WATER'S EDGE
AT EWEN

FOOD & DRINK MENU

-2027-

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

Seabass Ceviche
(GF, DFo) with pomegranate and avocado on cucumber

Chilli, Lime & Garlic Prawn Skewers
(GF, DFo) with fresh samphire
(£1 surcharge)

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
(V, GF) with basil & balsamic glaze

Cheddar Croquettes
(V) with tomato & chilli jam

Gorgonzola Arancini
(V) with three cheeses & burnt onion purée

Padron Peppers
(Vg, GF) with spiced ketchup & crispy onions

Sweet Potato Bite
(Vg, DFo) with sticky grape & jalapeño jam

Caramelised Onion & Butternut Squash Tartlets
(V, GFo, 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

£69 - two courses (Main & Dessert)
£72 - two courses (Starter & Main)
£78 - three courses

Served individually plated

Starters

Homemade Sourdough Bread with olive oil, balsamic vinegar

£5.00

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

Beef Carpaccio
(GFo, DFo) (£2 Supplement) with watercress & truffle mayo and Parmesan

Steak Tartare
(GFo, DF) (£3 Supplement) cornichons, shallots, Cotswold egg yolk & homemade sourdough

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 whipped feta & chicory

Heritage Tomato Tartare
(V, Vgo, GFo, DFo) with shallots, sourdough & soft goat's cheese

Carrot, Sweet Potato, Ginger & Cashew Cream Soup
(V, GFo, Vgo, DFo) with homemade sourdough bread

Mushroom Truffle Pâté
(V, GFo, Vgo, DFo) with melba toast

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Mains

LAND & SEA

Salt-Baked Loch Duart Salmon
(GFo, DFo) (£3 Supplement)
crushed new potatoes, spinach, asparagus, crispy capers & lemon mayonnaise

Wiltshire Chicken Breast
(GF) (DFo)
with sun-dried tomatoes & spinach, creamy chive sauce, served with new potatoes & heritage radishes

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
(£4 Supplement)
with potato dauphinoise, roasted carrot, red wine jus & horseradish

Miso Cod & Red Thai Curry
(GFo, DFo)
served with bok choi, tenderstem broccoli & red chilli

GARDEN

Spinach & Ricotta Ravioli
(V)
with crispy sage & pine nuts

Wild Mushroom Truffle Risotto
(V,Vgo)
with arborio rice, wild mushrooms, Parmesan & fresh herbs

Stuffed Aubergine
(V, GF, Vgo, DFo)
with paneer and curry coconut dal

Red Onion & Feta Tart Tatin
(V, Vgo, DFo, GFo)

Celeriac Katsu Curry
(V, Vg)
with steamed coriander rice & tenderstem

SIDES
£6 per person

Crunchy Root Vegetables
Seasonal Greens
House Green Salad
Fries

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Desserts

Sticky Toffee Pudding
(V) served with Cotswold vanilla ice cream

Passion Fruit Cheesecake
(V)

Seasonal Fruit Pavlova
(V, GF) light meringue, whipped cream & fresh fruit

Warm Sticky Apricot Tart
(V, GFo, DFo) with vanilla crème fraîche & almond dust

Zingy Lemon Tart
(V, GFo, DFo) with crème fraîche & basil oil

Local Cheese Board
(£7 Supplement)
(V, GFo) quince paste, fig, sultana crisps & grapes

Lemon Posset
(V, GFo) with lemon curd & lavender shortbread

Caramelised Apple Tart Tatin
(V) with Cotswold vanilla ice cream

Vegan Chocolate Mousse
(Vg, DF, GF)

Piña Colada Panna Cotta
(V) with pineapple and coconut

Homemade Afters Sharing Table

Choose a maximum of three options

£7.5 per person

Original Glazed Doughnut

Strawberry Sprinkle 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 £13pp

Add Puddings for £10pp

LAMB KOFTA 58

cucumber & dill tzatziki, wood-fired olive oil & rosemary flat bread & mixed tomato salad (GFo)

SMOKED AUBERGINE 56

babaganoush, olive tapenade, pomegranate, purple basil & micro coriander (Vg, GF, DFo)

PIRI-PIRI CHICKEN 57

coated in smoked harissa & burnt butter sauce, served with frites, red cabbage slaw & hibiscus, pickled onion and mint (GFo, DFo)

CHILLI & GARLIC PRAWN 62

samphire, lemon, nduja, frites & Mediterranean olive, red onion, sun-dried tomatoes & mixed leaf salad (GF, DFo)

VEGGIE BURGER 56

tofu & black bean burger, *served in brioche, classic homemade burger sauce & frites (V, Vgo, DFo)*

28 DAY AGED BAVETTE STEAK 59

chimichurri, frites, rocket, Parmesan & balsamic vinegar salad (GF, DFo)

FILLET OF SEA BASS 59

salsa verde, BBQ'd lemon, crushed new potatoes, & spring green bean salad (GF, DFo)

ROASTED CAULIFLOWER 56

chickpeas, seasonal pearl couscous with arugula & vegan yoghurt dressing (Vg, GFo)

ASADO LAMB 69

8-hour whole Asado lamb, chimichurri, garlic flatbreads & pea & shallot fricassé salad (DFo, GFo)

T-BONE STEAK 70

truffle and Parmesan frites, Peppadew pepper sauce & rocket, Parmesan and balsamic vinegar salad (GF, DFo)

GRILLED LOBSTER 90

½ lobster with garlic butter served with green salad & fries (GF, DFo)

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Thames Tacos

£42 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

THE SHEEKH KEBAB

marinated lamb served with Indian-infused fried onions, mint and honey yoghurt, and pomegranate

BAJA FISH

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

THE LENTIL CHILLI (V, Vgo)

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 fresh homemade salsa

Receive three tacos per person

All tacos can be served gluten-free

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Children's Menu

Under 12 - £26 for two courses

Mains

Fish Goujons, Chips, Peas & Ketchup
Burger, Chips, Green Salad & Ketchup *(add cheese for £1.50)*
Tomato Pasta (V)

Puddings

Vanilla Cotswold Ice Cream
Strawberries and Cream

Kids Drinks Package - £9

Receive a bottle of elderflower pressé or orange juice for the reception, as well as a bottle of raspberry lemonade or Coke Zero for the meal.

Ice Cream Parlour

Choose a maximum of three ice cream flavours. Served in the courtyard or by the lakes from our vintage ice cream bike

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 or tubs and spoons

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

Vanilla Clotted Cream
Salted Caramel in Clotted Cream
Mint Choc Chip
Strawberry Clotted Cream
Chocoholic Heaven

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Late Night Food

FRANCO'S PIZZERIA

prices per pizza

MARGARITA PIZZA AL METRO (V) 13
tomato, mozzarella and basil

HAM & MUSHROOM 14
tomato, mozzarella and truffle oil

BBQ CHICKEN 14
roasted peppers and onions

TRUFFLE MUSHROOMS & BURRATA (V) 15
truffle oil, field mushrooms and onion

PEPPERONI 15
with spicy jalapeños

ROASTED RED PEPPER & COURGETTE 14
homemade pesto

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

Fried Chicken Tenders & Fries
(£4 Supplement)

Mini Beef, Chicken & Vegetarian Sliders
(£6 Supplement)

LATE NIGHT TACOS

£16 per person

Buttermilk Chicken

Sheekh Lamb Kebab

Crispy Baja Fish

Lentil Chilli (V)

Receive two tacos per person

All tacos can be served gluten-free

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Wine Menu

Prices for 2027

PACKAGE ONE £37

Receive two glasses of Rouxvale Family Brut, South Africa at the reception, one for the 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
Grower Series – Carlos Sanchez Old Vine Rosado, La Mancha, Spain
Grower Series – Carlos Sanchez Old Vine Garnacha, La Mancha, Spain

PACKAGE TWO £41

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

Moulin de Gassac Sauvignon Blanc, Languedoc, France
Moulin de Gassac, Viognier, Languedoc, France
Moulin de Gassac Occitan Rosé, Languedoc, France
Rouxvale Chenin Blanc, South Africa
Moulin de Gassac Merlot, Languedoc, France
Vinicola Real Tempranillo, Rioja, Spain

PACKAGE THREE £46

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

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

PACKAGE FOUR £61

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

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

We also offer bespoke menus with alternative wines, should you prefer, and can tailor the package to include or exclude certain items.

Pre-Wedding Dinner

Minimum number 10 guests

FRANCO'S PIZZERIA

£25 per person

All served with Rocket & Parmesan Salad, Fries and Garlic Aioli

MARGARITA PIZZA AL METRO (V)
tomato, mozzarella and basil

TRUFFLE MUSHROOMS & BURRATA (V)
truffle oil, field mushrooms and onion

HAM & MUSHROOM
tomato, mozzarella and truffle oil

PEPPERONI
with spicy jalapeños

BBQ CHICKEN
roasted peppers and onions

MEAT LOVERS' FAVOURITE
ham, bacon and pepperoni

All pizzas can be served gluten-free (£2.50 surcharge)

EVENING MEAL

Chicken Milanese 32
with garlic butter, house green salad & fries

Moroccan Lamb 38
(GF, DFo) with giant couscous & roasted veg

Prawn Linguine 32
with tomato, garlic butter & parsley

Cauliflower Steak (V) 30
(GFo, DFo, Vgo) with chimichurri & tangy Greek yoghurt

Beef Ragu 32
with pappardelle

Flat Iron Steak 39
(GFo, DF) with house green salad, fries & peppercorn sauce

Courgette Arrabbiata (V) 32
(GFo, Vgo) with mozzarella & garlic bread

ANTIPASTO BOARDS

£65 each | Feeds up to 6 per board

LAND
Selection of Cured Meats, Old English Sausage Roll, Manchego Cheese, Buffalo Mozzarella, Olives, Hummus, Onions, Pickled Chillies & Focaccia

GARDEN (V) (Gfo)
Selection of Roasted & Grilled Vegetables, Mozzarella, Olives, Focaccia, Dipping Oils, Crispy New Potatoes, Hummus, Carrots

SEA
Whitebait, Squid, Prawns in Marie Rose Sauce, Olives, Focaccia, Capers & Tartare Sauce

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Breakfast Menu

Tea, Coffee and Orange Juice included

FULL ENGLISH 18

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

VEGGIE FULL ENGLISH 16

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

SMOKED SALMON & SCRAMBLED EGGS 16

On toasted sourdough and grilled tomatoes

BACON BAP 10

Wiltshire bacon served in a white or brown bap

Add a free-range egg for £2.

CROISSANT & PAIN AU CHOCOLAT 9

SEASONAL FRUIT PLATTER 9

All dietary requirements can be catered for.
For more information, please contact: enquiries@watersedgeatewen.co.uk

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