

SAMPLE WINTER WEDDING MENU 1



White & Dark Chocolate Curl Wedding Cake
Ensemble of Raspberries, Strawberries and Blueberries

Mixture of Flavours, Texture and Colour

This menu is especially designed for a wedding celebration. Each dish comprises a lovely mixture of flavours, texture and colour elegantly served on presentation plates. For dessert we have proposed our own white and dark chocolate curl wedding cake – a rich sacher torte which after the cutting will be individually plated and garnished with fresh berries and raspberry coulis.

Starter

Oxford Blue and Dill Soufflé

Caramelised Leeks and Saffron Yoghurt Dressing

Main Course

Breast of Guineafowl

Cranberry Gel, Candied Walnuts, Crispy Pancetta Thyme Jus
Parsnip Puree, Cavolo Nero

For Vegetarian/Vegan Guests

Caramelised Leek Tart Fine

Cranberry Relish, Tarragon Oil, Leek Ash

Dessert

Your Own Wedding Cake

Sliced by our chefs, plated and served with fresh berries & coulis

or

White & Dark Chocolate Curl Wedding Cake

Ensemble of Raspberries, Strawberries & Blueberries
Raspberry Coulis

To Finish

Continental Blend Coffee

A Selection of Teas

Homemade Fudge and Turkish Delight

SAMPLE WINTER WEDDING MENU 2

Stylish Dishes and Dessert Buffet

This menu presents two of our most popular choices for wedding meals followed by a buffet display of desserts. Both the scallops and the lamb are beautifully balanced stylish dishes served individually plated. Guests will then have the chance to mingle as they choose their own favourite desserts from the buffet.



Seared King Scallops
Pear Carpaccio, Pickled Ginger, Vanilla Pod Jus

Starter

Seared King Scallops

Pear Carpaccio, Pickled Ginger, Vanilla Pod Jus

For Vegetarian / Vegan Guests

Red Pepper and Chickpea Pakora

Minted Pea Purée, Pickled Red Onion, Pea Shoots

Main Course

Salt Marsh Lamb Duet

Slow Braised Shoulder and Roasted Rump, Rosemary Jus

Curly Kale

Saffron Potato Fondant

For Vegetarian Guests

Spinach and Chestnut Gnocchi

Courgette Ribbons, Almond Milk Yoghurt, Beetroot Relish

Dessert

Desserts from a Central Display Buffet, Cascading with Foliage, Flowers and Fresh Fruits

Banoffee Pie

With Orange Caramel

Dark Chocolate Mousse Shots

Praline Shard

Lemon and Mint Panna Cotta

Spiced Orange and Date Salsa

Watermelon Lillies filled with Tropical Fruits

Dressed with Pomegranate

A Selection of Continental and British

Farmhouse Cheeses

Served with Bath Olivers & Fresh Fruits

To Finish

Continental Blend Coffee

A Selection of Teas

Dark & White Chocolate Truffles

SAMPLE WINTER WEDDING MENU 3

Selection of Starters and a Classic Main

This more unusual wedding menu begins with a magnificent display of Antipasti placed in the centre of each table for guests to share.

This is followed by a classic fillet of beef main course and then the hot chocolate fondant with pistachio ice cream for dessert

Antipasti

Large platters for each table to share:

Stuffed Mushrooms
Marinated Artichokes
Sweet Peppers and Olives
Parma Ham, Bresaola and Salami
Tomato and Basil Bruschetta
Rocket, Parmesan and Olive Oil
Grissini Bundles

Main Course

Tournedos of Hereford Beef
Wild Mushroom Gougere, Pinot Noir Reduction

Dauphinoise Potatoes

Roasted Mediterranean Vegetables

Courgettes, Sweet Peppers, Squash and Red Onion

For Vegetarian Guests

Rajasthani Smoked Aubergine
Basmati Rice, Tomato and Chive Kachumber,
Coriander Cress

Dessert

Hot Chocolate Fondant

Pistachio Ice Cream and Orange Zest

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

To Finish

Continental Blend Coffee

A Selection of Teas

Selection of Handmade Chocolates



Sharing Antipasti Platters
Centrepiece Displays for Guests to Help Themselves

SAMPLE WINTER WEDDING MENU 4

Celebratory and Indulgent

In this menu we have combined a classic Italian starter with an exciting duet of Duck. We have then suggested a delightful winter trio of desserts.

Starter

Butternut and Sage Tortellini

Toasted Pine Nuts, Pimento Bisque

Main Course

Gressingham Duckling

Confit Leg, Rare Roasted Breast, Blackberries and Port, Dauphinoise Potatoes, Shredded Sprouts with Chestnuts

For Vegetarian Guests

Chicory and Red Onion Tart Tatin

Carrot and Orange Purée, Pickled Artichoke, Ranch Hemp Dressing

Dessert

Trio of Miniature Winter Desserts
Apple & Blackberry Crumble with Devon Cream Custard
Cinnamon Crème Brûlée
Dark Chocolate and Grand Marnier Cannelloni

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert

To Finish

Continental Blend Coffee
A Selection of Teas

Chocolate Sables & Miniature Amaretti Biscuits



Spinach & Ricotta Tortellini
With Spinach and Peperonata

SAMPLE WINTER WEDDING MENU 5

Mediterranean Mezze and Profiteroles

As an alternative to plated service this menu proposes a selection of informal “Mezze” style Mediterranean dishes presented in the centre of each table for guests to pass and share among themselves.

For dessert we have a French Croquembouche wedding cake made from vanilla cream profiteroles and caramel. Once the Bride and Groom have cut the cake it would be individually plated and served with the fruit compote.



Sharing First Course Dishes

Beetroot Falafel
Pomegranate Relish

Grilled Seabass and Shrimps
Chermoula and Rocket

Artichoke Hearts
Filled with Sundried Tomatoes and Basil

Butternut Kofte
Cucumber Yoghurt

Red Pepper Hummus, Baba Ganoush and Guacamole
Handmade Speciality Breads

Sharing Main Course Dishes
Slow Braised Carmarthenshire Lamb
Marinated with Rosemary, Honey and Warm Spices
Dried Apricots and Toasted Almonds

Chargrilled Chicken Scaloppini
Lemon, Olives & Cinnamon

For Vegetarian Guests:

Crispy Parcels of Lentil, Raisins and Pine Nuts
Green Herb Salsa

Minted Tabbouleh
Parsley and Petit Pois

Tomato & Red Onion Salad,
Mild Chillies and Coriander

Dessert

Croquembouche Wedding Cake
Compote of Red Fruits, Whipped Cream

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

To Finish

Continental Blend Coffee
A Selection of Teas

Sweetmeats of Stuffed Dates, Turkish Delight, Frangipanes and Pralines

SAMPLE WINTER WEDDING MENU 6

Stunningly Displayed, Luxurious Delicacies

This magnificent wedding menu begins with a gourmet hot fish dish. For the main course we are then recommending a Venison Wellington, carved by our chefs in the Dining Room. Finally to finish an indulgent Sticky Toffee dessert with a lighter twist.

First Course

Lemon Sole Paupiette

Smoked Salmon, Red and Green Grapes, Sauce Veronique

For Vegetarian Guests

Tian of Pressed Mediterranean Vegetables

Spinach and Sweet Pepper Coulis

Main Course

Carved by Chefs in the Dining Room

Highland Venison Wellington

With Chestnut and Cranberry Stuffing
encased in Golden Puff Pastry
Madeira Demiglace

Celeriac Mash

Glazed Baby Carrots and Savoy Cabbage

For Vegetarian Guests

Butternut and Asparagus Wellington

Red Cabbage with Apple and Hazelnuts,
Wholegrain Mustard and Dill Salsa

Dessert

Sticky Toffee Soufflé

Poached Victoria Plums, Ginger Parkin

To Finish

Continental Blend Coffee

A Selection of Teas

Dark Chocolate Amaretti & White

Chocolate Florentine



Lemon Sole Paupiette

Smoked Salmon, Red and Green Grapes, Sauce Veronique