front of your guests and serving mouth-watering delights of:

Peppered Sirloin Steak, Butcher's Meaty Sausages

Beef Burgers, Garlic & Thyme Chicken Thighs

Halloumi & Pepper Skillet (V), Sweet Chilli King Prawns

Salt & Pepper Wedges (Ve), Crusty French Bread (Ve)

Soft Floured Rolls (Ve), Herb Coleslaw (V)

Balsamic Tomato & Red Onion Salad, Mixed Salad Leaves (Ve)



CLEARWELL CASTLE

Contact your Personal Wedding Manager or the Wedding team to find out more about our Food & Drink offerings.

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Photography by Darren Thomas - www.darrenthomasphotography.com and Elizabeth Young - www.elizabethyoungphotography.co.uk

The images of food & drink contained within this brochure are of real food & drink prepared by our chefs and bar staff, and are indicative of the standard of presentation that we aim to achieve. However, we cannot guarantee that exactly the same presentation, cutlery or crockery will be provided on your wedding day. Version: April 2025