

# THORPE GARDEN

A historic walled garden, restored to its former glory for weddings and events.





## ESSENTIAL INFORMATION

Indoor ceremony capacity **140**

Outdoor ceremony capacity **140**

Dining capacity **140**

Total capacity, including evening guests **200**

Late license until 12 a.m.





Fairy lights, flowers and lanterns create an intimate space for a wedding feast.

Contemporary Ceremony Room designed by  
RIBA award-winning architect, Seth Stein.





Our traditional wooden yurt can hold 140 guests seated for dinner and 200 for drinks and dancing.

# THORPE GARDEN DECORATIONS

## **Yurt Package**

*£250*

Festoon lighting in snug and bar area  
Tealights in glass holders on dining tables  
6 x Outdoor box spirals with fairy lights  
4 x indoor olive trees with fairy lights  
1 x wooden A-frame stand

## **Thorpe Pavilion Package**

*£250*

2 x Large decorative urns  
on either side of the fireplace  
4 x Large indoor trees with fairy lights  
8 x Large grey Lanterns  
(Ceremony use only)  
Fireplace filled with open flame candles  
(Ceremony use only)

## **Outdoor Package**

*£250*

2 fire-pits  
Marshmallows & skewers  
8 lanterns around the courtyard

## **Garden Games Package**

*£100*

Giant Jenga, Quoit  
& Giant connect four

## **Tableware Package**

*£230*

Spanish hand painted serving  
dishes with matching water glasses  
& duck egg blue linen napkins

## **Extras**

*£40*

Original Royal Mail red post box

*£40*

Large rustic postbox for letters  
& gifts



*Prices are for 2024*





# FEAST

We cook feasts on our tailor-made rotisserie and barbeque, presenting simple, memorable dishes.



# CANAPÉS

## Canapés Package

*£9.50 per person*

Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion  
Grilled halloumi, rosemary, olive oil (V)  
Bruschettas, roasted tomato, red pepper  
& curley kale, chickpeas, chilli (VE)  
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 2.5  
Roasted tomato & red pepper bruschetta (VE) 2.5  
Curley kale, chickpeas, chilli, bruschetta (VE) 2.5  
Grilled halloumi, rosemary, olive oil (V) 2.5  
Spiced crispy cauliflower, curried aioli (V) 2.5  
Welsh rarebit (V) 2.5  
Honey roasted sausages, spicy ketchup 2.5  
Wild mushroom & truffle croquettes (V) 2.5  
Karaage chicken, wasabi mayo 3  
Truffle mushrooms, brioche (V) 3  
Nduja toast, goats cured 3  
Cod goujon, tartare sauce 3  
Cripps smoked salmon, brown bread, lemon 3

Monkfish spiedini, lemon aioli 3.5  
Sea bass ceviche, chilli, lime 3.5  
Seared tuna, nam jim 3.5  
Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion 3.5  
Shiitake & oyster mushroom tostada  
pickled red onion, coriander crema (V) 3.5  
Iberico ham & pan con tomate 4  
Crispy layered potatoes, rare roast beef, bearnaise 4



*Priced per person  
Prices are for 2024*

# THE MENU

*The price includes  
one starter, two sides & a pudding*

## STARTERS

Crudites, focaccia, mojo rojo,  
hummus (VE)  
Roasted beetroots, rosary goats'  
cheese, hazelnuts (V)  
Burrata, marinated grilled  
vegetables, basil, sourdough (V)  
Falafel, tabbouleh, flat breads,  
tahini (V)  
Cured salmon, celeriac remoulade,  
chervil, lemon  
BBQ squid, romesco, rocket  
Halibut salad, lemon, parsley  
Beef carpaccio, aged parmesan  
House cured meats, focaccia,  
woodfired red peppers

## MAINS

### *Rotisserie*

	<i>Price Per person</i>
Chicken herb butter / tarragon cream	79
Porchetta salsa verde	80
Middle Eastern spiced leg of lamb cumin yoghurt	89
Suckling pig apple sauce	89
Rib of beef chimichurri / bearnaise	92

### *Asado*

Scottish salmon hollandaise	85
Top rump beef chimichurri / bearnaise	86
Butterflied leg of lamb smoked aubergine, salsa verde	89
Dry aged sirloin beef chimichurri / bearnaise	90
8-hour whole lamb chimichurri	90
T-bone steak café de Paris	100

### *Vegetarian*

Roasted squash ricotta, chilli, pesto (V)	65
Turla turla Middle Eastern vegetables cumin yoghurt (V)	65
Chickpea & tamarind curry coriander, lime, coconut rice (V)	65

## SIDES

Marinated tomatoes, red peppers,  
sourdough, capers (VE)  
Tenderstem broccoli, chilli, garlic (VE)  
Grilled gem lettuce, braised peas (VE)  
French beans, roasted cherry tomatoes,  
pecorino (V)  
Green salad, mustard vinaigrette (VE)  
Roasted root vegetables (VE)  
Caramelised sweet potatoes (VE)  
Crushed new potatoes, butter, parsley (V)  
Duck fat roasties, garlic, rosemary  
Gratin dauphinoise (V)  
Cripps chips (V)  
Buttered mash (V)

## PUDDINGS

Chocolate torte (V)  
Lemon tart, thick cream (V)  
Tart tartin, crème fraiche (V)  
Chocolate fondant, double cream (V)  
Lemon sorbet sgroppino  
Cripps vodka, prosecco, mint (VE)  
Churros, chocolate, cream (V)  
Apple and blackberry crumble  
vanilla custard (V)  
Treacle sponge, custard (V)  
Crème brulee, shortbread (V)  
Lancashire cheese (V)  
Ginger loaf, butterscotch (V)



*Children half portions, half price  
Prices are for 2024*

# CRIPPS & CO FEAST

*£120 per person*

*This menu aims to cover all your guests' varying diets in one splendid, sharing feast.  
The price includes all of the dishes below.*

## STARTERS

Iberico ham

Halibut salad, lemon, parsley

Crudites, focaccia, mojo rojo, hummus (VE)

Marinated grilled vegetables, basil (VE)

Wild mushroom and truffle croquettes (V)

## MAINS

Top rump, chimichurri / bearnaise

BBQ chicken, lemon, garlic

Roasted squash, ricotta, chilli, pesto (V)

Green salad, mustard vinaigrette (VE)

Grilled tenderstem, chilli, garlic (VE)

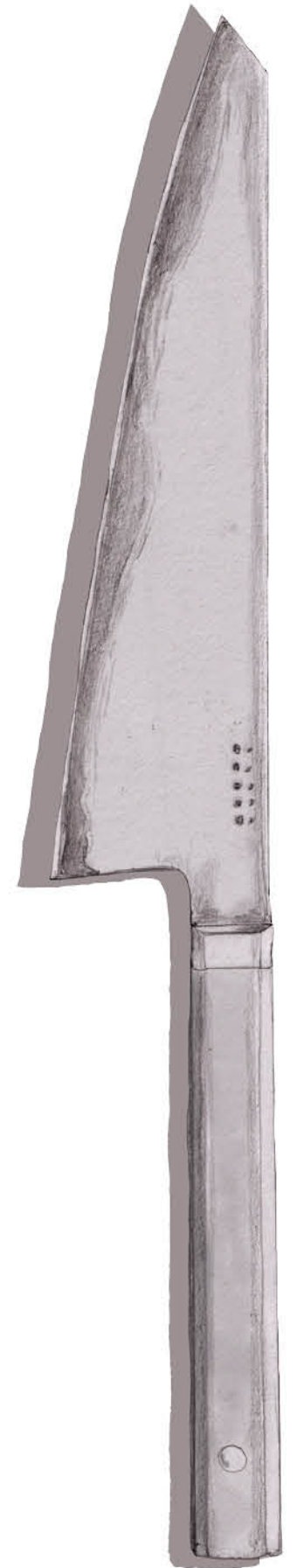
Roast potatoes, garlic, rosemary (VE)

Caramelised sweet potatoes (VE)

## PUDDINGS

Lemon sorbet sgroppino  
Cripps vodka, prosecco, mint (VE)

Chocolate torte (V)



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# THE GARDEN FEAST

£87 per person

*A three course feast of vegetarian & vegan dishes*

## CANAPÉS

*Add £9.50 per person*

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini  
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada  
pickled red onion, coriander crema (V)

## STARTERS

*All of the following to share:*

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy  
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed  
white beans, miso, spring onions,  
ginger (V)

## MAIN

*Choose one of the following:*

Roasted squash  
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind  
curry, basmati rice (V)

Middle eastern roasted vegetables  
cumin yoghurt (V)

*Choose two of the following sides:*

Panzanella salad, tomatoes, roasted red  
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted  
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,  
spring onions (V)

Crushed new potatoes, herbs,  
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

## PUDDING

*Choose one of the following:*

Churros & chocolate (V)

Chocolate Nemesis  
orange labneh (V)

Buttermilk panna cotta  
BBQ rhubarb (V)

Ginger loaf  
butterscotch sauce (V)



*Children half portions, half price  
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# LATE NIGHT

## HOT DOGS

Chilli dog, guacamole & jalapenos	12
Hot dog, ketchup, American mustard & crispy onions	
Veggie dog, kimchi & sriracha mayonnaise (V)	
Fish Dog, minted mushy peas & Tartare	

## BAZ & FRED'S PIZZA

*With a choice of three toppings*

*Minimum of 80 pizzas  
(gluten free pizzas £3 supplement)*

15

## BAO BUNS

Chilli Prawns coriander and sesame	15
Crispy tofu, black bean mayo, choy sum, chilli pickle (V)	
Beef brisket, pickled mooli, wasabi slaw, coriander	

## ROLLS

Smoked streaky bacon, ketchup	9
Roasted pork belly, asian slaw, bourbon ketchup	10

## CHEESE

Local cheese with white ham, French bread, oatcakes & grapes	10
Lancashire cheese & Eccles cakes	9



*Priced per person  
Prices are for 2024*



Baz and Fred's award-winning sourdough pizzas.

# BAZ & FRED'S PIZZA

*£15 per person  
Minimum order 80 pizzas  
Gluten free pizzas £3 supplement*

## TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

## GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

## CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

## NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

## PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

## COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

## LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

## ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

## SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket





# WINE

Our in-house wine buyers have long-standing relationships with artisan winemakers around Europe. We buy directly from the vineyards, which means excellent value for good quality wine.



LH  
CHATEAU  
LABASTIDE HAUTE  
Malbec  
2016  
CAHORS  
*Appellation d'Origine Protégée*  
MIS EN BOUTEILLE AU CHATEAU



# WINE LIST

<b>SPARKLING</b>	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>
Champagne Camille Bonville Grand Cru Blanc de Blancs	10	45
The Grange Classic NV Hampshire, Dry	9.5	42.5
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7	29.5
Rosé Spumante Valdellövo, Extra Dry	7.5	31.5

<b>RED</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Planères de Saint Jean Cotes de Roussillon	6	21
Château Labastide Haute Cahors, Malbec	6.5	24.5
Château Mourgues du Grès Côtes du Rhône	7	25.5
Fattoria Le Fonti Sangiovese	7	25.5
Fattoria Nicodemi Montepulciano d'Abruzzo	7.5	26.5
Pago de Larrea Rioja Crianza	8	29.5
Contino Rioja Reserva	47.5	

<b>WHITE</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Les Miaudoux Bergerac Sec	6	21
Domaine Baron Touraine Sauvignon	6.5	24.5
Tamellini Soave Veneto	7.5	26.5
Weingut Haart Haart to Heart Riesling	8	29.5
Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9	31.5
	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
<b>ROSÉ</b>		
Château Mourgues du Grès Fleur d'Églantine	7	25.5

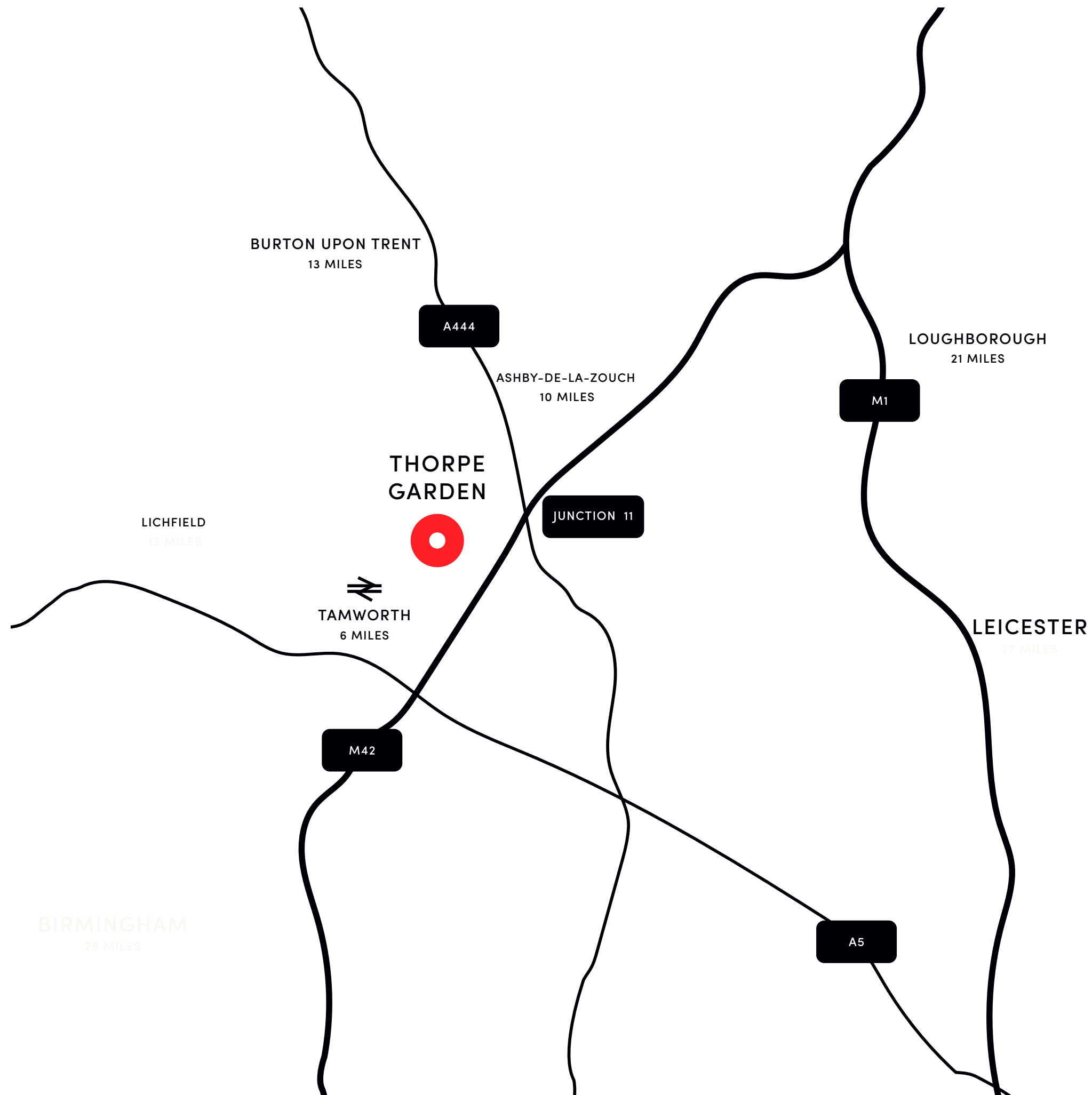


# DRINKS

COCKTAILS	Glass	GIN	25ml	RUM	25ml	OTHER SPIRITS	50ml 25ml	ON DRAUGHT	pt ½
Pimms (Seasonal) Pimms, Lemonade, Fruit & Fresh Mint	9.50	Cripps	5.20	Ram's Skull	5.20	Kahlua	4.20	Camden Hells	5.8 2.9
Cripps Espresso Martini Vodka, Coffee Liqueur, Espresso	9.50	Cripps Rubarb & Ginger	5.70	Ram's Skull White	5.20	Baileys	4.5	Peroni	5.8 2.9
Cripps Negroni Cripps Gin, Campari, Punt E Mes	9.50	Cripps Pink	5.70	Sailor Jerry's	5.20	Cripps Limoncello	4.70	Asahi	6 3
Old Fashioned Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters	9.50	Cripps Saville Orange	5.70	Kracken Black Spiced	5.20	Jagermeister	4.70	Deya x Cripps	5.8 2.9
Passionfruit Martini Cripps Vodka, Passionfruit, Lime Juice, Sugar Syrup	9.50	Plymouth	5.70	Havana Club 3	5.20	Disaronno	4.70	Guinness	5.8 2.9
Spritz Aperol   Campari   Lillet Prosecco, Soda	9.50	Cotswolds	5.70	Havana Club 7	5.20	Sambuca White/Black	4.70	Lucky Saint	5.6 2.8
Cripps Limoncello Spritz Limoncello, Prosecco, Soda	9.50	Hendricks	5.70	Dark Matter	5.70	Cointreau	4.70	Cornish Orchards Gold	5.4 2.7
		Roku Japanese	5.70	Diplomatico	6.20	La Vieille Prune	8.20		
		Monkey 47	6.20	Santa Teresa	7.20				
		Bathtub Old Tom	6.20	Mount Gay XO	7.20				
		Salcombe	6.20						
		Tanqueray No 10	6.20	COGNACS	25ml	TEQUILA	25ml	BOTTLES	500ml 330ml
		Botanist	6.20	Courvoisier VS	5.20	Ram's Skull Blanco	5.70	Pacífico Clara	4.4
		Garden Swift	6.70	Ducastaing Armagnac	6.20	Ram's Skull Reposado	5.70	Peroni	4.4
				Meukow VS	6.20	Cazcabel Coffee	5.20	Estrella Galicia	4.4
		WHISKY	25ml	Hine Rare Vsop	6.70	El Rayo Reposado	6.20	Bottled Ale	5
		Monkey Shoulder	5.20	Hennessey XO	12.20	Patron Silver	6.20	Rekordelig Cider Strawberry & Lime or Mixed Berries	5
		Johnny Walker Black Label	5.70			Fortazela Blanco	7.20		
		Jameson	5.70	BOURBON	25ml	Casamigos Reposado	8.20	MIXERS	pt ½
		Tullamore Dew	5.70	Jack Daniel's	5.20	Don Julio 1942	15.20	Pepsi Draught	4 2.5
		Glenmorangie	5.70	Maker's Mark	5.70			Diet Pepsi Draught	3.5 2.2
		Glenfiddich 12	6.20	Bulleit Bourbon	6.20			Lemonade Draught	3.5 2
		Laphroaig 10	6.20	Woodford Reserve	6.70	MOCKTAILS	Glass	Cordial	2 1
		Talisker 10	7.20			Rhubarb, Orange & Ginger, with fresh orange slice	5	Fever-Tree Ginger Ale 125ml	2
		Belvenie Doublewood 12	7.20			Elderflower & Cucumber with fresh cucumber ribbon	5	Artisan Mixers 200ml	2
		Dalwhinnie 15	7.20			Red Gooseberry & Elderflower with lemon slice & rosemary sprig	5	Red Bull 250ml	3
		Macallan 12	8.70			Strawberry & Lime with lime & sliced strawberry	5	Folkington Juices 275ml	3.8
		Hibiki Harmony	8.70					Coke 200ml	2.5
		Lagavulian 16	9.20					Diet Coke 200ml	2
								Rhubarb & Apple Sparkling 250ml	3.8
								Hildon Water	2









CRIPPS  
& Co