

# Spring and Summer Wedding Breakfast



## Amuse Bouche £3.50

Chilled tomato consommé, watermelon and mint

Cream of mushroom, cep aroma

Sweet pea and asparagus

## Starters

Tian of prawns and oat smoked salmon, crab mayonnaise, plum tomato and shellfish dressing

Lightly spiced and smoked duck, avocado and red onion salad, mango, chilli and sesame

Herb cured salmon, pink fir potato and chive salad, shallot and caviar dressing and summer cresses

Ham hock and trompette mushroom ballotine, caper mayonnaise and pork popcorn

Roasted sweet tomato and basil soup, salsa verdi, fresh parmesan (V)

Grilled mozzarella and vegetable bruschetta, plum tomato salad, balsamic and pea shoot salad (V)

Sweet pea and watercress soup, smoked salmon and mint crème fraîche

Asparagus salad with poached hen's egg, rocket, black pepper and herb vinaigrette (V)

## Intermediate sorbets £3.50

Raspberry, lemon, mango (V)

## Mains

Seared corn fed chicken, creamed potato, buttered savoy, wild mushroom, roasted shallot

Slow roasted rump of lamb, confit shoulder, crushed peas, roasted peppers (£3.50 supplement per person)

Fillet of royal bream, dill crushed potatoes, pea, broad bean and lobster oil infused with lemon and mint

Braised belly of pork, sesame bok choy, apple mash, butternut puree, cider jus

Slow roasted fillet of Berkshire beef, dauphinoise potato, asparagus, port jus (£7.50 supplement per person)

Roasted fillet of salmon, lemon and spring onion mash, creamed leeks, asparagus, and pancetta dressing

Risotto of seasonal vegetables and herbs, parmesan and pea shoot salad (V)

Baked artichoke heart, goat's cheese and sundried tomato, tomato butter (V)

## Desserts

Honeycomb parfait, macerated berries and caramel cream

Raspberry and white chocolate Brûlée and biscotti biscuits

Glazed mango tart, lemon sorbet and berry compote

Milk chocolate and hazelnut mousse, poached cherries and compote

Strawberry cheesecake, praline crunch and berry sorbet

Salted chocolate tart, Maldon sea salt crisp, cinnamon ice cream

Strawberry parfait, crunchy meringue, balsamic strawberries

Selection of British cheeses, chutney and water biscuits

# Spring and Summer Canapé Menu



## Simple Nibbles

Spanish Olives, Roasted Nuts, Parmesan and Paprika Straws, Sea Salt and Cracked Black Pepper  
Kettle Crisps, Sun Blushed Tomatoes and Houmous

£6.00 per person

## Shots Menu

Seasonal shots served in a shot glass

Chilled Gazpacho with Pesto

Chilled Tomato Consommé, Watermelon and Mint

Asparagus Veloute with Crème Fraiche

Sweet Pea and Mint Veloute

£3.50 per person

## Canapés

Vegetable Spring Rolls with Sweet Chilli Dip

Smoked Salmon Roulade with Cucumber and Avruga Caviar

Chicken Liver Mousse with Crisp Ciabatta, Toasted Poppy Seed and Red Onion Jam

Atlantic Prawn, Cream Cheese and Pumpernickel, Chives

Crispy Duck Croquettes

Sesame and Coriander Chicken

Truffled Wild Mushroom, Cream Cheese, Crisp Tortilla

Asparagus, Basil Cream Cheese, Cherry Tomato and Parmesan

King Prawn with Chilli, Lime and Coriander on Mango and Lime Salsa

Choose 4 items from the shots or canapé menu's for £14 per person

Choose 5 items from the shots or canapé menu's for £16 per person

Choose 6 items from the shots or canapé menu's for £18 per person

Choices come with Kettle Crisps and Spanish Olives

# Autumn and Winter Wedding Breakfast



## Amuse Bouche £3.50

Curried Parsnip, Herb Emulsion  
Cream of Mushroom, Cep Aroma  
Poached Salmon Nicoise

## Starters

Smoked Trout, Watercress salad with Horseradish Creme Fraiche  
Smoked Duck, Cinnamon spiced pear, celeriac and chive salad  
Herb Cured Salmon, Beetroot and potato salad with citrus cream  
Pulled Ham and Baby Leek Terrine, Compressed apple, ciabatta crisp and apple pureé  
Roasted Pumpkin and Winter Squash Soup with Lovage and seed dressing (v)  
Grilled Mozzarella and Vegetable Bruschetta with Pickled shallot, balsamic and pea shoot salad (v)  
Wild Mushroom and Artichoke Arancini, Purple kale with artichoke pureé (v)  
Poached and Smoked Chicken Ballontine with Tarragon cream, baby onion and pickled tunip

## Intermediate sorbets £3.50

Raspberry, Lemon, Mango (V)

## Mains

Royal Bream, Roast Jerusalem artichoke, clam and parsley dressing  
Roasted Corn Fed Chicken, Buttered fondant, celeriac puree, chicken and tarragon bon bon  
Roast Supreme of Hake, Buttered leeks, pak choi and dill emulsion  
Duo of lamb, seared rump and braised shoulder, roast peppers and cauliflower puree  
(£7.50 supplement per person)  
Slow Roasted Fillet of Berkshire Beef, Dauphinoise potato, kale, roasted baby carrots and port jus  
(£7.50 supplement per person)  
Tenderloin Of Pork, Carrot and swede puree, roasted parsnip with cavolo nero  
Spinach and Red Pepper Strudel, Roasted vegetable couscous  
Harissa Sweet Potato, Cumin Chickpeas and crispy kale (v)

## Desserts

Sticky Toffee Pudding, Salted butterscotch and vanilla ice cream

Glazed Lemon Tart, Lemon Crèmeux and ginger crumb

Chocolate Brownie, Chocolate soil and hazelnut and dark chocolate sauce

Cambridge Burnt Cream, Blackberry compote and caraway shortbread

Treacle Tart, Caramel sauce and brown bread ice cream

Bitter Chocolate Delice, Chestnut meringue and honeycomb

Selection of British cheeses, Chutney and water biscuits

# Autumn Winter Canapé Menu



## Simple Nibbles

Spanish Olives, Roasted Nuts, Parmesan and Paprika Straws, Sea Salt and Cracked Black Pepper

Kettle Crisps, Sun Blushed Tomatoes and Houmous

£6.00 per person

## Shots Menu

Seasonal shots served in a shot glass

Roast Parsnip and Honey

Cream of Celeriac and Truffle

Wild Mushroom, Cep Arome

Cock-a-Leeki, Hot Smoked Salmon

£3.50 per person

## Canapés

Mini Bangers and Mash

Butternut Squash and Sweet Corn Arancini

Spiced Lamb Kofta, Mint Yoghurt

Salmon and Sesame Lollipops

Mini Goat's Cheese and Red Onion Tart

Vegetable Spring Rolls with Sweet Chilli Dip

Smoked Salmon Roulade with Cucumber and Avruga Caviar

Chicken Liver Mousse with Crisp Ciabatta, Toasted Poppy Seed and Red Onion Jam Sesame and Coriander Chicken

King Prawn with Chilli, Lime and Coriander on Mango and Lime Salsa

Choose 4 items from the shots or canapé menu's for £14 per person

Choose 5 items from the shots or canapé menu's for £16 per person

Choose 6 items from the shots or canapé menu's for £18 per person

Choices come with Kettle Crisps and Spanish Olives



# Children's Menu

We understand some children can be particular when it comes to dinner, so we have created a tasty menu especially for them.

This includes a main course, a dessert.

Alternatively, you are welcome to order off the adult menu at half price.

Aged three to twelve

## **Drinks Reception**

Unlimited fruit cordial throughout the day

## **Mains**

Breaded Chicken Strips, Thick Cut Chips, Baked Beans

Grilled Chicken and Steamed Vegetables

Tomato and Cheese Penne Pasta (v)

Scampi, Thick Cut Chips, Tartare Sauce

Fernygrove Farm Sausages, Steamed New Potatoes, Baked Beans

## **Desserts**

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Waffles, Maple Syrup, Vanilla Ice Cream

Ice Cream Selection—Two scoops of Chefs Choice

Ice Lolly

£35 per person

# Wedding Evening Options



A late night snack is always needed towards the end of a busy wedding day. We have created five unique options, which not only taste amazing, but look fantastic too!

A minimum of 85% of your total evening guest numbers attending must be catered for.

Select one of the following:

## **B U F F E T**

3 items £22.00 per person | 5 items £27.00 per person | 7 items £32.00 per person

## **B O W L F O O D**

Your choice of three items at £28 per person

## **G R A Z E B O A R D**

£28 per person

Selection of cured meats and cheeses, sausage rolls, olives, tomato, vegetable crisps, chutney, breads and crackers

## **H O G R O A S T**

£30 per person | Minimum 70 people

Hog Roast, served from the spit, Crackling, Stuffing, Brioche Rolls and Apple Sauce

## **R O Y A L B E R K S H I R E B B Q**

£30 per person | Minimum 50 people

Burgers, Sausages, Chicken, Baby Jacket Potatoes and a selection of salads

All evening food options can be tailored to suit vegetarians and other dietary requirements. Just ask your Wedding Executive to provide you with the options!





# Buffet Options

Mini British Steak Burgers

Plaice Goujons and Tartare Sauce

Scottish Salmon and Cherry Tomato Kebab

BBQ Pulled Pork Tacos, Salsa and Sour Cream

Vine Tomato, Mozzarella and Basil Pizza Bread (v)

Potato Skins Cheese and Chive (v)

Onion Bhajis and Mint Yogurt (v)

Wild Mushroom Bruschetta (v)

Pork and Onion Sausage Roll with Caraway

Piri Piri Spiced Chicken Wings

Oriental Duck and Spring Onion Spring Rolls

Selection of Sandwiches, Wraps and Baguettes with Various Fillings (v)

Platters of Vine Tomato and Mozzarella, Basil and Balsamic

Feta, Olive and Tomato salad

Crispy Chicken Caesar Salad

## **PLEASE CHOOSE**

3 items £22.00 per person | 5 items £27.00 per person | 7 items £32.00 per person

All evening food options can be tailored to suit vegetarians and other dietary requirements.  
Just ask your Wedding Executive to provide you with the options!



# Bowl Foods

Your choice of three items from the following menu at £28 per person

## **BEST OF BRITISH**

Battered Fish Goujons, Chips, Tartar Sauce

Owtons Sausage and Mash, Onion Gravy

## **MEXICAN AND AMERICAN**

Build your own Fajita, all the trimmings

Rib Chuck Burger, Smoked Bacon, Cheese, Spiced Tomato Chutney

## **TASTE OF ASIA**

Prawn noodle bowl, Chilli, Ginger and Coriander  
Thai Green Curry, Jasmine Rice



# BBQ Food

## FROM THE GRILL

6oz Burger in a Sesame seeded bun

Pork and Leek sausage with caramelised onions

Tandoori Spiced Corn fed Chicken Thigh

Butternut squash and Pecan Vegetarian burgers

Vegetarian Sausages

## SIDES & SALADS

Buttered Corn on the Cob

Classic Coleslaw

Potato, spring onion and Grain Mustard salad with chives

Mixed Leaf Salad

Baby Jacket potatoes with butter and cheddar cheese

Dressings and Condiments

Tandoori Spiced Shoulder of Berkshire Lamb

Seared Salmon, lemon grass and lime marinade

## DESSERTS

Individual ice cream pots

Upgrade to a Chef's selection of mini desserts for £3.00 per person