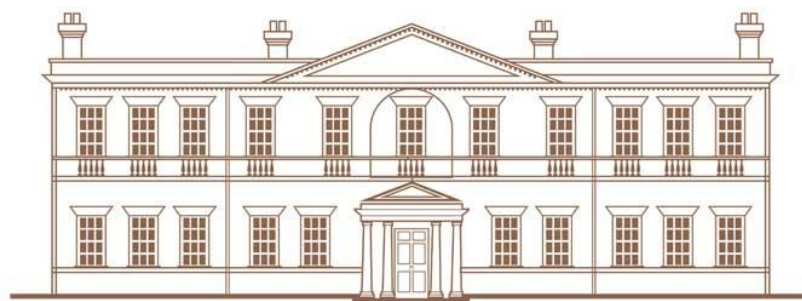




BAWTRY HALL

FOOD MENU

CANAPE MENU

at £14.50 per person

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

Mini Cottage Pie, shortcrust pastry case, minced beef, rich gravy, cheese & potato mash

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Chocolate Dipped Strawberries (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

WEDDING BREAKFAST MENU SELECTOR - £75.00 per guest

Please select one starter, one main course, and one dessert from the menu below for your entire party.

Should you wish to offer your guests an additional choice, this can be arranged at a supplement of £5.00 per guest.

Please note: dietary requirement alternatives will be provided at no extra cost and do not count as part of the main selection.

TO START

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

Roast Belly Pork, watercress salad, apple puree

Crispy Chilli Chicken, thai salad, mint yogurt

Scottish Smoked Salmon & North Atlantic Prawns, Marie rose sauce, little gem lettuce & lemon

Roast Tomato & Red Pepper Soup, chive crème fraiche, artisan bread (V)(VG)

Creamed Leek & Crumbly Goats Cheese Tart, baby leaves, balsamic (V)

Sauteed Wild Mushrooms, toasted ciabatta, pinot grigio cream (V)

Breaded Brie, mixed leaves, cranberry compote

Tomato Bruschetta, toasted artisan baguette slice, topped with vine-ripened tomatoes, fresh basil, garlic, extra virgin olive oil

THE MAIN MENU

Sirloin of Local Roast Beef, yorkshire pudding, goose fat roast potatoes, rich meat gravy

Chicken Breast stuffed with Wensleydale, wrapped in parma ham, cranberry compote, goose fat roast potatoes

Chicken Breast, stuffed with cream cheese, mozzarella & spinach, wrapped in parma ham, red wine & thyme sauce, goose fat roast potatoes

Individual Steak, Hendersons Relish & Guinness Pie, served with buttery mash

Crisp Roast Belly Pork, mustard mash, cider sauce

Salmon Fillet, on crushed new potatoes, white wine, cream & chive sauce

Roast Vegetable Wellington, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy

Individual Beef Wellington, dauphinoise potatoes (supplement £10.00 pp)

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce (supplement £10.00 pp)

Fillet of Beef Medallions, dauphinoise potatoes, red wine sauce (supplement £10.00 pp)

Rack of Lamb, dauphinoise potatoes, crushed peas, redcurrant & rosemary sauce (supplement £10.00 pp)

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

DESSERTS

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream

Dark Chocolate Brownie, clotted cream ice cream (V)

Eton Mess, crushed meringue, mixed berries, vanilla cream

Bramley Apple Crumble, crème anglaise

Lemon Posset, berries, shortbread

Strawberry Cheesecake, pimm's jelly, mixed berries

Crisp Lemon Tart, chantilly cream (V)

Followed by Tea, Coffee & Chocolates

CHILDREN'S MENU

At £25.00 per child, for three courses

Heinz Tomato Soup
Melon
Garlic & Mozzarella Bread

Chicken Nuggets, Chips & Beans
Sausage, Mash & Peas
Margarita Pizza

Chocolate Brownie & Ice Cream
Strawberry & Marshmallow Kebab, chocolate sauce
Ice Cream Sundae

EXTRAS

Table Platter of Cheese & Biscuits at £75.00 per table (serves 10 people)

Crew/Photographers: Hot Meal at £30.00 or Sandwiches, Tea/Coffee at £10.50 per person

Bacon Sandwiches at Midnight at £9.95 per person

1am bar extension £275

Use of grounds for fireworks at £250

EVENING BUFFET MENUS

GRAZING BUFFET

At £35.00 per person

Platter of Smoked Salmon Curls
Cold Water Prawns, Marie rose sauce

Selection of Cold Roasted Joints of Meat
Honey Roast Ham, Sirloin of Beef, Turkey Crown

Traditional Pork Pie Selection
Huntsman: chopped pork, chicken and stuffing
Traditional: seasoned chopped pork, jelly
Stilton & Leek: pork pie topped with stilton & leek

Sauteed Peri Peri Chicken Strips
Sauteed peppers & onions, with
pitta bread, sour cream

Goats Cheese & Sunblushed Tomato Tartlets

Tomato & Buffalo Mozzarella Salad
fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Freshly Baked Crusty Bread

GARDEN BARBEQUE

At £35.00 per person

Chargrilled Smashed ¼ Pound Prime Beef Burger
Fried onions, sourdough bun, cheese sauce

Selection of Skewers:
Chicken garlic butter
Cajun chicken style
Halloumi and vegetable

Butchers Pork & Leek Sausages
Fried onions, hotdog roll

Tomato & Buffalo Mozzarella Salad
fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Grated Mature Cheddar Cheese

LUXURY GARDEN BARBEQUE

At £45.00 per person

Prime 4oz Sirloin Steak

Salmon parcels with herb butter

Chargrilled Smashed ¼ Pound Prime Beef Burger
Fried onions, sourdough bun, cheese sauce

Selection of Skewers:
Chicken garlic butter
Cajun chicken style
Halloumi and vegetable
Garlic prawns

Butchers Pork & Leek Sausages
Fried onions, hotdog roll

Tomato & Buffalo Mozzarella Salad
fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Grated Mature Cheddar Cheese

HOT FORK BUFFET

At £30.00 per person

Beef Chilli

Taco shells, grated cheese, salsa, sour cream

Chicken Tikka Masala

Poppadom's, mint yoghurt, mango chutney

Sweet & Sour Vegetables

Peppers, onions, sugarsnap peas, pineapple

All served with

Basmati Rice

&

Grilled Naan Bread

HOMEMADE PIE & PEAS

At £30.00 per person

Selection of Homemade Pies

Slow Cooked Steak

Hendersons Relish & Guinness Pie

Creamy Chicken

Mushroom & Leek Pie

Roast Mediterranean Vegetable Pie (V)(VG)

All served with

Mushy Peas

&

Homemade Potato Wedges

STONEBAKED PIZZA'S

At £30.00 per person

Handmade Stonebaked Pizza's

Margherita

mozzarella, vine tomatoes, cherry tomatoes,
topped with buffalo mozzarella

Meat Feast

back bacon, ground beef, pork sausage, diced ham,
sauteed peppers, onions, mushrooms,
topped with mozzarella

Pepperoni

diced chorizo, salami, black pepper, oregano
topped with mozzarella

Chicken Feast

loaded with spicy peri peri chicken, sauteed peppers
& onions, topped with mozzarella

Veggie

button mushrooms, sauteed peppers, red onion
& spinach, topped with mozzarella

Vegan

cheese (v), olives, button mushrooms, sauteed peppers,
red onion & spinach

All served with

**Homemade Potato Wedges, Sour Cream, Salsa &
BBQ Sauce**