

SPARSHOLT

WEDDINGS

Prestige Menu

Wedding Breakfast

To Start

Salmon Roulade

Smoked salmon roulade filled with dill cream cheese, served with crostini & homemade beetroot & orange chutney

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Chilli & Ginger Prawns

King prawns tossed in fresh garlic, ginger, chillies & lime butter,
Served on ciabatta topped with wild rocket

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Coronation Chicken Stack

Sliced Chicken breast layered with baby gem lettuce, cherry tomatoes, cucumber & traditional coronation sauce

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Trio of Melon v

Selection of Galia, Honeydew & Cantaloupe melon served with fresh raspberries & rich coulis

Main Event

All mains served with fresh seasonal vegetables & potatoes

Roasted Pork Belly

Slow cooked belly of pork,
served with caramelised onions & a rich red wine jus

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Herb Rack of lamb

Rack of lamb topped with a parmesan & fresh herb crust,
with a rosemary & redcurrant jus

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Tuna Steak

Char grilled Tuna steak, served with a lime & coriander salsa

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Mushroom, Leek & Pea Wellington *v*

Individual wellingtons filled with wild mushrooms, leeks & peas, encased in puff pastry & served with a red wine sauce

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Squash & Sage Pithivier *v*

Butternut squash, fresh sage & creamy mustard mascarpone pastry parcels drizzled with wild mushroom sauce

To Finish

Baileys Crème Brûlée

Crème Brûlée infused with Baileys, served with homemade shortbread & chocolate dipped strawberries

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Chocolate Panna Cotta

Dark chocolate panna cotta topped with fresh raspberries

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Cheese Board

Selection of local cheese served with a variety of biscuits, grapes & celery

Fresh coffee, tea & mints

£42.00 per head all inclusive with drinks package

*Special requirements & dietary needs can be accommodated upon request.
Please ask the catering team so we can ensure we fulfil your every need*

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Evening Buffet

Succulent slow roasted BBQ pork in a brioche bun

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Slow cooked brisket of beef, pan-fried onions & peppers
served in a tortilla wrap

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Halloumi, char grilled peppers & courgettes
served in mini wraps, lettuce & lime mayonnaise v

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Apple sauce, BBQ sauce

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Red cabbage slaw

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Mixed salad

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Roasted vegetable couscous

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Sundried tomato & olive pasta salad

£15.00 per head

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