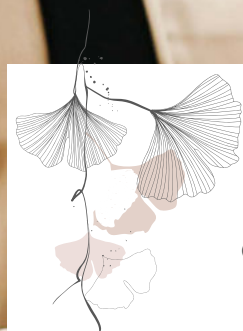


Wedding Breakfast Menu Selector

Please choose dishes for your guests as per your package.
Please visit our allergen statement with regards to catering for your guests
with allergies and intolerances.



Canapés

- Chicken tikka on naan bread with mango chutney and coriander
- 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
- Chocolate dipped strawberries (V)
- Halloumi, tomato and red onion skewers (V)
- Goats cheese crostini, red onion chutney (V)
- Mediterranean vegetable bruschetta, basil (V) (VG)



To Start

- Game Terrine
Chutney & artisan bread
- Roast Belly Pork
Watercress salad, apple puree
- Potted Chicken Liver Parfait
Toasted artisan bread & fig jam
- Crispy Chilli Chicken
Thai salad, mint yogurt
- Thai Fishcake
Sweet chilli dressing, rocket
- Oak Roast Salmon & Prawns
Watercress, dill crème fraiche
- Posh Prawn Cocktail
Bloody Mary sauce
- Creamed Leek & Crumbly Goats Cheese Tart (V)
Baby leaves, balsamic
- Sauteed Wild Mushrooms (V)
Pinot grigio cream, toasted ciabatta
- Whipped Goats Cheese (V)
Beetroot, orange and balsamic salad, rosemary crostini
- Marinated Wensleydale & Cherry Tomato Salad (V)
Pine nuts, balsamic
- Roast Tomato & Red Pepper Soup (V)
Chive crème fraiche, artisan bread
- Wild Mushroom Soup (V)
Truffle oil, artisan bread
- Ratatouille tart (V) (VG)





The Mains

Sirloin of Local Roast Beef

Yorkshire pudding, roast potatoes, red wine gravy, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Beef Wellington

Dauphinoise potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Fillet of Beef Wrapped in Smoked Bacon

Stilton mustard mash, roasted carrots & parsnip, green beans wrapped in bacon

Crisp Roast Belly Pork

Cider sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Lamb Shank

Minted mash, roasted carrots & parsnip, green beans wrapped in bacon

Chicken Breast Stuffed with Wensleydale Wrapped in Ham

Cranberry compote, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Chicken Breast with Asparagus Wrapped in Ham

Asparagus sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Roast Breast of Turkey

Yorkshire pudding, chipolata, stuffing, goose fat roast potatoes, pan gravy, roasted carrots & parsnip, green beans wrapped in bacon

Loin of Pork

Slow roasted, apple & apricot seasoning, pan gravy, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Crisp Roast Belly Pork
Cider sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Fillet of Cod
Chive mash, onion marmalade, roasted carrots & parsnip, green beans wrapped in leeks

Salmon on Samphire
Butter sauce, herb roasted new potatoes, roasted carrots & parsnip, green beans wrapped in leeks

Open Roasted Vegetable Lasagne (V)
Parmesan sauce, cheesy garlic baguette, layered rocket

Stuffed Peppers (V)
Couscous, red pepper coulis

Roast Vegetable Wellington (V)
Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy

Marinated Tofu (V) (VG)
Roast cherry tomatoes, herb roasted potatoes, tomato & basil coulis



The Desserts

Crisp Lemon Tart (V)
Chantilly cream, candied lemon

Eton Mess (V)
Crushed meringue, mixed berries, vanilla cream

Bramley Apple Crumble (V)
Crème Anglaise

Dark Chocolate Brownie (V)
Clotted cream ice cream

Sticky Toffee Pudding (V)
Butterscotch sauce, crushed honeycomb

Treacle Tart (V)
Clotted cream

Banoffee Pie (V)
Toffee brittle

Vanilla Panna Cotta
Raspberries

Lemon Posset (V)
Berries & shortbread

Strawberry Cheesecake
Pimm's jelly, mixed berries

TRIO OF DESSERTS
Choose three from the above

TO FINISH

Filter coffee or Yorkshire tea & truffles



Evening Buffet Selection

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

BAWTRY HALL FORK FOOD

*Dressed salmon, cucumber & lemon
Smoked salmon & prawn platter*

Hand carved cold meats; turkey, beef & ham

Selection of pork pies

*Peri peri chicken strips, pitta wedges,
sour cream*

*Goats cheese & sun blushed tomato tartlets
Selection of fresh sandwich wraps*

Herb new potatoes

Mixed leaf salad

Tomato, basil & buffalo mozzarella salad

Cucumber & onion salad

Couscous

Luxury coleslaw

Freshly baked crusty bread

A selection of mini finger desserts

BAWTRY HALL HOT FOOD

Chilli con carne

Mild chicken curry

Chickpea & spinach tagine (V)

Coriander rice

Grilled naan bread

A selection of mini finger desserts

HOMEMADE PIE & PEAS

*Selection of homemade pies served
with minted mushy peas & herb
roasted potatoes*

Steak & ale

Chicken, mushroom & leek

Roast Mediterranean vegetable

A selection of mini finger desserts

BAWTRY HALL BARBEQUE IN THE GARDEN

¼ pound prime beef burger with onions

4oz sirloin steak

Salmon parcels with herb butter

Pork & leek sausages

*Peri peri chicken strips, pitta wedges,
sour cream*

Haloumi & vegetable skewers

Herb new potatoes

Couscous

Artisan breads

*Mixed salads of tomato & mozzarella,
cucumber & onion and mixed leaf*

A selection of mini finger desserts

Allergens

CROWN HOTEL FOOD ALLERGEN POLICY

Our food at the Crown Hotel is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance, we cannot guarantee that any dish will be free from cross contamination.

If you would like any information on the ingredients from our wedding menus, please ask our weddings team who will be able to assist you.

We ask that you request all dietary information from ALL of your wedding guests and give these details to our weddings team at the final details stage 4-6 weeks prior to your wedding. Most of our wedding dishes can be adapted for food intolerances (dairy, gluten). Please note this cannot be dealt with on the wedding day and all information must be provided at the final details stage.

If any of your guests have a 'SEVERE ALLERGY' then this will need to be discussed in detail, as stated above, due to the size and nature of our production we are UNABLE to provide food which is allergen free we cannot guarantee that allergen cross contamination has not occurred.

We ask if your guest with a severe allergy still attends the wedding, even though not eating, we ask them to bring along their usual allergen medication.