

# WEDDING MENUS

## CANAPES

*For a Minimum of 20 Guests*

Choose 5

Mature Roast Beef – Yorkshire Pudding – Horseradish and Watercress Cream

Skewers of Chicken - Satay Sauce

Courgette - Parma Ham - Cream Cheese

Crostini - Smoked Salmon - Lemon Creme Fraiche

Prawn Cocktail - Brioche

Smoked Mackerel - Crostini - Black Garlic

Hereford Hop & Balsamic Onion Mini-Tartlets

Goats Cheese - Pickled shallot – Crostini

Goats Cheese with Tomato Jam in a Crisp Parmesan Cup

Spiced Halloumi - Cucumber Relish

Welsh Rarebit - Red Onion Chutney – Sourdough

Savoury Scone - Whipped Brie - Apricot Chutney

Mushroom Duxelle - Cracker

Roasted Vegetable Frittata

Vegetable Spring Roll – Sweet Chilli Sauce

Pea Bhaji

Truffle Arancini

Aubergine Pakoras - Cucumber Raita

Asparagus Fritters – Aioli

Guacamole & Fresh Chilli on Oat Cakes

Roasted Red Pepper – Tomato & Basil – Bruschetta

*We can do a special selection of canapes for your guests with special dietary requirements*

£10 per person

# WEDDING BREAKFAST (MAIN MEAL) BUFFETS

## DESSERT BUFFET

*Minimum of 20 Guests*

Choose 5

Profiteroles

Strawberry Gateau

Lemon Tart

Tiramisu

Vanilla Panna Cotta

Coconut Chocolate Torte (Vg) (GF)

Cheesecake (Vg) (GF)

Fresh Fruit Platter (Vg) (GF)

All served with fresh dairy cream and vegan cream

£12.50 per person

# COLD FORK BUFFET

*Minimum of 20 People*

## **Cold Meats**

Maple and Honey Gammon

Topside of Herefordshire Beef

Red Onion & Thyme Stuffed Pork Roulade

Coronation Chicken

## **Choose 3 Salads:**

Classic Coleslaw - Dijon Mustard Mayonnaise

Crushed Jersey Royals - Dill Pickles - Aioli

Mixed Bean, Chickpea and Corn Salad - Parsley, Chilli & Lemon

Roasted Sweet Potato - Scallion, Dukkha & Seeds

Curried Pilau Rice - Peas and Apricot

Roasted Beetroot Salad

Mixed Green Salad

Greek Salad - Olives, Peppers, Red Onions and Feta

Selection of Quiches and Tartlets

Selection of Artisan Breads, Crackers & Oat Cakes

Profiteroles

Lemon Tart

Coconut Chocolate Torte (Vg) (GF)

Cheesecake (Vg) (GF)

Fresh Fruit Platter (Vg) (GF)

All served with fresh dairy cream and vegan cream

£28 per person

# RUSTIC BUFFET

*Minimum of 20 Guests*

Selection of Hard and Soft Cheese:

Herefordshire Hop, Shropshire Blue, Red Leicester, Brie, Mild Cheddar, Smoked Cheddar, Vegan Cheese

Selection of Cured Cuts of Charcuterie Meats and Selection of Pates

Selection of Chutneys, Jellies and Pickles

Olives, Apples, Grapes, Celery and Figs

Selection of Artisan Breads, Crackers, Oat Cakes and Butter

A Selection of Tartlets and Quiche

Coleslaw, Potato Salad and Pasta Salad

Roasted Butternut Squash

Beetroot Salad

Tomato and Cucumber Salad

Mixed Leaf Bowl

Mixed Seed Bowl

Home-Made Salad Dressing

A Selection of Dips

A Selection of Home-Made Cakes served with Fresh Dairy Cream & Vegan Cream

Self-Service Tea & Coffee

£32 per person

# SUMMER BBQ

*Minimum of 40 Guests*

## **Meat**

8oz Herefordshire Beef Burgers

Pork Sausage Hot Dogs

Chicken Breast

Salmon Fillet

## **Vegetarian Option**

Halloumi and Vegetable Skewers (V)

Falafel Burger (Vg)

## **Salads**

New Potatoes with Butter & Fresh Mint

Butter Beans, Roasted Peppers, Black Olives, Tomatoes & Basil

Penne Pasta with Pesto Dressing (contains pine nuts)

## **Served with**

Bread Rolls and Butter

Fried Onions

Mixed Leaf Salad

Condiments

## **Dessert**

Eton Mess with Summer Fruits and Fresh Single Cream

Glazed Lemon Tart with a Raspberry Coulis

£40 per person

# WEDDING BREAKFAST (MAIN MEAL) SERVED TO THE TABLE

## CHILDREN'S THREE COURSE MENU

### Starters

Fan of Melon, Raspberry Coulis & Summer Berries (Vg)

Tomato Soup with Croutons and Crusty Bread (V)

Chicken Goujons with BBQ Dip

### Main Courses

Homemade Fish Pie glazed with Cheddar Cheese

Local Beef Burger with Tomato Relish, Mayo and Lettuce with Skinny Fries and Ranch  
Slaw

Veggie Burger with Tomato Relish, Mayo and Lettuce with Skinny Fries and Ranch  
Slaw (V)

Margarita Pizza, Chips & Peas (V)

Macaroni Cheese (V)

### Desserts

Ice-Cream (V)

Chocolate Brownie with Chocolate Sauce (V)

Chopped Fresh Fruit (Vg)

£13.50 for 2-Course

£17.50 per person for 3-Course

# AFTERNOON TEA

*Minimum of 20 Guests*

Served to the Table on Vintage China

A Selection of White & Wholemeal Finger Sandwiches garnished with Cherry Tomatoes and Watercress

A Selection of Savouries such as Mini-Tartlets, Savoury Scones, Sausage Rolls & Crostini

A Cream Tea of Scones, Clotted Cream and Strawberry Jam

Meringue Boats with Fresh Summer Fruits

Chocolate Brownie Squares

Victoria Sponge

Macaroons

A Selection of Loose Leaf Tea, Herbal Tea Infusions and Cafetiere Coffee

£22 per person

Or £25 per person including a glass of Prosecco

## TAPAS WEDDING BREAKFAST

**Choose 6 dishes from the options to below to be served to the table.**

Those with special dietary requirements will be provided a separate selection.

Baked Chorizo with Cherry Tomatoes, Chilli, Garlic & Red Wine

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Baked Cod dusted in Fennel & Coriander topped with Pan Fried Peppers

\*

Serrano Ham with Green Beans and Manchego

\*

Ratatouille

\*

Spanish Meatballs in Smoky Tomato Sauce

\*

Garlic Tiger Prawns

\*

Calamari

\*

Tuna Carpaccio with Olive, Mango and Caper Dressing

\*

Patatas Bravas

\*

Courgette arancini with lemon mayonnaise

\*

Blistered Padron Peppers

\*



Garlic Button Mushrooms

\*

Pan Fried Rolled Aubergine with Lemon, Garlic & Rosemary

\*

Toasted Bread with Garlic Crushed Tomatoes

\*

All served with Olives, Aioli, Crusty Bread and Spanish Green Salad.

£34 per person

## TRADITIONAL THREE COURSE MENU

### Starters

Choose one vegetarian starter or one vegetarian plus one meat or fish starter to offer your guests

Chicken Liver & Brandy Pate served with Melba Toast

Beetroot Cured Salmon with Lemon Crème Fraiche and Thyme Crackers

Caramelised Onion, Tomato & Mozzarella Bruschetta with a Balsamic Glaze &  
Fresh Oregano (V)

Country Vegetable Soup served with Poppy Seed Bread Roll (Vg)

### Main Courses

Choose one meat, one fish main and one vegetarian main to offer your guests

Local Herefordshire Sausages with Buttery Mashed Potato, Seasonal Vegetables &  
Onion Gravy

Herby Beef Bourguignon served with Buttery Mashed Potato & Seasonal Vegetables

Local Herefordshire Chicken served with Lemon & Thyme Stuffing, Roast Potatoes,  
Seasonal Vegetables & Rich Gravy

Herefordshire Beef served with Yorkshire Pudding, Creamy Horseradish, Roast  
Potatoes, Seasonal Vegetables & Rich Gravy

Salmon Fillet with a Hollandaise Sauce, Crushed Minted New Potatoes & Seasonal  
Vegetables

Vegetable Wellington served with Roast Potatoes, Seasonal Vegetables & Rich Gravy  
(V)

Creamy Pea & Herb Risotto with Parmesan Shavings (V) (GF)

Vegetarian Lentil Cottage Pie served with Seasonal Vegetables (Vg) (GF)

## Desserts

Choose two desserts plus fruit salad to offer your guests

Traditional Eton Mess (GF)

Glazed Lemon Tart served with Raspberry Coulis

Homemade Sticky Toffee Pudding with Caramel Sauce & Fresh Cream

Chocolate Brownie with Vanilla Ice Cream (Vg) (GF)

Seasonal Fruit Salad (Vg) (GF)

£37.50 per person for 2-Course

£42.50 per person for 3-Course

# CLASSIC THREE COURSE MENU

## Starters

Choose one vegetarian starter and one meat or fish starter to offer to your guests

Crab Cakes with a Sweet Chilli & Lime Dressing served on a bed of Rocket

Rustic Cider, Apple & Sage Ham Hock Terrine served with a Sweet Red Onion Chutney & Melba Toast

Citrus Beetroot Salad with a Creamy Avocado & Lime Dressing (Vg)

Individual Baked Camembert with Garlic & Rosemary served with Artisan Bread & Cumberland Sauce (V)

Classic Mozzarella, Basil & Tomato Caprese Salad with a drizzle of Balsamic & Olive Oil (V) (GF)

Potato, Celeriac and Truffle Soup (Vg) (GF)

## Main Courses

Choose one meat main, one fish main and one vegetarian main to offer to your guests

Roasted Leg of Lamb served with Fresh Mint Sauce, Crushed New Potatoes, Seasonal Vegetables & a Rich Jus

Roasted Loin of Pork served with Bramley Apple Sauce, Crispy Bacon wrapped Sausages, Crushed New Potatoes, Seasonal Vegetables & a Rich Onion Gravy

Natural Haddock Fillet en-croute with a Saffron & Shellfish Sauce

A Risotto of Butternut Squash with a Mascarpone and Red Pesto Sauce (V) (GF)

Moroccan Spiced Vegetable Tagine with Apricots & Almonds (Vg)

## Desserts

Choose three desserts to offer to your guests

Vanilla Crème Brûlée with Lavender Shortbread

Passionfruit Cheesecake

Profiteroles with a Hot Chocolate Sauce

Salted Caramel Brownie

Pears Poached in Red Wine & Star Anise served Vanilla Icecream (Vg) (GF)

£47.50 per person for 2-Course

£52.50 per person for 3-Course

# LUXURY THREE COURSE MENU

## Antipasti Sharing Boards

Sharing Boards of Cured Ham & Salami, Sun Blushed Tomatoes, Buffalo Mozzarella & Wild Rocket Salad, Chargrilled Artichokes & Red Peppers, Oregano Marinated Olives, Italian Breads served with Extra Virgin Olive Oil & Aged Balsamic Vinegar Dipping Pots

## Starters

24 Hour Pulled Hereford Pork & Truffled Macaroni Cheese

Confit Duck & Pistachio Terrine served with Pickled Kumquat & Shizo Leaf Salad

Beetroot Cured Salmon served on Pumpernickel Bread with Sour Cream & Chives

Lemon, Vodka & Mascarpone Risotto served with Thyme Butter & Toasted Almonds (V)

Roast cauliflower with prune, capers, pumpkin seeds, kales, black garlic and pickled mustard seeds (Vg) (GF)

Spiced Carrot Falafel with Tomato Fondue and Crispy Kale (Vg) (GF)

Maple and Carrot Roasted Butternut Squash Soup (Vg) (GF)

## Main Courses

Roasted Fillet of Herefordshire Beef served with Homemade Triple Cooked Chips, Roasted Vine Tomatoes, Watercress & Rocket Salad & Bernaise Sauce

Hake served with Crushed Pink Fir Potatoes, Pea & Bacon Fricassee & a Buerre Blanc Sauce

Roasted Rump of Lamb served with Savoy Cabbage, Fondant Potato, Onion Soubise & a Rosemary Scented Jus

Rolled & Stuffed Belly of Pork served with Chive Gnocchi, Sun Blushed Tomato & Cavolo Nero Pesto

Braised Artichoke, Preserved Lemon & Green Olive Stew (Vg) (GF)

Rich mushroom parfait served with celeriac cooked in its own juice, hazelnut butter, red chicory dressed in hazelnut oil and pickled red cabbage (Vg) (GF)

## **Desserts**

Pistachio & Polenta Cake served with Olive Oil Jelly & Creme Fraiche

Coconut & Cardamon Panna Cotta served with a Mango Coulis

Chocolate Torte served with Kirsch & Black Cherry Ripple Ice Cream

Sauternes Poached Peaches served with Brown Sugar, Lemon Thyme & Raspberry

Soup & an Almond Biscotti

Cappuccino Semifreddo served with Baby Doughnuts

£65 per person

## **WEDDING EVENING FOOD (only served after 7pm)**

### **PIZZAS**

**Margarita** – Cheese, Tomato & Basil

**Pepperoni** – Cheese, Tomato & Pepperoni

**Hawaiian** - Smoked Ham & Pineapple

**Spicy Chorizo** - Spicy Chorizo, Jalapeno, Pepper & Pickle Onion

**Spinach & Mushroom** - Spinach, Garlic Mushroom & Balsamic Onion

**Veggie Feast** - Onions, Peppers, Mushrooms, Spinach, Sweetcorn, Olive

**BBQ Chicken** - Chicken, Sweetcorn, BBQ Sauce, Onion

**Meat Feast** - Pepperoni, Ham, Bacon, Sausage Chicken, Onion

Can be made with vegan cheese or gluten-free bases upon request

£10.50

*Or £14.50 for Wood Fired Oven Pizza experience made to order in front of your guests*



# BURGERS AND CHIPS

Local Beef or Chicken Burgers

Served with Mature Cheddar, Gherkins, Tomatoes, Lettuce Leaves,  
Fresh Onion, American Mustard and our own special Mayo

Served in a Brioche Bun Served with Skin-on Fries

Falafel Burger available for Vegans

Gluten-free Rolls Available

£12 per person

# HOG ROAST WITH SALADS

*Minimum of 40 Guests*

Pulled Pork

Sage & Onion Stuffing

Apple Sauce

Fresh Floured Buttered Baps

A Selection of Salads

Quiche (V)

Falafel Burgers (Vg) (GFO)

Gluten Free Baps available

£14.50 per person with salads

£12.50 per person without salads

# CLASSIC PARTY BUFFET

*Minimum of 20 Guests*

Choose 8 Items

Meat BBQ Skewers  
Veggie BBQ Skewers  
Sausage Rolls  
Vegan Sausage Rolls  
Crispy Tofu Sticks  
Halloumi Sticks  
Cocktail Sausages  
Cheese and Pineapple Sticks  
Olives  
Garlic Bread  
Bruschetta  
Samosa  
Spring Rolls  
Bhaji  
Falafels  
Arancini  
Croquettes  
Crisps  
Tempura Prawn  
Tempura Veg  
Vegetable Crudites  
Jalapeno Peppers  
Halloumi Sticks  
Onion Rings  
Scotch Eggs

A selection of dips will accompany the buffet

£15.50 per person

# HOT ONE-POT BUFFET

*Minimum of 20 Guests*

## CHILLI

Beef Chilli

Vegan Chilli (Vg) (GF)

Served with Rice and Tortilla Chips

With Green Salad, Sour cream, Guacamole and Fresh Coriander

## CURRY

Butter Chicken Curry

Vegan Curry (Vg) (GF)

Served with Rice and Poppadoms

With Fresh Coriander, Mango Chutney, Mint Sauce and Onion Salad

## LASAGNE

Beef Lasagne

Vegan Cottage Pie (Vg) (GF)

Served with Garlic Bread, Sauteed Greens and Tomato & Cucumber Salad

£16.50 per person

# CHEESE AND MEAT BUFFET

*Minimum of 20 Guests*

Selection of Hard and Soft Cheese:

Herefordshire Hop, Shropshire Blue, Red Leicester, Brie, Mild Cheddar, Smoked Cheddar

Selection of Cured Cuts of Charcuterie Meats and Selection of Pates

Selection of Chutneys, Jellies and Pickles

Olives, Apples, Grapes, Celery and Figs

Selection of Artisan Breads, Crackers, Oat Cakes and Butter

£16.50 per person