



# 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

Soup; Minestrone | Roast butternut and garlic | Carrot and cumin

Torched mackerel fillet, parmentier potatoes, dill oil, pickled shallots

Smoked ham hock terrine, house piccalilli, ciabatta croûtes, dressed leaves

-

Slow-roasted beef brisket, cauliflower purée, pickled raisins, baby onion

Cauliflower and cheddar tart, apple relish, endive, chive oil

Roast Goosnargh chicken breast, fondant potato, fried cabbage, shallot & mushroom cream

Confit belly of pork, mashed potatoes, curly kale, cider jus, crackling

Grilled fillet of sole, crushed artichokes, tomato Provençal, sautéed green beans

Tomato and charred vegetable cassoulet, chive oil, braised fennel, baked ciabatta

-

Dark chocolate brownie, Amaretto crumb, clotted cream ice cream

Lemon and lime cheesecake, ginger biscuit, peach ice cream

Classic sticky toffee pudding, butterscotch sauce, vanilla bean ice cream

Crème Brûlée, raspberry, white chocolate, classic vanilla served with shortbread biscuit

*Continued...*



## ELITE MENU

Soup; Chicken & sweetcorn broth | Smoked haddock chowder | Red lentil dahl with coconut cream

Confit sea trout, buttermilk, pomegranate, pickled Ratte potatoes

Confit lamb pressing, garden pea purée, focaccia toast, dressed pea shoots

Honey & rosemary duck breast, caramelised red onion, carrot purée, port jus

Whipped brie, honey & cider reduction, oatmeal cracker, endive

-

Confit shin of beef, fondant potato, cauliflower purée, sautéed savoy, wild mushroom sauce

Herb crusted salmon, artichoke terrine, seaweed oil, caper and chive sauce, hispi cabbage

Maple & thyme glazed pork tenderloin, broccoli, fondant potato, cauliflower purée, roasted baby apples

Roasted butternut, garlic and rosemary pithivier, tomato Provençal, toasted pine nuts, bitter leaf salad

-

Strawberry & rhubarb crumble, crème anglaise, strawberry ice cream

Blueberry panna cotta, honey and almond granola, berry coulis

Fig & frangipane tart, orange purée, clotted cream ice cream

Milk chocolate sponge, caramel ice cream, hazelnut

## EXQUISITE MENU

Soup; Shellfish & tomato bisque | Oxtail soup | Beef consommé

Crab, lobster & apple tian, cucumber gazpacho, yuzu, trout roe caviar, granary toast

Medallions of lamb loin, heritage carrot, black garlic emulsion, spiced broad beans

Roquefort cheese soufflé, salt baked golden beetroot, pine nut crumb

-

Intermediate course choice overleaf

-

Fillet of dry aged beef, bone marrow jus, beer pickled onion, tenderstem broccoli, mashed potato

Cumin & pine nut cod, artichoke dauphinoise, oyster fritter, tomato and basil velouté

Loin of salt marsh lamb, seaweed gremolata, pickled clams, cauliflower purée, fondant potato

Mille-feuille of sun blushed tomato and burrata, spinach and walnut pesto, baby leaf salad, aged balsamic

-

Bergamot and mango bavaois, coconut sorbet, strawberry coulis, crystalised rose petal

Delice of Champagne & white chocolate, raspberry krispies, peaches & cream ice cream

Gateau Opera, almond sponge, vanilla bean ice cream, coffee syrup

Cheese and biscuits, quince, fruit chutney, artisan crackers, fruit loaf



## 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, cassia 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

-  
Salad of melon, fresh fruits and raspberry coulis  
Garlic bread

-  
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

-  
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

## DOUGH BOY STONEBAKED PIZZAS

Choose a selection of 4 artisan pizzas or garlic breads | Minimum 70 guests

### Garlic Breads

The Plain Jane - Garlic butter | The Big Cheese - Garlic butter, lots of cheese | The San Marzano - Garlic butter, tomato sauce  
The Mexicana - Garlic butter, tomato sauce, red onion, fresh chilli

### The Pizzas

The Margherita - Mozzarella, san marzano, fresh basil | The Pig & Pineapple - Slow cooked ham, juicy pineapple  
The Double Pep - Double pepperoni | The Nduja Badboy - Fiery nduja sausage, pepperoni, jalapeño, wild rocket  
The Goat & Balsamic (v) - Goats cheese, caramelised onions, wild rocket, balsamic syrup  
The Roasted Vegetable (ve) - Red peppers, sun-blushed tomato, red onion, olives, vegan mozzarella

### The Naughty Corner

£2.50 supplement per person

The Brownie Badboy - Custard base, chocolate brownie chunks, Nutella, sugar shake  
The Biscoff Badboy - Banana custard base, Lotus biscuits, Biscoff spread, sugar shake