

CLASSICAL
MENU



ST AUDRIES PARK

FOOD & DRINK

SPRING / SUMMER







We understand the importance of great food and seamless meal service on your special day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs and catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

OUR ETHOS: LOCAL, FRESH & HOMEMADE

We strive to provide food that is homemade by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers and suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious homemade petits fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapés, meal and toast wines, and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food and drink options marked with ♦ that will incur a supplementary cost.



SPECIAL REQUIREMENTS & ALLERGIES

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) and vegan (Ve) options and some dishes can be adapted for vegan requirements marked with an asterisk*. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will be happy to help and advise.



WHAT TO DO NEXT

As you read through the mouth-watering food and drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget, any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.

WELCOME DRINKS

Choose up to three choices from the selection below or talk to your Personal Wedding Manager about creating your own.

Bottled Beers & Ciders

A selection of premium bottled beers to suit every palate. Choose from: Peroni, Corona, Asahi, London Pride, Meantime Pale Ale, Brewdog Punk IPA, Old Mout Fruit Cider, or Thatcher's Gold

House Prosecco

A crisp and elegant sparkling wine, perfect for toasting. Switch to Rosé or Kir Royal for a fruity twist

Espresso Martini

Our own vodka, freshly brewed espresso, coffee liqueur & a touch of vanilla syrup

Passion Fruit Martini

Our own vodka, passion fruit purée, fresh lime juice & vanilla syrup

Wild Strawberry & Elderflower Gimlet

Crafted with our own craft gin - this is our take on the classical gimlet

Classic Bramble

Our own premium London Dry gin, fresh lemon juice & gomme, served over crushed ice with a drizzle of crème de mûre

Tom Collins

Gin, fresh lemon juice & gomme topped with soda

Pimms & Lemonade

A classic Pimms Number 1 topped with lemonade & fresh English garden fruits

Country House Garden

A Country House Weddings staple. Gin, elderflower, fresh lime & cucumber topped with apple juice

The Paloma

Tequila, gomme & grapefruit juice topped with soda

Fruit Daiquiri

A cocktail of white rum, your choice of strawberries or raspberries & a kick of lime juice over ice

Classic Mojito

A refreshing rum-based cocktail with lime, sugar & soda, garnished with fresh mint

Flavoured Mojitos

Twists on the classic - choose from raspberry, watermelon or passion fruit

One welcome drink per day guest is included with the Classical package.

Upgrade Options (◆):

We have an amazing array of Drink Stations available as added extras for your special day - please revert to our Price Lists & Finishing Touches brochure for more information.

You can also choose to increase the number of welcome drinks served after your ceremony, or you can introduce an additional round of welcome drinks for your day guests on arrival before the ceremony, or for your evening guests.

LOW & NO

No-Secco

A sophisticated and refreshing alcohol-free sparkling wine with a blend of premium grape juice & green tea

Citrus Grove G&T

A non-alcoholic take on the classic G&T. Seedlip Grove 42 with a light tonic

Espresso Mocktini

Rich espresso shaken with Seedlip Spice 0% spirit & a touch of vanilla syrup

Sparkling Peach Tea

Peach black tea, sugar syrup, fresh lemon juice & tonic

Pink Lemonade

Cranberry, berry syrup, lemonade & fresh berries

The English Garden Mocktail

Elderflower syrup, apple juice topped with soda, cucumber & mint

Classical Raspberry Nojito

Apple, raspberry or lime topped with soda & mint

Mocks Fizz

Seedlip Spice 0% spirit, orange juice, spice syrup, topped with non-alcoholic Prosecco

Zero Alcohol Beers

Peroni, Corona, Heineken



CANAPÉS

Canapés are ideal appetisers that we traditionally serve during your welcome drinks reception following your ceremony.

You can choose up to four options from the below selection.

SAVOURY SELECTION

- Smoked Salmon & Sour Cream Blini with Balsamic Pearls
- Goat's Cheese, Red Pepper & Walnut Savoury Scone (V)*
- Balsamic Tomato & Basil Potato Rösti (Ve)
- Hoisin & Sesame Fried Chicken
- Fig & Goat's Cheese Brioche Croûte (V)*
- Crab, Lime & Chilli Toast
- Beetroot & Goat's Cheese Napoleon Gâteau (V)
- Wild Mushroom & Garlic Polenta Toast (Ve)
- Roast Beef & Horseradish Cream in a Mini Yorkshire Pudding
- Seared Tomato & Mozzarella Mini Bruschetta (V)*
- Quail's Scotch Egg
- Somerset Brie & Roasted Red Onion Croûte (V)*
- Wild Mushroom & Spinach Arancini (Ve)

- Stilton Mousse, Toasted Crouton, & Fruit Chutney (V)*
- Vegetable Pakora (Ve)
- Panko King Prawn Tail with Sweet Chilli Dipping Sauce
- Mini Vegetable Spring Roll (Ve)
- Prawn & Sesame Toast
- Salt & Pepper Squid

SWEET SELECTION

- Caramel Profiterole (V)
- Apple & Custard Crumble (Ve)
- Black Forest Gâteau (V)
- Mini Banoffee Pie (V)
- Chocolate Orange Brownie (Ve)
- Lemon Italian Meringue (V)

**Can be made with vegan ingredients on request*

Opt for Additional Covers (◆):

One cover per day guest is included with the Classical package - however, as with welcome drinks, you can choose additional covers of canapés for pre and / or post ceremony, or for evening guests.

MINI AFTERNOON TEA ◆

Perfect for Spring & Summer weddings, these miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of Finger Sandwiches on White / Granary Bread

- Homemade Leek & Smoked Cheddar Quiche (V)*
- Sausage Meat & Caramelised Red Onion Scotch Egg
- Traditional Sultana Scones with Clotted Cream & Strawberry Jam (V)*
- Mini Carrot Cakes topped with Sweet Cream Cheese & Vanilla Bean (V)*
- Chocolate Eclairs filled with Caramel Cream (V)

**Can be made with vegan ingredients on request*

◆ Supplement indicated on separate price list





STARTERS

You can choose up to two starter choices, including one vegetarian / vegan-friendly option.

Sliced Smoked Chicken

Coronation slaw, apricot purée, coriander salad

Sticky Soy & Ginger Glazed Pork Belly

Yuzu dressed oriental salad

Warm Brie & Caramelised Onion Tart (V)*

Spring onion & radish salad

Chargrilled Chicken Salad

Cos lettuce, croutons,
Caesar dressing, parmesan shavings

Beetroot & Shallot Tart Tatin (V)*

Goat's cheese mousse, reduced balsamic

Crayfish Cocktail

Bloody Mary ketchup, baby
leaves, ciabatta wafer

Hot-Smoked Salmon

Pickled fennel & carrot salad, chilli
& lime dressing (served cold)

Pressed Ham Hock Terrine

Piccalilli, apple salad, toasted crouton

Smooth Chicken Liver Parfait

Toasted brioche, onion marmalade

Cod & Chorizo Fish Cake

Baby leaf salad, pineapple
& chilli jam

Torn Mozzarella,

Semi-Dried Plum Tomato (V)*
served with dressed roquette salad

Feta & Watermelon Salad (V)*

Toasted walnuts, mint dressing

Pimento & Pea Risotto (V)*

Grana Padano shavings, herb oil

Courgette, Pea & Mint Risotto (Ve)

Herb oil, herb salad

Roast Garlic & Tomato Bruschetta (Ve)

Thyme & olive oil, salad shoots



**Can be made with vegan ingredients on request*



PERFECT SOUPS

Ideal as a starter and also available as an extra course (♦).

Spring Vegetable (Ve)
Brioche sippets, herb pistou

Green Pea & Mint*
Crispy pancetta croutons, herb oil

Leek & Potato (V)*
Crispy leeks, ciabatta wafer

Roast Plum Tomato & Pimento (Ve)
Basil oil, granary croutons

**Can be made with vegan ingredients on request*

A REFRESHING SORBET COURSE ♦

Sorbet is served between the starter / fish and the main course to cleanse the palate, so as you may fully enjoy the next course.

Our sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Sharp Lemon Sorbet

Blood Orange Sorbet

Strawberry Sorbet

Cucumber Sorbet

Mango Sorbet

BESPOKE SORBETS

If you would like to add a kick to your sorbet course then why not consider one of our sorbets with alcohol?

Gin with Loganberries

Spiced Rum with Blackberries

Champagne with Strawberries

Tequila with Lime

Please refer to our price list for the additional cost of a sorbet course (♦).



MAIN COURSES

You can choose up to two mains choices, including one vegetarian / vegan-friendly option.

Twice-Cooked Belly of Pork

Bubble & squeak, black pudding, stout gravy

Pesto-Crusted Fillet of Salmon

Warm salad of new potatoes, shaved fennel & orange, caper vinaigrette

Pan-Fried Supreme of Chicken

Olive oil pomme purée, mushroom & tarragon fricassée

Slow Braised Confit Duck Leg

Rissole potatoes, baby onions, wilted spinach, star anise jus

Seared Pork Tenderloin

Sweet potato, honey & port reduction, prosciutto crisp

Roast Sirloin of British Beef

Herb Yorkshire pudding, buttery mash, rich roast gravy

Slow Roast Loin of Pork

Apricot stuffing, lyonnaise potatoes, cider apple gravy

Roast Breast of Chicken

Sage & onion roast potato, poultry gravy, bread sauce

Steamed Fillet of Sea Trout

Parsley mash, samphire, vanilla butter sauce

Roast Breast of Chicken

Chargrilled asparagus, wild garlic velouté, morel mushrooms, potato rösti

Pan-Roasted Hake

Slow-roasted cherry tomatoes, baby potatoes, tarragon salsa verde

Lemon, Honey & Thyme Chicken Breast

Tenderstem broccoli & crushed new potatoes

Cumin Roast Cauliflower Steak (Ve)

Jewelled couscous, laksa broth

Pan-Fried Potato Gnocchi (Ve)

Roasted squash, lemon & cracked pepper, wilted rocket

Portobello Mushroom En Croûte, Mushroom Fricassée (V)*

Spring greens, rich tomato sauce, basil pesto, pomme purée

**Can be made with vegan ingredients on request*

All our main courses are served with chef's choice of seasonal vegetables.



DESSERTS

You can choose up to two dessert choices, including one vegan / free-from option.

Chocolate Caramel Brownie

Vanilla ice cream, dark chocolate sauce

Crème Brûlée

Cinnamon & apple flapjack

Vanilla Panna Cotta

Raspberry compote, elderflower syrup, biscotti

Sticky Toffee Pudding

Clotted cream, butterscotch sauce

Chilled Lemon Posset

Lavender shortbread, raspberries

Traditional Eton Mess

Summer berries, crushed meringue,
Chantilly cream

Warm Chocolate Fondant

Black Forest cherries, clotted cream,
chocolate sauce

Classic Tart Au Citron

Compote of raspberries, clotted cream

Lime Cheesecake

Blackcurrant purée, white chocolate

Minestrone of Fresh Fruits

Mint syrup, ice coconut & mango parfait,
crunchy granola (Ve)

Baked Cheesecake

Ginger biscuit crumb, rhubarb compote

Bitter Chocolate Tart

Clotted cream, macerated summer berries

Please note - with the exception of the Vanilla Panna Cotta, all our desserts are vegetarian-friendly

TEA, COFFEE & PETITS FOURS

Tea, coffee & petits fours come as standard and are served after dessert.

Our petits fours are homemade and our coffee is ground on-site
using beans freshly roasted by an independent roaster.



TRIO OF DESSERTS ♦

If it really is just too difficult to choose... have all three! Here are some suggestions but please feel free to pick & choose your own options from the dessert menu!

SELECTION 1

Classic Tart Au Citron

Compote of raspberries, clotted cream

Baked Cheesecake

Ginger biscuit crumb, rhubarb compote

Chocolate Caramel Brownie

Chocolate ice cream, dark chocolate sauce

SELECTION 2

Crème Brûlée

Cinnamon & apple flapjack

Bitter Chocolate Tart

Clotted cream, macerated berries

Lime Cheesecake

Blackcurrant purée, white chocolate

SELECTION 3

Sticky Toffee Pudding

Clotted cream, butterscotch sauce

Chilled Lemon Posset

Lavender shortbread, raspberries

Vanilla Panna Cotta

Raspberry compote, elderflower syrup, biscotti

Please note - If you choose our trio of desserts - all guests must have the chosen trio.



A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below.

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of dark chocolate, wine & tarragon - divine!

Artisan Camembert

Soft and creamy with a crumbly texture

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of savoury crackers and orchard fruit chutney. A selection of ports and liqueurs is also available upon request ♦

CHEESE PLATTERS ♦

A chef's selection from a choice of Cheddar, Stilton, smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with savoury crackers & orchard fruit chutney

♦ Supplement indicated on separate price list.



VEGETARIAN & VEGAN ALTERNATIVES

CANAPÉS

Wild Mushroom & Garlic Polenta Toast (Ve)

Balsamic Tomato & Basil Potato Rösti (Ve)

Vegetable Pakora (Ve)

Goat's Cheese, Red Pepper &
Walnut Savoury Scone (V)*

Mini Vegetable Spring Roll (Ve)

Chocolate Orange Brownie (Ve)

Lemon Italian Meringue (V)

Apple & Custard Crumble (Ve)

STARTERS

Cracked-pepper Hummus,
Toasted Tortilla (Ve)
Marinated olive & vegetable salad

Courgette, Pea & Mint Risotto (Ve)
Herb oil, herb salad

Beetroot & Shallot Tart Tatin (V)*
Confit cherry tomato, soft cheese

Roast Garlic & Tomato Bruschetta (Ve)
Thyme & olive oil, salad shoots

Carrot, Orange & Avocado Salad (Ve)
Focaccia croutons, dressed leaves

SOUP COURSE ♦

Spring Vegetable (Ve)
Brioche sippets, herb pistou

Green Pea & Mint*
Crispy pancetta croutons, herb oil

Roast Plum Tomato & Pimento (Ve)
Basil oil, granary croutons

MAIN COURSES

Cumin Roast Cauliflower Steak (Ve)
Jewelled couscous, laksa broth

Pan-Fried Potato Gnocchi (Ve)
Roasted squash, lemon & cracked
pepper, wilted rocket

Portobello Mushroom En Croûte,
Mushroom Fricassée (V)*
Spring greens, rich tomato sauce,
basil pesto, pomme purée

Spiced Chick Pea & Aubergine Dahl (Ve)
Braised coconut & lime basmati
rice, coriander naan

Mediterranean Vegetable Frittata (V)
Wilted spinach, tomato & herb
reduction, sautéed potatoes

DESSERTS

Chocolate Fudge Brownie (Ve)
Vegan ice cream, forest berries

Minestrone of Fresh Fruits (Ve)
Mint syrup, iced coconut & mango parfait,
crunchy granola

Chargrilled Pineapple (V)
Rum-soaked sponge

Cinnamon Spiced Apple Crumble Tart (Ve)
Vegan custard

*Can be made with vegan ingredients on request

♦ Supplement indicated on separate price list.



CHILDREN'S MENU

STARTERS

Melon Boats (Ve)

Garlic Ciabatta (V)

Served with a BBQ, Mayonnaise
or Tomato Sauce Dip

Vegetable Crudités & Houmous Dip (Ve)

Cream of Tomato Soup (V)

MAIN COURSES

Roasted Free Range Chicken

Served with mashed potato & gravy

Toad in the Hole

Served with mashed potato & gravy

Breaded Free Range Chicken Goujons

Served with chips & peas

Pasta Bolognese

Served with penne pasta

Macaroni Cheese (V)

Homemade creamy cheese pasta bake

DESSERTS

Chocolate Fudge Sundae (V)

Trio of Ice Creams (V)

Toffee & Banana Trifle (V)

Giant Choux Bun (V)

Served with chocolate sauce

Pancake with Nutella & Banana (V)

Fruit & Ice Cream Smoothie (V)

One starter, one main and one dessert can be chosen from this menu
- alternatively, for a supplementary charge, half portions of the adult
meal choices are also available as a children's option (◆)

Babies under 2 years old are not chargeable as parents will provide milk / baby food. Toddlers up to 2 years old who are recently on solid foods, children (3-10 years old) and teenagers (11-17 years old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ◆



AFTER DINNER DRINKS ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Courvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glenmorangie 10 year (25 ml)

Talisker 10 year (25 ml)

Lagavulin 16 year (25 ml)



LIQUID REFRESHMENT

MEAL WINE

Our Bar & Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavier drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or Champagnes and you should work on five glasses per bottle.

PORTS & BRANDYS

We have a selection of ports to serve with a cheese course which is usually served during the speeches or you may choose to offer Baileys and brandy as an alternative.

BAR TABS

For the evening party you can decide whether you would like a card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable four weeks prior to your wedding but you may make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 working days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

EVENING FOOD SELECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception. Vegan options are available on request.

PLOUGHMAN'S BUFFET

Freshly Carved Local Ham
Mature Cheddar Cheese, Colston Bassett (V)
Stilton, Somerset Brie (V)
Herb Coleslaw (V)*
Potato & Grain Mustard Salad (V)*
Tomato, Cucumber & Red Onion Salad (Ve)
Chunky Pickle, Piccalilli, Pickled Onions (Ve)
Crusty Bread & Savoury Crackers (Ve)

ITALIAN BUFFET

Pasta alla Norma with Aubergine,
Tomato & Ricotta Salata (V)
Chicken, Spinach & Ricotta Pasta
Beef & Mozzarella Arancini
Wild Mushroom & Gorgonzola Arancini (V)
Panzanella Salad with Vine-Ripened
Tomatoes, Red Onion & Crusty Bread (V)
Rosemary & Sea Salt Focaccia with
a selection of Dipping Oils (Ve)

PIZZA BUFFET

A selection of handmade
thin & crispy pizzas to include...
Spicy Pepperoni & Prosciutto
BBQ Chicken & Fire-Roasted Peppers
Mozzarella, Sundried Tomato
& Basil Pesto (Ve)
Mediterranean Grilled Vegetables (Ve)
Herb Coleslaw, Balsamic Red Onion
& Tomato Salad (Ve)
Mixed Green Salad & French Fries (Ve)

FISH & CHIP SUPPER

Served in chip shop-style cones...
Mini Beer-Battered Fillet of Haddock
Battered Vegan Sausages (Ve)
Vegetable Burgers (V)
Battered Halloumi (V)
Thin Cut Chips (Ve)
Katsu Curry Sauce (Ve)
Minted Mushy Peas (Ve)





EVENING FOOD SELECTION

SLIDER BUFFET

Mini Beef Burgers, Smoked Back Bacon, Farmhouse Sausages

Vegetable Falafels, Grilled Halloumi
& Sweet Chilli (V)

Served in a selection of mini slider buns with...

Salt & Pepper Wedges (Ve) , Coronation Coleslaw (V)
Chunky Tomato & Herb Salsa (Ve), Grated Cheese (V), Fried Onions (Ve)

Mixed Leaf Salad (Ve), Caprese Salad (V)

THE HOG ROAST ♦

A whole succulent pig slow-cooked for over 8 hours until
crispy and tender. It will be carved by one of our experienced
chefs and served with the following accompaniments:

Soft Floured Baps (Ve), Sage & Onion Stuffing (Ve),
Homemade Apple Sauce (Ve),
Salt & Pepper Wedges (Ve), Herb Coleslaw (V), Tomato & Onion Salad (Ve)

BBQ GRILL ♦

Perfect for the Spring & Summer seasons, our BBQ Grill is cooked in
front of your guests, serving mouth watering delights including:

Peppered Sirloin Steak, Butcher's Sausages

Beef Burgers, Garlic & Thyme Chicken Thighs

Halloumi & Pepper Skillet (V), Sweet Chilli King Prawns

Salt & Pepper Wedges (Ve), Crusty French Bread (Ve)

Soft Floured Rolls (Ve), Herb Coleslaw (V)

Balsamic Tomato & Red Onion Salad, Mixed Salad Leaves (Ve)

♦ Supplement indicated on separate price list.

