

ABOUT US

The Old Prison can create a bespoke event tailored to your individual requirements. Being part of the Relish group, we draw from the companies wealth of experience in the events industry.

The Old Prison North Gallery is the perfect setting for your event. It is unique and steeped in history. Our catering services will provide you with a personal touch from first enquires, menu selection and customisation to outstanding delivery on the day.

We offer a fantastic range of options from hot bowl food to afternoon teas and buffets to barbecues and seated table served dinners.

The following menus are a starting point, you are welcome to mix and match and we are more than happy to create new menus if you have your own specific ideas!

Happy Planning!



PACKAGE MENUS

We have created a series of dishes that you can mix and match to create a menu to suit your big day!

AFTERNOON TEA MENU

This is a fixed price menu, so the price will not fluctuate if the numbers increase.

COLDBUFFETMENU

Pick two cold mains, three sides and one dessert. This menu is based on a complete buffet style service; other service options are available for a surcharge.

BBQMENU

Pick two dishes from the BBQ, three sides and one dessert. This menu is based on a complete buffet style of service; other service options are available for a surcharge.

BOWLFOODMENU

An exciting array of hot dishes served from our garden kitchen, enough food to keep you and your guest fulfilled.





ADDITIONAL ITEMS

CANAPÉS MINIMUM OF 50 COVERS

NOTES

BESPOKE MENUS

If you would like a bespoke menu please contact us with your ideas to begin this exciting process!

DIETARY REQUIREMENTS

All dietary requirements can be catered for, please contact us to discuss your guests needs.

CHILD OPTIONS

For children of 10 years and younger, we can provide either smaller portions of your adult menu or a completely different meal. Please contact us to discuss various options and prices.

DRINKS PACKAGES

Let us help you to choose a drinks package to compliment your day. We have bags of experience in the drinks industry providing bar and cocktails for numbers large and small.

Celebrate true British Summer with a refreshing glass of Pimms or keep it simple with a sparkling glass of fizz. If you are having a Winter wedding we can offer something to warm the cockles too!

Why not personalise your special day with a signature cocktail, please contact us to discuss.

Whether you would like to provide your own drinks or you'd like to eliminate the stress with our products; we can provide a seamless service for you.

CASHBAR

A fully stocked cash bar can be set up for free with the purchase of any of our drinks packages (minimum 50 covers), otherwise a £250 set up fee applies.

ARRIVAL DRINK

Choose from a glass of sparkling wine or a simple cocktail such as Pimm's, Gin & Tonic etc.

BOTTLE OF HOUSE WINE

Choose from a glass of sparkling wine or a simple cocktail such as Pimm's, Gin & Tonic etc.

TOAST DRINKS

Served to the table, a glass of white or pink sparkling wine.

STANDARD DRINKS PACKAGE

Includes arrival drink and half a bottle of wine perperson.

LUXURY DRINKS PACKAGE

Includes an arrival drinks, half a bottle of wine and a toast drink per person.





CANAPÉS 50 COVERS

CANAPÉ MENU

Smoked Salmon, Spinach, Cream Cheese and Saffron Crepe Roll.

Char-grilled Beef Skewer and Teriyaki Dip.

Croute of Asparagus and Sunblush Tomato wrapped in Parma Ham.

Honey and Rosemary Glazed Cocktail Sausage.

Pork Meatballs in a Bourbon BBQGlaze.

Goats Cheese on Fruit Bread, Walnut and Truffle Honey (v) Mini

Asparagus and Leek Frittatas (v)

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AFTERNOON TEA

Based on complete buffet service.

Should you prefer to have your menu table served please contact us to discuss your requirements

AFTERNOON TEA MENU (sample)

(supplement for a glass of Prosecco each).

A Selection of Handmade Open Sandwiches

Open Sandwich of Smoked Salmon on Rye Bread, Lemon Crème Fraiche and Pickled Red Onion.

Braised Local Ham Hock, Mustard and Tarragon Mayonnaise on Sourdough Bread.

Classic Cucumber and Dill Sandwich on Hobbs House White Bread.

Warm Fruit Scone with Clotted Cream, Cotswold Local Jam and Butter.

Selection of Handmade Cakes

Fairtrade Chocolate Brownie & Chantilly cream.

Selection of Colourful Macaroons

Freshly Brewed Tea & Coffee (Fruit & herbal infusions available)

CREAM TEA
Cup of Tea or Fruit Tea, Fruit Scone with Local Jam & Clotted Cream.





BBQ MENU

Select 2 options from the BBQ menu and 3 sides, served from the BBQ or from a buffet during inclement weather.

FROM THE BBQ

Honey and Mustard Marinated Chicken Breast.

Cumberland Sausage Ring.

Lamb Kebab with Coriander and Chilli Yoghurt.

Local Chuck Beef Burger in a Brioche Roll with Crispy House Slaw.

Spicy Minted Lamb Burger with a Cucumber Yoghurt.

Fresh Cornish seafood Parcel with Cherry Tomatoes, Lemon and Parsley.

Fire Roast Shoulder of Pork with Bramley Apple Sauce.

Grilled Vegetable Brochettes Rolled in Parmesan and Pesto (v)

Halloumi and Flame Roasted Portobello Mushroom 'Burger' in a Brioche Bun (v)

SIDES

Hot Buttered New Potatoes with Parsley and Cracked Black Pepper.

Mixed Baby Leaves with Cherry Tomatoes, Herbs and French Dressing.

Cornish New Potato Salad with Dijon Creme Fraiche, Celery and Spring Onion.

Classic Caesar Salad with Butter Croutons, Parmesan and Anchovies.

The Prisoners Superfood Slaw

Conchigliette Pasta, Three Bean and Pesto Salad.

Classic Greek Salad, Oregano and Lemon Dressed Cherry Tomatoes, Red Onions, Pepper, Olives, Cucumber and Feta Cheese.

DESSERT

Fairtrade Chocolate Brownie with Chantilly Cream and Caramel Sauce.

Lemon Tart with Fresh Raspberries and Creme Fraiche.

Raspberry Frangipane Tart with soft Whipped Cream.

Fresh Fruit Salad with Passion Fruit Syrup.

2 Scoops of Ice Cream from our Selection of Dolcetti Ice Creams in a Cone or Tub

BUFFET MENU

Should you prefer to have your menu table served please contact us to discuss your requirements. Please select 3 cold mains, 3 sides and a dessert option.

COLD MAINS

New Yorker Pork Pie with Pickles, Pastrami and Mustard.

Mature Cheddar Cheese and Caramelised Red Onion Tartlet (v)

Local Sliced Honey Roast Ham.

Handmade Sunblush Tomato and Pine Nut Sausage Rolls.

Roasted Pepper and Cornish New Potato Frittata (v).

Selection of Filled Sandwiches on Hobbs House Bread. 3/4 Sandwich Per Person.

SIDES

Hot Buttered New Potatoes with Parsley and Cracked Black Pepper.

Mixed Baby Leaves with Cherry Tomatoes, Herbs and French Dressing.

Cornish New Potato Salad with Dijon Creme Fraiche, Celery and Spring Onion.

Classic Caesar Salad with Butter Croutons, Parmesan and Anchovies.

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BOWL FOOD MENU

MINIMUM OF 50 COVERS

CLASSIC PAELLA

Chicken, Prawn, Chorizo, Fire Roasted Peppers and Garden Peas with a Herb Salad Vegetarian option available.

TARTIFLETTE

Smoked Bacon Lardons, Potatoes, Garlic and Herb Infused Cream, Sauteed Onions finished with Reblochon Cheese and Pickles.

MEATBALL GNOCCHI

Mini Pork and Beef Meatballs and Potato Gnocchi bound in a Fresh Tomato and Basil Sauce. Vegetarian option available.

BRAISED ITALIAN STYLE CHICKEN THIGHS

Chicken Thighs Braised with Dates, Olives and Capers served with Roast New Potatoes and Braising Juices.

MOROCCAN SPICED COTSWOLD LAMB MEATBALLS

Slow Braised Lamb Meatballs in an Aromatic Moroccan Spiced Sauce with Apricots, Sultanas and Toasted Almonds. Served on an Orange and Coriander Cous Cous.

Vegetarian option available

BROAD BEAN, PEA AND GRUYERE RISOTTO

Risotto of Broad Beans, Peas, Fine Beans and Garden Chives. Finished with Gruyere Cheese and Gremolata (v).

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3 COURSE MENU

3 course sit down menus are bespoke to the clients needs and are priced on application.

SAMPLE MENUS BELOW

STARTERS

Chappel & Swan Smoked Salmon with Celeriac Remoulade, Endive.

Butternut Pumpkin Soup with Rosemary Oil, Crispy Kale & Focaccia (ve)

Baked Camembert with Red Onion Chutney & Focaccia (v)

Ford Farm Cheddar Tart with Red Onion, Kale & Grilled Courgette (v)

Duck Liver Parfait with Madeira Gel & Brioche.

MAINS

Porchetta, Slow Roasted Gloucestershire Pork, Apple & Fennel Stuffing, Seasonal Greens, Stem Broccoli, Celeriac Mash & Cider Gravy.

Free Range Roasted Chicken, Vermouth & Tarragon Cream Sauce, Thyme Roasted Potatoes & Seasonal Market Vegetables.

Navarin of Lamb Minted New Potatoes, Kale, Roasted Roots & Braising Juices.

Confit Duck Leg flavoured with Anise & Black Pepper, Thyme Creamed Butter Beans, Cassoulet of root Vegetable & Lentils.

Roman Gnocchi Pumpkin Gnocchi Bar, Miso Mushrooms, Stem Broccoli, Hazelnut Caper Crumb (v).

 $Red\,Onion\,Tart\,Tatin.\,Vegan\,Puff\,Pastry,\,Roasted\,Heritage\,Beetroot\,\&\,Evesham\,Rocket\,(ve).$

DESSERT

Relish Award Winning Chocolate Brownie with Salted Caramel & Vanilla Bean Ice Cream. Sticky

Toffee Pudding. A Soft Date Cake, Butterscotch Sauce & Mascarpone Cream.

Raspberry Frangipane Tart with Clotted Cream, Raspberry Sauce & Lemon.

'Eton Tidy'. Fresh Strawberries, Raspberries, Mini Meringues, Elderflower Cream & Raspberry Sauce.

Pear & Almond Tart with Creme Normande & Pear Syrup.

Orange & Almond Chocolate Torte with Orange Whisky Cream & Chocolate Sauce.





CHEESE CAKE

5TIERCHEESE CAKE

Somerset Brie

Red Leicester

Cave AgedCheddar

Cashel Blue

Goats Cheese Selection

SERVED WITH GRAPES, WALNUTS, FIGS, CELERY, QUINCE, AND BISCUITS.

Includes plates, knives and napkins.

BRING YOUR OWN CHEESE CAKE

We are happy for you to supply you own cheese cake. We can arrange all the accompaniments and service-ware for a small fee. The fee includes side plates, knives, garnish and accompaniments of biscuits, grapes, celery and figs. We will also build the cake and portion it afterwards for you if you wish.

DESSERT

Fairtrade Chocolate Brownie with Chantilly Cream and Caramel Sauce.

Lemon Tart with Fresh Raspberries and Creme Fraiche.

Raspberry Frangipane Tart with soft Whipped Cream.

Fresh Fruit Salad with Passion Fruit Syrup.

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SUNDRYITEMS

LINEN CHARGES

Please contact us for prices.

TABLE WATER

We can hire glass jugs on your behalf at £3 each to provide iced tap water, or you are welcome to supply your own bottled water with no corkage applicable.

Water glasses are to hire.

CAKE PLATES AND FORKS

This just covers the cost of a china side plate and cake fork if you want to serve your cake on after your meal.

TEA AND COFFEE

Self serve tea and coffee buffet Table served tea and coffee

