



BAWTRY HALL

EARLY 2025 WEDDING MENU

Canapes

Smoked Salmon blinis, Chicken liver parfait on melba toast and onion chutney & Chocolate Dipped Strawberries

Starters

Crispy chilli chicken, Thai salad, mint yoghurt

Potted Chicken Liver Parfait, toasted artisan bread and fig jam

Oak Roast Salmon and Prawns, watercress, dill crème fraiche

Sauteed wild mushrooms, pinot grigio cream, toasted ciabatta

Roast tomato and red pepper soup, chive crème fraiche, artisan bread

Main menu

Sirloin of local roast beef, Yorkshire pudding, red wine gravy, goose fat potatoes, roasted carrots and parsnips, green beans wrapped in bacon

Chicken Breast stuffed with wensleydale wrapped in ham, cranberry compote, goose fat potatoes, roasted carrots & parsnips, green beans wrapped in bacon

Slow roasted pork belly, mustard mash, pan gravy, goose fat roast potatoes, roasted carrots and parsnip, green beans wrapped in bacon

Salmon on Samphire Butter Sauce, herb roasted new potatoes, roasted carrots and parsnips, green beans wrapped in leeks

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

Desserts

Eton Mess, mixed berries, vanilla cream

Dark chocolate brownie, clotted cream ice cream

Crisp lemon tart, Chantilly cream, candied lemon

Sticky toffee pudding, butterscotch sauce, crushed honeycomb

To finish

Filter coffee or Yorkshire tea & chocolates

Please choose 2 starters, mains and desserts for your guests- pre order will be required

EVENING BUFFET (70 GUESTS)

Evening Buffet of Pie and Peas, roasted potatoes and mushy peas

Steak and Ale

Chicken, mushroom & leek

Roasted Mediterranean Vegetable

Or

Selection of Stone Baked Pizza's