



FOOD & DRINK MENU



-2026-





Canapés



LAND & SEA

£3.5

Mac 'n' Cheese Bites with Pancetta

Apple & Sage Old English Sausage Roll

Cotswold Cocktail Sausages

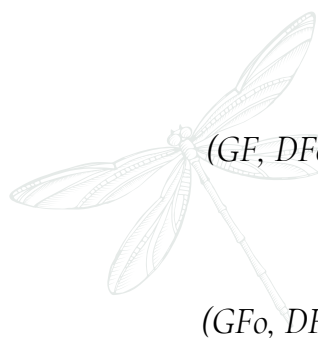
(DFo) Glazed in Honey & sticky BBQ sauce

Korean-Style Fried Chicken

(DFo, GFo) with Wasabi Mayo

Chilli, Lime & Garlic Prawn Skewers

(GF, DFo) with Fresh Samphire
(£1 surcharge)



Seabass Ceviche

(GF, DFo) with Pomegranate, Avocado on
Crisp Tortilla Chip

Salmon Blinis

(GFo, DFo) with Crème Fraîche, Caviar &
Dill
(£1 surcharge)

Baby Yorkshire

stuffed with roast beef and horseradish
cream
(£1 surcharge)

Mini Steak & Chips

(DFo, GFo) with Béarnaise sauce
(£1 surcharge)

GARDEN

£3.5

Tomato, Onion & Cucumber Bruschetta

(V, GFo, Vgo) with Basil

Cherry Tomato & Mozzarella Bites

(GF) with Basil & Balsamic Glaze

Cheddar Croquettes

(V) with Tomato & Chilli Jam

Gorgonzola Arancini

(V) Three Cheeses & Burnt Onion Purée

Padron Peppers

(Vg, GF) with Chilli Sauce

Harissa-Roasted Carrots

(V) (Vgo) with Labneh and Dukkah spice

Caramelised Onion & Butternut Squash Tartlets

(V, GF, Vgo)

(V) Vegetarian | (Vg) Vegan | (Vgo) Vegan Option | (GF) Gluten-Free | (GFo) Gluten-Free Option Available-Free | (DFo) Dairy Free Option





The Duck Pond



Choose a maximum of three options per course

£66 - two courses (Main & Dessert)

£69 - two courses (Starter & Main)

£74 - three courses

Served individually plated

Starters

Homemade Sourdough Bread with olive oil, balsamic vinegar

£4.50

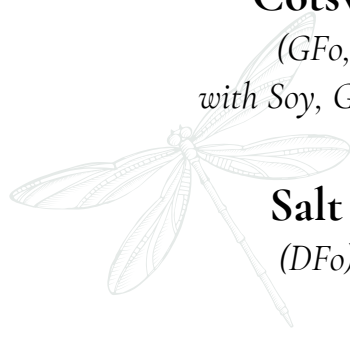
LAND & SEA

Gin and Beetroot Cured Chalk Stream Trout

*(GFo, DFo) with Cucumber Salsa and
Wasabi*

Cotswold Duck Salad

*(GFo, DFo) (£4 Supplement)
with Soy, Ginger, Peanuts & Raw Slaw*



Salt & Pepper Squid

(DFo) with Homemade Aioli

Herb-Crusted Beef Carpaccio

*(GFo, DFo) Watercress, Parmesan Shavings,
& Truffle Mayo*

Mackerel Pâté

*(DFo) with Fennel, Cucumber, Poppy Seed,
& Dill Salad. Served with Toasted Sourdough
& Crème Fraîche.*

GARDEN



Mediterranean Courgette & Green Pea Salad

(Vg, GF, DFo) with Vegan Labneh

Heritage Beetroot Salad

(V, DFo, GFo) with Goats Cheese & Chicory

Heritage Tomato Salad

*(V, Vgo, GF, DFo) with Avocado, Basil &
Mozzarella*

Sharing Board

*(V, DFo, GFo) Selection of Seasonal
Vegetables with Artisan Breads & Dipping
Oils*

Carrot, Sweet Potato, Ginger & Cashew Cream Soup

*(V, GFo, Vgo, DFo) with Homemade
Sourdough Bread*

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Mains



LAND & SEA

Salt-Baked Loch Duart Salmon

(GFo, DFo) (£3 Supplement)

*crushed New Potatoes, Spinach, Asparagus
& Lemon Mayonnaise*

Wiltshire Chicken Breast

(GF) (DFo)

*with Sun-Dried Tomatoes & Spinach,
Cream Chive Sauce, served with New
Potatoes & Heritage Radish Salad*

Roasted Lamb Rump

(GF) (DFo) (£5 Supplement)

*with Confit Potatoes, Pea & Broad Bean
Salad*



Chicken, Ham & Leek Pie

with Mashed Potatoes & Seasonal Greens

Himalayan Salt-Aged Sirloin of Beef

(£5 Supplement)

*with Potato Dauphinoise, Chantilly Carrot,
Red Wine Jus & Horseradish*



Miso Cod and Red Thai Curry

(GFo, DFo)

*served Bok Choi, Tenderstem Broccoli & Red
Chilli*

GARDEN

Spinach & Ricotta Tortellini

(V)

with Crispy Sage & Pine Nuts

Risi e Bisi

(V, Vgo)

*Pea, Broad Bean & Mint Risotto with
Somerset Ricotta*



Aubergine with Parmigiana, Olives & Baby Capers

(Vg, GF, DFo)

Red Onion & Feta Tart Tatin

(V, Vgo, DFo, GFo)

Celeriac Katsu Curry

(V, Vg)

with Steamed Coriander Rice & Tenderstem

SIDES

£6 per person

Roasted Root Vegetables

Seasonal Greens

House Green Salad

Fries

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Desserts

Sticky Toffee Pudding
(V) served with Cotswold Ice Cream

Yuzu Passion Fruit Cheesecake
(V) with Orange Sorbet

Seasonal Fruit Pavlova
(V, GF,) Light Meringue, Whipped Cream & Fresh Fruit

Zingy Lemon Tart
(V, GFo, DFo) with Crème Fraîche & Basil Oil

Local Cheese Board
(£7 supplement)
(V, GFo) quince paste, Fig, Sultana Crisps & Grapes

Peach & Thyme Posset
(V, GFo) served with Macerated Peach

Apple Tart Tatin
(V) caramelised Apple Tart Tatin with Cotswold Vanilla Ice Cream

Vegan Chocolate Mousse
(Vg, DF, GF)



Homemade Afters Sharing Table

Choose a maximum of three options
£7.5 per person

Original Glazed Doughnut

Strawberry Sprinkle Doughnut

Oreo and Cream Doughnut

Chocolate Brownie

Chocolate Chip Cookies

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The Barbecue Shack



prices per person

please choose a maximum of 3 options

Add Starters for £12pp

Add Puddings for £8.5pp

LAMB KOFTA (GFo) 56

cucumber & dill tzatziki, wood fired olive oil & rosemary flat bread & mixed tomato, cucumber & basil salad

28 DAY AGED BAVETTE STEAK (GF, DFo) 57

dijonnaise or chimichurri, frites and Mediterranean olive, red onion, sun-dried tomatoes & mixed leaf salad

SMOKED AUBERGINE (Vg, GF, DFo) 54

babaganoush, olive tapenade, pomegranate, purple basil & micro coriander

FILLET OF SEA BASS (GF, DFo) 56

salsa verde, BBQ'd lemon, crushed new potatoes, harissa tossed squash, green bean salad & grilled seasonal vegetables

PIRI-PIRI CHICKEN (GFo, DFo) 58

coated in smoked harissa & burnt butter sauce, served with frites & cabbage, carrot & onion coleslaw

ROMANESCO CAULIFLOWER (V, Vgo, GF) 54

whole turmeric romanesco cauliflower, bulgur wheat, mint yoghurt & crispy new potatoes

CHILLI & GARLIC PRAWN (GF, DFo) 60

samphire, lemon, nduja, frites & Mediterranean olive, red onion, sun dried tomatoes & mixed leaf salad

HAY-BAKED LEG OF LAMB (DFo, GFo) 60

mint vinaigrette, mixed roasted vegetable & bulgar wheat salad & rosemary new potatoes

VEGGIE BURGER (V, Vgo, DFo) 55

chickpea, onion & beetroot pâté, served in brioche, classic homemade burger sauce & frites

T-BONE STEAK (GF, DFo) 65

salsa peppadew pepper & chimichurri sauce, frites and Mediterranean olive, red onion, sun dried tomatoes & mixed leaf salad

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Thames Taco's

£40 per person

Minimum 50 guests

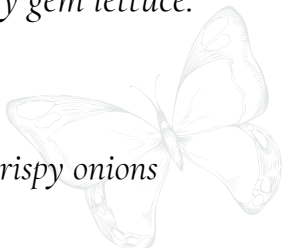
Please choose a maximum of three options

BUTTERMILK CHICKEN

Crispy chicken served with smoky chilli mayo, pickled red onion, and crispy gem lettuce.

BBQ PULLED PORK

Gloucester Old Spot pulled pork cooked in a smoky BBQ sauce, topped with crispy onions

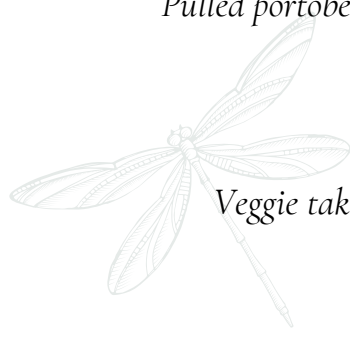


BAJA FISH

Crispy beer-battered fish with crispy gem lettuce & tartar sauce

BBQ PULLED MUSHROOM AND PUMPKIN (V)

Pulled portobello mushrooms tossed in a bourbon BBQ sauce, with fresh tomato-lime-cucumber-onion-coriander salsa.



THE LENTIL CHILLI (V)

Veggie take on a chilli con carne, using lentils in a spiced tomato sauce topped with fresh guacamole, coriander, and fresh lime juice.

All served with Nachos and homemade Fresh Salsa

All tacos can be served Gluten Free

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Children's Menu

Under 12 - £25 two courses

Mains

Fish Goujons, chips, peas & ketchup
Sausage, mash, gravy & peas
Tomato pasta (V)

Puddings

Vanilla Cotswold ice cream
Chocolate cake
Strawberries and cream

Kids Drinks Package - £8.5pp



Receive a bottle of Elderflower Pressé or Orange Juice for the reception, as well a bottle of Raspberry Lemonade or Diet Coke for the meal.



Ice Cream Parlour

Choose a maximum of three different ice creams or sorbet flavours. Served in the courtyard from our parlour or from the kitchen inside the venue

Up to 50 guests - £8.50 per person

Up to 80 guests - £8.00 per person

Up to 100 guests - £7.50 per person

Up to 150 guests - £7.00 per person

Premium waffle cones, wafer cones, tubs and spoons

An amazing self-serving toppings table which includes flakes, fudge, sprinkles and sauces

The award-winning ice cream we use is produced locally at Marshfield Farm

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Late Night Food

prices per person

FRANCO'S PIZZERIA

MARGARITA PIZZA AL
METRO (V) 12

tomato, mozzarella and basil

TRUFFLE MUSHROOMS &
BURRATA (V) 14

truffle oil, field mushrooms and onion

HAM & MUSHROOM 13
tomato, mozzarella and truffle oil

PEPPERONI 14
with spicy jalapeños

BBQ CHICKEN 13
roasted peppers and onions

MEAT LOVERS FAVOURITE 14
ham, bacon and pepperoni

ADD ONS

Garlic Dip 2.5

Pesto Sauce 2.5

Rocket, parmesan lemon vinaigrette 3.5

Extra toppings 3

All pizzas can be served Gluten Free (£2.50 surcharge)



MIDNIGHT MUNCHIES

£11 per person

Cotswold Bacon Butties

Pulled Pork Baps with Apple Sauce & Stuffing

Vegetarian Pastie (V)

Cornish Pastie

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Late Night Thames Taco's

£15 per person

BUTTERMILK CHICKEN

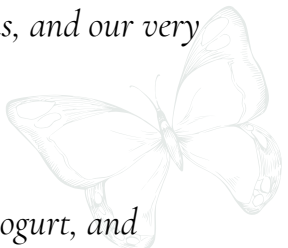
Crispy chicken served with smoky chili mayo, pickled red onion, and crispy gem lettuce.

THE WATERS EDGE NEW YORK STYLE REUBEN

Slow-cooked braised brisket served with sauerkraut, emmental cheese, cornichons, and our very own Reuben sauce.

THE SHEEKH KEBAB

Marinated lamb served with Indian-infused fried onions, mint and honey yogurt, and pomegranate.



BBQ PULLED PORK

Gloucester Old Spot pulled pork cooked in a smoky BBQ sauce, topped with crispy onions and Jack Daniel's glaze.

BAJA FISH

Crispy beer-battered fish, pickled tangy cabbage, pico de gallo, spicy mayo, coriander.



BBQ PULLED MUSHROOM AND PUMPKIN (V)

Pulled portobello mushrooms tossed in a bourbon BBQ sauce, served with roasted butternut squash and a fresh tomato-lime-cucumber-onion-coriander salsa.

THE LENTIL CHILLI (V)

Veggie take on a chili con carne, using lentils in a spiced tomato sauce served with crushed black beans, topped with fresh guacamole, coriander, and fresh lime juice.

All tacos can be served Gluten Free

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Wine Menu

Prices for 2026

PACKAGE ONE £36

Receive two glasses of Rouxvale Family Brut, South Africa at the reception, one for a toast, and half a bottle of the below wines for the Wedding Breakfast per person

Grower Series – Carlos Sanchez Old Vine Macabeo, La Mancha, Spain, 2023
Grower Series – Carlos Sanchez Old Vine Rosado, La Mancha, Spain, 2023
Grower Series – Carlos Sanchez Old Vine Garnacha, La Mancha, Spain, 2023

PACKAGE TWO £39

Receive two glasses of Molmenti & Celot Prosecco, Friuli, Italy at the reception, one for a toast, and half a bottle of the below wines for the Wedding Breakfast per person

Moulin de Gassac Sauvignon Blanc, Languedoc, France, 2023
Moulin de Gassac, Viognier, Languedoc, France, 2023
Moulin de Gassac Occitan Rosé, Languedoc, France, 2023
Moulin de Gassac Merlot, Languedoc, France, 2023
Vinicola Real Tempranillo, Rioja, Spain, 2023

PACKAGE THREE £44

Receive two glasses of Bresolin Brut Prosecco DOCG, Veneto, Italy at the reception, one for a toast, and half a bottle of the below wines for the Wedding Breakfast per person

Caythorpe Sauvignon Blanc, Marlborough, New Zealand, 2023
Howards Folly Alvarinho, Vinho Verde, Portugal, 2023
Château des Sarrins (Bruno Paillard) S Rosé, Provence, France, 2024
Anton de la Farge 'Enfant Rebelle' Pinot Noir, Loire Valley, France, 2022
Alpamanta Natal Malbec, Mendoza, Argentina, 2023
Château Grand Français 'Petit Français', Bordeaux, France, 2023

PACKAGE FOUR £59

Receive two glasses of Bruno Paillard Première Cuvée Extra Brut, Champagne, France at the reception, one for a toast, and half a bottle of the below wines for the Wedding Breakfast per person

Georges Deschamps Petit Chablis, Burgundy, France, 2022
Anton de la Farge Pouilly Fumé, Loire Valley, France, 2023
Château des Sarrins Grand Cuvée Rosé, Provence, France, 2022
Musso Langhe Nebbiolo 'Baby Barolo', Barolo, Italy, 2022
Saint Olive Crozes Hermitage, Rhône Valley, France, 2020

We also offer bespoke menus, with alternative wines if this suits you more and can include or not include certain items.

Vintage years can change up to 28 days before your event.





Pre-Wedding Dinner

FRANCO'S PIZZERIA

prices per person

MARGARITA PIZZA AL METRO (V) 14

tomato, mozzarella and basil

TRUFFLE MUSHROOMS & BURRATA (V) 15

truffle oil, field mushrooms and onion

HAM & MUSHROOM 15

tomato, mozzarella and truffle oil

PEPPERONI 15

with spicy jalapeños

BBQ CHICKEN 15

roasted peppers and onions

MEAT LOVERS' FAVOURITE 16

ham, bacon and pepperoni

All pizzas can be served Gluten Free (£2.50 surcharge)

ADD ONS

Garlic Dip 2.5 Pesto Sauce 2.5 Rocket, parmesan lemon vinaigrette 3.5 Extra toppings 3

BBQ Menu

£30 per person

Water's Edge locally sourced Hamburger with Emmental Cheese, and Onion in a Hobbs Bun.

Water's Edge Plant-based burger with Vegan Cheese, Onion in a Hobbs Bun. (V)

Flame Grilled Chicken, Lemon, Chilli and Garlic Skewer

Baked Aubergine with Pomegranate and Tahini Dressing. (V)

Please choose two:

Leafy Green Salad with French Vinaigrette

Handmade Rainbow House Slaw with Red Cabbage, Carrot, and Leek.

Jacket New Potatoes, Rosemary, and Smoked Salt

Fries

Antipasto Boards

£20 per person

Meat

Selection Of Cured Meats, Olives, Marinated Vegetables, Buffalo Mozzarella, Hoummos, Rocket, Parmesan & Balsamic Salad

Vegetarian

Selection Of Roasted & Grilled Vegetables, Mozzarella, Olives, Smashed Avocado & Old Winchester Croquettes

Minimum number 20 guests

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Breakfast Menu

Full English £16

Pork sausage, Wiltshire bacon, grilled tomatoes, two fried eggs, hash browns and homemade baked beans served with granary toast and butter.

Veggie full English £14

Eggs, spinach, grilled tomatoes, smashed avocado, hash browns and homemade baked beans served with toast.



Smoked salmon and scrambled eggs £16

On toasted sough dough and grilled tomatoes



Bacon Baps £10

Wiltshire Bacon served in a White or Brown Bap add a free-range egg for £2.

Croissant and pain au chocolat £9

*All dietary requirements are catered for, for more information contact:
enquiries@watersedgeatewen.co.uk*

Minimum number 20 guests

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