



WATER'S EDGE
AT EWEN

FOOD & DRINK
MENU

Canapés

£3 per canapé

Roasted Tomato & Goats Cheese Vol-au-vent (V)

Old English Sausage Roll

Tomato Bruschetta with Basil

Gorgonzola Balls, Arborio rice, Field Mushrooms & Mozzarella
served on a Burnt Onion Sauce (V)

Cocktail Sausages served in Cotswold Honey

Chicken Teriyaki on Skewers

Duck Liver Pate, Brioche Toast, Red Currant Jelly

Seabass Ceviche, Avocado & Corn Crisp (GF)

Fig & Mozzarella (V) (GF)

Padron Peppers (V) (GF)

£4.5 per canapé

Chilli, Lime & Garlic Prawn Skewers, with Samphire

Salmon, Creme Fraiche, Caviar & Dill Blini

Baby Baked Potato, with Roast Beef & Horseradish



The Duck Pond

Please choose a maximum of 3 options per course

£64 for two courses

£74 for three courses

(Minimum guest numbers of 60 for weddings on Friday or Saturday during July-September)

STARTERS

(supplement of £5 for 2 courses for starter and main per person)

Heritage Tomato Salad, Quinoa, Avocado, Basil & Burrata (V)

Seared Herb Crusted Beef Carpaccio, Watercress, Parmesan
Shavings & Truffle Mayonnaise

Grilled Cotswold Asparagus, Baby Spinach, Bulgar Wheat &
Spiced Yogurt Dressing (PB)

Chapel & Swan Hot Smoked Salmon, Horseradish Cream,
Green Beans, Jersey Royals & Chive Salad

Cotswold Wild Duck Salad, Soy, Ginger, Peanuts & Raw Slaw

Antipasti Vegetarian Board

Selection Of Roasted & Grilled Vegetables, Mozzarella, Olives,
Smashed Avocado & Old Winchester Croquettes

Salt and Pepper Squid, with homemade Aoli, Chilli & Lime



MAINS

Slow Cooked Rolled Lamb, served with Baby Potatoes,
Chantilly Carrots and Mint Jus

Roasted Cotswold White Chicken, Creamy Truffled Mash
Potato, Chestnut Mushrooms & Crispy Sage

Himalayan Salt Aged Sirloin of Beef, Potato Dauphinoise, Curly
Kale, Red Wine Jus & Horseradish
(menu supplement £4pp)

Orchard Farm Porchetta, Rubbed With Fennel Seeds & Garlic,
Roasted Sweet Potatoes, Green Beans & Bramley Apple Sauce

Salt Baked Loch Duart Salmon, Crushed New Potatoes, Spinach,
Asparagus & Lemon Mayonnaise
(menu supplement £2.5pp)

Romanesco Chickpea Curry with Parsnip Bhajiis

Aubergine with Pimento Olives and Baby Capers

Risi e Bisi, Pea, Broad Beans and Mint Risotto and Somerset
Ricotta (V)

SIDES

(£6 per person)

Roasted Root Vegetables

Seasonal Greens

House Green Salad

Fries



PUDDING

Sticky Toffee Pudding with Whipped Cream

Mixed Berry Eton Mess, Crushed Meringues, Cheddar Strawberries &
Whipped Cream

Zingy Lemon Tart, Crème Fraiche

Local Cheese Board, Quince Paste, Fig & Sultana Crisps & Grapes

(menu supplement £8.5 pp)

Homemade Afters Sharing Table

Please choose a maximum of 3 options

£7.50 per person

Original Glazed Doughnut

Strawberry Sprinkle Doughnut

Oreo and Cream Doughnut

Chocolate Brownie

Chocolate Chip Cookies

Rocky Road Bites



The Thames Taco's

£35 per person

BUTTERMILK CHICKEN

Crispy chicken served with smoky chili mayo, pickled red onion, and crispy gem lettuce.

THE WATERS EDGE NEW YORK STYLE REUBEN

Slow-cooked braised brisket served with sauerkraut, emmental cheese, cornichons, and our very own Reuben sauce.

THE SHEEKH KEBAB

Marinated lamb served with Indian-infused fried onions, mint and honey yogurt, and pomegranate.

BBQ PULLED PORK

Gloucester Old Spot pulled pork cooked in a smoky BBQ sauce, topped with crispy onions and Jack Daniel's glaze.

BAJA FISH

Crispy beer-battered hake, pickled tangy cabbage, pico de gallo, spicy mayo, coriander.

BBQ PULLED MUSHROOM AND PUMPKIN (v)

Pulled portobello mushrooms tossed in a bourbon BBQ sauce, served with roasted butternut squash and a fresh tomato-lime-cucumber-onion-coriander salsa.

THE LENTIL CHILLI (v)

Veggie take on a chili con carne, using lentils in a spiced tomato sauce served with crushed black beans, topped with fresh guacamole, coriander, and fresh lime juice.

Your choice of three traditional soft tacos served with:

Tortilla chips with guacamole and salsa

Traditional Mexican black bean, tomato, jalapeño, and coriander salad.

All tacos can be served Gluten Free



The Barbecue Shack

Available from Spring 2025

prices per person

please choose a maximum of 3 options

LAMB KOFTA 53

cucumber & dill tzatziki, wood fired olive oil & rosemary flat bread and mixed tomato, cucumber and basil salad

28 DAY AGED BAVETTE STEAK 54

dijonaise or chimichurri, frites and Mediterranean olive, red onion, sun dried tomatoes and mixed leaf salad

SMOKED AUBERGINE (v) 52

babaganoush, olive tapenade, pomegranate, purple basil and micro corriander

FILLET OF SEA BASS 53

salsa verde, BBQ'd lemon, frites, harissa tossed squash, green bean salad and grilled seasonal vegetables

PIRI-PIRI SPATCHCOCK CHICKEN 54

coated in smoked harissa & burnt butter sauce, served with frites and cabbage, carrot and onion coleslaw

ROMANESCO CAULIFLOWER (v) 52

whole turmeric romanesco cauliflower, bulgur wheat, mint yoghurt and crispy new potatoes

CHILLI & GARLIC PRAWN 58

samphire, lemon, nduja, frites and Mediterranean olive, red onion, sun dried tomatoes and mixed leaf salad

HAY-BAKED LEG OF LAMB 55

mint vinaigrette, mixed roasted vegetable & bulgar wheat salad and rosemary new potatoes

VEGGIE BURGER (v) 52

chickpea, onion & beetroot pate, served in cibatta, classic homemade burger sauce and frites

T-BONE STEAK 62

salsa peppeadew pepper & chimichurri sauce, frites and Mediterranean olive, red onion, sun dried tomatoes and mixed leaf salad



Late Night Food

prices per person

FRANCO'S PIZZERIA

MARGARITA PIZZA AL
METRO (V) 11

tomato, mozzarella and basil

TRUFFLE MUSHROOMS &
BURRATA (V) 13

truffle oil, field mushrooms and onion

HAM & MUSHROOM 12

tomato, mozzarella and truffle oil

PEPPERONI 12

with spicy jalapeños

BBQ CHICKEN 12

roasted peppers and onions

MEAT LOVERS FAVOURITE 13

ham, bacon and pepperoni

ADD ONS

Garlic Dip 2.5

Pesto Sauce 2.5

Rocket, parmesan lemon vinaigrette 3.5

Extra toppings 3

MIDNIGHT MUNCHIES

£11 per person

Cotswold Bacon Butties

Pulled Pork Baps with Apple Sauce

Vegetarian Pastie

Cornish Pastie

*All dietary requirements are catered for, for more information contact:
enquiries@watersedgeatwen.co.uk*

*Due to the fluctuating cost of food items, menu prices are subject to change within 28
days of the event.*



Wine Menu

PACKAGE ONE £36

Receive two glasses of Vaporetto Prosecco at the reception, as well as another for a toast and half a bottle of the below wines for the Wedding Breakfast per person.

Le Serre Atlantic Sauvignon Blanc
Petit Papillon Grenache Rose Vin de Pays d'Oc
La Serre Sud de France Merlot

PACKAGE TWO £42

Receive two glasses of Bisol Valdobbiadene Brut Jeio Prosecco at the reception, as well as another for a toast and half a bottle of the below wines for the Wedding Breakfast per person

Spy Valley New Zealand Sauvignon Blanc
Citta dei Ponti Pinot Grigio delle Venezie DOC
Ca' Preella Pinot Grigio Venezia D.O.C Blush
Esquinas de Argento Malbec
Little Eden Pinot Noir
Vivanco Crianza Rioja

PACKAGE THREE £58

Receive two glasses of Nyetimber Classic Cuvee or Champagne Lallier Réflexion 20 at the reception, as well as another for a toast and half a bottle of the below wines for the Wedding Breakfast per person.

La Chablisienne Chablis Le Finage 2022
Sancerre Blanc Domaine de la Chezatte 2023
Gérard Bertans Naturalys Grenache Rose 2021
Catena Appellation Vista Flores Malbec 2019
Cuvée Gastronomie Jean Perrier Mondeuse 2020
Conte Vistarino, Pinot Nero Dell' Oltrepó Pavese 2021

KIDS DRINKS PACKAGE £8

Receive a bottle of Elderflower Presse or Orange Juice for the reception, as well a bottle of Raspberry Lemonade or Diet Coke.

All packages can be available with a two-glass option and wines can be swapped into different packages should you wish. We also offer bespoke menus if this suits you more to include or not include certain items.

