

# EAT, DRINK & CELEBRATE

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Scrumptious canapés, the finest Champagne, and a decadent wedding breakfast - we understand just how important the catering is for your special day!

Our talented chefs and dedicated team will bring individuality to your wedding dishes so that every detail of your wedding is unique to you.



BAWTRY HALL

# CANAPÉS

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We're delighted to offer you a choice of 3 canapés from our extensive menu to enjoy with your arrival drinks after your ceremony or on arrival from church.

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche blinis

Mini fish and chip cones, pea puree

Chicken liver parfait, melba toast, onion chutney

Mini wagyu beef burgers, onion relish

King prawns, ginger and chilli

Spiced lamb kebabs, mint yogurt

Mini Thai Fish cakes, sweet chilli dip

Chicken satay skewers, peanut dip

Stuffed olives (V)

Chocolate dipped strawberries (V)

Halloumi, tomato and courgette skewers (V)

Goat's cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, pesto (V)



# TO START

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**Roast tomato & red pepper soup (V)**

Chive crème fraiche, artisan bread

**Ham hock & split pea soup**

Artisan bread

**Wild mushroom soup (V)**

Truffle oil, roast chestnuts, artisan bread

**Broccoli & stilton soup (V)**

Artisan bread

**Smoked haddock fish cake**

Cucumber salsa

**Oak roast salmon & prawns**

Watercress, dill crème fraiche

**Game terrine**

Chutney & artisan bread

**Tempura king prawns**

Garlic & parsley butter

**Crab & avocado salad**

Watercress & dill mayonnaise

**Crispy chilli chicken**

Thai salad & mint yogurt

**Creamed leek & crumbly goats cheese tart (V)**

Baby leaves

**Sautéed wild mushrooms (V)**

Pinot grigio cream, toasted ciabatta

**Roast belly pork**

Watercress salad, apple puree

**Whipped goat's cheese (V)**

Beetroot, orange and balsamic salad, rosemary crostini

**Sun blushed tomato & buffalo mozzarella tart**

Crispy pancetta, black olive & pesto

**Pear & walnut salad (V)**

Blue cheese

**Potted chicken liver parfait**

Toasted artisan bread & fig jam



BAWTRY HALL

# THE MAIN MENU

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## **Sirloin of local roast beef**

Yorkshire pudding, roast potatoes, red wine gravy

## **Crisp roast belly pork**

Roast potatoes, cider jus

## **Lemon & thyme roast chicken**

Roast potatoes, crispy leeks

## **Beef wellington**

Dauphinoise potatoes

## **Chicken breast wrapped in prosciutto**

Roast potatoes, dill cream

## **Herb crusted cod loin**

Crushed new potatoes

## **Roast salmon fillet**

Crushed new potatoes

## **Rack of lamb**

Dauphinoise potatoes, redcurrant jus

## **Roast breast of turkey**

Yorkshire pudding, roast potatoes, pan gravy

## **Venison sausages**

Creamed potatoes, caramelised onion

## **Venison fillet**

Creamed potatoes, redcurrants

## **Pan seared sea bass**

Crushed new potatoes, dill sauce

## **Fillet of pork**

Crushed potatoes, pancetta, rosemary jus

## **Medallions of beef fillet**

Dauphinoise potatoes

## **Baked aubergine (V)**

Courgette, red pepper, crumbly goat's cheese

## **Roast squash risotto (V)**

Fried sage & parmesan crisp

## **Roast vegetable wellington (V)**

Sweet potato, mushrooms, chestnut, spinach, herb creamed potatoes, gravy

## **Gnocchi with Mediterranean vegetables (V)**

Rocket, parmesan crisp

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All main courses served with roast carrot & parsnip,  
and green beans wrapped in crispy bacon

# DESSERT

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**Crisp lemon tart**

Chantilly cream, candied lemon

**Bawtry Hall mess**

Crushed meringue, mixed berries,  
vanilla cream

**Bramley apple crumble**

Crème Anglaise

**Dark chocolate brownie**

Clotted cream ice cream

**Sticky toffee pudding**

Butterscotch sauce, honeycomb

**Treacle tart**

Clotted cream

**Banoffee pie**

Toffee brittle

**Vanilla panna cotta**

Raspberries

**Lemon posset**

Berries & shortbread

**Strawberry cheesecake**

Pimms jelly, mixed berries

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## TO FINISH

Coffee & Chocolates



**BAWTRY HALL**

The page is decorated with delicate line drawings of various flowers and foliage. On the left, there are sprigs of berries and a large, detailed flower. On the right, there are more floral sprigs and a large, stylized flower. These illustrations are positioned around the central text and building image.

# EVENING MENU

Please choose one of our delicious evening menus for your guests to enjoy

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## **Homemade pie & peas**

Selection of homemade pies served with minted mushy peas:

Steak & ale

Chicken, mushroom & leek

Roast Mediterranean vegetable (V)

## **Bawtry Hall finger food**

Whole dressed salmon, cucumber & lemon Smoked salmon & prawn platter

Hand carved cold meats; turkey, beef & ham

Selection of Toppings pork pies

A selection of thin crust pizzas

Warm fajita chicken strips with peppers, salsa, sour cream, guacamole & pitta wedges

Goat's cheese & sun blushed tomato tartlets

Selection of fresh sandwich wraps

Herb new potatoes

Mixed leaf salad

Tomato, basil & buffalo mozzarella salad

Luxury coleslaw

Freshly baked crusty bread

## **Bawtry Hall BBQ**

¼ pound prime beef burger with onions

4oz sirloin steak

Salmon parcels with herb butter

Pork & leek sausages

Sticky BBQ chicken pieces

Haloumi & vegetable skewers

Herb new potatoes

Stuffed olives

Fruity couscous

Jacket potatoes with grated cheese

Artisan breads & Mixed salads

## **Bawtry Hall fork food**

Chilli con carne

Mild chicken curry

Chickpea & spinach tagine (V)

Jacket potatoes

Coriander rice

Grilled naan bread

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**Add a mini dessert selection for £7.95 per person;**

Cake pops, lemon cheesecake, chocolate brownie & fresh fruit

# FINISHING TOUCHES

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Upgrade to a glass of champagne for arrival/toast drinks - £7 per glass

Upgrade to a cocktail on arrival - £6 per cocktail

Additional glass of wine served with the meal - £5.95 per glass

Additional canapé choice - £3 per canapé per person

Intermediate course - soup or sorbet - £5.95 per person, per course

Child's meal (under 10) - £9.95 per child

Yorkshire cheese platter - £65.00 per table, serves 8 guests

Midnight hot bacon rolls - £5.95 per person

Freshly baked pastries, strawberries & a glass of prosecco served to your bedroom at the Crown Hotel on your wedding morning - £12.95 per person

For additional venue dressing to your own personal requirements, please contact Karen at "All Occasions" direct on 07889 804 930

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## **Firework display - £500**

If you are looking for a magical memory for your special day, why not add a wonderful 5 minute firework display?

"Rave Fireworks" will fill the sky with colourful and vibrant showers, which will 'Wow' your guests and make your celebration one to remember.

Book this package or upgrade and receive complimentary sparklers for you and all your guests! If you would like to upgrade, amend or add special extras to this package, don't hesitate to contact

**Rave Fireworks Ltd. direct on 01522 413 344**



**BAWTRY HALL**

THIS IS YOUR SPECIAL DAY

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[www.bawtryhall.co.uk](http://www.bawtryhall.co.uk)

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