

SPARSHOLT

WEDDINGS

Deluxe Menu

Wedding Breakfast

To Start

Fresh Homemade Soup & Freshly Baked Roll

Choose from the soup options below

Moroccan tomato and chickpea ✓

Carrot & coriander ✓

Butternut squash ✓

Tomato & basil ✓

Lentil & smoked bacon

Minestrone ✓

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Anti Pasti Platter

Chilli & garlic Marinated olives

Sundried tomatoes, Balsamic & olive oil

Selection of rustic breads

Main Event

All mains served with fresh seasonal vegetables & potatoes

Roast Meats

Hand carved selection of meats

Turkey, Sirloin of beef, honey glazed ham or Pork loin

Served with gravy, Yorkshire pudding

Rosemary roast potatoes

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Corn Fed Chicken

Corn fed supreme of chicken, drizzled with a wild mushroom & cider sauce

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Baked Cod Loin

Oven roasted loin of Cod, served on a butternut squash risotto

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Stuffed Peppers v

Whole peppers filled with roasted vegetable couscous, served with a tomato & basil sauce

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Polenta & Goats' Cheese Stack v

Polenta cakes topped with wilted spinach

Desserts

Raspberry Pavlova

Mini meringue filled with fresh cream, raspberries & a mixed berry coulis

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Treacle Tart

Short pastry tart filled with homemade treacle served with Chantilly cream & fresh strawberries

Fresh coffee, tea & mints

£35.00 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

Selection of freshly made sandwiches v

Selection of crisps & nachos v

Vegetable samosas v

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Lime & coriander chicken kebabs

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Savoury mini quiche v

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Mini sausage rolls

£10.00 per head

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