

Autumn & Winter Canapés Menu



Simple Nibbles

Spanish Olives, Roasted Nuts, Parmesan and Paprika Straws, Sea Salt and Cracked Black Pepper
Kettle Chips, Sun Blushed Tomatoes and Houmous
£8.00 per person

Canapés

Spiced Vegetable Samosa, Honey and Mint Yoghurt
Ruby Beetroot and Goat's Cheese Bites
Ginger and Coriander Fish Cakes
Salmon and Sesame Lollipops
Mini Goat's Cheese and Red Onion Tart
Rose Harissa Chicken
Chicken Liver Mousse with Crisp Ciabatta, Toasted Poppy Seeds and Red Onion Jam
Sage and Onion Cocktail Sausages
King Prawn with Chilli, Lime and Coriander on Mango and Lime Salsa

Choose 4 items from the canapé menu – £18 per person
Choose 5 items from the canapé menu – £20 per person
Choose 6 items from the canapé menu – £22 per person

Autumn & 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 Crème Fraîche
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 purée
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 purée (v)
Poached and Smoked Chicken Ballotine with Tarragon cream, baby onion and pickled turnip

Intermediate Sorbet £3.50

Raspberry, Lemon, Mango (V)

Mains

Royal Bream, Roast Jerusalem artichoke, clam and parsley dressing
Roasted Corn Fed Chicken, Buttered fondant, celeriac purée, 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 purée (£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 purée, 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

Spring and Summer Canapés Menu



Simple Nibbles

Spanish Olives, Roasted Nuts, Parmesan and Paprika Straws, Sea Salt and Cracked Black Pepper
Kettle Crisps, Sun Blushed Tomatoes and Houmous
£8.00 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 canapé menu – £18 per person
Choose 5 items from the canapé menu – £20 per person
Choose 6 items from the canapé menu – £22 per person

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 oak 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 with summer cresses

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

Roasted sweet tomato and basil soup, salsa Verde, 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 sorbet £3.50

Raspberry, lemon, mango (V)

Mains

Seared corn-fed chicken, creamed potato, buttered savoy, wild mushroom and 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 potatoes, asparagus with port jus (£7.50 supplement per person)

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

Baked artichoke heart, goats cheese and sundried tomato, tomato butter

Risotto of seasonal vegetables and herbs, Parmesan and pea shoot salad

Desserts

Strawberry cheesecake, mascarpone Chantilly, fresh strawberry, strawberry gel, strawberry compote

Kalamansi vanilla cake, mascarpone Chantilly, mandarin segment, mandarin gel, raspberry sorbet

Blackcurrant panna cotta, blackcurrant compote

Tiramisu, lady finger, coffee syrup, mascarpone mousse, chocolate cup

Lemon meringue tart, vanilla ice cream

Triple chocolate tart, dark chocolate ganache, milk chocolate Chantilly, mint chocolate ice cream

Selection of British cheeses, chutney and water biscuits



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:

BUFFET

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

BOWL FOOD

Your choice of three items – £28 per person

GRAZE BOARD

£28 per person

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

HOG ROAST

£30 per person | Minimum 70 people

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

ROYAL BERKSHIRE BBQ

£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

P L E A S E C H O O S E

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

DESSERTS

Individual Ice Cream Pots
Upgrade to a Chef's selection of mini desserts for £3.00 per person