

Alternative Evening Food

EVENING CHILLI BOWLS

Keep the party energy going with our comforting evening chilli bowls - hearty, flavour-packed dishes designed to refuel guests and keep spirits high.

Choose from our slow-simmered beef and bean chilli, cooked low and slow for depth, warmth, and a touch of smoky spice, or our vibrant three-bean veggie chilli, rich with tomatoes, peppers, and aromatic seasonings. Both are served with fragrant long-grain rice that soaks up every delicious spoonful.

Guests can customise their bowl with tortilla chips, perfect for scooping and sharing, and a generous side of sea-salted skin-on fries - crisp, golden, and irresistible after hours on the dance floor.

Comforting, satisfying, and full of flavour, these chilli bowls are the perfect evening treat to keep everyone happy right through to the final song.

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GOURMET GRAZING TABLE

A gourmet grazing table overflowing with flavour and colour, designed to impress guests from the very first glance. This abundant display brings together the finest charcuterie, local award-winning cheeses, and artisan biscuits, all arranged with elegance and a touch of rustic Somerset charm.

Expect generous boards of hand-crafted cured meats - silky prosciutto, spiced salami, and delicately smoked cuts - paired with a curated selection of exceptional local cheeses celebrated across the region for their depth, character, and craftsmanship. Think creamy soft cheeses, bold farmhouse cheddars, and beautifully matured varieties that showcase Somerset's dairy heritage.

The table is finished with crisp artisan biscuits, seeded crackers, and rustic breads, alongside seasonal fruits, chutneys, nuts, olives, and vibrant garnishes that bring colour and balance to every bite.