

THE 1907

EVENTS & PRIVATE HIRE



EVENTS PACKAGES 2025



FINGER FOOD

5 ITEMS • £19.50 PER PERSON
ADDITIONAL ITEMS • £4.00 PER PERSON



SLIDERS & TENDERS

Buttermilk-fried chicken
Chalcroft Farm beef
Spice-rubbed pulled pork
Falafel & minted coconut yoghurt (pb)
Chicken Tenders

MEAT BASED

Lamb kofta, minted raita
BBQ south coast ribs
Honey & mustard sausages, cranberry & mandarin jam

FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli
Mini battered fish & tartare sauce
Garlic chilli prawns

PLANT-BASED

Sweetcorn Fritters, roasted tomato salsa (pb)
Hummus & flatbread (pb)
Mushroom arancini, truffle mayo (pb)
Pulled jackfruit taco, mango salsa (pb)



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur. As we try to keep our menus seasonal ingredients may be changed in line with the seasons

BOWL FOOD

Served in disposable biodegradable bowls.
We recommend 2 savoury and 1 pudding bowl

3 BOWLS • £20.50 PER PERSON
ADDITIONAL BOWLS • £7.00 PER PERSON



MEAT BASED

Braised oxtail stew, pumpkin polenta, buttered cavolo nero
Chicken tikka masala, rice, coriander
Grilled Owton's pork sausage, buttery mash, onion gravy
Mini roast beef sirloin, roasted vegetables, cauliflower cheese bonbon, Yorkshire pudding

FISH BASED

Marinated squid, chickpea & chorizo stew, gremolata, sourdough
Mini battered fish & chips, tartare sauce

PLANT-BASED

Tarka dahl, chickpea, coriander, flatbread (pb)
Aubergine and tomato ragout, herb salad (pb)
Plant-based chilli, rice, guacamole (pb)
Wild mushroom, tarragon & chestnut orzo pasta (pb)

PUDDING BOWLS

Chocolate brownie, vanilla cream (v)
Sticky toffee pudding, vanilla cream (v)
Bailey's tiramisu

PLANT-BASED PUDDING BOWL

Apple & blackberry crumble, plant-based vanilla cream (pb)



LOOKING FOR A MORE PREMIUM EXPERIENCE?

Please ask us about hiring crockery for your bowl food service
for a more premium experience.



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CANAPÉS

Please select a minimum 3 Canapés per person.
We have a minimum order of people and a maximum amount you can order canapés for - please ask us before making your selection.

£4.00 PER CANAPE, PER PERSON

MEAT BASED

Ham hock croquettes, pineapple ketchup
Chorizo scotch egg
Chicken liver parfait, crostini
Duck rilette crostini

FISH BASED

Smoked salmon blinis, celeriac & beetroot remoulade
Tempura prawns, wasabi mayo
Smoked mackerel pâté on toast
Crayfish, Marie Rose, baby gem lettuce

VEGETABLE-BASED

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)
Breaded Cotswold brie, fig & redcurrant chutney (v)

PLANT-BASED

Mushroom arancini, truffle mayo (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Onion & truffle pissaladiere (pb)

DAIRY/WHEAT FREE BASED

Beetroot tartare (pb)
Pistachio, kalamata olives, tomato (pb)
King prawns, lemon, coriander
Sweetcorn fritter, roasted tomato salsa (pb)

SWEET

Warm treacle tart, clotted cream (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



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DRINKS PACKAGES



FROZEN COCKTAILS

PRICES FROM £10PP AVAILABLE ON REQUEST

FROZEN PALOMA

Casamigos Tequila, Agave Syrup, Grapefruit Juice, Lime Juice

FROZEN WATERMELON MARGARITA

Casamigos tequila, Agave Syrup, Watermelon Juice, Slice of Lime

OTHER COCKTAILS AVAILABLE APON REQUEST

WINE & FIZZ

CHOOSE ANY 3 FOR £75

Pino Grigio | Merlot | Pinot Grigio blush

CHOOSE ANY 3 PREMITUM WINES FOR £85

Alberino | Malbec | Etoile de Mer

3 BOTTLES OF PROSSECCO FOR £85

Classic or Rosé - please let us know

3 BOTTLES OF CHAMPAGNE FOR £190

Laurent Perrier Brut

3 BOTTLES OF ROSE CHAMPAGNE FOR £270

Laurent Perrier Brut Rose

MAGNUMS

Prosecco £xx | Mirabeau Provence Classic Rosé £xx



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DRINKS PACKAGES



BEERS

SELECTION OF 10 BOTTLES FOR £55
SELECTION OF 24 BOTTLES FOR £125

Moretti
Heineken
Cruzcampo
Daura Damn
Sol

LOW & NO

SELECTION OF 10 BOTTLES FOR £40
SELECTION OF 24 BOTTLES FOR £100

Moretti 0%
Heineken 0%
Lucky Saint
Thatchers 0%
Old Mout Berries & Cherries 0%
Old Mout Pineapple & Raspberry 0%



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WELCOME PACKAGES



STANDARD

3 X CANAPES AND A GLASS OF PROSECCO FOR £15PP

UPGRADE

UPGRADE TO ENGLISH SPARKLING FOR £18PP
OR CHAMPAGNE TO £20PP

ALCOHOL FREE BUBBLES

ALSO AVAILABLE



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STUART GREEN

GENERAL MANAGER

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