

# Warbrook House & The Garden Suite Wedding Menu Selector



# Creative Canapés

Enhance your drinks reception with a selection of canapés for your guests to enjoy...

## Meat and Poultry

Ham and brie croque monsieur  
Parma ham wrapped cape gooseberry  
Chipolata sausages with honey glaze and sesame  
Open mini burgers with cheese and bacon jam  
Chicken and jalapeno skewers

## Fish and Seafood

Smoked salmon and cream cheese blinis  
Prawns in filo with sweet chilli sauce  
Mussels with beer and bacon  
Mini basket of deep fried whitebait

## Vegetarian

Cherry tomato and mozzarella with balsamic glaze  
Pickled feta and watermelon  
Goats cheese and sweet onion chutney tartlet  
Spiced gaspacho with basil oil  
Sundried tomato palmiers  
Parmesan and paprika cheese straws

**3 per person @ £6.50 inclusive of VAT**

**5 per person @ £7.50 inclusive of VAT**

**7 per person @ £8.50 inclusive of VAT**

Please note:

- ♥ Selected wedding packages do include a selection of canapés as standard. Please check your package inclusions.
- ♥ Sweet canapés available on request.



# Menu Selector

Please select one dish per course for all of your guests.

## To Start

Melon and Parma ham roses served with peppered strawberries and balsamic glaze

Ham hock terrine and pickled capers served with tomato relish

Smooth chicken liver parfait with red onion chutney and chunky rye bread

Warm herb coated goats cheese wrapped in Parma ham on caponata

Avocado and bacon salad with baby spinach and honey mustard dressing

Smoked haddock and spring onion fish cakes with herb mayonnaise and baby leaf salad

Crumbled goats cheese on a puff pastry wafer with caramelised red onion and green pesto

Cream of tomato and basil soup (v)

Caprese salad, buffalo mozzarella, beef tomato, basil, olive oil and balsamic(v)

OR

## The Warbrook Sharing Platter

A platter served to each of your tables for your guests to share:

Teriyaki chicken skewers

Prawns in filo pastry

Mini fishcakes

Roasted vegetables

Cured meats

Served with dips and breads

## Intermediate Course (optional)

Treat your guests to an extra course!

We offer a selection of sorbets and soup shots to enhance any menu.

Available from as little as £2.50 inclusive of VAT per person.

Please ask your wedding coordinator for further information.



# Menu Selector (cont.)...

## To Follow

Rosemary and garlic roasted rump of lamb on roasted red onions, kalamata olives, confit tomatoes and sauté potatoes with sauce vierge

12 hour braised beef and pan fried cod loin surf and turf with creamed potatoes and a rich wine jus

Poached fillet of salmon with celeriac remoulade and beurre blanc

Pork loin steak with apple fondue, dauphinoise potatoes and a red wine reduction

Confit duck served with French beans, pomme puree and black cherry sauce

Pot roasted breast of chicken with champ potato, wild mushroom, garlic and sweet sherry cream

Roast top side of beef with duck-fat roasted potatoes and a rich red wine jus

Breast of chicken stuffed with Parmesan and spinach, herb rosti, tarragon jus and vine tomatoes

Herb crusted loin of cod, with pea purée triple cooked chips and tomato herb dressing

Sea bream cooked with baby potatoes, mussels, confit tomatoes and lobster bisque

Sweet spiced cassoulet of roast vegetables (v)

Roasted vegetable wellington served with a herb and onion dressing (v)

Tomato, basil and baby spinach risotto (v)

Open Mediterranean vegetable lasagne (v)



# Menu Selector (cont.)...

## To Finish

Apple tart tatin drizzled with toffee sauce and vanilla ice cream

Duo of chocolate, a rich brownie and a creamy torte served with a orange and cardamon syrup

Raspberry crème brulee with a ball of raspberry sorbet

Classic tart au citron with clotted cream

Vanilla cheesecake with berry compote and fruit coulis

Profiteroles filled with Chantilly cream and covered with rich chocolate

Strawberry and champagne torte with shortbread biscuit

Tiramisu with biscotti and espresso syrup

Eton mess

British and continental cheese with grapes, quince jelly and a selection of biscuits  
(a £3.00 p/p supplement applies)



# Catering for your Younger Guests

## Picnic Menu

Sandwich & Wrap selection with meat, fish & vegetarian options  
Fresh fruit  
Vegetable sticks with hummus  
Chocolate brownie  
Popcorn  
Fruit juice

**£14.95 inclusive of VAT per child (age 2-12 years)**

## Kids Dinner Menu

### To Start

Fresh baked garlic dough balls  
Cheesy garlic bread  
Cream of tomato soup  
Chicken goujons with BBQ sauce

### To Follow

Chicken with mash & vegetables  
Fish & chips with garden peas  
Homemade pizza with cheese and tomato  
Sausage and mash  
Spaghetti bolognaise

### To Finish

Vanilla ice-cream with chocolate sauce  
Chocolate Brownie  
Fresh fruit salad

**£19.95 inclusive of VAT per child (age 2-12 years)**

Please Note:

- ♥ All prices include squash throughout the day
- ♥ All children must be on the same menu.
- ♥ If you'd like to serve children the same menu as for adults but without the alcohol we can offer a reduced adult package at £36.50 inclusive of VAT per child.



# Evening Options

## Finger Food

Selection of sandwiches and finger rolls  
Smoked salmon and cream cheese bagels

Lamb kofta

Peri peri chicken skewers

BBQ chicken drumsticks

Hoisin chicken wings

Tomato, mozzarella and basil pizzas

Garlic bread with parmesan

Cajun fries

Mini vegetable samosas with sweet chilli dip

Sweet potato wedges

Mini onion bhajis with mango chutney

Bruschetta with mozzarella and basil and cherry tomato

## Something Sweet

Homemade chocolate brownie

Mini fruit tartlets

Chocolate eclairs

Strawberries with clotted cream (May – September)

A board of local cheeses (£6.00 p/p supplement)

**3 items @ £8.95 inclusive of VAT per person**

**6 items @ £12.95 inclusive of VAT per person**



Please Note:

- ♥ You are required to cater for a minimum of 75% of your evening guests with an evening buffet.
- ♥ Some of our packages include evening food as standard – please check your package inclusions for more information.

# Evening Options (cont.)...

## BBQ Menu

### Main dishes (please choose four)

100% beef burger in a bun  
Spicy marinated chicken leg  
Cumberland sausage  
Balsamic pork loin chop  
Lemon and thyme marinated chicken  
Chicken and pepper kebabs  
Salmon in citrus and coriander seeds  
Tandoori marinated chicken breast  
Grilled halloumi and peppers  
Speciality sausage  
Spiced lamb kofta  
Tuna steak

### All served with

Seasonal leaf salad  
Caesar salad  
Potato and chive salad  
Tomato and red onion salad  
Classic coleslaw  
Buttered corn on the cob  
Selection of flavoured breads  
Ketchups, dressings and sauces

### Something Sweet

Strawberries and cream  
Classic lemon tart  
Rich chocolate tart

**£20.95 inclusive of VAT per person**

## Butty/ Pizza Bar

Choose from bacon, hot dogs or burgers  
or a selection of pizza slices.  
Served in buns with suitable  
accompaniments.

**£7.95 inclusive of VAT per person**

## Hog Roast

### The Main Event

Whole pig cooked on the spit basted in  
lemon and sea salt

Served in buns with homemade sweet  
mustard and apple sauce with crackling

Vegetarian options also available...

### All served with

Seasonal leaf salad  
Tomato salad  
Ketchups, dressings and sauces

**£21.95 inclusive of VAT per person  
(minimum of 80 guests)**

### Why Not Add Something Sweet?

Strawberries and cream  
Classic lemon tart  
Rich chocolate tart

**£3.50 inclusive of VAT per person**

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# Frequently Asked Questions

## **Can we provide our own caterers?**

It is not possible to providing your own catering for weddings held in Warbrook House. It is sometimes possible to do this for weddings in the Garden Suite – please refer to our Garden Suite brochure or ask your Wedding Coordinator for more information.

## **Can special dietary requirements be accommodated?**

Yes of course; providing we are notified in advance our chefs will be happy to adapt dishes or provide alternative options where necessary.

## **What if we have a specific request?**

Our menu is by no means exhaustive. If there is something in particular you are keen to have included in your wedding menu please ask your Wedding Coordinator and we will do our best to accommodate.

## **Is it possible to arrange a menu tasting?**

Absolutely. Please ask your Wedding Coordinator for more information.

## **Can we supply our own wine/ champagne/ beer?**

This is possible and a corkage fee applies. Corkage fees are currently set at £10.00 per bottle of wine, £15.00 per bottle of champagne, £1.50 per bottle of beer and £40.00 per 70cl bottle of spirit.

## **Can we have a choice menu with a pre-order?**

Yes absolutely. If you would prefer to have a choice menu with a pre-order this is possible but carries a supplement of £250.00.

## **Is there a minimum number of guests required to make a booking?**

Our packages are based on a minimum of 60 guests however we are happy to tailor a package to suit your requirements wherever possible. For peak dates however it may not be possible to reduce the minimum number.

## **What time can our function go on until?**

We are licensed until 1.00am for the bar and 12.30am for music. It is possible to request an extension to 2.00am however this carries an additional fee of £250.00 inclusive of VAT per 30 minutes to cover the cost of staffing, late license etc. We regret we are unable to extend beyond 2.00am.

## **Do you provide a cake stand and knife?**

Yes. These are included in our wedding packages as standard. We have both round and square cake stands.

## **Is it possible to have a cash bar?**

Yes absolutely.

## **Can I have a second bottle bar set up?**

This is possible however the drinks list for a bottle bar is limited. This is a cash only facility and carries a fee of £50.00 per hour for staffing.

