



Sample Wedding Menus

We have three packages for you to choose from for your dream wedding day:
Supreme, Elite and Exquisite.

Please see our pricing sheet for details. This brochure outlines the menus that are included in each package, as well as additions or upgrades that are also available. Should you wish to upgrade your drinks reception, wedding breakfast or evening food packages, please speak to your Wedding Coordinator who will share the supplement prices with you.

Drinks Packages

S U P R E M E

Arrival drink of sparkling wine, bucks fizz or house bottled beer
Half a bottle of house wine per guest, during the wedding breakfast
A glass of sparkling wine to toast the happy couple

E L I T E

Arrival drink of prosecco, bellini, bottle of beer, mulled wine, or summer Pimm's cocktail
Half a bottle of house wine per guest during the wedding breakfast
A glass of prosecco to toast the happy couple

E X Q U I S I T E

Arrival drink of house Champagne or cocktail
Half a bottle of house wine per guest from our exclusive list of D. Byrne & Co. wines
A glass of house Champagne to toast the happy couple



Wedding Breakfast

S U P R E M E M E N U

Vegetable terrine, bell pepper relish, balsamic, smoked paprika oil

Creamed goats cheese, beetroot salad

Confit pressed chicken and sweetcorn mousse, charred kernel

Smoked haddock fishcake, mustard sauce, apple salad

Ham hock, Lancashire cheese and black pudding croquette, brown sauce

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Goosnargh chicken, dauphinoise, fine beans, thyme sauce

Lamb shoulder, potato, carrot and shallot rösti, red cabbage

Beetroot risotto, horseradish, hazelnut

Roast salmon boulangère, spinach, prawn, tomato broth

16-hour beef brisket, creamed potato, roots, cooking juices

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Warm chocolate brownie, salted caramel ice cream, peanut brittle

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Warm cherry bakewell, vanilla ice cream, sour cherry purée

Baked raspberry cheesecake, raspberry sorbet

Rhubarb and custard, rhubarb sorbet, ginger biscuit

Continued...



ELITE MENU

Scallop, pork belly, cauliflower

Duck leg ballotine, spiced brioche, fig chutney

Smoked salmon, caper, gherkin, fennel, lemon

Air-dried beef, Parmesan, pesto, balsamic, olive

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Roast sirloin of beef, parsnip purée, roast and mash potatoes, Yorkshire pudding

Seaweed cod, saffron potatoes, peas, beans, onions, spinach, saffron nage

Baked gnocchi, garlic, wild mushroom, Parmesan cream, crispy egg

Seabass fillet, parmentier potato, chorizo, anchovy, olive, basil, tapenade butter

Roast fillet of pork, fondant potato, glazed carrot, roasted swede

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Dark chocolate torte, coconut sorbet

Pistachio crème brûlée, orange biscotti

White chocolate mousse, poached blackberries, blackberry sorbet

Iced honey parfait, blood orange gel, honeycomb

EXQUISITE MENU

Seared scallops, texture of carrot, cumin oil

Terrine of roasted peppers, chargrilled aubergine, whipped goats cheese, pepper pesto

“Beef Tea”, onion and thyme tortellini fine herbs

Duck liver & foie gras parfait, Sauternes jelly, brioche doughnut

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Intermediate course choice overleaf

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Fillet of beef, braised oxtail, shallot, pancetta, creamed potato, roasted roots

Black olive & anchovy crusted halibut, hassleback potato, queen scallop & herb nage

Roasted monkfish, saffron mussels, prawns

Roast rack of lamb, braised leeks, chive mash, confit tomato

Risotto of porcini, mushroom reduction, truffle

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Assiette of chocolate, dark chocolate tart, white chocolate mousse, warm brownie, chocolate gel, vanilla Chantilly

Textures of green apple, apple bavaois, apple gel & dice, apple sorbet, apple crisp, baby apple

Passion fruit Opera gateau, coconut crème brûlée, spiced rum



CANAPÉS

Canapés are not included in our packages as standard but can be added as an extra.

Blue cheese Gougère
Sausage, apricot and sage roll
Crispy chicken, katsu dipping sauce
Courgette, pine nut and pea rösti
Cauliflower and onion pakora, curry mayo
Beetroot falafel, mint yoghurt
Tempura king prawn, chilli dipping sauce
Salt cod croquette, caper mayo
Chorizo and Parmesan palmier
Smoked salmon, pickled cucumber

INTERMEDIATE COURSE

Add a refreshing sorbet before your main course is served

Green apple sorbet, cider ice | Pina colada sorbet, coconut and rum | Passion fruit sorbet, mango espuma
Blackcurrant sorbet, cassis syrup | Raspberry and elderflower sorbet | Lime sorbet, ginger granita
Strawberry and prosecco sorbet | Mandarin sorbet

CHILDREN'S MENU

Mocktail on arrival | Soft drink during the wedding breakfast and to toast

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Salad of melon, fresh fruits and raspberry coulis
Garlic bread

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Chicken goujons and hand cut chips
Fish goujons and hand cut chips
Sausages, mashed potato and gravy
Pasta with fresh tomato sauce
Cheese or chicken breast sandwich with hand cut chips

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Chocolate brownie, vanilla ice cream, chocolate sauce
Mixed fruit fondue, marshmallows, dipping sauces
Ice cream



Evening Menus

BACON & SAUSAGE BARMS

Dry cured bacon & Cowman's sausage swirl, onion ketchup,
smoked tomato sauce, brioche bun & real chips

HOG ROAST

Minimum 80 guests

Rare breed slow roasted Gloucester Old Spot hog roast, served on a choice of freshly baked breads.
With green salad, crisp crackling, sage and onion stuffing, American coleslaw and the famous striped
sauce selection: Bramley apple and cider, smoked sticky BBQ and sweet chilli sauce

STREET FOOD SELECTOR

Choice of two

Crispy chicken, katsu sauce, coconut rice | Pork taco, sour cream, chipotle ketchup
Beef bao bun, sesame, spring onion | Korean glazed BBQ chicken | Sesame tofu, soy, ginger & coriander
Yuzu & miso prawn ramen | Ginger salmon & nori rice "sushi"
BBQ brisket dirty fries, sour cream, honey & BBQ sauce | Veggie loaded fries, guacamole, jalapeño, sour cream

ROAMING BIG CANAPÉS

Choice of 3

Mini cod & chips | Beef slider, brioche bun, smoked cheddar | Mini beef bao bun
Mini pork taco | Smoked haddock fishcake
King prawn & chorizo kebab, red pepper ketchup | Cajun breaded halloumi
Lamb and pea samosa, mint yoghurt | Mini cottage pie, cheddar cheese mash

BARBECUE

Prime beef burger | Cowman's sausage | Goosnargh chicken thigh | Pulled pork
Lamb kofta | Corn | Brioche buns
Selection of salads | Roasted new potatoes

WOOD FIRED PIZZAS

Choose a selection of 4 artisan pizzas | Minimum 70 guests

Garlic Bread (v) | Cheesy Garlic Bread (veo) | Margherita (veo) | Ham & Pineapple | Pepperoni
Pepperoni, Chorizo & Spicy Chicken | Goats Cheese & Caramelised Onion (v)
Roasted Red Pepper & Red Onion (v) | Vegan Margarita (ve) | Wild Mushroom & Garlic (v)

