



Traditional Sample Menu

WATERSIDE COUNTRY BARN





CANAPES

*You can choose to have
starters or canapes.
Or upgrade and have both!*



CANAPES

1 HOUR CANAPE RECEPTION, CHOOSE 5 OF THE FOLLOWING

OPTIONS:

MAC & CHEESE BITES (V)

ARANCINI (VG)

MINI YORKSHIRE PUDDING WITH RARE ROAST BEEF &

HORSERADISH CRÈME FRAICHE

THAI FISH CAKES WITH SWEET CHILLI DIP (GF)

CHICKEN SATE WITH PEANUT DIP (GF)

SOUP SHOTS - ICED GAZPACHO WITH CELERY (VG, GF)

HOT TOMATO SOUP WITH A TOASTED CHEESE PUFF (V, CAN
BE MADE VG / GF)

MOZZARELLA, SUN DRIED TOMATO, OLIVE & BASIL KEBAB
(GF, V)

SWEET & SOUR / HONEY & MUSTARD SAUSAGES (GF)

SMOKED CHICKEN, MANGO & GINGER IN A CRISP TART

CHILLI SCONES WITH CREAM CHEESE & CRISPY BACON

SMOKED SALMON BLINIS WITH DILL CRÈME FRAICHE

HOT CHEESE PUFFS (V)

KING PRAWN, MANGO, CHILLI & CORIANDER KEBABS (GF)

GOAT'S CHEESE & CARAMELISED ONION TARTS (V)

PRAWN COCKTAIL BITE (GF)

FIGS WRAPPED IN PARMA HAM WITH GOAT'S CHEESE

TUNA, WASABI, BLACK SESAME SEEDS WITH CORIANDER

PESTO (GF)

CREAMED MUSHROOM TARTS (V)

SPANISH TORTILLA (GF)





CANAPES CONTINUED ...

SWEET POTATO BALLS (GF, VG)

FALAFEL (VG)

CROSTINIS (CAN ALL BE MADE GF);

PATE & GHERKIN

BLUE CHEESE & PEAR (V)

HUMUS & RED PEPPER (VG)

SMASHED CANNELLINI BEAN (VG),





Wedding
Breakfast
Menus



MENU A

YOUR CHOICE OF 3 OPTIONS FROM EACH COURSE

STARTER

**HAM HOCK TERRINE WITH PICCALILLI SERVED ON A BED OF
MIXED LEAVES (GF)**

CHICKEN LIVER PARFAIT WITH RED ONION MARMALADE (GF)

**ROASTED TOMATO & BASIL SOUP WITH PARMESAN CROUTONS &
BASIL OIL DRIZZLE (V, GF)**

**GOAT'S CHEESE & CARAMELISED ONION TART WITH A
BALSAMIC DRESSING (V)**

MAIN COURSE

**SUPREME BREAST OF CHICKEN WITH A LEEK & CREAM CHEESE
FILLING, WRAPPED IN PARMA HAM & SERVED WITH A PESTO,
WHITE WINE & CREAM SAUCE (GF / PINENUTS)**

**INDIVIDUAL BEEF & ALE PIE WITH AN ONION GRAVY
BAKED FILLET OF SALMON WITH A CREAMY WATERCRESS &
LIME SAUCE (GF)**

**PARISIAN PEPPERS WITH A MUSHROOM, HALLOUMI CHEESE,
BEAN & OLIVE FILLING (V, GF)**





DESSERT

STICKY DATE TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE
SERVED WITH VANILLA BEAN ICE CREAM

INDIVIDUAL PAVLOVA FILLED WITH CREAM & SEASONAL FRUIT
(GF)

BITTER CHOCOLATE TART WITH RASPBERRY COULIS & CRÈME
FRAICHE (GF, NUTS)

SUMMER FRUIT PUDDING WITH KIRSCH & CLOTTED CREAM





MENU B

YOUR CHOICE OF 3 OPTIONS FROM EACH COURSE

STARTER

WARM THAI FISH CAKES WITH SWEET CHILLI SAUCE & LIME

(GF)

BUFFALO MOZZARELLA, VINE TOMATO & SUN BURST TOMATO

SALAD WITH A BALSAMIC DRESSING *(V, GF)*

WARM MUSHROOM & GRUYERE TART *(V)*

SMOKED CHICKEN & ORANGE SALAD WITH A WALNUT DRESSING

(GF / NUTS)

MAIN COURSE

PORK TENDERLOIN, SPINACH & APRICOT STUFFING WRAPPED IN

PARMA HAM WITH A VERMOUTH SAUCE *(GF)*

BAKED FILLET OF COD WITH SPICED GREEN LENTILS & PESTO

(GF / PINENUTS)

SUPREME BREAST OF CHICKEN WITH A SHALLOT, APPLE &

CALVADOS SAUCE *(GF)*

ASPARAGUS & MINTED PEA RISOTTO *(V, GF)*





DESSERT

BITTER LEMON TART WITH RASPBERRY COULIS & CRÈME
FRAICHE

VANILLA PANNECOTTA WITH A STRAWBERRY COMPOTE SERVED
WITH HEART SHAPED SHORTBREAD *(GF)*

DARK CHOCOLATE ROULADE WITH A WHITE CHOCOLATE CREAM
FILLING *(GF)*

EXOTIC FRUIT SALAD WITH CREAM *(GF)*





MENU C

YOUR CHOICE OF 3 OPTIONS FROM EACH COURSE

STARTER

**SMOKED SALMON & KING PRAWNS WITH A LEMON BASIL
DRESSING (GF)**

**ROASTED VEGETABLE TERRINE WITH A BALSAMIC DRESSING (V,
GF / PINENUTS)**

SMOKED CHICKEN, AVOCADO & PINK GRAPEFRUIT (GF)

CHILLED VICHYSOISE WITH CHIVES (GF)

MAIN COURSE

**BREAST OF DUCK WITH STAR ANISE, PORT & REDCURRANT
SAUCE (GF)**

**WHOLE POUSSIN STUFFED WITH APRICOTS & GLAZED WITH
MAPLE SYRUP (GF)**

RACK OF LAMB WITH A THYME & RED WINE JUS (GF)

FILLET OF SALMON & ASPARAGUS WITH A BASIL SAUCE (GF)

**MUSHROOMS IN A RICH MADEIRA SAUCE SERVED IN A FILO
BASKET (V)**





DESSERT

HAZELNUT MERINGUE WITH RASPBERRIES & CREAM *(GF)*

POACHED PEARS IN RED WINE *(GF)*

LEMON POSSET WITH SUMMER BERRIES & SHORTBREAD HEARTS
(GF)

TIRAMISU





MENU D

YOUR CHOICE OF 3 OPTIONS FROM EACH COURSE

STARTER

SMOKED DUCK & SMOKED CHICKEN WITH A MANGO SALSA (GF)

PRAWN & CRAYFISH COCKTAIL (GF)

**TWICE BAKED CHEDDAR CHEESE SOUFFLÉ WITH A PESTO
DRIZZLE (V)**

FILLET OF BEEF WITH BEETROOT & HORSERADISH (GF)

MAIN COURSE


LOIN OF LAMB WITH A WHISKY & ORANGE SAUCE (GF)

**WILD MUSHROOM RISOTTO WITH WHITE TRUFFLE SHAVINGS (V,
GF)**

**MONKFISH STUFFED WITH RED PEPPERS WITH A LEMON & CAPER
SAUCE (GF)**

BEEF WELLINGTON WITH A RICH MADEIRA GRAVY





DESSERT

RASPBERRY CRÈME BRULEE (GF)

PETITS POT AU CHOCOLAT WITH RUM (GF)

BLUEBERRY & FRANGIPANE TART

TRIO OF DESSERTS - CRÈME BRULEE, CHOCOLATE BROWNIE &
PAVLOVA WITH GLAZED BERRIES (GF)

