



# *Sample Menus and Price Guide*

*2011/12*

## ABOUT WALCOT HALL CATERING

To help you create the perfect meal to complement your special day please find a selection of menus for your consideration. These sample menus provide a guide to costs and are based on 100 guests attending, however your menu will be tailored to meet your own wishes and budget in conjunction with our Caterer. Vegetarian options are available and any other specific dietary requirements can be accommodated.

Guide prices include all table linen, napkins, crockery, cutlery, glassware, waiting staff, floor manager and room set-up.

## CANAPÉ RECEPTION

### A SELECTION OF HOT & COLD CANAPÉS

*Carpaccio of Beef*

*Free-range Chicken Skewers marinated in Sun-dried Tomato Pesto*

*Filo Tartlets with Free-range Chicken, Black Olives & fresh Parsley Pesto*

*Free-range Chicken Tikka Kebabs*

*Cocktail Salmon and Dill Cakes with Creme Fraiche Tartar*

*Bite-sized Parmesan & Rosemary Shortbreads with Roast Cherry Tomatoes & Feta*

*Quail Egg Croustades*

*Courgette Rolls with Ricotta, Pine Nuts & Basil*

*Cocktail Corn Cakes topped with Spicy Mango Salsa*

*Sun-dried Tomato Puff Pastry Twirls*

*Homemade Beetroot Hummus Puffs*

*Cocktail Spinach & Ricotta and Potato Cake*

*Smoked Salmon and Creme Fraiche Bellini*

*Caramelized Red Onion & Goats' Cheese Galette*

*Mediterranean Bruschetta selection*

*Shot Glass of traditional Gazpacho*

*Shot Glass of Homemade Beetroot Hummus with mini Crudités*

*Traditional Sherry Trifle in a Shot Glass*

*Mini Chocolate Truffle Cakes*

*Strawberry and Fresh Cream Profiteroles*

*Tiramisu in a Shot Glass*

**4 canapés - £6 per person**

**5 canapés - £7 per person**

**6 canapés - £8 per person**

## CANAPÉ RECEPTION & WEDDING BREAKFAST

*Bronze*

### CANAPÉ RECEPTION

*King Prawn Skewers marinated with Chilli, Garlic, Ginger and Lemon*

*Stilton & Mushroom Knot*

*Mini Yorkshire Pudding with strips of Roast Beef in Horseradish Cream Sauce*

*Mini Asparagus Tartlet*

### TO START

*Roasted Tomato and Basil Soup with warm Herb Bread*

### MAIN COURSE

*Chicken Supreme wrapped in Bacon  
filled with Mozzarella and Green Pesto and drizzled with Hollandaise Sauce  
served with Buttered New Potatoes and Fresh Seasonal Vegetables*

### TO FINISH

*Serving your Wedding Cake*

*Fresh Ground Coffee and Wafer Thin Mints*

This is our most popular menu when having an intimate wedding, followed by an evening celebration for your additional guests, when everyone can enjoy a Hog Roast!

**£25.50 per head**

## CANAPÉ RECEPTION & WEDDING BREAKFAST

### *Silver*

#### CANAPÉ RECEPTION

*Pork Liver Pate & Cranberry Crostini*

*Shot Glass Prawns*

*Mini Tomato, Onion & Basil Bruschetta*

*Mini Shepherds Pie*

#### TO START

*Salmon Parcels stuffed with crushed Prawns*

*Crème Fraiche garnished with Dressed Salad and Melba Toast*

#### MAIN COURSE

*Tender Pork Fillet, Cured Ham, Glazed Apples and Calvados Cream Sauce*

*or*

*Wild Sea Bream with Sauce Vierge*

*served with Buttered New Potatoes and Fresh Seasonal Vegetables*

#### TO FINISH

*Vanilla Chocolate Profiterole Smash*

*Fresh Ground Coffee and Wafer Thin Mints*

**£32.50 per head**

## CANAPÉ RECEPTION & WEDDING BREAKFAST

### *Gold*

#### CANAPÉ RECEPTION

*Parmesan & Black Olive Shortbread with Pesto & Goat Cheese*

*Thai Fishcakes with Sweet Chilli Dip*

*Mini Bangers & Mash with Caramelised Onion served on a spoon*

*Rosemary & Garlic Lamb Skewers with Dates wrapped in Bacon*

#### TO START

*Loch Fyne Smoked Salmon with Cracked Black Pepper,*

*Lemon Brown Bread and Caper Berries*

#### MAIN COURSE

*Chargrilled Ribeye Steak*

*served with*

*Fondant Potato, Seasonal Vegetables and Port Jus*

#### TO FINISH

*Wild Strawberry Cheesecake with Basil Sugar*

*Fresh Ground Coffee and Wafer Thin Mints*

**£43.50 per head**

## CANAPÉ RECEPTION & WEDDING BREAKFAST

# Platinum

### CANAPÉ RECEPTION

*Field Mushroom, Sundried Tomato & Parmesan Risotto served on a spoon*  
*Smoked Salmon Parcel stuffed with Crab Mousse*  
*Fois Gras with Fig Confit on Toasted Brioche*  
*Rare Fillet Beef with Whole-grain Crème Fraiche in a Poppy Seed Tartlet*  
*Salmon & Smoked Haddock Fishcakes with Tartar sauce*

### TO START

*Tiger Prawn and Scallop Linguine with Chilli & Basil*

### MAIN COURSE

*Roasted Rack of Lincolnshire Lamb*  
*served with*  
*Gratin Potatoes, Baby Vegetables and Minted Claret Jus*

### TO FINISH

*Rich Chocolate & Drambruie Torte*  
*Selection of Locally Produced Cheeses with Fresh Fruit & Oatcakes*  
*Fresh Ground Coffee and Wafer Thin Mints*

**£51.50 per head**

## DELUXE COLD WEDDING BUFFET

### *An assortment of lovingly filled Wraps*

*Tuna Provencal*  
*Spinach and Red Cheddar*  
*Hoisin Duck*  
*Coronation Chicken*  
*Roast Red Pepper Mousse*

### *Bite-sized Savoury Snacks*

*Chicken Tikka on sticks*  
*Roast Vegetable Brochettes*  
*Scottish Smoked Salmon Skewers*  
*Roasted Mediterranean Vegetable Quiche*  
*Tortilla Chips with Salsa and Guacamole Dip*

### *Finishing with delicious assorted Petit Fours*

*Coffee Arabica*  
*Macaroon Mikado Squares*  
*Blood Orange Hexagons*  
*Raspberry and Coconut Squares*  
*Apricot Tartlets*  
*Blackcurrant Squares*  
*Rich Chocolate Tartlets*  
*Tiramisu Squares*

**£10.95 per head**

## EVENING HOG ROAST

*Delicious carved Pork Joint served in large crisp Bap  
Cracked Black Pepper & Sea Salt Crackling  
Sage & Onion Stuffing and Apple Sauce*

*Broccoli & Stilton Tartlet  
Mixed Green Salad  
Country Coleslaw  
Baby New Potatoes & Chive Salad*

*Fresh Fruit Basket*

**£7.00 per head**

**Corkage @ £6 per bottle**

*You may bring your own wine and champagne to Walcot Hall and corkage will be charged per bottle. All other drinks including spirits, beer, mixers and soft drinks may be purchased through our nominated caterer. We can also organize a pay bar with one of our suppliers.*



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