

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.


S U PR EM 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

ELITE
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

EXQUISITE
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




SUPREME MENU

Soup of the day (your choice), wedge of rustic bloomer
Atlantic prawn \& smoked trout ian, baby gem lettuce \& Marie Rose sauce
Bresaola beef carpaccio, sun dried tomatoes, rocket $\&$ pine nut salad
Wild mushroom, tarragon \& roasted garlic fricassee, toasted ciabatta \& rocket leaves

Roast sirloin of beef, potato fondant, confit shallot, Yorkshire pudding \& red wine jus
Pan seared salmon, crushed new potatoes, roast vine cherry tomatoes \& lemon butter sauce
French trimmed chicken breast, wilted greens, dauphinoise potatoes, bacon, baby onion and thyme jus Thyme \& garlic roasted butternut squash, sea salt \& rosemary new potatoes, charred tenderstem broccoli \& marinara sauce

Sticky toffee pudding, butterscotch sauce $\&$ vanilla ice cream Warm chocolate brownie, dark chocolate sauce \& white chocolate ice cream

Lime cheesecake, lemon sorbet, lime \& ginger gel
Eton mess, seasonal berries, chantilly cream $\&$ crushed meringue, berry purée



## ELITE MENU

Minestrone soup / French onion \& gruyère croûte soup / Pea \& pulled ham soup Duck liver pâté, thyme melba toasts, Cointreau \& red onion marmalade $\&$ dressed leaves Oak smoked salmon roulade, cream cheese, crispy capers, dill \& endive dressed salad Creamed goats cheese, roasted beets, balsamic and thyme

Roasted peppered sirloin, honey glazed chantenay carrots, silverskin onions, Yorkshire pudding, potato fondant $\&$ red wine jus Roasted lamb rump, root vegetable purée, charred spring onions, dauphinoise potatoes $\&$ redcurrant jus Pan seared sea bass, sautéed potatoes, wild mushrooms, buttered greens $\&$ white wine cream sauce Roasted red pepper \& chilli pappardelle, sun dried tomato coulis, courgette ribbons, basil pesto, rocket \& Parmesan

Dark chocolate delice, rich chocolate mousse, brandy chocolate sauce, toffee crunch ice cream Summer berry mille-feuille, strawberry compote, Pernod coulis Steamed ginger sponge, crème anglaise Cheese \& biscuits, stilton, creamy Lancashire \& brie, red onion marmalade, grapes \& biscuits

## EXQUISITE MENU

Seared smoked salmon, pea purée, pancetta \& Parmesan crisp
Ham hock terrine, crispy hens egg, piccalilli mayonnaise $\&$ peashoots Chargrilled celeriac, heritage beetroots, sweet potato purée, broad beans \& fennel Chicken Caesar salad, herb croutons, romaine lettuce, pancetta, anchovies, Parmesan \& classic Caesar dressing

> Intermediate course choice overleaf

Roast fillet of beef, cauliflower purée, duck fat roast potatoes, Yorkshire pudding \& red wine jus
Duck breast, Pommes Anna, crushed peas and pancetta, charred carrot, plum jus
Pan seared hake, chorizo, chickpea and steamed clams
Goats cheese and Parmesan gnocchi, tomato \& Mediterranean vegetable ratatouille, rocket \& pine nut salad with basil oil

Yuzu citrus cheesecake, orange crisp, lemon curd, lime gel \& mandarine sorbet
Pain au chocolat bread \& butter pudding, Crème Anglaise
Chocolate fondant, cappuccino custard \& clotted cream ice cream
Luxury cheese board, blacksticks blue, smoked applewood, Wensleydale \& cranberry, creamy Lancashire, grapes, apple, red onion marmalade, celery \& biscuits


## C A N A PÉS

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

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



## BACON\&SAUSAGE BARMS

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

## H O G R OA S T 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


DOUGH BOY STONEBAKED PIZZAS
Choose a selection of 4 artisan pizzas or garlic breads $\mid$ 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

