

Silverstone
MUSEUM

GRAYSONS
VENUES

Hospitality Menu





At Graysons, our ethos revolves around the pursuit of perfection in every dish we create. With a fusion of expertise and creativity we transform the finest seasonal ingredients into culinary masterpieces.

Our commitment to using the freshest seasonal ingredients ensures only the highest quality dishes, ranging from light and wholesome options to the pinnacle of fine dining indulgence.

Our menus can be tailored to your specific event and desires, ensuring a bespoke journey that will elevate your dining experience.

Breakfast

Served until 11am

A selection of breakfast baps:

£5.95 per person

Bacon (428 kcal)

Sausage (542 kcal)

Gluten Free & Vegan options available on request

(GL, MI, SOY, SO2)

Assorted mini Danish pastries (251 kcal)

£4.00 per person

Bakers basket:

£16.50 (minimum order of 12)

Fresh pastries, mini muffins, assorted jams & butter with fruit juice, tea & coffee (1200kcal Per Serving)

Gluten Free & Vegan options available on request

(GL, MI, SO2, SOY)

Fruit juices:

£9.00 per jug - (serves approximately 5 people)

A choice of: apple, orange, mango or cranberry (148Kcal)

Freshly brewed artisan coffee and a selection of fruit & herbal teas (milk substitutes available on request)

£3.50 per person per serving

(MI, SOY, GL)





Working Lunch Menu

£17.50 per person (minimum order of 8 people)

A selection of chef's choice handmade sandwiches

Fresh fruit bowl and a selection of sweet biscuits (GL, MI, SOY)

Vegetable crisps (162kcal)

Potato crisps (138kcal)

Executive Lunch Buffet

£23.00 per person (minimum order of 16 people)

Selection of chef's choice handmade sandwiches

Fruit platter

Charcuterie board

Olives

Hummus

Selection of Breads

Potato crisps (138kcal)

Homemade warm sausage rolls (582kcal) (GL, MI, EG)

Selection of Biscuits (26kcal Avg) (GL, MI)

Drinks

Additional charge

Freshly brewed artisan coffee and a selection of fruit and herbal teas with assorted milk substitutes on request - £3.50 per person per serving

Selection of cold drinks - £2.50 per person

Design your buffet

Minimum order of 20 people.

We recommend choosing 2 Mains with 2-3 Sides and a Dessert.

All guests must have the same options, as we are unable to accommodate individual choices.

All dietary requirements and allergens will be available & displayed on the day for accuracy.

Mains

Baked chicken thighs in a creamy Tuscan sauce (538kcal) £7.00pp

Slow cooked tender beef chunks in a mild chilli stew (529kcal) £8.00pp

Slow roasted lamb shoulder ragu with potato gnocchi (541Kcal) £9.00pp

Butternut squash and sweet potato tagine £6.50pp (VE)

Sides

£4.50 per person

Garlic & thyme roasted new potatoes (152kcal) (VE)

Wild Rice with lime & coriander (203kcal) (VE)

Selection of breads & butter (277kcal) (VE)

Balsamic glazed roasted vegetables (125kcal) (VE)

£5.00 per person

Greek orzo salad, cherry tomato, feta, olive & avocado (326kcal)

Indian mixed grain, peppers, vegetables, chick peas and tomatoes (229Kcal)

Heritage tomato, mozzarella & basil pesto (V)

Moroccan spiced cous cous, pomegranate, mint, apricot & raisin (V)

Desserts

Freshly Baked Cookie Platter (363kcal) £3.00pp

Donut Platter (229Kcal) £3.50pp

Homemade mini cheesecakes (367kcal) £6.50pp

Warm homemade rhubarb & ginger crumble with cream/custard (GFO) £6.50pp

Glazed lemon tart £5.50pp

Homemade chocolate brownie with whipped cream Chantilly (GF) £5.00pp





Bowl Food

Minimum order of 20 people.

All guests must have the same options.

Hot Bowls

Slow cooked Korean beef and black sesame rice £9.00pp

Harissa chicken meat balls with bulgur wheat salad £8.50pp

Potato bravas, sweet pepper sauce and basil pesto (VE) £7.00pp

Katsu vegan chi'ken popcorn and masala spiced slaw (VE) £8.00pp

Mushroom arancini with truffle mayonnaise (V) £7.00pp

Cold Bowls

Smoked chicken Caesar salad with parmesan, dressing and croutons £8.50pp

Crayfish cocktail with lettuce, marie rose sauce and cherry tomato £8.50pp

Tandoori hummus with falafel and pickled cucumber (VE) £8.00pp

Orzo pasta with vegan feta, sun-dried tomato and olives (VE) £7.00pp

Nibbles & Nuts £4 Per Person



Canape Menu - £4.50 per canape

(Vegan options available on request)

Vegetarian

Tenderstem, Grana Padano and roast shallot frittata, lemon crème, tenderstem tip, broad bean (GF)

Dill and chive rolled Boilie goats cheese, raw fennel, coriander pickled cucumber, green olive (GF)

Almond cake, Marconi almond, smoked tomato, harissa olive tapenade, preserved lemon

Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed, chive Wigmore, fresh lemon thyme shortbread, apricot marmalade, pink peppercorn (GF)

Fish

Smoked salmon on rye, pickled golden beetroot, fresh horseradish, pink pepper

Gin cured salmon loin, juniper gin glaze, candy beetroot, gin poached peel (GF)

Paprika prawn cocktail, baby gem, avocado puree, smoked paprika, zest

Hot smoked trout pate, sweet pickle cucumber, baby gem, trout roe (GF)

Tom-yam spiced steamed prawn, mange tout, pickled mango (GF)

Meat

Rollled hot smoked brisket beef, coriander leaf, pickled cucumber, chipotle mayo, blueberry (GF)

Black Mountain smoked duck breast, rhubarb chutney, brioche, candied ginger, fennel (GF)

Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chilli, chive, shortbread

Chicken satay skewer, peanut crumb, coriander cress, chopped chilli, nigella seed

Bray cured salami, griddled apricot, black olive, pickled radish skewer

Smoked chicken salad, caper, apricot, baby gem, Grana Padano (GF)

Sweet

Orange cardamom posset, chocolate cup, red current, fresh orange, zest (GF)

Raw cacao, medjool date and pecan truffle, date fudge, raspberry (GF)

Amaretti and Tonka bean cheesecake, fresh raspberry, lime zest

Salted caramel brownie, pistachio, nougat, passionfruit cream

Rum and almond cake, orange curd, cherry, sugared almond

Compressed pineapple, blackberry, blueberry skewer (GF)

Formal Dining – Sample Menu

Two courses - £70.00 per person

Three courses - £89.95 per person

Minimum order of 40 people

Please choose one option from each section. Vegan/Vegetarian guests will all be catered for from the menu. All allergens will be available & displayed on the day for accuracy.

Starter

Sweet potato, coconut and chilli soup with warm bread roll (VE) (GFO)

Ham hock terrine with celeriac remoulade and piccalilli puree

Citrus cured salmon, smoked crème fraîche, fennel salad

Burrata, tomato chilli jam, black olive and crisp bread

Asparagus, compressed watermelon, vegan feta and toasted grains (VE)

Mains

Slow cooked beef featherblade, pomme puree, hispy cabbage, horseradish and watercress

Zatar roasted cauliflower, romesco sauce, green tahini and crispy kale

Harissa glazed aubergine, Moroccan spiced cous cous, cashew foam, rose

Roast chicken breast, white bean cassoulet, bacon and crispy kale

Dessert

Chocolate delice, raspberry marshmallow with chocolate soil

Warm sticky toffee pudding, miso caramel sauce and Chantilly cream

Lemon posset, rhubarb textures and ginger cake

Vegan raspberry and cashew cheesecake, walnut pastry, raspberry sorbet (VE)

Selection of three cheese with celery, grapes, chutney and biscuits





Arrival Drinks

Nantucket Drinks 8LTR - £50.00 per serving

Serves 20-25 People

Lightly sparkling apple, elderflower and mint

Sweet and tart raspberry lemonade

Pomegranate and rosemary punch

Prosecco - £8.00 Per Glass

Beer selection from Silverstone Brewery - £6.50 each

(non alcohol beer and selected spirits available on request)

Soft drinks - £2.50 per person

Apple, Orange, Mango, Cranberry, Coke, Lemonade, Water

Tea & Coffee - £3.50 Per Person Per Serving

Freshly brewed artisan coffee and a selection of fruit & herbal teas (milk substitutes available on request)

Beverage Menu

Ferrari Trento - preferred wine supplier

Ferrari Brut NV - £45.00

Silverstone Cruiser IPA (500ml) - £6.50

Silverstone Pilsner (500ml) - £6.50

Prosecco Spumante Botter Veneto Italy Glera - £30.00

A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.

Amori Pinot Grigio Vento Italy - £18.00

Crisp white wine with citrus and apple aromas. Easy drinking and very refreshing.

Grandiose Merlot Languedoc France - £18.00

Cassis and black raspberry on the nose; blackberry and blackcurrant fruit on the palate, with a touch of spice and black pepper on the finish.

Corkage fee - £15.00 per bottle of wine - £25.00 per bottle of sparkling wine



Allergen Information

P-B = Plant Based

Allergens: GL-Cereals containing Gluten, MI-Milk Milk Products, S02-Sulphites, MU-Mustard, CE-Celery and Celeriac, CR-Crustaceans, FI-Fish, EG- Eggs, LU-Lupin, MO-Molluscs, NU-Nuts, PN-Peanuts, SE-Sesame, SOY-Soya, VE-Vegan

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. Whilst we strive to mitigate cross-contamination risks, we cannot provide an absolute assurance of allergen absence in our food products.

If you have a food allergy or special dietary requirement, please inform a member of our catering team.

Please be aware the fish dishes may contain bones.

A full list of allergens will be supplied on the day however if you have any specific dietary requirements please speak with a senior member of the catering team. Please note that events will incur hire charges for glassware, linen and other items depending on the size and scope of your event.



At Graysons we use seasonal British ingredients wherever possible, our menus are updated seasonally and include modern takes on traditional British dishes as well as some fabulous dishes with wider influences.

For that extra special feel our chefs can work with you to create your very own bespoke menu for your special event. From bowl food, formal dinners, or a boardroom lunch we want you to be wowed by the presentation and astounded by the taste.

Please note that we will require a minimum of 10 working days for all catering orders. We cannot guarantee that any changes can be made after this time. Room hire will be charged separately, please enquire with the sales team to find out more information regarding room hire and any extras for your event.

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