

WEDDING BREAKFAST MENUS...

HENDON HALL HAS A RENOWNED RESTAURANT IN ITS OWN RIGHT AND FOR WEDDINGS WE ALWAYS GO THE EXTRA MILE. THE FOLLOWING MENUS ARE A SELECTION OF THE MANY DISHES WE CAN PREPARE. IF YOU HAVE YOUR OWN IDEAS OR TASTES, JUST TALK WITH OUR CHEF.

PLEASE SELECT ONE CHOICE OF EACH COURSE FOR YOUR ENTIRE PARTY. SPECIFIC DIETARY REQUIRED MEALS CAN BE CATERED FOR; PLEASE SPEAK WITH US FOR FURTHER DETAILS.

Starter

Ballotine of Salmon, Cucumber Salad, Herb Crème Fraiche	£10.00
Ham Hock and Confit Chicken Terrine, Spiced Plum Chutney	£12.50
Tomato and Black Olive Tart, Pesto Dressing, Shaved Parmesan	£11.00
Chicken Liver Parfait, Apple Chutney, Toasted Brioche	£10.00
Traditional Smoked Salmon with Lemon and Capers	£10.50
Slow-cooked Pork Belly, Apple salad, Red Wine Jus	£9.50
Goats Cheese Terrine, Marinated Beetroot, Walnut Oil	£9.50
Charantais Melon, Parma Ham, Roasted Fig, Port Syrup	£9.00
Tomato and Roast Pepper Soup, Basil Oil	£8.50
Grilled Salad of Mediterranean Vegetables, Pesto Dressing	£10.00

Intermediate

Carrot and Coriander Soup	
Button Mushroom soup with Tarragon Cream	
White Onion and Potato Soup with Truffle Oil	
Lemon Sorbet	£2.75
Peach and Champagne Sorbet	£2.75
Orange Granite	£2.75

Main Course

Pan-fried Chicken Supreme, Chateaux Potatoes, Baby Onions, Mushrooms and Red Wine Sauce	£23.00
Roast Tenderloin of Pork, Savoy cabbage, Onion Puree, Sage Jus	£22.50
Braised Rump of Lamb, Mustard Mash, Roasted Roots and Thyme Sauce	£23.00

Fillet of Bream, Truffle Potato, French Beans and Red Wine and Herbs	£22.50
Pan-fried Sea Bass, Crushed Olive Oil Potato, Cured Fennel, Lemon Beurre Blanc	£22.00
Braised Blade of Beef, Parsnip Puree, Chantenay Carrots, Red Wine Jus	£25.00
Roast Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Roasting Juices	£23.00
Potato and Herb Gnocchi, Provencal Sauce, Spinach and Courgettes	£18.50
Goats Cheese Pithiviers, Confit Cherry Tomatoes, Basil and Black Olive	£20.00
Honey Roast Breast of Duck, Fondant Potato, Red Cabbage, French Beans, Red Wine and Lime	£25.50
Roast Sirloin of Beef, Yorkshire Pudding, Market Vegetables, Roasting Jus	£27.00

Desserts

Mixed Berry Pavlova, Crème Chantilly, Fruit Coulis	£9.50
Tart Fine of Apple with Caramel Sauce	£9.50
Lemon Curd Tart with Raspberry Sorbet	£9.50
Cardamon Crème Brulée, Lemongrass and Lime Ice Cream	£9.00
Strawberry Cheesecake, Strawberry Shortbread	£9.50
Ice Cream	£9.50
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce	£9.50
Dark Chocolate Parfait, White Chocolate Ice Cream	£9.50
Warm Poached Pear and Almond Tart, Bay leaf Anglaise	£9.50
Selection of British and Continental Cheeses with Grapes and Biscuits	£8.50

Tea and Coffee

Freshly Brewed Tea and Coffee, Petit Fours	£3.50
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CANAPÉ SELECTION AND EVENING BUFFET MENU...

Canapés

Cheese Sable with cream cheese and Sun -blushed Tomato

Smoked Salmon Mousse, Caviar and Cucumber

Devils on Horseback (prunes wrapped in bacon)

Crab Risotto Beignets flavoured with chilli

Chicken Liver Parfait, Fruit Chutney

Anchovy Straw with smoked Paprika

Wild Mushroom Tartlet

Choose 5 canapes for £7.50

Choose 7 canapes for £9.50

Choose 9 canapes for £12.50

Evening Finger Buffet

Selection of Sandwiches

Cocktail Sausages in Meaux Mustard

Broccoli and Blue Cheese Quiche

Lamb Kofta and Minted Yogurt

Chicken Satay served with Peanut Sauce

Thai Chicken Drumstick

Brochette of Mediterranean Vegetables

Lemon Chicken Skewers

Salmon Fish Cake

Sesame Prawn Toasts

Home-made Pizza

Mixed Fruit Tartlets

Fresh Fruit Platter

All prices include VAT at 20% and may be subject to change.