



## Wedding Packages 2023/24

Canapes

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Seasonal Menus

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Sharing Menus

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Desserts

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Drinks Packages

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Bar Hire

\*All menus contain sample dishes for you to choose from, or let them inspire you to help us to create something bespoke for your wedding day.



## **Canapes**

### **Fish**

Smoked Salmon Mousse with Dill and Lemon  
Tempura Cod Taco, Avocado Puree, Tequilla Salsa  
Seared Tuna with Wasabi and Pickled Ginger  
Scallop with Chorizo and Balsamic Strawberries  
Thai Fish Cake with Coriander and Sweet Chilli Dip  
Tempura Prawn with Chilli Dip  
Gambas al Pil Pil Skewer  
Crayfish and Crab Brioche Bite  
Crab Meat with Rouille

### **Meat**

Glazed Belly Pork, Apple Puree, Picked Carrots, Cucumber and Toasted Hazelnut  
Crispy Peking Duck Slice, Plum Sauce  
Sticky Teriyaki Chicken, Spring Onion, Coriander Chilli Salsa  
Lamb Belly Fritter with Sauce Paloise  
Filo Straw Coronation Chicken, Mango Chutney  
Pate de Champagne with Fig and Onion Marmalade  
Harissa Lamb Kofta Bites with Chipotle Mayonnaise  
Mini Yorkshire Pudding with Fillet Beef, Horseradish and Fig Jam  
Venison Bolognese Croquette with Spiced Tomato Chutney  
Mini Steak and Ales Pies, Creamed Potato  
Mini Cottage Pie  
Lemongrass and Tamarind Chicken Roll  
Lamb Cutlet with Chimichurri



### **Vegetarian**

Whipped Goats Cheese and Parmesan Basket, Fig Jam (v)  
Mini Red Onion Marmalade Tarts with blue cheese, Pickled Walnut and Pear (v)  
Arancini with Crispy Sage and Spiced Tomato Chutney (v)  
Crushed Tomato and Olive Tapenade Crostini (ve)  
Crispy Shallot in Tempura batter, Mango Chutney and Coriander Salsa (ve)  
Peas, Broad Beans, Vegan Feta, Spicy Seed Salad on a Garlic Croute (ve)  
Asparagus Fritters with Aioli (v)  
Pea and Watercress Vol-au-vent (v)  
Le Gruyere and Sun-dried Tomato Beignet with Curried Salt (v)  
Tajin Cauliflower Bites (v)  
Mozzarella Panko Sticks with Spicy Tomato Dip (v)  
Tempura Halloumi with Nori Tartare and Minted Peas

### **Sweet**

Tart au Citron with Raspberries  
Triple Chocolate Brownie with Salted Caramel  
Pistachio and Raspberry Tart  
White Chocolate Ganache Profiterole with Crushed Honeycomb  
Mini Fruit Macaroon  
Crème Patisserie Cup with Berries  
Mini Banoffee Baileys Tarts  
Snickers Choc Tops (Frozen Ice Cream Cone)  
Crème Brulé Shortcrust Cup  
Meringue with Mixed Berries and Cream  
Chocolate Coated Marshmallows  
Millionaire Shortbread



## **Spring Sample Menu**

**Entrée** Served with  
Artisan Sour Dough, Focaccia, Royal Crown Tortano, Netherlands Butter

**Shrimp Salad**  
Marinated Garlic lime Roasted Shrimp, Avocado

**Monkfish Scampi**  
Beer Batter Monkfish, Wild Garlic Mayonnaise

**Cream of Asparagus Soup**  
Flaked Smoked Haddock, Potato Doughnut

**Twice Baked Cheese Souffle (v)**  
Gruyere and Chive Souffle, Sauteed Spinach Leaves

**Jersey Royal and Roquefort Salad (v)**  
Roasted Jersey Royals, Glazed Pears, Roquefort Cheese, Walnuts

**Scotch Egg (v)**  
Pea and Broadbean Scotch Egg, Tamarind Chutney, Watercress

**Potted Gammon**  
24hrs Pressed Gammon, Peppered Pineapple, Endive Leaves

**Terrine**  
Duck, Chicken and Sour Cherry Terrine, Endive Leaves, Cherry Compot



## **Spring Sample Menu**

### **To Follow**

#### **Corn-fed Chicken**

Stuffed Corn-Fed Chicken Breast with Wild Garlic, Lemon and Olive Oil, Braised Baby Leeks, Pea Puree, Broad Beans and Fondant Potato

#### **Daube de Boeuf**

Braised Beef Cheek, Horseradish Mash, Brunch Carrot, Brussel Tops, Beetroot Ketchup

#### **Sea Bass**

Fillet of Sea bass, Potato Fondant, Celeriac Puree, Toasted Tender Stem Broccoli, Warm Tartare Sauce

#### **Lamb**

Rump of Lamb, Courgette Moussaka, Black Olives, Spinach

#### **Duck**

Honey Roasted Duck Breast with Smoked Belly of Pork, Caramelised Endive, Ceps and Sweet Potato, Raspberry Vinaigrette

#### **Courgette (v)**

Stuffed Courgette with Pine Nuts, Feta, Preserved Lemons and Pearl Barley

#### **Tart Tatin (v)**

Confit Tomato and Smoked Aubergines, Garden Salad, Jersey Royals with Chive Butter



### Summer Sample Menu

**Entrée** Served with Artisan Sourdough, Focaccia, Royal Crown Tortano, Netherland Butter

#### Burrata (v)

Dried and Pickled Grapes, Pumpkin Seed Granola and Brassica Pesto

#### Tomato and Basil Press (v)

Aubergine Relish and Mascarpone

#### Tomato Berry Salad (v)

Strawberry, Raspberries, Watermelon, Creamy Mozzarella, Shot of Champagne

#### Warm Salad of Lobster

Lobster Tail, Baby Artichoke, Asparagus, New Potatoes, black Truffle Oil

#### Scallop

Strawberries, Balsamic, Strawberry Crumb

#### Salmon Mi Cuit

Pickled Cucumber and Beetroot

#### Cured Salmon

Soy, Mirin and Yuzu Marinated Salmon, White Radish, Apple and Cucumber Salad

#### Ajwaini Macchi (Monkfish Kebab)

Spiced Monkfish, Mint Chutney, Shredded Asian Salad

#### Iberico Ham Plate

Acorn Fed Iberico Ham, Melon, Figs, Basil, Honey, Vinaigrette

#### Chicken Liver Parfait Jammy Dodger

Sable Biscuit, Cherry Gel

#### Cesear Salad Croquette

Chicken Croquette, Romaine Lettuce, Cesear Dressing, Parmesan

#### Pork Terrine

Pressed Pigs Head Terrine, Homemade Mustard, Pickled Crackling



## **Summer Sample Menu**

### **To Follow**

#### **Supreme Of Chicken**

Supreme of Chicken, Truffled Sausage, Potato Puree, Roasted Vegetables, Tarragon jus

#### **Seabass**

Sea Bass Fillet, Prawn Tortellini, Fennel Puree, White Wine Sauce

#### **Salmon**

Fillet of Salmon, Heritage Tomato Salad, Capers, Parsley, New Potatoes

#### **Lamb**

Rump of Lamb, Baby Gem Lettuce, Lettuce Sauce, Red Wine Jus

#### **Rump of Beef**

Sous Vide Rump of Beef, Beef Cheek Croquette, Potato Pave, Crispy Kale, Confit Balsamic Vine Tomatoes, Red Wine Jus

#### **Duck**

Roasted Duck Breast and Bonbon of Duck Confit, Buttered Mandarin Kale, Potato and Celeriac Gratin

#### **Courgette Galette (v)**

Courgette, Ricotta and Basil Galette, Garden Salad, New Potatoes

#### **Wild Mushroom Arancini**

Wild Mushroom Arancini, Baby Leeks, Pea and Fennel Puree, Tomato Salad



### Winter Sample Menu

**Entrée** Served with Artisan Sourdough, Focaccia, Royal Crown Tortano, Netherland Butter

#### Butternut Squash Velouté (v)

Toasted Pumpkin Seeds, Butternut Squash Fondant

#### Saint Agur Gnudi (v)

Sage Butter Sauce

#### Sundried Tomato and Le Gruyere Beignet (v)

Winter Ratatouille, Pea Shoots, Parsley

#### Goats Cheese (v)

Honeycomb of Goats Cheese, Macerated Figs, Crispbread

#### Crab Katsu

Lobster Tail, Baby Artichoke, Asparagus, New Potatoes, Black Truffle Oil

#### Salmon Tartare

Diced Salmon Fillet, Beetroot, Orange, Pear

#### Potted Salmon

Flaked Salmon, Picked Cucumber and Watercress Mousse, Crispbread

#### Escabeche of Yellowfin Tuna

Yellowfin Tuna, Smoked Aubergine Puree, Vinaigrette, Herb Salad

#### Salmon Fishcake

Salmon Fishcake, Rocket, Capers, Lime Dressing, Shaved Fennel

#### Wild Boar Scotch Egg

Wild Boar, Sage, Piccalilli

#### Chicken Terrine

Chicken and Black Pudding Terrine, Piccalilli, Toasted Hazelnuts

#### Boa Bun

Sticky Belly Pork, Shredded Vegetable, Coriander





## Winter Sample Menu

### To Follow

#### Sous Vide Chicken

Sous Vide Chicken, Comte Cheese Gnocchi, Girolle Mushrooms, Vin Jaune

#### Cod

Poached Miso Cod, Asian Vegetables, Lobster Asian Bisque, Fondant

#### Salmon

Fillet of Salmon, Curried Mussels, Carrots, New Potatoes, Samphire

#### Sirloin of Beef

Sirloin of beef, Wild Mushrooms Suet Pie, Charred Hispi Cabbage, Roasted Root Vegetables, Red Wine Jus

#### Assiette of Lamb

Trio of Lamb, Garlic Puree, Rosemary Potato Fondant, Lamb Jus, Rosemary Crumb

#### Duck

Honey Roasted Duck Breast, Salt Baked Celeriac, Truffle Granola, Honey Sauce, Dauphinoise Potato

#### Venison (gf)

Venison Loin, Roasted Root Vegetables, Pommes Anna, Crispy Cavolo Nero, Blackberry Red Wine Jus

#### Wellington

Beetroot, Butternut Squash, Lentil Wellington, Celeriac Puree, Roasted New Potato, Tender Stem

#### Cannelloni (v)

Potato Cannelloni with Roasted Mushroom and Cauliflower, Grilled King Oyster Mushroom, Truffle



## Sharing

**Entrée** Served with Artisan Sourdough, Focaccia, Royal Crown Tortano, Netherland Butter

### British Platter

Wild Boar Scotch Egg, British Charcuterie, Pickled Vegetables, British Cheeses, Nuts, Local Honeycomb and Fruits

### British Vegetarian Platter

Broadbean and Pea Scotch Egg, Marinated Grilled Vegetables, British Cheese, Fruits and Nuts

### Mediterranean Platter

Selection of Charcuterie Continental Meats, Continental Cheese, Olives, Stuffed Peppers and Pickles

### Middle Eastern Mezze Platter

Board of Dips, Lemon & Coriander Hummus, Moroccan, Red Pepper Hummus, Baba Ghanoush, Mint and Garlic Labneh, Broad bean and Ricotta, Muhammara (Red Pepper, chilli and pomegranate, molasses) Chickpea and Vegetable Kofta, Baked Halloumi (Rose Harissa and Honey, Cucumber and Feta Bruschetta with Pomegranate seeds, Lamb Kofta and Chicken Shawarma Skewer



### **Sharing**

### **To Follow**

### **Host a Roast**

### **Centre Stage Join of Meat**

Rosemary Infused Sirloin of Beef//Rib of Beef//Treacle Cured Chateaubriand//Beef Wellington

Loin of Pork//Stuffed Porchetta//Baby Suckling Pig (shredded)

Mint Infused Leg of Lamb//Shoulder of Lamb//Roast Lamb Saddle with Spinach and Black Pudding

Lemon Thyme and Sundried Tomato Spatchcock Chicken//Chicken Shawarma Skewer

Salmon en Croute

Garlic Butter Lobster

Butternut Squash, Lentil and Beetroot Wellington//Stuffed Courgette with Preserved Lemon, Pearl Barley, Feta and a Spiced Tomato Chutney//Blooming Onion with Roasted Garlic, Parmesan, Gruyere and Thyme Cream



### **Sharing Salad and Side Dishes**

Choose 3 Salads and 3 dips/Sauces

Tomatoes with Sumac Onions and Pine Nuts

Tomato, Rhubarb and Elderflower Salad

Miso and Peanut Butter Chickpea Salad

Roasted Aubergine with Curried Yogurt and Pomegranates

Roasted Aubergine with Black Garlic, Almonds and Dill

Grilled Radicchio and Kale Salad with Orange and Hazelnuts

Candy Beetroot with Lentils and Yuzu

Caramelised Fig, Orange and Feta Salad

Cauliflower, Pistachios and Pomegranate Salad

Tomato, Olive and Feta Salad

Lemony Asparagus Spears with Parmesan Shavings and Aged Balsamic Glaze

Tender Stem Broccoli, Feta and Chickpea Salad

Tender Stem Broccoli, Chickpea, Black Garlic and Chilli Salad

Asian Slaw

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Roasted New Potatoes with Black Garlic Dressing, Chives and Dill

French Style New Potato Salad

Nepalese Potato Salad (Citrus and Spice)

Hasselback Potatoes in Rosemary and Garlic

Domino Dauphinoise Potatoes

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Bearnaise Sauce//Shallot Red Wine Jus//Peppercorn Sauce//Spiced Arrabiata Sauce//Bramley Apple Sauce

Hummus Selection//Tzantziki//Baba Ghanoush//Tomato, Coriander and Onion Salsa



### **To Finish**

Apple (v)

Pink Lady Apple Tatin, Vanilla Bean Ice Cream

Lemon (v)

Meringue, Lemon Mousse, Crème Fraiche Ice Cream

Dark Chocolate (v)

Billionaire Dark Chocolate Salted Caramel Tart, Clementine Gel, Citrus Ice Cream

Pistachio and Raspberry (v)

Pistachio and Raspberry Tart, Rose Water Ice Cream

Eton (v)

Meringue, Berries, Chantilly Cream, Raspberry Liquor

Banana (v)

Peanut, Caramelised Banana, Sobet, Banana Cake

Rhubarb (v)

Roasted Rhubarb, Orange, Crystallised Puff Pasty

Cheesecake (v)

White Chocolate Cheesecake, Strawberry Salad, Swiss Meringue, Nut tuille

### **Assiette of Desserts**

Trio of Apple Desserts

Apple Crumble Tart, Apple Shot, Apple and Calvados Crème Brulee

Trio of Chocolate

Melt in the Middle Pot, Chocolate Coffee Mousse, Triple Chocolate Brownie

### **Trio of Desserts (Choice of 3 Desserts)**

Pear and Maunka Honey Tart

Apple Tart Tatin

Raspberry Panna Cotta

Crème Brulee

Pistachio and Raspberry Tart

Triple Chocolate Brownie

Macaroon

White Chocolate Mousse



### **Drinks Packages**

#### **Package 1**

**£26.77 per head INC VAT**

##### **Welcome Drink:**

Aqualta Prosecco

Peroni Bottle

Soft Drink (Fentimans or Similar)

##### **Table Wine: ½ bottle per person**

Silver Ghost Sauvignon Blanc

Les Freres Lumiere Cotes du Rhone

Etandon Vignerons 'one from Provence'

##### **Toast Drink:**

Aqualta Prosecco

Henriet-Bazin Blanc de Blancs Champagne

Table Water ½ bottle per person 750ml

#### **Package 2**

**£34.98 per head INC VAT**

##### **Welcome Drink:**

La Gioiosa Prosecco Valdobbiadene

Peroni Bottle

Soft Drink (Fentimans or Similar)

##### **Table Wine: ½ bottle per person**

Valasour 'papa' Sauvignon Blanc

Machello Pelleriti Malbec

Chateau Minuty 'M de Minuty' Rose

##### **Toast Drink:**

La Gioiosa Prosecco Valdobbiadene

Pierre Legras Monographie Brut

Table Water ½ bottle per person 750ml



**Package 3**  
**£55.80 per head INC VAT**

**Welcome Drink:**

Gusbourne English Sparkling Wine  
Peroni Bottle  
Soft Drinks (Fentimans or Similar)

**Table Wine: ½ bottle per person**

Dog Point Organic Sauvignon Blanc  
Chateau Haut Gravet Saint-Emilion  
Whispering Angle Rose 2012/22

**Toast Drink:**

NYE Timber Sparkling Wine  
Donson Cuvee Allie  
Table Water ½ bottle per person 750ml



### **Bar Hire**

#### **Pay and Go**

For £250\* booking fee we supply a fully stocked bar for your guests to pay for their drinks by cash or card. Typical minimum bar spend of £1200\*

The bar comes with licenced staff and equipped with reusable or disposable glasswear and paper Straws.

\*T&C'S applies

#### **Pre-Paid**

Allocate a set amount or cash behind the bar for your guests to enjoy or use a token system which is regulated to ensure fair system so that you can give each guest a set amount of drinks, once your guests have spent their tokens we will revert to a cash bar.

\*£250 Booking fee applies.

#### **Open Bar**

A fully stocked bar for your guests to enjoy without the need to pay. Initial booking fee required with the account to be settled by yourself at the end of the event.

Subject to terms of service  
£250\* Booking fee applies.

#### **Dry Bar Hire**

You supply the stock and leave the rest to us. We will provide the bar structure, staff and all the equipment to serve.

Booking fee applies\*

\*T&C Applies to all bookings.



