




Wedding Food

Autumn & Winter

2022/23



If you are struggling to choose or want to discuss any ideas that you have we are always happy to listen and advise. We have catered for many different themes and we are happy to tell you honestly what works and what doesn't work.

We want your day to be the best and we will ensure our menus suit your needs. We have a very wide range of sample menus for you to look through and choose from, but that doesn't mean we won't create something that's not in print!

Different Diets? If any of your guests need alternative menus or have dietary requirements, it's not a problem. We can cater for them individually. We can talk about these kind of requirements when we get together

The Photographer will be Hungry too! It's no problem to cater for any suppliers you have at your event, after all, if they're there all day, at some point their tummy will start rumbling!

Wedding Canapés

Please feel free to mix and match with hot and cold choices,
select three for your whole party to enjoy at £8.50 per head.

Each guest will receive one of each chosen canapé.

If you would like an extra choice* they are priced at £2.50 per person.

*Please be aware each extra choice has to be ordered for the whole party.

Cold Canapés

Serrano ham wrapped pear, goats cheese
Chicken tikka on a mini poppadum with raita
Chicken liver parfait on a brioche croute with apple chutney
Beef, dill pickle, tangy mustard on rye toast
Gravadlax on granary croute, lime cream cheese, dill
Prawn & avocado cocktail, baby gem leaf
Smoked salmon with chive sour cream on blini
Buffalo mozzarella wrapped in griddled courgette, red pesto
Goats cheese mousse, sun-blushed tomato, crostini
Cherry tomatoes and spinach pesto bruschetta (*vegan*)
Chargrilled courgette and chilli, crostini (*vegan*)

Hot Canapés

Tempura king prawns, sweet chilli dip
Thai style fishcakes, sweet chilli dipping sauce
Salt and pepper squid, lime aioli
Pork belly, maple and bourbon glaze
Mini CoB steak burger, burger sauce, Cheddar
Local sausages with honey, cider and mustard marinade
Lamb koftas, mint yoghurt dip
Crispy duck and hoisin spring rolls
BBQ pulled chicken on a tortilla chip with guacamole
Welsh rarebit toasts
Breaded brie and cranberry
Spicy tandoori halloumi skewers, mango yoghurt
Cauliflower and sage onion bhaji (*vegan*)
Moroccan vegetable tagine in a potato cup (*vegan*)
Pea and mint arancini
Saffron cauliflower tempura, mustard and smoked cheddar sauce
Mini falafel koftas, minted yoghurt
Cajun cauliflower wings (*vegan*)



Wedding Breakfast

Please select one starter, one main and one dessert for your wedding party to enjoy.

If you would prefer to offer a choice menu to your guests we charge a supplement of £2.50 per head.

If you opt for a choice menu please select three starters, three mains and two desserts.

Dietary requirements will be catered for on an individual basis

Starters

Autumn & Winter

Soups

Leek and Potato £5.20

Chive chantilly and bacon crumbs

Celeriac and apple £5.20

Welsh rarebit

Gratin Normande £5.75

Our signature French white onion and cider soup, cream, cheddar croutons

Cream of mushroom and thyme £5.75

Mascarpone and croutons

Vegetarian

Celeriac and wild mushroom pithivier £7.30

Lightly peppered cream sauce

Cauliflower and cumin fritters £6.95

Lime yoghurt and rocket leaves, spicy roasted chickpeas

Wild mushroom bruschetta £6.95

Garlic cream sauce, rocket

Beetroot and feta crispy risotto balls £6.95

Cucumber and basil salad

Poached pear and blue cheese £7.30

Chicory and walnut salad

Roasted squash, sage and chestnut risotto £7.85

Crispy sage

Beetroot and goats cheese terrine £7.85

Micro leaves, baby tomatoes, honey dressing

Asian sweet potato cakes £7.85

Oriental coleslaw

Butternut squash, goats cheese and red pepper tart £6.85

Rocket leaves

Starters

Autumn & Winter

Fish

Thai fishcakes £8.35

Coconut and chilli mayo, coriander oil

Oak smoked salmon tian £8.35

Marinated beetroot, watercress salad, caper dressing

Smoked mackerel pâté £7.30

Beetroot, baby leaves, herb croutes

Beetroot and gin cured salmon £8.35

Pickled cucumber, toasted rye breads

Prawn cocktail £8.35

Tomato salsa, spiced Bloody Mary marie rose

Meat

Warm caramelised onion, pancetta and blue cheese tart £8.30

Baby leaf salad, walnut dressing

Chicken liver parfait £7.30

House chutney, croutes

Ham hock & caramelised apple terrine £7.60

Remoulade, baby leaves

Smoked duck & burnt orange salad £11.35

Crispy noodles

Duck leg and spring onion croquettes £10.35

Hoisin sauce

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Mains

Poultry

Roast chicken breast £17.80

Wrapped in smoked bacon, dauphinoise potatoes, broccoli, wild mushroom madeira sauce

Lemon and thyme roasted chicken breast £17.60

Herby parmentier potatoes, braised savoy cabbage, creamed leeks

Roasted duck breast £20.10

Celeriac gratin, spiced parsnip puree, red cabbage, mulled spiced jus

Pan roasted breast of guinea fowl £17.80

Stuffed with chestnut mushrooms, thyme and celeriac dauphinoise, roasted root vegetables, broccoli, madeira jus

Honey glazed duck breast £19.90

Duck fat potato fondant, sautéed buttered greens, spiced roasted carrots

Meat

Slow roasted pork belly £17.35

Stuffing, sweet potato mash, greens, jus

Roasted lamb rump £19.90

Creamed spinach, fondant potato, roasted tomatoes

Beef bourguignon £17.80

Baby onions, mushrooms and pancetta, creamed mashed potatoes, green beans, rich red wine gravy

Roasted Cheshire venison £20.50

Red cabbage, parsnip puree, bordelaise potatoes, port reduction

Roast beef £16.25

Yorkshire pudding, seasonal vegetables, roast potatoes, rich jus

Moroccan spiced lamb shank £20.50

Vegetable tagine, charred courgettes, spicy chickpeas

Mains

Fish

Pan fried sea bass fillet £18.40

Butternut squash and chilli puree, sauté pak choi, coconut and coriander rice

Roast fillet of cod £19.10

Chorizo and butterbean cassoulet, green beans, crispy kale

Tandoori coley £17.35

Sweet potato bhaji, puffed wild rice, beetroot yoghurt

Seared sea bass fillet £18.40

Fennel potato cake, beetroot and dill salsa, crispy mussels, vine tomato reduction

Pan fried salmon £17.80

Brussel sprout and thyme hash, sea greens and zesty hollandaise

Spicy pan fried hake £19.45

Sea vegetables, crushed chickpeas, citrus butter sauce

Vegetarian

Portobello mushroom, leek and smoked cheddar crumble £14.65

Herb crumb, Winter root vegetables

Roasted butternut squash lasagne £14.65

Spiced tomato sauce, creamed leeks, rocket salad

Herb crusted aubergine £15.75

Winter vegetable couscous, lemon & tomato concassé

Sweet potato and courgette fritters £14.10

Taleggio cream sauce, griddled courgette, vine tomatoes

Wild mushroom, goats cheese and onion strudel £14.65

Creamed spinach, buttered new potatoes

Desserts

Pear frangipane tart £6.95

Blackberry compote and chantilly cream

Sticky toffee pudding £6.95

Butterscotch sauce, Backford Belles vanilla ice cream

Chocolate and salted caramel cheesecake £6.95

Backford Belles vanilla ice cream

Apple and rhubarb crumble £6.95

Spiced ginger cream

Winter berry cheesecake £6.95

Backford Belles green apple sorbet

Chocolate and stem ginger steamed pudding £6.95

Backford Belles honeycomb ice cream

Pecan, dark chocolate and bourbon pie £6.95

Backford Belles salted caramel ice cream

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Vegan Menu

Starters

Warm winter salad £6.85

Butternut squash, new potato, spinach, smoked garlic

Mushroom and pecan pâte £7.30

Sourdough toast, cherry compote

Tomato, roasted red pepper and basil soup £5.20

Crusty bread

Roast pumpkin and sage soup £5.20

Focaccia crouté

Mains

Butternut squash chickpea and lentil tagine £15.25

Herby couscous, grilled ciabatta

Cauliflower and chickpea masala £15.25

Pomegranate and coriander rice, coconut flatbread

Chestnut mushroom and apricot nut roast £15.25

Winter root vegetables, roast potatoes, thyme jus

Spinach and lentil cottage pie £14.50

Glazed carrots, savoy cabbage

Vegan sausages £14.25

Mashed potatoes, roasted carrots, crispy onions, mushroom and port gravy

Desserts

Apple & cinnamon crumble £6.95

Dairy free ice cream

Mulled wine poached pear £6.95

Granola crumb, almond cream

Chocolate orange brownie £6.95

Backford Belles dairy free vanilla ice cream

Evening Food

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Late night food is served by our friendly staff who will mingle with trays

Burgers and Buns

Classic beef burger

Melted cheddar, burger sauce, candied bacon, sourdough bun, fries

Katsu chicken burger

Curry aioli, pickled daikon radish, baby gem, brioche bun, fries

BBQ pulled pork

Peppers, slaw, brioche bun, potato wedges

CoB Filet-o-fish

Tartare sauce, baby gem, brioche bun, chunky chips

Cider dog

Pork and apple sausage, mustard, cheddar, piccalilli, fries

Turkey and bacon burger

Brie, candied bacon, cranberry sauce, brioche bun, fries

Crispy halloumi burger (V/VE)

Cajun mayo, rocket, tomato, pretzel bun, paprika fries

Sweet potato and black bean burger (V/VE)

Guacamole, lettuce, brioche bun, fries

Margherita (V/VE) Mozzarella, cheddar, herbs, tomatoes, tomato base

Seafood Tuna, olives, capers, onion, mozzarella, tomatoes, parsley, tomato base

Ham & mushroom Smoked pancetta, mushrooms, garlic, parmesan, mozzarella, creamy base

Truffle mushroom (V/VE) Portobello and chestnut mushrooms, truffle, mascarpone, parsley, mozzarella, béchamel base

Brie & caramelised onion (V) Brie, caramelised red onion, spinach, tomato base

Salami & artichoke Salami, artichokes, basil, black pepper, mozzarella, tomato base

Chicken Tikka Tikka spiced chicken, mixed peppers, chilli, coriander, mozzarella, tomato base

American burger Spicy beef, gherkins, onions, American cheese, mozzarella, mustard, tomato base

*Priced at £10.50 each,
choose two options*

Pizzas

Priced at £10.50 each, based on one slice & fries

Street Style

Autumn & Winter

Beer Battered Fish

Chunky chips, tartare sauce

Indian Spiced Lamb Skewers

Warap, cucumber and mint yoghurt, fries

Chicken or Vegetable Sweet and sour (V/VE)

Egg fried rice

Loaded Wedges (V)

Trainwreck - Smoked pancetta, cheese, spring onion, jalapeños

OR Poutine - Mozzarella, cheddar, gravy

Chicken biryani

Pilau rice, peppers, onions, spices

Fried Chicken

Southern fried chicken goujons, BBQ sauce, fries

Classic Mac 'n' Cheese (V)

Garlic bread sticks

Bangers and Mash

Local sausages, creamy mash, onion gravy

Chicken or Vegetable Satay Noodles (V/VE)

Egg noodles, peanuts, satay sauce

Hoisin Wrap (V/VE)

Shredded duck OR pulled jackfruit with cucumber, spring onion, hoisin sauce, fries

Priced at £12.00 each, choose two options

Marquee Hire Prices

Marquee Hire	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
March	£500	£500	£500	£895	£1050	£1250	£895
April	£500	£500	£500	£895	£1250	£1250	£895
May	£500	£500	£500	£895	£1250	£1575	£895
June	£500	£500	£500	£895	£1250	£1575	£895
July	£500	£500	£500	£895	£1250	£1800	£895
Aug	£500	£500	£500	£895	£1575	£1800	£895
Sep	£500	£500	£500	£895	£1250	£1575	£895
Oct	£500	£500	£500	£895	£1050	£1250	£895
Nov	£500	£500	£500	£895	£1050	£1250	£895
Dec	£500	£500	£500	£895	£1050	£1250	£895

Exclusive Hire Prices

2023 Exclusive Use Rates

	Monday	Tuesday/Wednesday/ Thursday	Friday	Saturday	Sunday
January/February	£4,500	£5,500	Not available	Not available	Not available
March	£4,500	£5,500	Not available	Not available	Not available
April/May	£5,500	£8,000	Not available	Not available	Not available
June/July/August	£6,000	£8,000	Not available	Not available	Not available
September/October	£5,500	£7,500	Not available	Not available	Not available
November	£4,500	£5,500	Not available	Not available	Not available

***Bank Holiday Mondays £7500.00**