

Winters Barns

Food & Drinks Brochure



Introduction

Welcome to Winters Barns food and drinks brochure for 2028, in this brochure you will discover our package food menus and our drinks collections to tempt your taste buds.

Scott Anderson are proud to be a part of your special day at Winters Barns, we pride ourselves on creating an unforgettable dining experience for you and your guests. Utilising the freshest finest ingredients that are locally sourced and seasonal, we create delicious menus. These are brought to life by a superb team of chefs and expert managers. You can relax knowing that our attentive team will work closely with you in

the run up to your day and deliver your dream wedding.

You will be invited to a tasting which provides a 'dress rehearsal' for your special day. During your tasting you will sample your chosen menus and we will talk you through every aspect of your wedding day to ensure nothing has been overlooked.

We hope you will enjoy browsing through our brochure and choosing from our carefully selected and unique menus. However, should you not find what you are looking for please do ask for our bespoke menus or get in touch to discuss your specific requirements. All pricing throughout the brochure includes VAT at the current rate of 20%.

DELECTABLE COCKTAILS
For post ceremony drinks

MATCHING WINES
For your wedding breakfast

FINEST CHAMPAGNES
For the toast



Drinks Collections

To keep your planning simple, we provide Winters Chic which is only available as part of a package wedding and then two further drinks collections all of which include post ceremony, table wines and toasting drinks.

Our drinks options are based on five drinks per guest (except Winters Chic).

Two reception drinks

- Half a bottle of wine during the wedding breakfast
- One glass of bubbles for the toast

There will be a non-alcoholic option available with the post ceremony drink and toast. 0-5 year olds are complimentary and 6-12 year olds will be charged half the Winters Chic adult price. Children will receive their allocation of non-alcoholic post ceremony drink and unlimited draught soft drinks and squash throughout the wedding breakfast.

During the wedding breakfast, all tables will have filtered water, which will be replenished throughout.

Corkage is available for bespoke functions on the below basis;

Corkage is charged at £18.50 per bottle for still wine and £22.00 per bottle for sparkling wine on all bottles provided (750ml).

Corkage should be paid no later than 30 days prior to an event.

All wines need to be delivered to Winters Barns at least 24 hours in advance.

Any wines not used will be returned next morning and relevant corkage will then be refunded.

Corkage is permitted for arrival drinks, wedding breakfast and toasting wines only. Corkage will be charged for alcoholic wedding favours.

Supply Your Own Alcoholic Drinks Favours – 2028

If you would like to supply your own drinks favours, there will be a corkage charge - small spirit measures (25ml) are charged at £1.70 per favour and large spirit measures (50ml) are charged at £2.80 per favour.

Please contact us regarding any other alcoholic drink favours or size.

*If a 25ml alcoholic drinks favour is handmade in your own non branded bottle and the bottle is labelled with your guests name no corkage will apply.

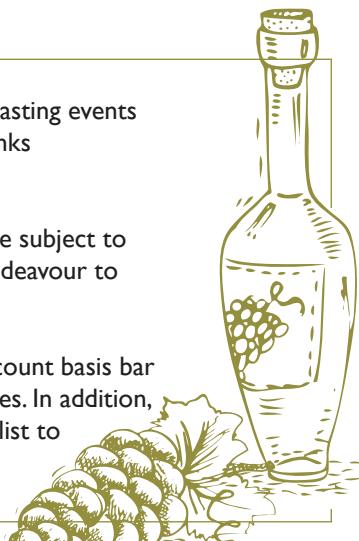
** All alcoholic drinks favours are based on a maximum of 1 per day guest.

All prices are gross including VAT at the current rate of 20%.

You will be invited to one of our food and wine tasting events to sample all available wines and discuss your drinks requirements in more detail.

Please note that all wines within this brochure are subject to change depending on their availability. We will endeavour to match as closely as possible.

For your evening guests we provide a cash or account basis bar from which we serve a wide selection of beverages. In addition, we also hold an extensive Wine and Champagne list to enable you to pre-order from should you wish.



Winters Chic

Winters Chic drinks collection is only available as part of Winters Barns package weddings.

The drinks collection included in your wedding package for each day guest is as follows:

One glass of Prosecco post ceremony
Half a bottle of wine during the wedding breakfast
One glass of Prosecco for the toast

Post Ceremony

Prosecco
Pimm's No.1, Fruit and Lemonade is available at a supplement of £1.65 per guest

Non-Alcoholic Drink

Fruit Juice
Upgrade to the Cascade drinks collection for £6.75 per guest

Wedding Breakfast

White

Hillville Road Chardonnay, Australia
A juicy, medium bodied Chardonnay showing white peach, cream, and hints of pineapple. This wine has a generous creamy texture, sweet fruit and finishes with a lemon sherbet freshness

Red

Hillville Road Shiraz, Australia
Incredibly good fruit intensity of raspberries and black cherries, with well-integrated vanilla oak. This wine has soft round tannins and a good length

Toast

Apericena Prosecco, Italy

Delicate and aromatic with fine bubbles. This Prosecco carries lots of fresh peach, pear, and an elegant zest

Please also note that all wines are subject to change depending on their availability.
We will endeavour to match as closely as possible.

Cascade

2028 - £32.75 per guest

Post Ceremony

Prosecco	Non-Alcoholic Drinks
Pimm's No.1, Fruit and Lemonade	Apple & Elderflower Spritzer
Peach Bellini	Fruit Juice
Strawberry Bellini	
Kir Royale	
Elderflower Fizz	
Bottled Beers – Corona, Peroni, Curious Brew Lager	

You can choose one of the above or a combination of two. All guests receive two glasses of the chosen beverage, additional glasses may be ordered at £5.45 per guest.

Wedding Breakfast

White

Crescendo Pinot Grigio, Italy (Vegan)

The warm climate of Italy gives the delicate Pinot Grigio grape the ripeness and softness that really brings out the pear, melon, and banana aromas here

Marqués del Puente Nuevo, Sauvignon Blanc, Spain

With a subtle floral scent on the nose, this wine has flavours of melon, citrus fruits, and a touch of fennel

Red

Crescendo Merlot, Italy

Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round with a complete finish

Marqués del Puente Nuevo Tempranillo, Garnacha, Spain

Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice

Rosé

Crescendo White Zinfandel Rosé, Italy (Vegan)

With an elegant colour, this wine is fresh, with aromas that become more complex with time. Due to the balance between soft tannins, acidity and residual sugar, this wine has an interesting structure

Toast

Apericena Prosecco, Italy

Delicate and aromatic with fine bubbles. This Prosecco carries lots of fresh peach, pear, and an elegant zest

Nicolas Courtin Brut Champagne, France is available at a supplement of £4.55 per guest *A rich and smooth Champagne, with notes of toast, citrus and apple and a delicate mousse*

Chapel Down Brut - England is available at a supplement of £5.45 per guest *Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas*

Taittinger Brut Réserve – France is available at a supplement of £7.40 per guest *The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend*

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1.

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.

Boadicea

2028 - £40.00 per guest

Post Ceremony

Prosecco
Pimm's No.1, Fruit and Lemonade
Chambord Royale
Peach Bellini
Strawberry Bellini
Kir Royale
Elderflower Fizz
Bottled Beers – Corona, Peroni, Curious Brew Lager

Non-Alcoholic Drinks
Apple & Elderflower Spritzer
Fruit Juice

You can choose one of the above or a combination of three. All guests receive two glasses of the chosen beverage. Additional glasses may be ordered at £5.45 each plus the supplement where applicable.

Wedding Breakfast

White

Bantry Bay Chenin Blanc, Western Cape, South Africa (Vegan)
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours

Finger Post Sauvignon Blanc, New Zealand
An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish

Lua Nova Vinho Verde, Portugal (Vegan)
This wine is fresh, zesty, and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits

Red

Bantry Bay Pinotage, Western Cape, South Africa (Vegan)
Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco

Lua Nova Lisboa, Portugal (Vegan)
Intensely aromatic ripe black and red fruits; juicy plums and dark berry, with fine tannins and a long-lasting smooth finish

Camino Acero, Malbec, Argentina (Vegan)
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine

Rosé

Bel Canto Pinot Grigio Rosé Delle Venezie, DOC, Italy (Vegan)
Soft pink in colour with a purplish hue. A balanced wine with fresh and pleasant notes of cherry red fruit and slightly ripe forest fruit

Toast

Nicolas Courtin Brut Champagne, France

A rich and smooth Champagne, with notes of toast, citrus and apple and a delicate mousse

Chapel Down Brut - England is available at a supplement of £5.45 per guest

Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas

Moët & Chandon Brut Impérial – France is available at a supplement of £7.40 per guest

A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints

Laurent-Perrier La Cuvée Brut – France is available at a supplement of £7.50 per guest

Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier

Laurent-Perrier Cuvée Rosé Brut – France is available at a supplement of £8.55 per guest

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness

~ For Autumn/Winter you may like to have Mulled Wine as an alternative to Pimm's No.1

Please also note that all wines are subject to change depending on their availability. We will endeavour to match as closely as possible.



Food is our passion

Creativity is our mission

Excellence is our philosophy



Canapés

Please choose any 4

Cold

- Halloumi and courgette fritter with tzatziki
- Gin and tonic cured salmon, tapioca cracker and avocado and lime mayonnaise
- Smoked salmon and cream cheese roulade with caviar and baby fennel
- Chicken liver parfait on toasted brioche with caramelised onion
- Bocconcini, olive and cherry tomato skewers with pesto
- Mini prawn cocktail served in a cucumber boat
- Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce
- Mini tomato and shallot bruschetta with fresh basil
- Feta, olive and tomato on garlic bread
- Peppered mackerel with horseradish and fresh dill
- Whipped goat's cheese with sweet pickled golden beetroot

Hot

- Ham hock croquette with a caramelised apple and vanilla puree and pickled radish
- Sweet potato, lime and coconut fondant with coriander cream cheese
- Pork and noodle balls with sweet chilli dipping sauce
- Mac 'n' cheese bites with a baconnaise dip
- Mini fish and chips served in cones
- Asian spiced beef with red pepper and rocket skewers
- Baby roast new potatoes with roasted pancetta and parmesan
- Mini lamb kofta kebabs served with creamy riata
- Parsnip velouté served in a shot glass
- Chicken satay with roasted peanut and sweet chilli dip
- Spotted black pig sausages with a caramelised onion Dijon dip
- Fried parmesan risotto balls with fresh basil pesto

Sweet

- Mini Bramley apple and golden raisin crumble with clotted cream and Pink Lady crisp
- Coconut panna cotta, mango relish and almond crumb
- Banoffee pot
- Key lime pie
- Lemon meringue cones
- Double chocolate brownie with salted caramel
- Tea scones with strawberry conserve and clotted cream
- Strawberries dipped in Belgian chocolate
- Victoria sponge
- Baby fruit tarts with crème patisserie
- Meringue rocher with raspberry gel and fresh raspberries

Wedding Breakfast

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered excluding the sharing platter.

Selection of ciabatta rolls to include; rye and oat, pumpkin seed and plain served warm with butter

Starters

Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing

Pearls of melon with prosciutto ham, thyme oil and rocket finished with a balsamic reduction

Salmon herb roulade with a celeriac and horseradish remoulade, finished with a lemon caper dressing

White wine and fennel poached king prawns served chilled with a spiced mango relish and fresh seasonal salad

⑦ Plum tomato and sweet red pepper soup, swirled with basil pesto and extra virgin olive oil

⑦ Asparagus, rocket and goats' curd tart served warm with a watercress, cucumber and crisp baby gem salad

⑦ Carrot and coriander soup with toasted pumpkin seeds and crème fraiche

⑦ Goats' cheese salad with beetroot, roasted figs and walnuts finished with a honey wholegrain mustard dressing topped with toasted almonds and croutons

Sharing mezze platter per table to include: Bresaola, Parma ham, chorizo, pitted Kalamata olives, mozzarella, roasted Mediterranean vegetables, toasted ciabatta, rocket and sun blushed tomatoes (supplement per person of £2.30 - 2028)

Sharing Turkish platter per table to include: Griddled halloumi, falafels, feta and spinach filo parcels, lamb koftas with a mint and yoghurt dressing and flatbreads with hummus (supplement per person of £2.30 - 2028)

Mains

Roasted free range chicken breast with buttered Savoy cabbage, bacon lardons a potato fondant finished with a wild mushroom jus

Roasted loin of pork with dauphinoise potatoes, caramelised apple puree and braised carrots with star anise

Pan fried salmon with buttered asparagus, crushed new potatoes finished with a tomato and chive hollandaise sauce

Shoulder of Kentish beef ragu topped with crisp puff pastry served with mash potato, caramelised shallots and braised vegetables

Baked chicken breast wrapped in pancetta and served on whole grain mustard creamed potatoes, seasonal vegetables and white wine sauce

Southern Kent belly of pork with apple and sage butter served with seasonal vegetables, new potato and olive oil crush and cranberry and port jus

Kentish pork sausages with a wild flower honey whole grain mustard mash served with caramelised onion sauce and vegetable chips

Roasted rump of new season lamb with a sauté of courgette, aubergine and plum tomato, fine beans, steamed new potatoes and salsa verde

(Supplement per person of £9.65 - 2028)

Chateaubriand of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus
(Supplement per person of £9.55 - 2028)

⑦ Risotto of baby spinach and roasted sweet potatoes, finished with vine tomatoes, crème fraîche, parmesan and parsnip chips

⑦ Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry served with herb buttered new potatoes

⑦ Sweet potato gnocchi with a tomato and mascarpone sauce

Sharing main per table to include: Pulled pork with roasted Mediterranean vegetables, spicy tomato salsa, sour cream, guacamole and tortilla wraps
(Supplement per person of £3.40 - 2028)

Sharing main per table to include: Whole roasted lemon and thyme free range chicken with roast Maris Piper potatoes, sage and onion stuffing, cauliflower cheese, buttered savoy cabbage and a chicken and thyme jus (Supplement per person of £3.40 - 2028)

Desserts

Classic vanilla pod cheesecake topped with an apple and blackberry compote

Glazed lemon tart with a lime curd and Chantilly cream

Treacle tart served warm with vanilla ice cream

Individual Eton mess layers of meringue, strawberries and Chantilly cream, drizzled with coulis

Sticky toffee pudding with a caramel sauce and pouring cream

Dark Belgian chocolate fondant served hot with vanilla sauce

Vanilla panna cotta with caramelised oranges

Dark chocolate truffle torte with butterscotch and pecan ice cream

Afternoon tea plate to include; scone with clotted cream and strawberry conserve, summer fruit tartlet with crème patisserie and dark chocolate and salted caramel mousse

(Supplement per person of £2.60 - 2028)

Trio of raspberry Eton mess, Belgian chocolate brownie and lemon posset with rhubarb crumble

(Supplement per person of £2.60 - 2028)

Dessert Bar instead of plated desserts (Supplement per person of £6.70 - 2028)

Beverages

Selection of tea and coffee to include: English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Childrens Menu

Children can have our menu below or smaller portions of the adult menu. We charge 6-12 year olds half the adult menu price 0-5 year olds are free.

Starter Warm garlic bread with a herb dip

Main Chicken goujons and chips with seasonal vegetables
Vegan goujons and chips with seasonal vegetables

Dessert Double chocolate brownie with vanilla cream

Evening Platters

Please choose 2 of the following evening offerings which are served around to your guests.

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with chunky chips

②

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with melting Monterey Jack cheese
*alternative fillings on request

Pulled Pork Buns and French Fries

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries - add slaws, toppings and crackling for a supplement

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bap

②

Halloumi Kebabs and Chips

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips

Scampi and Chips

Succulent pieces of scampi lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Burger and French Fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with French fries

*alternative fillings available on request

②

Nachos

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapenos

Chicken Kebabs and Cheesy Chips

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Quesadillas

Spiced beef quesadillas with pico de gallo and Monterey Jack cheese

②

Portobello Mushroom Burger and Fries

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries



Delicious Alternative Evening Food...

Grazing Table

- Supplement of £895 - 2028

Dessert Bar

- Supplement of £415 - 2028

Finger Buffet - Hot and Cold

- Supplement of £685 - 2028

BBQ with a selection of salads

- Supplement of £1,315 - 2028

Crêpe Stand with topping table

- Supplement of £470 - 2028

Spit Roast with a selection of salads

- Supplement of £1,465 - 2028

Bowl Food - Savoury and Sweet

- Supplement of £825 - 2028

Raclette Cheese Buffet

- Supplement of £885 - 2028

Examples above are based on a package of 60 day guests with up to an additional 40 evening guests. All prices include VAT at the current rate of 20%.

Ask one of our team for further details and supplementary costs for higher guest numbers.



Evening BBQ

(Minimum of 80 guests)

Please choose 3 from the BBQ, all salads are included.

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip

Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze

Kentish beef burgers served with mature cheddar cheese and brioche rolls

Free range BBQ butterfly chicken breasts with oregano and thyme butter

Traditional pork and herb sausages

② Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto

② Skewers of sweet potato, yellow peppers with chilli and lime salsa

Sweet chilli chicken skewers with fresh coriander

② Baked stuffed avocado filled with red onion, goats' cheese and sweet potato

② Blackened salmon fillets topped with mirin and soy

Lemon thyme and cracked black pepper mushrooms with olive oil

Slow cooked masala marinated lamb shoulder slow cooked then char-grilled
(Supplement per person of £1.95 - 2028)

Rib-eye steaks with Maldon sea salt, cracked black pepper (Supplement per person of £1.95 - 2028)

Fillets of sea bass with fresh citrus and dill (Supplement per person of £1.95 - 2028)

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce
(Supplement per person of £1.95 - 2028)

From the Salad Bar

Summer garden leaf salad with fresh plum tomato, cucumber and spring onions

Minted new potatoes

Heirloom tomato and bocconcini salad with baby basil and black pepper

Moroccan style couscous with chickpeas, dried fruits, lemon and olive oil dressing

Penne pasta with slow roasted Italian vegetables bound in basil pesto with baby cherry vine tomatoes

Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise

Caesar salad with crunchy ciabatta croutons and shaved parmesan

Selection of sauces

Grazing Table

(Minimum of 60 guests)

Please choose 1 of the below or have our chefs expertly curate a bespoke table for you on your special day.

Charcuterie

Cured meats, cheese of your choice, warm artisan breads, grissini breadsticks, gourmet crackers, pitted olives, tapenade, wholesome dips, nuts and dried fruit as well as a beautiful selection of fresh herbs and greenery

Cheese

International or local cheese, gourmet crackers and breads, cheese straws, celery, grapes, dried fruit and local chutneys as well as a beautiful selection of fresh herbs and greenery

Pâté

Pâté, local chutneys or relishes, warm artisan breads: black olive, green olive, pumpkin seed, ciabatta, sun blush tomato and rosemary as well as a beautiful selection of fresh herbs and greenery

Our grazing tables all come complete with platters, boards, wooden crates, and props to add interest and height which creates a wow factor for you and your guests.

The styling can be tailored to fit with your special day. If you would like us to create something even more spectacular, we can work with your florist so that you can have bespoke floral and foliage arrangements made for your grazing table, these can be created to compliment the theme, colour and look of your day.

Based on a package of 60 day guests with up to an additional 40 evening guests the supplement to have the Grazing Table instead of Evening Platters in 2028 is £895. To have the Grazing Table as an addition is £1,530. Pricing includes VAT at the current rate of 20%



Dessert Bar

(Minimum of 60 guests)

Dazzling layered display of tempting desserts, assorted macarons and double chocolate brownies.

Please choose 3 desserts to complete your bar.

Eton mess, meringue, strawberries, Chantilly cream and strawberry coulis

Chocolate and caramel tart with nut brittle

Lemon and raspberry posset

Elderflower jelly with edible flowers

Banoffee pot

Jam beignet

Chocolate noisette beignet

Crème brûlée

Based on a package of 60 day guests with up to an additional 40 evening guests the supplement to have the Dessert Bar instead of package plated desserts in 2028 is £415. To have the Dessert Bar as an addition in the evening is £1,135. Pricing includes VAT at the current rate of 20%





Drink and Canapé Pairings

Match our great drinks with canapés for an extra special flair!

- Pimm's No.1 and Eton mess
- Margarita shots with fish tacos
- Vodka and caviar
- Lager and mac 'n' cheese bites
- Tequila shots and tacos
- Sangria and churros
- Kentish ale and slider burgers
- Guinness and mini shepherds' pie
- Lager and fish 'n' chips
- Port shots and crostini with goats' cheese and fig caviar
- Tomato soup shooters with grilled cheese bites
- Lager and cheese toasties
- Rum hot chocolate, whipped cream and noisette beignet
- Tia Maria and tiramisu
- Prosecco and strawberries dipped in chocolate or;
Dipped in chocolate and coconut
Dipped in chocolate and drizzled with white chocolate
Dipped in chocolate and dusted in raspberry powder
Dipped in chocolate and rolled in chopped nuts

Signature Cocktails

Design your own signature cocktail





Bubble Bike

If you are looking for that unique touch for your wedding, then look no further than our Bubble Bike. This feature will add great entertainment and photo opportunities for you and your guests.

Add the Bubble Bike for your guests on arrival drinks reception at the start of the day. This can be paused and started again for your evening guests drinks reception.

Our traditional butchers' bike has been converted to hold 160 glasses of draught Italian Sparkling Wine made from the classic Glera (Prosecco) grape.

The package price is £920 including VAT - *2028

Only £5.75 a glass

Bubble Bike & Pimp Your Prosecco

Give your guests the opportunity to get imaginative with their drink and create a selection of cocktails! Your "Pimp Your Prosecco" package includes 193 glasses and allows your guests to enjoy some delicious combinations such as:

- Chambord Royale
- Kir Royale
- Strawberry Bellini
- Peach Bellini
- Elderflower Spritzer

"Pimp Your Prosecco" includes a selection of fruits of the forest, fresh strawberries and alcoholic liqueurs.

We also provide a personalised sign and "Pimp Your Prosecco" stand.

The "Pimp Your Prosecco" package price is £1,216 including VAT - *2028

Only £6.30 a glass



Beverage Stations

Our popular beverage stations can be added to post ceremony drinks or for the evening reception. They can include;

Delicious hot chocolate with cream, marshmallows and toppings
Flavoured lemonades
Cream soda
Infused waters
Tea/herbal teas or coffee
Kilner dispensers with Pimm's No 1, fruit and lemonade.
Flavoured Pimm's options also available on request.



Cocktails Lollies

Why not have delicious boozy ice lollies

Gin & Tonic
Mojito
Tequila Sunrise
Strawberry Daiquiri

or choose your own favourite cocktail!



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