

Sample wedding menu

Seasonality—We pride ourselves on using local British produce, therefore vegetables and accompaniments may change during the season.

Starters

- English heritage tomato tart, confit shallot, burrata, radish salad, picked cress (v)
- Cream of celeriac, caramelised apple, herb croutons (v)
- Shrimp cocktail – king size shrimp, spiced seafood sauce, cool cucumber, crisp lettuce
- Pressing of ham hock and confit corn-fed chicken, celeriac remoulade, toasted sourdough
- Crispy goat's cheese Crottin, beetroot puree, red onion and fig parcel (v)
- Dorset crab cake, spiced king prawn, yuzu emulsion, mango and papaya salad
- London gin cured salmon, hot smoked salmon rilette, radish and fennel salad
- Plum vine English tomato soup (v)
- Chicken liver parfait, cranberry and Port jelly, toasted brioche

Main courses

- Roast sirloin of beef, braised shin cottage pie, seasonal greens, Madeira essence
- Ashridge Estate venison, red cabbage tart, butternut squash, sauce Grand-Veneur (£7 supplement per person)
- Pan fried fillet of cod, grilled crevette, Thermidor potatoes, baby vegetable fricassee, vermouth cream
- Grilled fillet of wild sea-bass, brown shrimp, spinach, cocotte potatoes, lobster bisque emulsion (£7 supplement per person)
- Roast rack of English lamb, confit Shepherd's pie, market vegetables, rosemary and Port jus (£7 supplement per person)
- Vanilla braised free range chicken, champ potato, greens, fricassee of wild mushrooms
- Roast breast of Gressingham duck, butternut squash, baby onions, thyme pressed potatoes
- Tornado of beef fillet, horseradish crust, celeriac dauphinoise, market greens, Bordelaise sauce (£7 supplement per person)

Vegetarian menu

- Forest mushroom and sage frittata, ratatouille compote, Tuscan Provençale sauce
- Aubergine, spinach and lentil moussaka, confit of potato
- Moroccan spiced stuffed mushrooms
- Wild mushroom, spinach, artichoke and quinoa pithivier
- Aubergine cannelloni, stuffed with ratatouille Provençale, tomato concasse
- Okra masala with black dhal tortilla, accompanied by a beetroot Kasundi with chilli coriander and lime juice
- Butter roasted potato gnocchi, squash, greens and sage butter
- Double baked Wookey Hole cheese soufflé, chive lemon butter, seasonal market vegetables

Desserts

- Chocolate indulgent pavé, vanilla honey comb ice cream, seasonal wild berries
- Tonka bean crème brûlée with lavender orange scented biscotti
- A Trio of Ashridge Classics – chocolate and passion fruit dome, lemon meringue pie and homemade raspberry sorbet, raspberry compote
- Baked Alaska, hibiscus consommé
- Caramelised apple encased in puff pastry, apple and cinnamon sorbet, cassis jelly
- Peanut butter parfait, salted caramel, toffee popcorn, vanilla cream
- Warm sticky toffee pudding, and vanilla-pod ice cream
- Classic lemon tart, vanilla honey syllabub, orange tuille
- Black forest gateaux, kirsch soaked Griottine cherries
- Tiramisu – a classic Venetian dessert, sponge infused with coffee, Marsala wine and mascarpone
- Vanilla pod crème brûlée with chocolate caramel cake and crispy apple nougat

CHILDREN'S MENU

Starters

- Melon and strawberry kebabs with fruit coulis
- Cheesy garlic baguette
- Vegetable crudité strips, cherry tomatoes and cool cottage cheese

Main courses

- Goujons of sole, thick cut chips, mayonnaise and garden peas
- Prime cheese burger, French fries and salad
- Strips of chicken with mashed potato and seasonal vegetables
- Local pork sausages, creamed potato, vegetables and gravy
- Penne pasta with tomato and basil sauce

Desserts

- Mini Knickerbocker glory
- Fresh fruit salad
- Banana split with chocolate ice cream and vanilla cream

CANAPES (100% of guests must be catered for)
Please select 5 options. £15 per person.

Hot selection

- Balsamic onion and brie tart (v)
- Chicken skewers marinated in lemon and Moroccan spices
- Crab cake flavoured with dill, served with homemade tartare sauce
- Indian spiced beef koftas with sweet plum glaze
- Mini poppadoms topped with tandoori chicken and sweet mango chutney
- Moroccan spiced lamb and date mini samosas
- Salmon tempura with wasabi and lime mayonnaise
- Seared salmon teriyaki
- Shredded Peking duck wrapped in a sesame pancake
- Smoked haddock with Welsh rarebit

Cold selection

- Balsamic onion and brie tart (v)
- Cherry tomato and basil pesto galette (v)
- Creamed Stilton, pear and rocket on walnut bread crostini
- Gazpacho shooters (v)
- Marinated herring served on rye bread with dill and mustard dressing
- Quail's egg and wild mushroom tart (v)
- Smoked salmon and herb crème fraîche on mini crumpets
- Wild mushroom and sage tart (v)

TWILIGHT BITES (80% of guests must be catered for)
£25 per person.

Street Foods

- **Best of British**
Fish and chip cones – Strips of breaded haddock with hand cut chips and mushy peas
Mini Shepherd's pie pots – Slow braised lamb topped with creamy mashed potato
Sausage and mash – Pork chipolatas, mashed potato and onion gravy
Golden Yorkshire pudding filled with creamed leeks and Wookey hole cheddar (v)
- **Burger and Dog Stand**
German Bratwurst – A classic pork dog with sauerkraut, crisp onion, curry mayonnaise
Corn 'N' Guam Tofu – Tofu dog with corn salsa, guacamole, shallots, spicy mayonnaise (v)
Angus Beef burger – House pâté with wally gherkin, iceberg lettuce, onion, thousand island dressing and toasted brioche
- **Asian Street Food**
Grilled chicken shawarma – warm Paratha wrap, mint, yogurt, lime and cilantro, chutney and salad
Vegetarian chickpea curry with pilau rice and naan (v)
Korean Harataha Bun – Braised pulled pork with spring onion, cilantro, hot kimchi sauce, in a soft steamed bun
Lamb Keema curry with fragrant rice and garlic naan
- **Mediterranean**
Venetian Style Paella – chorizo, chicken, smoked paprika and mixed seafood
Falafel with hummus, tomato, cucumber and salad, chilli and mint sauce, served with warm pitta (v)
Croquitos: roquette stuffed with chicken and ham
Arancini: Sun-dried tomato and buffalo mozzarella rice balls (v)