

# Package Menus

## **Starters**

Roasted red pepper and tomato soup, basil pesto  
Leek and potato soup, sour cream  
Butternut squash soup, toasted pumpkin seeds  
Terrine of pressed Hampshire ham hock, homemade piccalilli, sourdough crouton and petit salad  
Crayfish and prawns, avocado, mixed leaf salad and dill dressing  
Warm tartlet of leek and Roquefort cheese with blue cheese dressed rocket leaves  
Smoked salmon, capers, parsley and grated egg

## **Enhanced Starter options – these items incur a £2.50 supplement**

Tea smoked River Test trout, baby gem lettuce, and pancetta  
Slow cooked belly of Hampshire pork, celeriac remoulade, apple and red chicory  
Smoked haddock croquette, pickled mushrooms, young leaf salad  
Poached ballotine of salmon, herb fromage Blanc, keta caviar and watercress salad  
Warm tartlet of local Tunworth cheese with a celery, apple and grain mustard salad

## **Main dishes**

Roast breast of chicken, savoy cabbage, pommes fondant and thyme jus  
Braised blade of beef, green beans, horseradish pommes purée, sauce bourguignon  
Roast loin of Hampshire pork, apricot and sage stuffing, crushed new potatoes, seasonal vegetables and cider sauce  
Fillet of salmon, dill and shallot crushed potatoes, braised fennel and shell fish bisque  
Braised shoulder of lamb wellington, fondant potato, green beans and minted jus

## **Enhanced Main dish options – these items incur a £2.50 supplement**

Breast of corn fed chicken, wild mushroom, garlic pommes purée and glazed carrots  
Roast sirloin of Hampshire beef, Yorkshire pudding, red wine sauce, roast potato and seasonal vegetables  
Roast rump of Hampshire lamb, Anna potatoes, roasted carrots and parsnips, mint jus

## **Desserts**

Bailey's panna cotta, chocolate sable biscuits, strawberry compote  
Classic lemon tart with raspberry sorbet  
Bitter chocolate torte, Cassis sorbet  
Banoffee pie, milk ice cream  
Raspberry brulee, chocolate cookie

## **Enhanced Dessert options – these items incur a £2.50 supplement**

Orange cheesecake with a mango sorbet and tuille  
White chocolate parfait, raspberry jelly, shortbread, fresh raspberries  
Apple tarte Tatin with vanilla ice cream

# *Vegan & Vegetarian options*

## **Starters**

Roasted red pepper and tomato soup, basil pesto  
Leek and potato soup,  
Butternut squash soup, toasted pumpkin seeds  
Warm asparagus, sun blushed tomatoes, tapenade, rocket  
Chargrilled baby vegetable salad, harissa marinade tofu

## **Main dishes**

Wild mushroom risotto, rocket and truffle oil  
Roasts red pepper and tomato pearl barley risotto  
Pan fried polenta, ratatouille, spinach and olive dressing  
Pumpkin and chickpea curry with pilaf rice

## **Desserts**

Strawberry and coconut panna cotta, strawberry compote (made with coconut milk and agar agar)  
Fresh fruit salad with raspberry sorbet  
Apricot rice pudding topped with Audley's new forest strawberry jam (made with soya milk)  
Apple and cinnamon crumble, anglaise

## **Vegetarian main dishes**

Caramelised red onion and goats cheese tart, fine beans, balsamic dressed salad  
Roasts red pepper, orzo pasta, crème fraiche  
Roasted red onion, haloumi cheese and black olive tart, with red veined sorrel and spinach leaves

# *Additional Courses*

## **Sorbet course** (£3.50 supplement per person)

- Champagne with strawberries
- Mango sorbet
- Lemon sorbet

## **Cheese courses** based on a table of 8 adults

- Whole baked local Tunworth cheese for the table to share, with fruits, breads and chutney - £35 per table
- Selection of British cheeses' with celery, chutney, grapes and cheese biscuits - £40 per table

# Children's Menu

Children 3 years and under will be catered for free of charge and children aged between 4 and 12 will be charged at £25 each.

Please choose one starter, main course and dessert for all children.

## **Starters**

Tomato and basil soup

Melon, seasonal fruits and coulis

Cheesy garlic bread

## **Main course**

Sausage, mash and seasonal vegetables

Pasta, bolognaise sauce

Chicken goujons, chips and baked beans

Haddock fishcake, seasonal vegetables

## **Dessert**

Selection of homemade ice cream

Fruit salad with raspberry sorbet

Chocolate mousse with berry compote

# Canapé Selection

Why not add canapés to your drinks reception? Choose from the selection below.

Smoked salmon bilini, herb cream cheese

Sun dried tomato and mozzarella croton

Spinach and ricotta tartlets

Filo prawns, sweet chilli dip

Roast beef, mini Yorkshire pudding, horseradish Cream

Mini fish goujon tartar sauce

Shredded duck beignets

Caramelised onion and goat's cheese tart

Cheese straws

Poached salmon en croute

Goat cheese, beetroot mini brioche

## **Vegan & Vegetarian options**

Sun dried tomato and olive croton

Wild mushroom arrancini

Chargrilled courgette with vegan pesto

Caramelised onion and tofu tarte fin

Fig and melon skewer

Three canapés £6.50 per person

Four canapés £7.75 per person

# Evening Buffet Menu

As the evening unfolds, keep your guests satisfied with delicious items from our buffet, your evening provisions must cater for no less than 85% of your total evening guests.

## **Evening finger buffet**

Selection of warm breads with butter,  
Selection of Wraps & Sandwiches  
Mini Crab Cake, Guacamole  
Assortment of Pizzas  
Platter of Cold Cuts, Pickles  
Sun Dried Tomato & Goats Cheese Tart  
Potato & Mustard Salad  
Chicken Tikka Kebabs, Peppers & Red Onion  
Potato Wedges, Mayonnaise  
Home-Made Sausage Rolls  
Cous Cous & Pepper Salad  
Vegetarian samosa, mint yogurt  
Goat's cheese and tomato quiche  
Vegetable spring rolls  
Warm tomato and olive focaccia topped with mozzarella  
Lamb Kofta mint yoghurt  
Spicy potato wedges with mayonnaise dip  
Fish goujons, tartar sauce  
Honey and soy marinated chicken drumsticks  
Platter of seasonal fruits with Chantilly cream  
Mini chocolate tarts  
Mini Pavlova  
Carrot cake  
Selection of cheesecakes

5 items - £19.50 per person

7 items – £22.50 per person

9 items – 25.50 per person

**Evening BBQ (please select 6 items)**

Prime beef burger, caramelised onions  
Lamb kofta, mint raita  
Cajun chicken legs  
Selection of Hampshire pork sausages  
Chicken & Mediterranean Vegetable Kebabs  
Seasonal Vegetable Skewers  
Grilled corn on the cob  
Jacket potato  
Tomato and red onion salad  
Coleslaw salad  
Mixed leaf salad  
Beetroot, carrot & orange salad  
Classic Caesar salad  
New potato & mustard salad  
Tomato, bocconcini & basil salad  
Fruit salad with vanilla cream  
Selection of homemade cheesecakes  
Profiteroles  
Mini chocolate tarts  
Mini pavlova  
Carrot cake

6 items - £25.50 per person

8 items - £29.50

10 items – £32.50

**Hog Roast**

Hog Roast (which can be catered for as a slow cooked roast pork for parties smaller than 60)

Apple Sauce

Crackling

Coleslaw Salad

Tomato Salad

Cucumber Salad

Mixed Leaf salad

Cous Cous

Pasta Salad

Jacket Potatoes

Soft flour bap

£26.50 per person

**Bacon rolls** at midnight £5.50 each

Grilled rindless back bacon or pork sausages in a soft flour bap with ketchup or brown sauce.

**Sweet Cart** – £225.00

Choose from a selection of sweets which will be displayed on our cart for your wedding day and/or evening reception.

**All ingredients may not be listed for menu items.**

**If more information about allergens is required, please ask a member of the team**