



duxford country kitchen  
catering with style and value

# Wedding Menu



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Wedding menu A

VI Vegetarian

## Buffet Carvery

The Buffet is attractively arranged on tables, all meats and fish are served by our staff, while the potatoes, salads and rolls are self-service. Should you wish, the top table can be fully served. Although only one selection as standard, we do cater for vegetarians within the price displayed below.

If you require more than one choice for each course add **£2.00** per head

**Starters (select one)** May be replaced with 4 Canapés

Homemade Soup from our Portfolio and served with a warm Roll & Butter (v)

Traditional Prawn Cocktail with Little Gem & Apple Salad (v)

Ardennes or Brussels Pate with dressed Mixed Leaves with Granary Bread & Butter

Portabella Mushroom filled with Goats Cheese & Red Onion with a Spiced Plum Relish (v)

## Main Course (select one)

Prime Hog Roast and Sirloin of Beef, Apple Sauce, Horseradish and Mustard

Succulent Lamb Spit Roast with Chipolata Sausages, Mint Sauce and Mustard

Sirloin of Beef, Whole Glazed Ham, Turkey Crown, Dressed Poached Salmon (select three)

BBQ of 5oz Beef Steaks, Spicy Chicken, Beef burgers, Sausages & Halloumi Kebabs (v) Other vegetarian options

All served with a selection of Granary, Wholemeal & White Rolls, Hot Potatoes or Potato Salad with Chives

## Salads (select five) (v) All home made

Tomato & Onion with Balsamic Dressing

Mixed Green Salad

Mushrooms marinated in a Creamy Garlic Sauce

Coleslaw

Feta Cheese, Cherry Tomatoes & Olives with Basil oil

Beetroot & Red Onion with a Chilli dressing

Carrot & Raisin Salad in a Honey & Mustard Dressing

Waldorf Salad

Couscous with Roasted Mediterranean vegetables

Three Bean Salad

Pasta Salad with Roasted Mediterranean vegetables

Wild Rice Salad with garlic & Herbs

## Desserts (v) (select one)

Fresh Fruit Pavlovas with Raspberry Coulis

Toffee Roulade served with a Butterscotch Sauce

Raspberry & white chocolate cheesecake

Fresh Fruit Salad

Lemon Torte with a Passion Fruit Coulis

Profiteroles with warm chocolate sauce

Dark Chocolate Fudge Cake with White & Milk Chocolate shavings

All the above served with Fresh Cream

Followed by Tea, Coffee and Mints

**£30.00** per head

Jean Hockley  
Director

25 Wainsfield Villas, Thaxted, Essex CM6 2LS  
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Wedding menu B

VI Vegetarian

## Hot Sit Down Meal

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

**Starter (select one)** May be replaced with 4 Canapés

Homemade Soup from our Portfolio and served with a warm Roll & Butter (v)

Traditional Prawn Cocktail with Little Gem & Apple Salad (v)

Ardennes or Brussels Pâté with dressed Mixed Leaves with Granary Bread & Butter

Portabella Mushroom filled with Goats Cheese & Red Onion with a Spiced Plum Relish (v)

## Main Course (select one)

Roast Leg of Lamb studded with Garlic & Rosemary with a Red Wine Jus

Chicken Chasseur in White Wine & Button Mushrooms

Steak & Ale Pie with Mushrooms topped with a Puff Pastry Lid

Roast Turkey Crown, Pigs in Blankets with Cranberry, Onion and Sage Stuffing

Selection of locally produced Sausages, Creamy Mash Potato & Onion Gravy

BBQ of 5oz Beef Steaks, Spicy Chicken, Lamb Koftas, Sausages & (Tuna steaks in a lime & Ginger marinade, Salmon with Garlic, Herbs & butter, Halloumi Kebabs v)

Poached Salmon Fillet with Hollandaise Sauce (v)

Herb Crusted Cod Lions with a Red Pepper Salsa (v)

Brie & Caramelised Onion Tartlet (v)

All served with a choice of Roast Potatoes, New Potatoes, Creamy Mash and a selection of Seasonal Vegetables

## Desserts (v) (select one)

Fresh Fruit Pavlovas with Raspberry Coulis

Lemon Torte with a Passion Fruit Coulis

Raspberry & white chocolate cheesecake

Toffee Roulade served with a Butterscotch Sauce

Fresh Fruit Salad

Profiteroles with warm chocolate sauce

Dark Chocolate Fudge Cake with White & Milk Chocolate shavings

Traditional Lattice Apple Pie (served hot) with Crème Anglaise

Jugs of Fresh Cream will be served to each table

Followed by Tea, Coffee and Mints

**£32.50** per head

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Director

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Wedding menu C

VI Vegetarian

## Hot Sit Down Meal

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

**Starter (select one)** May be replaced with 4 Canapés

- Homemade Soup from our Portfolio with a warm Roll & Butter (v)
- Chicken Liver Pâté with Onion Relish, dressed Mixed Leaves and Melba Toasts & Butter
- Fillet of Smoked Trout, Horseradish Cream, Salad Garnish and Scottish Oatcakes (v)
- Tiger Prawn Salad, Mixed Leaves, Lemon Wedge and Granary Bread & butter (v)
- Fan of Melon with Parma Ham and Orange Coulis
- Goats Cheese & Avocado Salad tossed in a Walnut Dressing (v)

## Main (select one)

- Roast Rib of Beef sealed with Mustard & Honey, Yorkshire Pudding and Horseradish Gravy
- Braised Lamb Shank with Fennel, Star Anise and Coriander
- Supreme of Chicken in a Cognac & Mushroom Cream
- Loin of Pork filled with Apricots, Pine Nuts, Shallots and Sage Stuffing
- Oven Baked Yellow fin Tuna Steak in a Lime & Ginger Butter (v)
- Finnan Haddock with a Creamy Cheese & Chive Sauce (v)
- Medley of Mushroom Stroganoff with a Timbale of Wild Rice (v)

All served with a choice of Roast Potatoes, New Potatoes, Parmesan Mash, Garlic & Herb Roasted New Potatoes, Dauphinoise and a selection of Seasonal Vegetables

## Desserts (v) (select one)

- Lemon & Ginger Cheesecake topped with a Citrus Glaze
  - Pear & Almond Tart (served hot) with Mascarpone
  - Strawberry Eton Mess with a Rhubarb Coulis
  - Toffee Roulade served with a Butterscotch Sauce
  - Tropical Fresh Fruit Salad
  - Profiteroles with a Hot Chocolate Fudge Sauce
  - Dark Chocolate Fudge Cake with White & Milk Chocolate shavings
  - Traditional Lattice Apple Pie (served hot) with Crème Anglaise
- Jugs of Fresh Cream will be served to each table

Selection of Premium Teas, Coffees and Mints

**£35.00** per head

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## Hot Sit Down Meal

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

**Starter (select one)** May be replaced with 4 Canapés

Home made Soup from our Portfolio served with a warm Roll & Butter (v)  
Oak Smoked Salmon with a Cucumber & Dill Crème Fraiche with Salad Garnish and Melba Toast & Butter (v)  
Avocado & Seafood Salad with Mixed Leaves served with Sesame Toasts & Butter (v)  
Duck & Orange Pate with Pear Chutney, Salad Garnish and Stone Baked Bread & Butter  
Parma Ham, Bavarian Smoked Cheese & Asparagus Bundles with Hollandaise Drizzle  
Goats Cheese & Red Onion Tartlets on a Red Pepper and Tomato Salsa (v)

## Main (select one)

Medallions of Beef Fillet with a Malt Whisky Cream Sauce  
Pan Fried Noisettes of Lamb with a Port, Redcurrant & Rosemary Jus  
Roast Gressingham Duck Breast with Grand Marnier & Orange Sauce  
Parcel of Chicken Breast filled with Derbyshire Stilton encased in Parma Ham with an Oyster Mushroom Sauce  
Pan Fried Fillet of Sea Bass with Sizzled Ginger, Garlic, Chilli & Spring Onions (v)  
Fillet of Lemon Sole and King Prawn with a Lobster Brandy Sauce (v)  
Butternut Squash & Porcini Mushroom Risotto with Parmesan Shavings (v)  
All served with a choice of Roast Potatoes, New Potatoes, Fondant Potatoes, Dauphinoise & Garlic & Herb Roasted New Potatoes and a selection of Seasonal Vegetables

## Desserts (v) (select one)

Trio of Desserts (ask for our selection)  
Dark Chocolate & Almond Tart with Cointreau & Orange Cream  
Strawberry Shortbread Sandwich with Chocolate Leaves  
Lemon & Lime Bavaois Topped with a Citrus Glaze & Physalis  
Bailey Irish Cream Cheesecake with a Ginger Twirl  
Vanilla Panna Cotta with a Chilled Rhubarb Compote & Brandy Snap  
Tropical Fresh Fruit Salad

Jugs of Fresh Cream will be served to all tables

Selection of Premium Teas, Coffees and Mints

**£37.50 per head**

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## Hot Sit Down Meal

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### Starter (select one)

Homemade Soup from our Portfolio with a warm Roll & Butter (v)  
Soft Shell Crab coated in Panko Breadcrumbs with Ponzu Sauce (v)  
Game Terrine of Partridge & Pheasant, Mixed Leaves with a Sherry Vinaigrette Dressing and Toasted Brioche  
Roast Asparagus Spears, Bavarian Smoked Cheese wrapped with Serrano Ham  
Portabella Mushroom filled with Goats Cheese & Red Onion with a Spiced Plum Sauce (v)  
Salad of Goats Cheese, Mixed Leaves, Toasted Cashew Nuts, Pomegranate & Croutons (v)

### Main (select one) May be replaced with 4 Canapés

Guinea Fowl with Tea-Soaked Prune & Bacon Lardons serve with a Medeira Jus  
Loin of Venison in a Sloe Gin & Blackberry Glaze  
Roast Breast of Pheasant with a Port & Blueberry Sauce  
Pan Fried Crocodile Fillet with a Vermouth & Rosemary Reduction  
Marinated Medallions of Kangaroo with a Mushroom & Juniper Jus  
Lobster Thermidor with Cognac (v)  
Wild Turbot Fillet with Champagne Sabayon (v)  
White Truffle Potato Cube Topped with Poached Egg, Whipped Goats Milk  
& Mushrooms Veloute (available Oct-Dec) £5 surcharge (v)  
All served with a choice of Fondant, Parmentier, Dauphinoise or Chateau Potatoes and a selection of Seasonal Vegetables

### Desserts (v) (select one)

Trio of Desserts (ask for our selection)  
Apricot & Chestnut Torte with Grand Marnier Cream  
Baileys Irish Cream Cheesecake with a Caramel Reduction  
Lemon Crème Brulee with Fresh Seasonal Berries  
Dark, Milk & White Chocolate Truffle Layer with Cointreau & Orange Coulis  
Vanilla Panna Cotta with Chilled Rhubarb Compote & Brandy Snap Tuille  
Apple Tarte Tatin served with a Cinnamon & Calvados Ice Cream  
Selection of English & Continental Cheeses, Biscuits & Grapes  
Jugs of Fresh Cream will be served to all tables  
  
Selection of Premium Teas, Coffees & Mints

**£45.00** per head

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## **Thank you viewing our menus and pricing.**

We have prepared a number of standard packages which include all the services you may need for your wedding. This can be dependent upon the venue, so we have listed some options.

Let us emphasise that these are our standard packages, but we can tailor menus to suit your requirements and you can mix 'n match across menus.

The services include the following:

- Full waiter/waitress service throughout your meal
- Quality French Arcopol china and all cutlery and condiments
- White Table Linen and Napkins
- Laying of tables including your favours, guest cards and placement of flowers
- Tea, coffee and mints served either to tables or at serving point
- Wedding Cake cut and served in serviettes matching your colour scheme
- All our refuse will be taken off-site discreetly, in compliance with Environmental Health regulations
- Some venues already cater for glasses and service, so this has been omitted in these packages

Our pricing is based on a selection of one items per course, plus a vegetarian option. If you require more than one choice per course then just add £2.00 per head for every extra choice.

If glasses and service are required, we can supply this at £8.00 per head. This will include all glasses required for your Wedding reception drinks, and during the meal. This also includes the serving of your drinks for the reception, placing your bottles of wine on the table and replenishment as per your instruction, pouring and serving of Toast drinks. We also put jugs of lemon/ iced water on the tables and replenish when requested.

We can supply bar staff if required.