

# Classic



Canapés – 3 choices per person	£6.00	Canapés – 5 choices per person	£9.00
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Two course formal seated wedding breakfast:  
Main and dessert

£43.95 pp

Three course formal seated wedding breakfast:  
Tea & coffee station optional extra

£54.95 pp  
£3.95 pp

Evening reception food options:  
Pork rolls  
(additional garden salad and potato wedges)  
Chip cones with fish or chicken goujons and a BBQ sauce  
Finger buffet – 6 items  
BBQ

£10.95 pp  
(£3.50 pp)  
£10.95 pp  
£18.95 pp  
£20.95pp

Example menu choices

<div> Example Menu 1  (3 course) £54.95pp </div> <div> Smoked chicken salad  crusty bread and redcurrant jelly </div> <div> ***** </div> <div> Breast of Chicken Forestière on a bed of green lentils  with fondant potato and glazed carrots </div> <div> ***** </div> <div> Sticky toffee pudding </div>	<div> Example Menu 2  (2 course) £43.95 </div> <div> Slow braised shin of British beef with a rich red  wine sauce and served with dauphinoise potatoes  and a vegetable medley </div> <div> ***** </div> <div> Dark chocolate muffin cake with white chocolate  sauce </div>
<div> Example Menu 3  (2 course) £43.95 </div> <div> Porchetta served on polenta with a warm pesto  dressing and spring vegetables </div> <div> ***** </div> <div> Classic Italian trifle tiramisu </div>	<div> Example Menu 4  (3 course) £54.95 </div> <div> Twice baked cheese soufflé </div> <div> ***** </div> <div> Pan seared loin of local pork with apple and cider  gravy with roast potatoes and mixed vegetables </div> <div> ***** </div> <div> Strawberry shortcake </div>

\*Prices include cutlery, crockery, glassware, table linen and VAT at 20%

# Canapés

Coronation chicken tartlets

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Thai-style mini chicken skewers

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Pork cocktails sausages with honey and mustard

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Devils on horseback

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Vegetable spring rolls with coriander and chilli dip (v)

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Pâté croustades

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Mini falafel with hummus (v) (ve)

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Garlic mushroom tartlets (v)

\*\*\*\*\*

Jack fruit tikka with mango chutney and mini poppadom (v) (ve)

\*\*\*\*\*

Olive and sundried tomato mini bruschetta (v) (ve)



# Starters

Chef's homemade soup (v) (ve)

\*\*\*\*\*

Pork rillettes with tomato relish and crusty bread

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Chicken liver pâté with toasted ciabatta and onion relish

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Homemade ham terrine with piccalilli and sourdough

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Prawn, avocado and walnut salad

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Grilled tomato and mozzarella salad with pesto dressing (v)

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Mushroom arancini with garlic aioli (v)

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Curried squash bruschetta with coriander oil (v) (ve)



# Mains

Slow braised shin of beef with red wine sauce and dauphinoise potato

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Roast sirloin of beef with herb roast potatoes, Yorkshire pudding, glazed carrots and pan gravy  
(+£4.50 supp)

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Slow roast pork loin with black pudding and bacon potato cakes and cider  
and mustard sauce

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Roast rump of lamb with creamed potatoes, roast root vegetables and red wine gravy  
(+£4.50 supp)

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Ballotine of chicken with a sun blush tomato and goats cheese farce, boulangere potatoes and salsa verde

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Traditional roast chicken with thyme roast potatoes, carrot puree, homemade stuffing and pan gravy

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Fillet of cod with pancetta, chorizo crushed potatoes and lemon dressing

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Smoked haddock fishcakes with cheese sauce and buttered leeks

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Grilled salmon fillet with pomme anna and caper, lemon and white wine sauce

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Haddock and prawn paupiette with spinach and potato hash with lemon cream sauce

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Carrot and leek nut loaf with onion gravy (v)

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Roasted pepper and squash risotto with pesto dressing, parmesan and toasted pine nuts (v)

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Red onion and sweet potato tart with toasted almonds and tomato chutney (v)

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Open wild mushroom lasagne with parmesan and truffle oil (v)

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Roast vegetable stack with tomato and basil sauce (ve)

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Braised fennel and pepper tagine with mint and lemon couscous (ve)

\*Gluten free options and allergen information available

# Desserts

Lemon posset with Chantilly cream and homemade shortbread

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Apple and blackberry crumble with ice cream

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Raspberry crème brûlée

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Sticky toffee pudding and custard or ice cream

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Banana and dark chocolate bread pudding with custard (v)

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Vanilla and raspberry cheesecake

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Chocolate torte with raspberries and honeycomb ice cream

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Eton mess

\*\*\*\*\*

Homemade chocolate trifle

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Strawberry shortbread with clotted cream and berry coulis

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Chocolate torte with vanilla ice cream (ve)

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Mixed berry cheesecake (ve)



# Drink Packages

As with our catering, we offer a flexible drinks menu, which can be used to create your own bespoke package, or you could opt for one of our pre-designed packages, illustrated below.

Glass of prosecco | £7.95  
Glass of wine (red, white, rose) | £7.25 (175ml)  
Glass of sparkling wine (white or rose) | £7.95 (125ml)  
Glass of Pimms | £5.95  
Glass of mulled wine / cider | £5.20  
Bottle of beer | £4.80  
Bottle of wine | from £22.95  
Glass of orange juice | £1.95  
Jug of squash | £4.95

\*Drink prices may be subject to change

## Example Packages

Package 1   £21.95	Package 2   £35
Arrival glass of prosecco (reception drink)	2 x arrival glasses of prosecco (reception drink)
Glass of wine per person	Half a bottle of wine per person
Glass of prosecco for the toast	Glass of prosecco for the toast

Eastwood Park do not offer corkage, but any miniature spirit bottles brought in as favours are charged at £2 per person.

\*Drink prices may be subject to change

\*prices include recyclable/compostable tableware, table linen and glassware (for drinks package) and VAT at 20%

## Additional items

Disco | £525

LOVE letters | £225

Photo booth | POA

Chair sash | £7 per chair

Creative Celebration table setting | £4.00 per person

