

Hospitality menu

**WINSTON
TAYLOR.**



Allergens notice

If you suffer from a food allergy or intolerance, please make the catering team aware, so we can prepare your food accordingly.

Every care is taken to avoid cross contamination when processing a specific allergen free order. Please note that we work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

We ask that you communicate any of your concerns to our trained staff and we will ensure your food order is delivered correctly.

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Cancellation policy

Cancellation requests must be submitted in writing to Reception and guests services and will be considered effective once acknowledged by Winston Taylor.

Where applicable, the cancellation charge will be calculated based on the total confirmed order value.

If we have already incurred costs that cannot reasonably be recovered following a cancellation, we reserve the right to charge those costs in addition to any applicable cancellation fee.

Any changes to guest numbers, menu selections, service times, or event details may be subject to separate amendment terms and should be discussed with our catering team as soon as possible.

By confirming a catering booking, the client acknowledges and accepts the cancellation terms applicable to the service booked.



Breakfast

Notice Period
24 Hours

French Pastries

Mini Viennoiserie selection (Croissant, Pain au chocolat and Pain aux raisins)
(Milk, Eggs, Soy, Nuts, Gluten)

£1.90

From the market

Seasonal sliced fruit platter

£2.30

Smoothies

Freshly blended seasonal fruit smoothies

£3.30

A healthy start

Coconut yoghurt, granola, fall fruit compote & seasonal berries

£2.90

Smashed avocado, cherry tomato, feta, toasted sourdough
(vegan on request)

£2.90

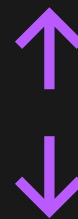
English muffins

Middle white pork sausages, smoked back bacon, grilled halloumi or free range egg. (Milk, sulphites, eggs)

£3.00

Vegan Cumberland sausage, portobello mushroom or avocado (Vegan on request)

£3.00





Bowl food

Notice Period
72 Hours

£4.20 each, please choose 5 of the following:

Scottish monkfish tail curry

(Celery, Fish, mustard, Milk)

- Steamed basmati rice
- Charred potato and tenderstem broccoli (Nuts)
- Chilli & garlic oil

North African pulled chicken thigh

(Mustard)

- Toasted barley (Gluten)
- Roasted peppers
- Flaked almond (Nuts)
- Harissa dressing (Sulphites, Soy)

Slow cooked somerset beef shin

- Beef fat mash potato (Milk)
- Chimichurri (Sulphites)

Medjol date sticky toffee pudding

(Gluten, milk, eggs)

- Salted caramel brandy sauce (Sulphites, Milk)
- West Horsley clotted cream (Milk)

Paneer butter masala

(Milk)

- Roasted fall vegetables
- Spiced cashew and coconut
- Coriander & crispy curry leaves

Super food grain medley

(P.B.)

- Beluga lentil stew
- Herbed quinoa
- Green goddess dressing (Sulphites)
- Toasted assorted seeds

Truffle Mac & cheese

(Milk)

- Zero waste breadcrumbs with herbs (Gluten)

Mango sticky rice

(P.B.)

- Coconut jasmine rice
- Fresh mango & toasted coconut flakes





Hot fork buffet

Notice Period
72 Hours

£16.00, 2 mains, 2 salads & 1 dessert - Please note the protein for bookings must be the same for all guests except where dietary requirements are needed e.g. vegetarian, nut free

Slow cooked pork ossobuco, parmesan polenta, gremolata and toasted pine nuts
(Nuts, Milk, Sulphites)

Crispy corn-fed chicken thighs, creamy wild mushrooms, spiced corn ribs and sorrel
(Milk, Celery)

Confit Atlantic cod, celeriac puree, sea vegetables, sauteed kale and crispy capers
(Milk)

Roasted salmon, thai coconut velouté, pickled ginger and bok choy
(Soy, Sesame)

Delica squash, sage and feta quiche; winter leaf salad with olive oil and shallot dressing
(Gluten, Sulphites, Milk)

Stuffed pepper with spiced coconut chickpeas, black quinoa and coconut feta cheese
(P.B)

Conference pear, dark chocolate and ginger crumble
(Gluten, Soy, Milk)

Madagascan vanilla coconut pannacotta, seasonal compote and fresh fruits
(P.B)

Sicilian spiced orange and almond cake with a citrus glaze
(Eggs, Nuts, Milk) (Gluten Free)





Canapés

Notice Period
72 Hours

£7.50 for 3 canapes (inc dessert) | £12.50 for 5 canapes (inc dessert)

Duck pastrami on brioche, plum gel
(Gluten, eggs, sulphites)

Croque monsieur croquette, onion chutney and chive
(Gluten, milk, eggs, sulphites)

Braised Hereford beef, egg yolk and truffle
(Eggs, Gluten, Sulphites, Mustard)

Fish and chip bites, tartare sauce and dill
(Gluten, Milk, Sulphites, Fish, Eggs)

Sea bream, white bean and rooftop lovage mayo
(Milk, Mustard, Eggs)

Smoked trout blinis, crème fraiche and lemon
(Gluten, Fish, Milk, Sulphites, Eggs)

Beetroot financier, goats curd and hot honey
(Eggs, Milk, Gluten)

Baron bigod vol au vent, pickled cider apple and celery
(Milk, Sulphites, Gluten, Soy)

Mushroom tartelette, pickled enoki and toasted hazelnut
(Gluten, Soy, Sulphites, Nuts, Milk)

Coronation cauliflower, mango chutney and curry leaf
(Plant Based)

Mini Sicilian cannoli with pistachio and candied orange
(Nuts, Gluten, Milk, Sulphites)

Assorted chocolate truffles
(Soy, sulphites, Milk, May contain nuts)

Chestnut frangipane tart, salted caramel and comice poached pear
(Gluten, sulphites, soy, milk, nuts)

Dark chocolate infused with juniper, chantilly and cranberry
(Plant based)





Snacks and platters

Notice Period
72 Hours

3 for £3.00 | 5 for £5.00

Beef sliders £2
(charged separately)

£9.00

£9.00

Bar snacks

- Hickory smoked potato croquette with fresh parsley and lemon mayo (Planted Based)
- BBQ cauliflower wings (Plant based) (Gluten)
- Mature cheddar and marmite cheese straws (Gluten, Milk, Egg, Celery)
- Assorted olives and Manchego (Milk)
- Italian grissini bread sticks and Dorset charcuterie sticks (Gluten, Sulphites)
- Sesame beef burger sliders and horseradish mayo (Gluten, Eggs, Milk, Sesame)

Mezze

- Garlic and rosemary focaccia (Gluten)
- Classic hummus (Sesame)
- Baba ghanoush (Sesame)
- Fried halloumi
- Beetroot falafel
- Mixed olives
- Roasted winter vegetables
- Mixed leaf salad served with mustard vinaigrette (Sulphites, Mustard)

British Grazing Platter

- Middle white pork sausage rolls (Gluten, Milk, Sesame, Eggs)
- British charcuterie selection (Dorset bresaola, Fennel and white pepper salami and Hartgrove coppa) (Sulphites, May contain nuts)
- Assorted British cheeses (Cornish Yarg, Somerset Brie and Colston Bassett Stilton) (Milk)
- Granny smith apple, grapes, fig and cherry tomato
- Toasted sourdough (Gluten)
- Selection of chutneys (Sulphites, Celery)
- Scottish smoked trout, lemon and dill (Sulphites, Fish)





Fine dining

3 courses £40.00

Starters

Suffolk pork and manzanilla sherry terrine, anchovy pesto and butter brioche
(Fish, Milk, Gluten, Mustard, Eggs, Nuts)

Shallot tarte tatin, pickled apple, frisee and endive salad
(VEG, Vegan under request)
(Celery, mustard)

Seared Orkney scallop, cauliflower, pickled sauterne grapes and vadouvan beurre blanc
(Shellfish, Milk, Mustard, sulphites, celery)

Mains

Aylesbury duck breast, pain perdu, roasted hazelnut, soaked cherries and Pomegranate molasse jus
(Milk, Nuts, sulphites, Gluten, Celery)

Pan fried Atlantic cod, parsnip, variegated kale and pickled lemon
(Fish, Milk, sulphites)

Delica pumpkin arborio risotto, pickled walnut, parmesan and nasturtium
(VEG, Vegan under request)
(Celery, mustard, milk, nuts, sulphites)

Desserts

Madagascan vanilla rice pudding, sloe gin marinated plum, plum consommé
(Milk, Sulphites, Eggs)

Baked Kentish cobnut tart, lemon curd and seasonal British fruit
(Milk, Eggs, Nuts, Gluten)

Dark chocolate delice, vegan chantilly.
(P.B. G.F. D.F.) (Soy)

Selection of English cheese from “Curd & Cure” and chutneys
(Milk, Sulphites, mustard)

Notice Period
Up to 5 guests 72 Hours
Up to 6+ guests 5 Days



Our approach to sustainable catering

At Wilson Vale, we believe great food should be good for both people and the planet. This seasonal menu has been carefully constructed to showcase the best of the season, while making thoughtful choices around responsible sourcing and sustainability. From choosing seasonal produce to reducing food waste, every dish has been thoughtfully designed to deliver exceptional flavour with a lighter environmental impact.

As a B Corp-certified caterer, we're committed to using our business as a force for good. We continually seek new ways to reduce our environmental impact, support the communities we work in and create a positive difference through the food we serve.

