



## Spring/Summer Menu Sample Wedding Menu

### Canapés Menu

#### *Vegetarian*

*Goats cheese, spinach and nutmeg arancini*  
*Cheddar and chive beignets*  
*Asparagus and stilton bruschetta*  
*Spicy fried quails egg*  
*Roast gnocchi, sundried tomato and olive stack*  
*Stilton and caramelised fig on walnut bread*  
*Wild mushroom and thyme tartlet*  
*Triple baked goats cheese soufflé*  
*Tomato and mozzarella bruschetta*  
*Tomato gazpacho*  
*Feta and coriander muffin*

#### *Fish*

*Smoked salmon and dill sour cream blini*  
*Crab and chilli beignets*  
*Thai fishcake, cucumber dipping sauce*  
*Mini champagne battered fish and chip cone*  
*Scallop lollipop*  
*Smoked mackerel and horseradish crostini*  
*Salt and pepper squid with sweet chilli mayo*  
*Smoked salmon, spinach and cream cheese roulade*  
*Smoked haddock croquette pea puree*  
*Prawn and ginger wonton*

#### *Meat*

*Sticky bbq pork belly*  
*Rare roast beef, Yorkshire pudding horseradish cream*  
*Duck and plum spring roll*  
*Chicken, coriander and chilli meatballs*  
*Pancetta and parmesan puffs*  
*Mini lamb kofta*  
*Pulled pork terrine with piccalilli*  
*Honey and wholegrain mustard sausage*  
*Lemon and cracked black pepper chicken skewer with aioli*  
*Smoked chicken and watercress crème fraiche tartlet*



## Menu A 3 Course menu

### *Starters*

- Ham hock terrine, pickled baby carrots and turnips with beetroot jelly*
- English lamb lollipop, minted mushy broad beans, and cucumber yogurt*
- Black pudding scotch egg, watercress pesto and pea shoots*
- Potted Corish shrimps, baby gem cup, wholemeal toast*
- Hot smoked salmon salad, chilli and lime dressed green beans, popcorn shoots*
- Mussel and chorizo chowder with crusty bread*
- Chargrilled English asparagus, soft poached egg and blue cheese sauce (v)*
- Heritage tomato consommé, cheese on toast and basil oil (v)*
- Pea, spinach and broad bean tartlet, mirco herb salad, balsamic reduction (v)*

### *Mains*

- Roast rump of lamb, fondant potato, cauliflower cous cous, pomegranate seeds and salsa verde*
- Confit of Gressingham duck leg, young peas, bacon and lettuce, quinoa and herb salad*
- Ballotine of chicken, spinach, potato puree, baby carrots, thyme reduction*
- Pan fried fillet of sea bass, buttered asparagus, potato terrine, roast cherry tomatoes*
- Roast sea trout, jersey royals, samphire, baby leeks and citrus puree*
- Seared mackerel fillet, Mediterranean vegetable fricassee, saffron potatoes, pesto cream*
- Tian of roasted vegetables, mozzarella gratin with a sweet chilli and tomato coulis (v)*
- Marinated paneer skewers, spiced courgette and coriander yogurt, rocket salad (v)*
- Smoked mozzarella, pea, broad bean and mint filo spring roll, green ratatouille, raita dip (v)*

### *Desserts*

- Elderflower panna cotta, poached rhubarb*
- Peach melba roulade, white chocolate shards*
- Mango parfait, coconut and lemongrass ice cream*
- Fig, walnut and vanilla tart tatin, crème fraiche*
- Double chocolate brownie, fruit coulis and vanilla ice cream*
- Lemon and raspberry posset, sable biscuits*
- Gooseberry fool with ginger biscuits*
- Raspberry, white chocolate and pistachio profiteroles*
- Classic crème brulee, lavender shortbread*



*Fresh coffee, fusion teas and homemade petit fours Included*

## **Menu B**

### **3 Course Menu**

#### ***Starters***

#### ***Main***

#### ***Dessert***

*Classic prawn cocktail, baby gem lettuce, cherry tomatoes*

*Individual steak and ale pie, buttered spring greens, duck fat chips and ale gravy*

*English rhubarb, apple and ginger trifle*

*Smoked salmon roulade, pea puree, pea shoots*

*Marinated lamb kebabs, toasted pita, tapenade, cool crème fraîche sauce*

*Costa Rican coffee panna cotta, with a bitter sweet chocolate and rum sauce*

*Steamed Cornish mussels, garlic cider sauce, crusty roll*

*Feta stuffed chicken breast, Parma ham, fondant potato, pea and broad bean ragu*

*Peach oat crumble, macademia crumb and clotted cream*

*Chicken liver parfait, melba toast and apple chutney*

*Baked salmon fillet, crushed new potatoes, fine beans, tomato concasse*

*Rich chocolate mousse with chartreuse, candied orange peel*

*Sticky chicken skewers, cucumber and coriander yogurt*

*Smoked haddock and whiting fillet fishcake, roasted red pepper and tomato sauce, vegetable salad*

*Blueberry and almond tart, blueberry jam*

*Chilli beef dumpling, sesame and soy dipping sauce*

*Spiced mackerel fillet, horseradish potatoes, watercress, courgette ribbons*

*Lemon meringue pie with candied citrus*

*Potato and watercress soup, cheese dumpling (v)*

*Falafel stuffed aubergine, tomato relish, parmesan shavings (v)*

*Treacle sponge with vanilla custard*

*Deep fried breaded halloumi, lemon and coriander hummus (v)*

*Lemon posset with shortbread biscuit*



*Summer lemon risotto, wild herbs and parmesan  
crisps (v)*

*Fresh coffee, fusion teas and homemade petit fours Included*

## **Menu C**

### **3 Course menu**

#### **Starters**

*Buttered English asparagus, crispy duck egg,  
chorizo and coriander*

*Prosciutto wrapped chicken and baby leek terrine,  
herb jelly and melba toast*

*Fillet of beef carpaccio, marinated yellow bean  
salad, horseradish sour cream*

*Crab beignets with spicy apple chutney, mirco  
herb salad*

*Fruit wood smoked mackerel pate, sunflower seed  
roll, pickled vegetables*

*Tempura battered cod cheeks, wasabi mayonnaise  
and summer leaves*

*Twice baked cheddar and chive soufflé, watercress  
and pear salad (v)*

#### **Mains**

*Aubrey Allens 8oz ribeye steak, triple cooked  
chips, lager battered onion rings, roast cherry  
tomatoes, rocket salad and a peppercorn sauce*

*Roast rack of English lamb, cous cous, charred  
vegetables, mint and cucumber raita*

*Lemon roast poussin, baby spring vegetables,  
chilli jam and herb scone*

*Roast monkfish tail, black olive tapenade, lemon  
mash and buttered asparagus*

*Pan fried tuna steak, cucumber, spring onion and  
coriander salsa, crushed jersey royals*

*Pea, asparagus and mint risotto, parmesan crisps  
and pea shoots (v)*

#### **Desserts**

*Eton mess with English strawberries and vanilla  
cream*

*Blueberry mille feuille, salted caramel*

*Peach and almond tart, clotted cream, candied  
violets*

*Mango and pink grapefruit terrine and ginger ice  
cream*

*Dark chocolate and hazelnut tart with vanilla  
crème fraiche*

*Deconstructed banoffee cream pie*

*Rhubarb and ginger crumble with vanilla custard*

*Mixed summer berry and prosecco jelly, tuile  
biscuit*



*Buffalo mozzarella and olive bruschetta, shaved fennel and courgette with a lemon dressing (v)*

*Feta, broad bean and courgette filo parcel, roast red pepper sauce, rocket and cherry tomato salad (v)*

*Chocolate fondant with strawberry ice cream*

*Fresh coffee, fusion teas and homemade petit fours*

### ***Bowl Food***

*Haddock goujons and tripled cooked chips with tartar sauce*

*Thai green chicken curry and mini poppadum*

*Cottage pie with crushed minted peas*

*Steak and stilton puff pastry pie with micro vegetables*

*Chilli beef with rice noodles and shredded pak choi*

*Calf liver, bacon and mash potato with sage crisps*

*Rump steak and triple cooked chips with Dijon jus*

*Mushroom and pork stroganoff with wild rice*

*Pork belly with cauliflower puree and creamed potato*

*Chicken and chorizo paella with garlic infused crostini*

*Lamb lollipop with crushed potatoes and red currant jelly*

*Sundried tomato giant cous cous with goats cheese sphere (v)*

*Mixed Mediterranean vegetable moussaka (v)*



*Parmesan macaroni cheese (v)*

**Select 3 or 4 options**

**Additional bowls available**

## **Evening Menus**

### ***Sandwich platter***

*Brie with chargrilled streaky bacon and watercress pesto in a ciabatta*

*Egg and cress on wholemeal bread (v)*

*Smoked Salmon and dill cream cheese in a bagel*

*Mixture of sweet potato and potato wedges  
With cracked black pepper, sea salt and cumin  
dust (v)*

### ***Cheese platter***

*Lincolnshire poacher, Oxfordshire blue, Golden cross goats cheese, Somerset edam*

*Served with celery, grapes, figs, quince jam, rustic bread, oatcakes, butter and homemade piccalilli*

### ***Meat platter***

*Honey roast ham, Aubrey Allen rump of beef, duck liver parfait, Colston Bassett stilton, Lincolnshire poacher served with rustic bread, butter, Pickled vegetables and tomato and red onion chutney*

### ***Pulled Pork***

### ***Trio of mini sliders***



*Pulled pork focaccia with apple and rosemary sauce,  
Crackling and sage and apricot stuffing*

*Chargrilled seasonal vegetables and mozzarella focaccia (v)*

*Add a Mixture of sweet potato and  
Potato wedges with cracked black pepper, sea salt and cumin dust*

*Minted lamb  
Sweet chilli pork  
Traditional beef  
Venison and blue cheese*

**Select 3**

**Served with French fries, rocket, pear and apple coleslaw**

### *Drinks Packages*

#### ***One***

*Reception drink: 2 Glasses of Prosecco or Bucks  
Fizz*

*Sparkling Elderflower (soft option)*

*With meal: Half a bottle of house wine per person*

*Toast: Glass of Champagne*

#### ***Two***

*Reception drink: 2 Glasses of Pimms & lemonade*

*Fruit punch (soft option)*

*With meal: Half a bottle of house wine per person*

*Toast: Glass of Champagne*

#### ***Three***

*Reception drink: 2 Glasses of Kir Royale*

*Sparkling Elderflower (soft option)*

*With meal: Half a bottle of house wine per person*

*Toast: Glass of Champagne*

*Other drinks are available on request.*



*A Full Bar can be stocked and provided for an additional cost*