

CHOOSING YOUR WEDDING MENU

One of the more difficult tasks facing you will be choosing a menu that is suitable to all tastes. To make your choice a little easier we offer the following dishes for your selection.

Our wedding menu is priced at £46.00 per person, choosing a set menu of first course, main course, pudding, and coffee & sweetmeats.

FIRST COURSES

***Risotto of wild mushrooms flavoured with truffle oil
served with rocket salad.***

***Timbale of poached, smoked and cured salmon
served with citrus crème fraiche cress salad.***

***Carpaccio of Beef Fillet
with soused ribbons of vegetables and a pea cress salad.***

***Terrine of braised Old Spot ham hock
with homemade chutney and lambs leaf salad***

***Mixed Hartwell Salad
With chicken, bacon lardons, pine nuts, avocado and vine tomatoes***

***Hartwell Caesar Salad
with char grilled chicken fillet.***

SOUPS

***Roasted Vine tomato and red pepper soup
finished with goats cheese cream and pesto***

Pea and mint soup with braised Old Spot ham hock

***Cream of carrot and ginger soup
with crisp iceberg bound in crème fraiche***

MAIN COURSES

Fillet of Barramundi and fresh herb risotto
served with confit cherry tomato, buttered and vierge dressing.

Pan roasted fillet of Shetland salmon
*served with saffron creamed potatoes, spaghetti of vegetables champagne
and caviar sauce.*

Grilled fillet of Sea bream
accompanied by creamed maize, roasted provençale vegetable and balsamic jus.

Ballotine of chicken and streaky bacon
with creamed potatoes, buttered spinach and wild mushroom sauce.

Slow braised shoulder of Oxfordshire lamb
*with garlic and crème fraiche potatoes and ribbons of vegetables, baby onions and
rosemary sauce.*

Fillet of Beef Wellington
with dauphinoise potato, glazed vegetables with a port wine and shallot sauce

PUDDINGS

***Layered terrine of milk, dark and white chocolate mousses,
orange salad and mandarin sorbet.***

Light strawberry mousse with a white chocolate ice cream and black pepper syrup

Caramelised pear, crème brulee with a dark chocolate sauce.

Lemon and lime cheesecake on an Amaretto biscuit with fruits of the forest sorbet

***Hartwell Black Forest gateaux with cherry and balsamic ripple ice cream
(£4 supplement)***

***A selection of British cheese and home made biscuits with
apricot and walnut bread***

*These are of course suggestions and we will be happy to discuss any other
requirements you may have, including vegetarian dishes.*

WEDDING BUFFET

Please choose either Danish or closed sandwiches with a choice of six fillings from the list below to compile your wedding buffet menu.

Open Danish sandwiches

*Cheese and char-grilled pepper
Oak smoked salmon, caper and shallot
Roasted sirloin of beef, gherkin and
cherry tomato
Smoked turkey and mayonnaise
Salami and pickle
Mozzarella and tomato
Hens egg and mustard cress*

Closed sandwiches

*Cheese and pickle
Avocado salad
Prawns and Marie Rose sauce
Angus beef, horseradish and tomato
Coronation chicken
Smoked salmon and cucumber
Bacon, tomato and lettuce
Tuna and sweetcorn
Roasted turkey, lettuce and mayonnaise*

and eight items from below to compliment your buffet:-

*Pesto, goats cheese and tomato pizza
Breaded chicken goujons
Buffet sausage rolls
Vegetable samosa
Spicy chicken wings
Vegetable satay
Onion Bhaji
Spring rolls
Garlic breaded mushrooms
Feta, olive, and cherry tomato sticks*

*Tempura of king prawn
Beef satay
Melton Mowbray pork pie
and English mustard
Chipolatas wrapped in bacon
Vegetable crudities with dips
Salmon goujons
Prawn and sesame toast
A selection of quiches:-
Onion and bacon, Stilton and leek
Baby potatoes filled with crème fraiche
and salmon*

Accompanied by:-

*Caesar salad
Tomato and basil salad
Mixed leaf salad
Coleslaw*

xxx

A selection of five Hartwell puddings

to compliment a fresh fruit display

xxx

Tea or coffee

£36.00

Our wedding buffet is available for parties of over 20 and up to 90 guests.