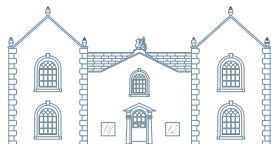


FIG & LAVENDER BARN HIRE
10-35 GUESTS
£100 HIRE FEE



OLD RECTORY
HOUSE

ORANGERY HIRE
35+ GUESTS
£295 HIRE FEE, MON-THURS
£395 FRIDAYS

FUNERAL RECEPTION & CELEBRATION OF LIFE MENU

AVAILABLE MONDAY - FRIDAY, 9AM - 5PM

MENU 1

SANDWICH SELECTION

Cheese & apple chutney on farmhouse bread, egg & herb mayonnaise on a bloomer
Wiltshire ham & wholegrain mustard served on a mini bun
Sausage roll or vegetarian roll per guest (vo)
A slice of cake per guest
Tea, coffee & mineral water
£16.95 per person

MENU 2

SANDWICH SELECTION

Cheese & apple chutney on wholemeal bread, egg & herb mayonnaise on a slice of sourdough
Wiltshire ham & wholegrain mustard served on a mini brioche
Sausage roll or vegetarian roll per guest (vo)
Satay Chicken skewer with dips (n)
Vegetable crudites served with homemade hummus (gf, ve, v, ss)
A slice of cake per guest
Tea, coffee & mineral water
£19.95 per person

MENU 3

SANDWICH SELECTION

Cheese & chutney on wholemeal bread, egg & herb mayonnaise on a slice of sourdough
Wiltshire ham & wholegrain mustard served on a mini brioche
Sausage roll or vegetarian roll per guest (vo)
Satay chicken skewer with dips (n)
Vegetable crudites served with homemade hummus (gf, ve, v, ss)
Mini quiches (v)
Seasonal aranchini (v)
A slice of cake per guest
Tea, coffee & mineral water
£23.95 per person

ADD FRIES TO ANY MENU FOR £2.95 PER GUEST

MENU 4

AFTERNOON TEA, BUFFET STYLE

A selection of sandwiches, cakes, scones & cream, tea & coffee
£24.95 per person

ALL GUESTS MUST BE CATERED FOR, MINIMUM OF 10 GUESTS, MAXIMUM OF 150 GUESTS

OLDRECTORYHOUSE.CO.UK

Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. (V) - Suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (GF) - Gluten Free (GFO) - Gluten Free Optional, (N) - Nuts, (SS) - Sesame Seeds. An optional service charge of 10% will be added to your bill. While we take precautions to minimise the risk of cross-contamination in our kitchen, our food is prepared fresh daily and we cannot guarantee a total absence of ingredients in our venue which may cause an allergic reaction.