



## Our Menus



Hospitality Manager - Becks

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## OUR FOOD PHILOSOPHY

At Memorial Woodlands we pay as much attention to the food that we serve our guests as to the preparation of the services performed in our grounds.

Eating together is a communal activity that encourages us to engage with one another and therefore we consider that good food, lovingly prepared, can only help to enhance your guests' experience.

Our food philosophy is to source local and fresh ingredients, wherever possible.

### Cheeses

- Our Brie is from Lubborn Cheese Ltd. in Somerset and is ripened for seven weeks to develop a softer texture yet fuller flavour.
- Our Extra Mature Cheddar is Black Bomber from Snowdonia
- We also like to serve Smoked Cheddar from Applewood near Ilchester, Somerset
- Our Stilton is from Tuxford & Tebbut in Melton Mowbray where each wheel is matured individually and turned and graded by hand.

## Meats

- Taste of the Lakes in Cumbria provide us with artisan smoked salmon and cured bacon
- Arthur David in Bishop Sutton supplies us with Bresaola, Prosciutto, Serrano ham and other cold meats

## Bakery

- Our bread is baked freshly every morning by Hobbs bakery.
- Sausage rolls, Scones, quiches, biscuits, flapjacks & cakes are all prepared & baked on site

## Coffee and sugar

- Our filter coffee is hand-roasted by Indigo Valley in the Cotswolds
- Our brown and white sugar lumps are all 100% pure cane by La Perruche
- Birchall teas, a family run company est 150 years ago

Fruit and vegetables are bought locally as availability allows

We have prepared the following menus as a guide to what is on offer. We will of course strive to accommodate all requests.

**Please let us know if you have any dietary requirements or allergies.**

Menu available for the Morning Service

**'Morning Breakfast Menu'**

A handmade butcher's sausage served in a deli roll

A slice of back bacon served in a deli roll

A Pain Au Chocolate

A glass of orange or apple juice

Tea & coffee

**£10.95 per person**

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Menu available for the Morning Service

**'Cake Selection Menu'**

A selection of cake from the following options-

Coffee & walnut

Lemon drizzle

Chocolate brownie

Victoria sponge

Carrot

Courgette

Scones with jam & cream

Cheesecake

Tea, coffee, fruit squash or water

**£5.95 per person**

**Please contact our Hospitality Manager regarding your preferences.**

Please note the number of options available vary depending on numbers catered for.

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Menu available for the Morning or Afternoon Service

**'Light Refreshment Menu'**

**A selection of fresh cut finger sandwiches on a mixture of white and seeded locally sourced bread with fillings of egg mayo & cress, ham & mustard mayo, and cheese & tomato**

**Sausages in a honey & mustard glaze**

**Hand cooked kettle crisps**

**Homemade scones with jam & cream**

**Tea, Coffee, Fruit Squash or Water**

**£11.95 per person**

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Menu available for the Afternoon Service

**'Oak Menu'**

A selection of fresh cut finger sandwiches on a mixture of white and seeded locally sourced bread with fillings of egg mayo & cress, cheese & tomato, beef & horseradish, and tuna & mayo

**Homemade sausage rolls**

**Coleslaw, rice salad and mixed leaf salad**

**Hand cooked kettle crisps**

**A slice of homemade cake**

**A fresh fruit tartlet or fruit pavlova**

**Tea, Coffee, Fruit Squash or Water**

**£13.95 per person**

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Menu available for the Afternoon Service

**'Elm Menu'**

A selection of fresh cut wraps on a mixture of white and seeded locally sourced wraps with fillings of ham mustard mayo with salad, beef horseradish with salad, cheese with salad

Homemade cheese and onion quiche

Sausages in a honey & mustard glaze

Hand cooked kettle crisps

Pasta salad, rice salad and mixed leaf salad

A slice of homemade cake

A fresh fruit tartlet or fruit pavlova

Tea, Coffee, Fruit Squash or Water

**£14.95 per person**

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Menu available for the Afternoon Service

**'Deli Menu'**

**A selection of artisan breads**

**Deli meats**

**Cheese board**

**Pasta salad**

**Rice salad**

**Vegetable couscous**

**Mixed leaf salad**

**Olives**

**Fruit platter**

**Homemade cheesecake**

**Tea, Coffee, Fruit Squash or Water**

**£16.95 per person**

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Menu available for all Services

**'Tea and Coffee'**

**Filter Coffee and Tea**

**Fruit Squash**

**£2.70 per person**

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Self Catering Surcharge

Up to 50 people attending

£250.00

Up to 100 people attending

£300.00

Up to 150 people attending

£350.00

Up to 200 people attending

£400.00

Unlimited Tea and Coffee is not included in surcharge costs and will be charged at £2.40 per person.

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