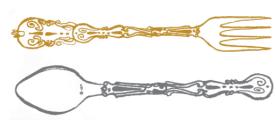
Menus

No celebration is complete without food and drink! Our chefs have created a selection of menu ideas, however, these suggestions are just a starting point to inspire you to create your own





Canapés and reception drinks are ideal to serve to guests whilst the photographs are being taken; you can relax and know your guests are enjoying themselves. We suggest you choose 8-10 canapes, with a selection from each group...

reception drinks

Prosecco Champagne Sparkling Rosé Raspberry Bellini Bucks Fizz

Pimms with berries, cucumber and mint Botanical Iced Tea Bottle of Beer

Half pints of real ale

Corona with Lime Wedges Classic Mojitio Mulled Wine

Elderflower Gin and Tonic with lemon and mint

> Elderflower Bubbly Cloudy Lemonade Raspberry Crush

Gin, Prosecco or Juice Bars also available!

handmade canapes

meat

Skewered Sticky Pork Sausages

Twice Baked Cheese and Bacon filled Baby Potatoes

Griddled Asparagus wrapped in Proscuitto

Lamb Kofta Flatbread with Minted Yoghurt

Seared Fillet Steak Bruschetta with Balsamic Onion Marmalade

Skewered Szechuan Pepper Chicken, Red Pepa Jam

Black Pudding, Red Onion Chutney and Fried Quail Egg

Skewered Cajun Chicken, Minted Sour Cream

Chicken Liver Parfait Crostini with Chilli Jam

Chicken Caesar Spoon with Crisp Pancetta and Parmesan

Mini Steak and Chips

Manchego Cheese, Olive and Sunblush Tomato Skewer

Goats Cheese and Roasted Mediterranean Vegetables Crostini

Sauteed Wild Mushroom Crostini

Vegetable Soup

Grape, Goats Cheese and Pistachio

Pear and Gorgonzola Crostini

Twice-baked Potato with Soured cream and chive

Smoked Salmon Tartare Crostini,

Smoked Mackerel Pate,

Crab Cakes, Lime Mayo

Prawn 'Cocktail', Curried Mayo

Seared Sesame Crusted Tuna

Hot Smoked Trout, Creamed

Tempura Tiger Prawns, Sweet Chilli

Shot of Homemade Roasted Root

Shot of Gazpacho

fish

Dill and Caper Mayo

Gooseberry Chutney

band of gold

Roasted Root Vegetable Soup served with a selection of Handmade Breads

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Steak Pie with a Suet Short Crust served with Goose Fat Roast Potatoes and Traditional Beef Gravy

Treacle Tart served with Clotted Cream and Butterscotch sauce

Goats' Cheese and

Caramelised Red Onion Tart

with a Roasted Beetroot, Apple

and Watercress Salad

Slow Cooked Lamb Shank,

Redcurrant and Rosemary

Sauce, Creamed Potatoes with

Roasted Root Vegetables

Pear and Frangipane Tart,

cream or ice cream

Fresh Coffee

brunches

—andsuppers

Fresh Coffee

Seared Scallops with Minted
Pea Puree and Crispy Pancetta

Sliced Roasted Venison Fillet on
Potato Rosti with Poached Pear
and a Savoy Cabbage Parcel

Assiette of Lemon Desserts:
Mini Lemon Tart, Square of Lemon
Drizzle and a shot of Lemon Sorbet
served with a shortbread heart

Fresh Coffee

8

Apple Poached Chicken Breast with a Dijon Mustard and Herb Sauce on Rosemary Partmentier Potatoes

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blush

Slow Cooked Belly Pork, Savoy

Cabbage Risotto and Caramelised

Assiette of Chocolate Desserts: Chocolate Pot, White Chocolate and Vanilla Pannacotta with Raspberry Compote, Square of Chocolate Brownie

Fresh Coffee

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promise

Trio of starters - Seared Scallop, Minted pea puree with Crispy pancetta, a Quenelle of Chicken Liver Parfait on Wholegrain crostini with chilli jam and a shot of homemade Roasted Root Vegetable Soup

grace

Roasted Sirloin of Beef served with a Red Wine Jus and Fondant Potatoes

Baked Vanilla Cheesecake with Fresh Raspberry Compote and Dark Chocolate

Fresh Coffee

X111/11/11/11 confetti

Sautéed Mushrooms and Garlic finished with Cream served with Pea Shoots on a Crisp Bruschetta

Glazed Belly Pork with Apricot and Honey Stuffing, with Sauteed Potatoes

All Butter Shortbread, Strawberry and Clotted Cream Stack

Fresh Coffee

The Friday evening before the Wedding day: Supper is served in Crow Hill House for all guests staying on the Estate. You're invited to create your own menu, but lasagne, chilli con carne and chocolate brownie are always winners!

On Sunday morning: a full English cooked breakfast or continental breakfast is served in Crow Hill House for all guests staving on the Estate

A full wine list, vegan, gluten free and children's menus are also available

evening supper

A fantastic, relaxed option for an informal wedding party or evening meal, something for every guest to choose and enjoy. All the hot food is cooked to order, and served with fresh salads, bread and tapas selection.

Bowl Food menu ...

Choose 3-4 dishes from our menu of bowl food dishes, examples include: Butternut Squash Tortellini with Sage and Orange Butter

Mini Fillet Steak with Pepper Sauce and Gnocchi

Mini Pan Fried Sea bass Fillet with Straw Chips and a Tomato Chilli Salsa

'Pimp your Mac' Mac and Cheese with a selection of toppings: chorizo, sliced spring onion, fresh chillies, parmesan, crispy bacon

Evening supper platters ...

An easy style of food, sharing platters of dishes such as Crispy Bacon Rolls, Mini Cones of Fish and Chips and BBQ Pulled Pork Rolls are served in the evening.

the wedding breakfast

ribbon Cod Loin Wrapped in Pancetta, Parmesan Risotto and Pea Shoots Roasted Loin of Lamb with a Fresh Mint and Parsley Crust, Rosemary Parmentier Potatoes, Lamb Jus Apple Flapjack Crumble, Vanilla Creme Anglaise Fresh Coffee

spring fresh

Chargrilled Mediterranean Vegetable and Buffalo Mozzarella Stack, Basil Oil, Tomato Piperade

Baked Herb Crusted Cod Loin on Sautéed Potatoes with Spring Vegetables

Rich Chocolate Torte served with Pistachio Ice Cream

Fresh Coffee

7......

