



Pavilions Catering and Bar Menus

Please note, this is a sample menu
and may be subject to change



C O P A S
REMEMHAM FARM



Riverside All-Day Feast

Arrival Drinks & Nibbles

Served Glass of Pimm's No1 cup
--
Freshly baked paprika cheese straws
--
English truffle crisps

Buffet Lunch

Warm lemon & herb Cotswold chicken, basil aioli, crispy shallots
--
Hot smoked Loch Duart salmon, crayfish, sunbeam watercress, horseradish crème fraiche
--
Open courgette tart, crowdie, garden pea, feta
--
Summer slaw, purple carrots, red cabbage, ginger, lime, cashew & fragment herbs
--
Trofie pasta, wood fired pepper, broad bean, bocconcini, smoked chilli harissa
--
Warm minted butter potatoes
--
Lemon verbena posset, strawberry, shortbread crumble

Afternoon Tea

Freshly Cut Finger Sandwiches
Free range egg & cress (v) / Honey roast ham & mustard / Cucumber & cream cheese (v)
--
Scone with strawberry preserve & clotted cream
--
English breakfast tea & Infusions

£115pp inc VAT / Min 4 People

Linen for service table, linen-feel napkins, glassware, crockery & cutlery
All food served on sustainable food service presentation platters

C O P A S
R E M E N H A M F A R M





Riverside Buffet Lunch

Arrival Drinks & Nibbles

Served Glass of Pimm's No1 cup
--
Freshly baked paprika cheese straws
--
English truffle crisps



Buffet Lunch

Warm lemon & herb Cotswold chicken, basil aioli, crispy shallots
--
Hot smoked Loch Duart salmon, crayfish, sunbeam watercress, horseradish crème fraiche
--
Open courgette tart, crowdie, garden pea, feta
--
Summer slaw, purple carrots, red cabbage, ginger, lime, cashew & fragrant herbs
--
Trofie pasta, wood fired pepper, broad bean, bocconcini, smoked chilli harissa
--
Warm minted butter potatoes
--
Lemon verbena posset, strawberry, shortbread crumble

£93pp inc VAT / Min 4 People

Linen for service table, linen-feel napkins, glassware, crockery & cutlery
All food served on sustainable food service presentation platters



Riverside Afternoon Tea

Freshly Cut Finger Sandwiches

Lochlander smoked salmon / Free range egg & cress (v)
Honey roast ham & mustard / Cucumber & cream cheese (v)

--

Hugh Lowe English strawberries with Estate dairy cream

--

Lemon drizzle cake

--

Scone with strawberry preserve & clotted cream

--

English breakfast tea & Infusions

£42.50pp inc VAT / Min 4 People

Cutlery, crockery & linen feel napkins

All food served on sustainable food service presentation platters



Arrival Drinks Hamper

2 x bottles of Laurent-Perrier Cuvee Rose

--

1 x bottle of Sauvignon Blanc

--

1 x bottle of Ultimate Provence Rose

--

6 x Bottles of Birra Moretti sale di mare premium

--

3 x bottles mineral water

£354 inc VAT / Min 4 People

Drinks will be delivered to your pavilion on ice along with glassware

C O P A S
RE MEN HAM FARM





Pavilions Bar Menu

Champagne

Laurent-Perrier Cuvée Rose £105

Laurent-Perrier La Cuvée £84

Sparkling Wine

Chapel down Classic English Brut £48

Prosecco £39

Wine

The Vinecrafter Chenin Blanc, RSA £24

O'haut Poituo Sauvignon Blanc, Fr £30

Chablis, L'Onciale, Fr £42

Ultimate Provence Rose, Fr £ 36

Whispering Angel, Côtes de Provence Rose, Fr £46

Pimm's No 1 Cup

Jug of Pimms £36

Beer

Birra Moretti 330ml £5.50

Still & Sparkling Water

Hildon Natural mineral water 750ml £5

All wines are 75cl bottles & served chilled to your Pavilion