

2019/2020 Menu Price List

Canapes and Reception

Savoury Selection

For 3 per person please select 5 from the below savoury selection **£7.95**

For 5 per person please select 7 from the below savoury selection **£9.25**

- Mini Yorkshire Puds with Pork, Stuffing and Apple sauce
- Mini Sausages smothered in Honey and Wholegrain Mustard.
- Mini Pie Selection – Chicken, Beef and Vegetarian.
- Crostini - Choose from:
 - Mozzarella & Tomato (V)
 - Beef & Stilton
 - Brie & Cranberry (V)
- Mini Kebabs - Choose from:
 - Chicken & Roasted Red Pepper
 - Roasted Vegetable (V)
- Mini Spring Rolls - Choose from:
 - Duck & Hoisin
 - Vegetarian Spring Rolls (V)
- Mini Calzone -
 - Garlic & Cheese (V)
 - Cheese, Tomato & Pepperoni
- ‘Shot Glass’ King Prawn Cocktail
- Goats Cheese & Red Onion Filo Tarlet (V)
- Lamb Koftas with Minted Yoghurt dip
- Chicken Liver Pate & Chutney Crisp Breads
- Smoked Salmon with Lemon & Dill Rye Breads
- Thai Vegetable ‘Moneybags’ (V)

Sweet Selection

Mini Afternoon Tea

- Chefs selection of miniature pastries & cakes **£7.95**
- OR
- Chefs selection of miniature pastries & cakes with a 'help yourself' tea station **£8.75**

Individual Ice Cream Pots

£3.95

Choose two of the following flavours:

- Vanilla
- Double Chocolate
- Strawberry
- Mint Chocolate Chip
- Sticky Toffee & Fudge

Milk and White Chocolate Dipped Strawberries

£4.30

(available May through to end of August)

Mini Mince Pies

£3.25

(available November through to end of January)



Traditional 3 Course Wedding Breakfast served with Tea, Coffee & Chocolate Mints	£43.95
Child half adult portion (up to 12 years)	£21.50
Children's menu	£12.50

To Start

Please choose one of the following starters plus a vegetarian option if required:

The Classic Collection

- Smoked Haddock Fishcakes accompanied by a Lemon and Dill Dressing.
- Chicken Liver Pate and Chutney with a selection of Warmed Granary, White and Brown Toasted Bread Fingers presented inside a Farmhouse Loaf and placed in the centre of the table for your guests to help themselves!
(Vegetarian Option: a homemade Vegetarian Pate of your choice)
- Goats Cheese and Red Onion Filo Parcels served with a Red Onion Chutney. (V)
- Smoked Salmon and Prawn Salad with Lime Mayonnaise. **(+£1.50 supplement)**
- Chicken Caesar Salad: Tender strips of Chicken Breast, Bacon and Anchovies drizzled with a Classic Caesar Dressing and topped with Parmesan Shavings. **(+£1.50 supplement)**
- Tempura Prawns with Sweet Chilli Dip **(+£1.50 supplement)**
(Vegetarian Option: Tempura Vegetables with Sweet Chilli Dip)
- Fanned Canteloupe Melon with Parma Ham, Wild Rocket and a Balsamic Dressing **(+£2.85 supplement)**
(Vegetarian Option: Fanned Canteloupe Melon with Elderflower Sorbet)
- Pork Belly Cubes glazed with Honey and Bourbon and a Sour Cream and Chive Dip. **(+£2.85 supplement)**

Soups

Our hearty soups can be served as either a starter or an additional course

- Leek & Potato (V)
- Carrot & Butternut Squash (V)
- Tomato & Basil (V)
- Chunky Seasonal Vegetable (V)
- Chicken & Wild Mushroom

Sharing Platters

Our sharing platters are placed in the centre of each table for your guests to help themselves to; this is designed to get people acquainted and the conversation flowing from the start!

Choose either of the following options:

Italian (+£1.95 supplement)

- A selection of flavoured Focaccia
- Prosciutto Ham
- Whole Salami Milano
- Sliced Italian Pork Coppa
- Black and Green Olive Selection
- Sun Dried Tomatoes
- Mixed Leaves
- Balsamic and Olive Oil Dressing

Rustic Farmhouse (+£1.75 supplement)

- Selection of Rustic Breads
- Chicken Liver & a Vegetarian Pate
- Cheddar Cheese
- Cherry Tomatoes
- Cucumber
- Crisp Lettuce leaves
- Pickles
- Chutneys

The Main Event

Please choose one of the following main courses plus a vegetarian option if required:

The Classic Roasts Collection

- Roast Loin of Pork with Caramelised Apple Wedges, Sage & Onion Seasoning and a gravy infused with apple & Sage.
- Roast Turkey with Swede Mash, Bacon Wrapped Chipolatas, Pork & Chestnut Seasoning, Cranberry Sauce and a good old fashioned Gravy.
- Roast Sirloin of Beef with Roasted Seasonal Vegetables, Yorkshire Pudding and Horseradish accompaniment and Red Wine Jus. **(+£2.50 supplement)**
- Roast Leg of Lamb with a Minted Pea Mash and Traditional Gravy. **(+£2.50 supplement)**

The Feast & Co Signature Collection

- Roasted 'Bone in' Chicken Breast filled with Smoked Ham and Wild Mushrooms, Caramelised Shallots and a Red Wine Jus – *(This option can be made boneless should you require)*
- Bangers & Mash, served traditionally with Onion Gravy - *Chose from:*
 - Farmhouse Pork
 - Venison & Red Wine
 - Pork with Stilton & Apricot
 - Beef & Mustard
 - Or choose any 3 from the above to create your own Trio.
- Lamb Shank, slow roasted in Red Wine and Rosemary with Colcannon Mash. **(+£2.50 supplement)**
- Herb Crusted Rack of Lamb, with Mashed Potato and a Rosemary & Redcurrant Jus. **(+£4.95 supplement)**
- Roasted Duck Breast with Garlic Crushed Potatoes and a Plum Sauce. **(+£4.95 supplement)**
- Guinea Fowl wrapped in Bacon filled with Apricot & Cumberland Stuffing and accompanied by Seasonal Roasted Vegetables. **(+£4.95 supplement)**

The Fish Collection

Our fish collection can be chosen as a main course or if you are feeling extravagant add it as an additional course!

- Baked Salmon Fillet, Buttered French Beans and a Watercress Veloute. **(+£2.50 supplement)**
- Steamed Cod Loin with Tomato & Tarragon Salsa. **(+£2.50 supplement)**
- Sea Bass with Lemon & Caper Dressing **(+£4.95 supplement)**

The Vegetarian Collection

- Roasted Vegetable Tower layered with Mozzarella and drizzled with a Spicy Tomato Pesto.
- Creamy Leek & Mature Cheddar Herb Crumble.
- Green Pesto Roulade with a Slow Roasted Tomato Sauce
- Fresh Seasonal Ravioli – *Please ask for our flavour of the month closer to your wedding.*
(+£2.50 supplement)

The Sharing Collection (+£1.95 supplement)

Designed for a more informal feel to your day, these pies are served whole for your guests to dig in!

- Traditional Cottage Pie.
- Hearty Lamb Hotpot.
- Chicken & Mushroom.
- Fishermans Pie.
- Creamy Leek & Mature Cheddar Crumble (If chosen as your vegetarian option these will be individually served portions for those guests who require it)

To Accompany

Please choose one potato dish to accompany your meal:

- Traditional Roast
- Mashed
- Buttered Minted New
- Dauphinoise
- Roasted Baby with Rosemary

Please choose three vegetable dishes to accompany your main course:

- Butter Glazed Carrots
- Honey Roasted Parsnips
- Cauliflower Cheese
- Broccoli with Pine Nuts
- Buttered French Beans
- Swede Mash
- Peas (Minted Optional)
- Sprouts with Crispy Bacon Lardons (Best November through to February)

Desserts

Please choose one of the following desserts:

The Classic Collection

- Raspberry Eton Mess
- Lemon Posset served with a Homemade Ginger Biscuit
- Sticky Toffee Pudding served with your choice of Cream or Vanilla Ice cream.
- Chocolate Truffle Torte
- Stacciatella Slice
- Peach & Passion Fruit Charlotte with Clotted Cream (+£1.50 supplement)
- Fresh Fruit Tart (+£1.50 supplement)
- Individual Cheesecakes – *Choose one from the following options but please feel free to ask for an alternative and we will do our best to accommodate your request!* (+£1.50 supplement)
 - Red Cherry
 - Bilberry
 - Classic Strawberry
 - Irish Cream & Toffee
- Chocolate Orange Suchard (+£2.20 supplement)

Trio of Desserts (+£2.20 supplement)

Select three from the following miniature desserts to create your trio or if you have any ideas of your own please ask us!

Cheesecakes:

- *Red Cherry*
- *Bilberry*
- *Classic Strawberry*
- *Irish Cream & Toffee*

Mini Tarts:

- *Fresh Fruit*
- *Tangy Lemon*
- *Bakewell*
- *Apple Crumble*

Chocolate Selection:

- *Chocolate Truffle Torte*
- *White Chocolate & Raspberry*
- *Toblerone Torte*
- *After Dinner Mint Crunch*

Delices & Tortes:

- *Passion Fruit Delice*
- *Tangy Orange Torte*
- *Raspberry Delice*
- *Fruits of the Forest Charlotte*

Shot Glass Selection:

- *Lemon Posset*
- *Eton Mess*

Patisserie Sharing Dessert (+£1.50 supplement)

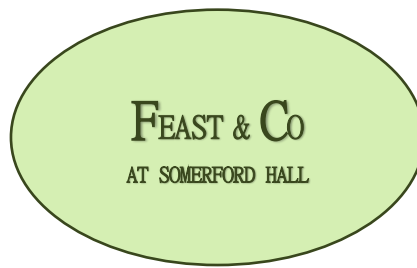
To finish off your meal why not go for an afternoon tea style dessert?! Served on tiered cake stands with tea and coffee for your guests to help themselves, perfect to keep the conversation flowing!

Please choose five from the following options or let Chef decide on the best of the best for you:

- Banoffee Pie
- Chocolate Éclair
- Coffee Éclair
- White Chocolate Éclair
- Chocolate & Honeycomb Tart
- Chocolate Twirl
- Custard Slice
- Fresh Fruit Tart
- Chocolate & Raspberry Tart
- Black Grape Tart
- Fresh Cream & Chocolate Profiteroles
- Profiteroles with Chocolate Cream
- Profiteroles with Vanilla
- Strawberry Tart
- Toffee Tart
- Strawberry Slice
- Carrot Cake
- Vanilla Slice
- Chocolate Sponge
- Red Velvet
- Lemon Drizzle
- Victoria

That little Extra

- **Soup Course** - add a soup course to create a sumptuous four-course menu. **£4.45**
- **Sorbet Course** - add an additional sorbet course to clear the pallet before your chosen main course arrives! **£3.95**
 - Lemon
 - Champagne
 - Elderflower
- **Fish Course** -If you are feeling extravagant add a dish from our fish collection as an additional course! **£11.45**
- **Cheese Board** – Mature Cheddar, Stilton, Brie & Red Leicester served with Chutney, Grapes, Pickled Onions and a selection of crackers **£7.10**
– served as an additional course after dessert, we recommend that you cater for 60% of your guests.
- **Individual Ice Cream Pots** **£3.95**
– As well as an alternative to canapes during your drinks reception these can also be served during the evening reception.
Choose two of the following flavours:
 - Vanilla
 - Double Chocolate
 - Strawberry
 - Mint Chocolate Chip
 - Sticky Toffee & Fudge
- **Sweetie Table** – Your own miniature sweet shop! **From £2.00**
Displayed on a clothed table in a selection of jars and bowls with scoops, tongs and paper bags.
- **Evening Buffet Desserts** **From £4.95**
– Why not add a dessert or two to compliment your evening food choice?
 - Selection of Afternoon Tea style miniature desserts served on tiered cake stands
 - Classic Strawberry Cheesecake
 - Rich Chocolate Roulade
 - Traditional Tangy Lemon Tart
- **Late Night Snacks**
- – Served at the end of the night once the dancing has finished and all non-residents have departed.
 - Bacon Baps served with Tomato and Brown Sauce. **£7.50**
 - Sausage Baps served with Tomato and Brown Sauce. **£7.50**
 - Sausage & Bacon Baps served with Tomato and Brown Sauce. **£7.95**
 - Platter of Mixed Meat, Fish and Vegetarian Sandwiches. **£4.20**
 - A selection of Crisps and Nibbles **£2.10**



Evening Food

Platters

Choose either of the following options plus three salads from our selection to compliment your choice.

Rustic Farmhouse

£13.75

- Selection of Rustic Breads
- Chicken Liver, Pork & Duck and Vegetarian Pates
- Cheddar Cheese, Stilton, Cornish Brie, Shropshire Blue & Red Leicester
- Cherry Tomatoes
- Cucumber
- Celery
- Crisp Lettuce leaves
- Grapes
- Pickles
- Chutneys

Italian

£14.25

- A selection of Focaccia & Ciabatta Breads
- Prosciutto Ham
- Salami Milano
- Chorizo
- Sliced Italian Pork Coppa
- Marinated Black and Green Olive
- Sun Dried Tomatoes
- Marinated Artichokes
- Mixed Leaves
- Houmous
- Breadsticks
- Balsamic and Olive Oil Dressing

Sensational Street Food

£11.95

Indian – Choose one Meat and One Vegetarian and One Side Option

- Lamb Rogan Josh
- Chicken Tikka Masala
- Mixed Vegetable Balti (V)
- Sweet Potato, Chick Pea & Spinach Curry (V)

Sides

- Pilau Rice
- Bombay Potato
- Naan Bread

Oriental – Choose one Meat and One Vegetarian and One Side Option

- Thai Green Chicken Curry
- Szechuan Beef
- Mixed Vegetable Curry (V)
- Vegetable Kung Po (V)

Sides

- Singapore Noodles
- Fried Rice
- Egg Noodles

Tex Mex – Choose one Meat and One Vegetarian and One Side Option

- Beef Chilli
- BBQ Pulled Pork Baps
- Vegetarian Chilli (V)
- Spicy Vegetable Fajitas with Tortillas (V)

Sides

- Rice
- Spicy Fries
- Sweet Potato Fries

Hog Roast

£14.50

- Succulent Pork Legs cooked in our Hog Roast Machine, served with stuffing, apple Sauce, Gravy and Crackling on a Fresh White Bap.

OR – *Why not try an alternative?*

- Turkey Crown cooked in our Hog Roast Machine, served with stuffing, Cranberry Sauce and Gravy on a Fresh White Bap.

You can add up to three salads and/or fries to accompany your choice for an additional charge – see ‘Salads, Slaws and Sides’

Barbeques

The Mini Sizzler BBQ

£19.50

Choose three items from the below plus one salad from our selection to compliment your choice.

Or

The Feast BBQ

£23.25

Choose six items from the below and three salads from our selection to compliment your choice.

- Pork Sausages
- Pork & Leek Sausages
- 6oz Beef Burgers
- Chicken Drumsticks
- BBQ Spare Ribs
- Kebabs & Skewers:
 - Chicken & Vegetable
 - Lamb and Pepper
 - Vegetable (V)
 - King Prawn
 - Salmon
- Minted lamb Chop
- 4oz Sirloin Steak
- Quorn Burger
- Vegetarian Sausages

Mini Fish Supper

£11.95

Cod Goujons, beer battered and deep fried to perfection with seasoned fries and the traditional accompaniments of tartare sauce, tomato ketchup, salt & vinegar.

Gourmet Burger Bar

£11.95

A selection of burgers and baps for your guests to choose from. Served with Seasoned Fries, Fried Onions, Cheese Slices, Relishes and Ketchup.

Choose 2 meat and 1 vegetarian burger from the following selection:

- Gourmet Beef Burger
- Lamb & Mint
- Pork & Apple
- Beef & Red Pepper
- Spicy Five Bean (V)
- Falafel & Spinach Quarter Pounder (V)

Posh 'Dogs' Bar

£11.95

A selection of sausages and rolls for your guests to choose from. Served with Seasoned Fries, Fried Onions, Mustard and Ketchup.

Choose 2 meat and 1 vegetarian sausage from the following selection:

- Churchill Sausage – *prime English pork, flavoured with a mixture of seasonings, chopped tomatoes and black pudding.*
- Venison – *exceptionally high meat content sausage using several spices to give an acquired taste.*
- The Regency – *prime English pork, bramley apple puree and leeks.*
- Beef – *traditional beef sausage containing prime English beef to give that meaty flavour.*
- The Sovereign – *prime cuts of lamb, blended with soft dry apricots, spices and herbs including mint.*
- Quorn Best of British – *meat-free sausage made using Quorn protein.*
- Vegetarian Braai – *South African style vegan sausage made from vegetable protein blended with coriander, nutmeg and cloves.*

Salads & Slaws

Add additional items to your evening food:

1 salad - **£1.95 per person**

2 salads - **£2.95 per person**

3 salads - **£3.95 per person**

Seasoned Fries - **£1.50 per person**

- Classic Coleslaw – *shredded green cabbage, carrots and onion combined with mayonnaise.*
- Confetti Slaw – *shredded red & green cabbage, carrot and mixed bell peppers drizzled with vinaigrette.*
- Garden Salad – *lettuce, tomatoes, cucumber, peppers, celery & radish.*
- Tomato & Pesto – *Sliced tomato with pesto and balsamic olive oil topped with pine nuts.*
- Caesar – *Crisp lettuce, Bacon and Anchovies drizzled with a Classic Caesar Dressing and topped with Parmesan Shavings.*
- Mediterranean Roasted Vegetable Cous Cous – *courgette, peppers, aubergine, red onion.*
- Wild Rocket – *with watercress & red chard and a citrus infused dressing.*
- Beetroot – *with carrot and orange.*
- Roasted Baby Potato – *with tarragon and warmed French vinaigrette.*
- Bombay Potatoes – *lightly curried with cumin seeds, served warm.*



WEEKEND WEDDINGS

The Night Before

from £16.95

Two course dinner comprising of a main course and dessert served buffet style.
Please choose one option from each of the following sections:

Main Course

- Beer Battered Fish with Chips and Mushy Peas
- Chicken Balti with Rice and Naan Bread
- Cottage Pie with Peas, Carrots and Gravy
- Bangers & Mash with Onion Gravy
- Lasagne with Garlic Bread and Garden Salad

Vegetarian Main Course

- Vegetable Balti with Rice and Naan
- Meat Free Bangers and Mash with Onion Gravy
- Vegetable Lasagne with Garlic Bread and Garden Salad
- Meat Free Cottage Pie with Peas, Carrots and Vegetarian Gravy

Dessert

- Apple Crumble and Custard
- Rich Chocolate Roulade
- Treacle Sponge and Custard
- Tangy Lemon Tart

The Day After

Lunchtime / Afternoon

from £14.75

Choose one of the following options:

- Afternoon Tea – a selection of finger sandwiches, cakes, scones and biscuits served with tea and coffee.
- The Mini Sizzler BBQ – Please see the description in the evening food section.
- Hog Roast with 1 Salad to accompany.

You can of course upgrade and add additional items to the above should you wish too.

Supper

from £5.95

Choose one of the following options:

- Chefs Soup of the Day accompanied with a selection of meat, fish and vegetarian sandwiches.
- Ploughman's Platter – Ham, Cheese, Pickle, Boiled Eggs, Pickled Onions, Apple with Crusty Bread.