



# HERITAGE

— VENUES —

## Wedding Breakfast & Evening Menu



### About Heritage Venues

Heritage Venues is an award-winning event management company, whose dedicated team looks after you from your first viewing of the venue through to your wedding day – including amazing food prepared by our Head Chef, Krimo Merrir, and his dedicated brigade. The entire team are focused on making your wedding one of the best and most memorable days of your lives, and we thrive on the wonderful feedback we receive from our couples. The extensive menu follows, carefully thought through to offer a wide choice, and to cater for the mixed ages and backgrounds of your guests. The team are happy to help you with your selections, usually following your complimentary tasting evening which is always a fun event.

If you'd like to discuss any element of your catering, do please get in touch:

[operations@heritagevenues.co.uk](mailto:operations@heritagevenues.co.uk)

Menus and prices are subject to change

### Your Selections

Please choose 5 canapés, usually to include vegetarian options. For a three course wedding breakfast please choose one starter, one main meat or fish course plus one main vegetarian course, and one dessert for your guests

We also cater for vegetarians and vegans, wherever possible vegetarian options will be adapted to be suitable for vegan guests. We also provide guidance on food for guests with allergies. Please note that while every care is taken by our highly trained Chefs, it isn't possible to absolutely guarantee there will be no cross-contamination during preparation and service.

### Prices

Please see our separate price list, inclusive of VAT at 20%. Supplement prices shown against menu items below are per head, and also include VAT at 20%.

## Cold Canapés

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### Meat

Poppadum Topped with Spiced Chicken and Fresh Mango Salsa

Mini Yorkshire Pudding with Rare Roasted Beef Topped with Crème Fraiche and Horseradish Mousse

### Fish

Smoked Salmon and Lemon Pancake with Dill Cream

Cornish Crab Meat and Spicy Avocado

### Vegetarian & Vegan

Parmesan Puff Pastry, Green Olive Paste and Goats Cheese Mousse

Bocconcini Mozzarella and Confit Tomato Tartlet with Roasted Garlic and Basil Mousse (Ve)

Sundried Tomato Scone with Red Pepper Mayonnaise and a Charred Asparagus Tip

Celeriac and Truffle Mini Quiches

## Hot Canapés

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### Meat

Beef Skewer with Hoisin Sauce

Chicken Skewer with Satay Sauce

Slow Cooked Duck Legs, Carrot and Orange Puree in Filo Pastry

Moist Confit of Pork Belly Cube Topped with a Sweet Potato and Honey Puree

Pork Baby Sausages Glazed in Honey, Grain Mustard and Fresh Rosemary

### Fish

Cod Croquette with Miso and Wasabi Mayonnaise

Seared Scallops with Caramelised Chorizo and Cauliflower Puree (£1.32 supp)

### Vegetarian & Vegan

Wild Mushroom Arancini with Melting Mozzarella centre served with Truffle infused Mayonnaise (Ve)

French Onion Tartlet Topped with a Bead of Melting Brie (Ve)

Wild Mushroom and Parsley Vol Au Vent (Ve)

Spinach and Feta Deep Fried Parcel

Mini Vegetable Spring Rolls with Sweet Chilli Sauce (Ve)

### Vegan

Plant Based Salted Beef with Capers (ve)

Tomato, Mozzarella and Basil Mayonnaise (ve)

Mushroom Ragout with Tarragon (ve)

Cucumber, Roast Peppers and Hummus (ve)

## Starters

### Soup – Suitable for Vegetarian & Vegan

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Pea and Almond Soup  
Cappuccino of Wild Mushrooms  
Spiced Butternut Squash and Garlic Crisps  
Gazpacho Soup and Basil Oil (served cold)  
Leek Soup with Potato Foam

### Hot Starters

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#### Fish

Smoked Haddock Croquettes with a Spinach and Saffron dressing

#### Vegetarian

Warm Potato Salad Gratin with Soft Cheese and Herb Dressing  
Baked Goats Cheese with Confit Cherry Tomato, Kalamata Olives and Shallot Dressing

### Cold Starters

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#### Meat

Green Bean and Tomato Tartar, Crispy Parma Ham with a Tomato Vinaigrette  
Seared Beef Carpaccio with Feta, Pickled Cucumber and Kalamata Olives  
Slow Cooked Chicken Terrine with Cauliflower puree, Pumpkin Seeds and Crostini  
Duo of Duck – Chinese Duck Bon Bon and Smoked Duck Breast, Hoisin Plum Puree, Cucumber Spaghetti and Baby Leaves

#### Fish

Salmon Gravalax with Pickled Beetroots and Seaweed Crisps  
Prawn and Avocado Tian with Mango Salsa and Sweet Chilli Sauce  
Duo of Smoked Salmon with Thai Asparagus and Horseradish

#### Vegetarian

Smoked Aubergine and Falafel Salad and Balsamic Dressing  
Capresé Salad with Mozzarella, Rocket, Tomato, Pesto and Garlic Crostini

#### Vegan

Green Bean and Tomato Tartar, Garlic Crostini with a Tomato Vinaigrette and Rocket Salad  
Beetroot Carpaccio with Pickled Cauliflower, Silverskin Onions, Fried Capers and a Light Wasabi Sauce  
Smoked Aubergine and Falafel Salad and Balsamic Dressing  
Capresé Salad with Vegan Mozzarella, Avocado, Rocket, Tomato, Pesto and Garlic Crostini

#### Antipasti

*Served on one board between two guests*

Selection of Cured Meats, Olives, Mozzarella, Smoked Gouda Cheese, Sundried Tomatoes, Breads, Crackers, Dipping Sauces: Balsamic Vinegar and Olive Oil

*All Starters are served with a selection of Artisan Bread Rolls*

## Main Courses

### Meat

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Slow Cooked Beef Sirloin, Fondant Potatoes, sautéed Spinach, Carrot puree and Onion Crumble (£6.60 supp)

Braised Beef Bourguignon, Creamy Mash, Caramelised Baby Onion and spiced Red Wine Sauce  
Grilled Rib Eye Steak, Roasted New Potatoes, Red Onion Marmalade and Béarnaise Sauce (£3.96 supp)

Roast Beef Fillet with Broccoli Puree, Oxtail Croquettes confit Shallots and Port Jus (£6.60 supp)  
Moroccan Spiced Confit Lamb with Creamy Pearl Barley Risotto, Parsnip Crisps and Braising Jus

### Poultry

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Honey Roasted Duck, Savoy Cabbage, Celeriac Mousse, Julienne Carrots and Five Spice Sauce

Roasted Guinea Fowl Breast, Steamed Tender Broccoli, Pumpkin Puree and Sage

Corn Fed Chicken Supreme with Wild Mushrooms, Sweet Potato Puree, Onion Rings and Tarragon Jus

Roast Chicken Breast, Potato Dauphinoise and Jerusalem Artichoke Puree

### Fish

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Pan Fried Sea Bream with Aubergine Caviar, Spicy Avocado Mousse with a Tomato and Basil Sauce  
Vierge

Baked Stone Bass with Herb Crushed Potatoes, Shaved Fennel and Bouillabaisse Sauce

Roasted Salmon with Sweet and Sour Red Pepper Compote, Samphire, Wasabi and Citrus Dressing

### Pasta & Vegetarian

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Wild Mushrooms Ravioli with a Black Truffle Sauce

Baked Spinach Cannelloni with Confit Vine Tomato and Wild Garlic Sauce

Homemade Ratatouille Gnocchi with a Roasted Pepper Coulis (Ve)

Aubergine and Courgette Gratin with Artichoke and Black Olive Salad (Ve)

Roasted Sweet Romano Pepper Stuffed with Quinoa, Coriander and Sun Blushed Tomato (Ve)

Baked Stuffed Courgettes with Provençal Vegetables and Basil Sauce (Ve)

Grilled Vegetable Tartelette, Rocket Salad and Basil Dressing

### Vegan

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Sweet and Sour Red Peppers with Grilled Polenta and Loftus Root Crisps

Gnocchi with Sautéed Mushroom with a Vegan Cheese Sauce

Vegetable Thai Green Curry with Sticky Rice

Butternut Squash and Mixed Bean Lasagne

Classic Vegan Shepherd's Pie

All main dishes are served with bowls of seasonal vegetables

## Grill

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Please choose a Starter from our Starter selection

Choice of a Grill option from the selections below, to be served on sharing platters for the whole table to enjoy:

Roasted Leg of Lamb

**Or**

Boneless Whole Chicken with a Marinade of your choice, please pick one of the following - Sweet Hickory BBQ, Lemon and Herb or Peri Peri

**Or**

Slow Cooked Sirloin Steak (£3.96 supplement applies)

Served with a with a selection of Bread Rolls

Please pick 2 options:

Roasted New Potatoes with Garlic and Herbs

Warm Fragrant Rice Salad

Quinoa, Pepper, Courgette and Parsley Salad

Mixed Leaf Green Salad

Please choose a Dessert from our Dessert selection

Followed by Tea, Coffee and Fudge

## Slow Cooked Pork Belly

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Please choose a Starter from our Starter selection

Served on sharing boards and bowls for the whole table to enjoy:

Homemade Sage and Onion Stuffing

Crispy Pork Crackling and Apple and Cider Jus

Please pick 2 options:

Roasted New Potatoes with Garlic and Herbs

Braised Red Cabbage

Mixed Leaf Green Salad

Please choose a Dessert from our Dessert selection

Followed by Tea, Coffee and Fudge

## Pie Selection

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Please choose a Starter from our Starter selection

### Meat

Humble Beef Pie  
Beef Cheek, Stout and Treacle  
Chicken, Leek and Mushroom  
Chicken Curry, Sweet Potato and Lime Pickle  
Lamb Harissa and Almonds

### Vegetarian & Vegan

Spinach, Ricotta and Basil  
Ratatouille and Field Mushroom  
New Potato, Leek and Twinehams Cheese Pie

All Pies Served with Gourmet Mashed Potatoes, bowls of Seasonal Vegetables with Gravy

Please choose a Dessert from our Dessert selection

Followed by Tea, Coffee and Fudge

## Children's Menu

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### Starters

Garlic Pizza Dough  
Mini Vegetable Quiche  
Melon Trio with Parma Ham

### Mains

Baked Macaroni with Cheese  
Tomato Penne Pasta  
Chicken Goujon with Chips  
Fish Finger with Chips and Peas

### Desserts

Chocolate Brownie with Vanilla Ice Cream  
Fresh Fruit Salad

## Desserts

### Hot Desserts

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Chocolate Ganache and Banana Pudding with Vanilla Bean Ice Cream  
Sticky Toffee Pudding with Toffee Sauce and a Vanilla Bean Ice Cream (Ve)

### Cold Desserts

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Salted Caramel Cake with Caramel Ice Cream  
Chocolate Trio: Chocolate Fudge Cake, Milk Chocolate Mousse, White Chocolate Cheesecake  
Trio of Shots: Lemon Posset, Crème Brûlée with a Nut Praline, Red Berries in Elderflower Jelly  
Chocolate Brownie with Vanilla Ice Cream  
Crème Brûlée choice of Classic Vanilla, Cappucino or Praline  
Mini Pavlova with a Raspberry Coulis  
Classic Tart au Citron with Blackberry Sorbet  
Raspberry Tart, Italian Meringue Kisses and Raspberry Sorbet  
Maple Parfait with Poached Pears  
Vanilla and Honey Panna Cotta with Spiced Plums  
Lemon Almond Financier with and Elderberry and Gooseberry Compote

### Vegan Desserts

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Vegan Trio - Salted Caramel Brownie, Chocolate Mouse and Cheesecake  
Chocolate and Salted Caramel Cake with Ice Cream  
Fresh Fruit Salad

## Evening Buffet Options

All Evening Buffet options can be walked around by a members of the team or served from a designated buffet point

### Option 1: Wood Fired Pizza

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Minimum 40 Pizzas (1/2 pizza per head)

Choice of up to three toppings

Handmade Pizza Dough (which can be made with Gluten-Free Pizza Flour) topped with Herbed Tomato sauce and a mix of Mozzarella and Cheddar Cheese, Fire Cooked in our Pizza Oven:

- Spicy Chicken and Sweetcorn
- Pepperoni
- Charred BBQ Chicken
- Hoi Sin and Plum Base with confit Duck and Spring Onion Topping
- Ham and Pineapple
- Spinach, Goats Cheese and Blush Tomato
- Sundried Tomato and Basil
- Chargrilled Vegetables
- Four Cheese
- Or Bride and groom choice subject to Chef's approval and availability

Pizza can be walked around by a members of the team or served from a designated buffet point

The outdoor pizza oven is available from March to October. During colder months pizza may be cooked in the kitchen.

### Option 2: Grill

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Choose up to three Grill options from the selections below, which caters for two options per guest

- Heritage Handmade Beef slider in Brioche Bun
- Grilled Chicken in Brioche Bun
- Cumberland Sausage in Finger Roll
- Roast Vegetable and Haloumi Wrap finished with Herb Oil for Vegetarians

Above served with a selection of condiments

### Option 3: Slow Cooked Pork Belly

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Slow Cooked Pork Belly packed inside a Brioche Bun with Sage and Onion Stuffing, Apple Sauce and Crispy Crackling.

Vegetarian Sausage, Sage and Onion Stuffing and Apple Sauce for Vegetarians



#### **Option 4: Light Bites**

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Choose up to three Light Bite options from the selections below, which caters for two options per guest

##### ***Meat***

Chicken Goujons with Chunky Chips cone and Ketchup  
Salted Beef Bagel with Gherkins and English Mustard  
Grilled Chicken Wrap with Baby Gem, Tomato and Garlic Mayonnaise  
Hot Dog with Caramelised Onions  
Bacon Brioche Roll  
Mini Cheeseburgers with Tomato Relish and Gherkins in a Brioche Bun  
Crispy Duck Wrap, Cucumber, Spring Onion and Hoisin Sauce

##### ***Fish***

Fish Finger and French Fries cone with Tartar Sauce  
Smoked Salmon Bagel with Cream Cheese

##### ***Vegetarian***

Falafel, Tzatziki in Pitta Wrap  
Spicy Peppers, Onions, Carrot and Guacamole Fajitas

#### **Option 5: Antipasti Table**

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Selection of Cured Meats, Olives, Mozzarella, Smoked Gouda Cheese, Sundried Tomatoes, Breads, Crackers, Dipping Sauces: Balsamic Vinegar and Olive Oil

#### **Option 6: Wrap Bar**

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The three choices allows for two options per guest

Warm Chicken Wrap with Salad, Gherkins and Garlic sauce  
Falafel, Hummus, Tomato and Rocket with Sriachia Sauce  
Roasted Vegetables and Haloumi

#### **Option 7: Dirty Wedges**

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Spiced Potato Wedges with Sour Cream and Salsa, grated Cheese with a Chilli and Spring Onion Garnish