



HERITAGE

— VENUES —

2023 Wedding Breakfast & Evening Menu

1st June 2023 – 31st December 2023



Heritage Venues amazing food is prepared by our Executive Chef, Krimo Merrir, and his dedicated and fabulous brigade! The entire team are focused on making your wedding one of the best and most memorable days of your lives. This extensive menu has been carefully created to offer you a wide choice and to cater for the mixed budgets and tastes of our couples, and to ensure that all of your guests are beautifully catered for.

Your Selections

The price of your three-course wedding breakfast is determined by your main course choice from our Classic, Signature or Luxury dishes. You may choose any starter and dessert to compliment your main course. Please choose one starter, one main and one dessert.

Please also choose one vegetarian/vegan option to cover all of your vegetarian and vegan guests, as most options can be adapted to be suitable for all. We will 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.

Canapes, evening food, and other extras can be added, see menus below and price list.

Prices

Please see our separate price list, inclusive of VAT.

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

This is the published 2023 menu. Menus and prices are subject to change each December

Canapes

Cold Canapes

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
Sundried Tomato Scone with Red Pepper Mayonnaise and a Charred Asparagus Tip
Celeriac and Truffle Mini Quiches

Hot Canapés

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

Vegetarian & Vegan

Wild Mushroom Arancini with Melting Mozzarella Centre served with Truffle infused Mayonnaise
French Onion Tartlet Topped with a Bead of Melting Brie
Wild Mushroom and Parsley Vol Au Vent
Spinach and Feta Deep Fried Parcel
Mini Vegetable Spring Rolls with Sweet Chilli Sauce
Plant Based Salted Beef with Capers
Tomato, Mozzarella and Basil Mayonnaise
Mushroom Ragout with Tarragon
Cucumber, Roast Peppers and Hummus

Kids Grazing Box

*Can be provided after the 'I Do's' (not a replacement for a child's meal during the wedding breakfast)
Recommended for a child 12 years and under*

Made up of kid's favourites – half sandwich (choose from ham, cheese or strawberry jam), fruit and some sweet treats

Starters

Soups

Pea and Almond
Cappuccino of White Bean and Black Truffle
Spiced Butternut Squash and Garlic Crisps
Gazpacho Soup and Basil Oil - *served cold*
Leek & Watercress with Potato Foam

Warm Starters

Meat

Duo of Duck – Chinese Duck Bon Bon and Smoked Duck Breast with Hoisin Plum Puree and Thai Salad

Fish

Smoked Haddock & Salmon Croquettes with a Sauteed Spinach & Shallot, Saffron Sauce
Grilled Mackerel with Confit Tomato, Watercress Puree and Crispy Polenta

Vegetarian

Warm Potato Salad Gratin with Soft Cheese and Herb Dressing
Beetroot Carpaccio, with Goats Cheese Crottin, Rocket Salad and Balsamic Dressing
Grilled Pepper and Camembert Cheese Tartelette with Caramelised Red Onion and a Cranberry Sauce

Cold Starters

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 Ham Hock with a Cauliflower puree, Pumpkin Seeds, Piccalilli and Crostini
Smoked Chicken, Apple and Celeriac Remoulade with a Honey & Mustard Dressing

Fish

Smoked Trout Rilette served with Toasted Walnut Bread
Prawn and Avocado Tian with Mango Salsa and Sweet Chilli Sauce
Smoked Salmon with Grilled Asparagus and Horseradish Cream

Vegetarian & Vegan

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

All starters are served with a selection of Artisan Bread Rolls

Main Courses

Classic Dishes

Meat

Humble Beef Pie, *served with Gourmet Mashed Potatoes and Gravy*

Poultry

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

Chicken Curry, Sweet Potato and Lime Pickle Pie, *served with Gourmet Mashed Potatoes and Gravy*

Fish

Pan Fried Salmon with Herb Crushed New Potatoes, Broccoli Puree with a Roast Tomato Sauce

Vegetarian & Vegan

Homemade Ratatouille Gnocchi with a Roasted Pepper Coulis
Classic Vegan Shepherd's Pie

All main dishes are served with bowls of seasonal vegetables

Signature Dishes

Meat

Braised Beef Bourguignon, Creamy Mash, Caramelised Baby Onion and spiced Red Wine Sauce
Grilled Cutlet of Pork, Courgette Gratin with Apple and Thyme Jus

Poultry

Roast Chicken Breast, Potato Dauphinoise and Steamed Tender Broccoli with Pumpkin Puree and Sage Sauce

Chicken, Leek and Mushroom Pie, *served with Gourmet Mashed Potatoes and Gravy*

Fish

Baked Stone Bass with a Warm Salad of Cous Cous, Peppers and Kalamata Olives

Vegetarian & Vegan

Baked Spinach Cannelloni with Confit Vine Tomato and Wild Garlic Sauce
Butternut Squash and Mixed Bean Lasagne

Sweet and Sour Red Peppers with Grilled Polenta and Lotus Root Crisps
Spinach, Ricotta and Basil Pie, *served with Gourmet Mashed Potatoes and Gravy*

All main dishes are served with bowls of seasonal vegetables

Luxury Dishes

Meat

Slow Cooked Beef Sirloin, Fondant Potatoes, Sautéed Spinach, Carrot Puree and Onion Crumble
Grilled Rib Eye Steak, Roasted New Potatoes, Red Onion Marmalade and Béarnaise Sauce
Beef Cheek, Stout and Treacle Pie, *served with Gourmet Mashed Potatoes and Gravy*
Moroccan Spiced Confit Lamb, Champ Potatoes, Chickpea Ragu and Parsnip Crisps
Lamb Harissa and Almonds Pie, *served with Gourmet Mashed Potatoes and Gravy*

Poultry

Honey Roasted Duck, Savoy Cabbage, Celeriac Mousse, Julienne Carrots and Five Spice Sauce
Roasted Guinea Fowl Breast, Steamed Tender Broccoli, Pumpkin Puree and Sage Sauce

Fish

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

Vegetarian & Vegan

Wild Mushrooms Ravioli with a Black Truffle Sauce
Vegetable Thai Green Curry with Sticky Rice
Ratatouille and Field Mushroom Pie, *served with Gourmet Mashed Potatoes and Gravy*
New Potato, Leek and Twinehams Cheese Pie, *served with Gourmet Mashed Potatoes and Gravy*

All main dishes are served with bowls of seasonal vegetables

For the kids...

Starters

Garlic Pizza Dough
Mini Vegetable Quiche
Melon with Parma Ham

Mains

Baked Macaroni with Cheese
Tomato Penne Pasta
Beef Burger Slider and Chips
Chicken Goujon with Chips and Baked Beans
Fish Finger with Chips and Peas

Desserts

Chocolate Brownie with Vanilla Ice Cream
Fresh Fruit Salad
DIY Sundae - choice of Ice Cream & Toppings
Choose from Strawberry, Chocolate or Vanilla, served with a selection of sprinkles, marshmallows & chocolate curls

Desserts

Warm Desserts

Sticky Toffee Pudding with Toffee Sauce and a Vanilla Bean Ice Cream
Bread and Butter Pudding with Cherry Compote and Creme Anglaise

Cold Desserts

Banoffee Pot, with Biscuit and Dulce De Leche and White Chocolate Cream
Salted Caramel and Chocolate Tart with Orange Compote
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
Crème Brûlée - choose a flavour, Classic Vanilla, Cappuccino or Pistachio
Chocolate Brownie with Vanilla Ice Cream
Classic Tart au Citron with Mixed Berry Sorbet

Vegan Desserts

Vegan Trio - Salted Caramel Brownie, Chocolate Mouse and Cheesecake
Sticky Toffee Pudding with Toffee Sauce and a Vanilla Bean Ice Cream
Chocolate and Salted Caramel Cake with Ice Cream
Fresh Fruit Salad

Mini Dessert Table

Choose 3 dessert minis below, to be served from a buffet table in your preferred location:

Lemon Tart
Apple Crumble
Eton Mess
Chocolate Mouse
Lemon Posset
Chocolate Brownie
White Chocolate Cheesecake

Sharing Feast

As an alternative to a formal wedding breakfast, delight your guests with our abundant on-trend feasting menu, served on sharing boards to the middle of each table – make one choice per course, plus a vegetarian/vegan option

Starter

Mediterranean Board

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

Middle Eastern Board

Chicken Wings, Homemade Hummus, Mint Yoghurt, Falafel Balls, Flat Breads, Baba Ghanoush, Fattoush Salad & Grilled Peppers

Main

Choice one main, to be served on sharing platters for the whole table to enjoy

Boneless Whole Chicken with a Marinade of your choice - Sweet Hickory BBQ, Lemon and Herb or Peri Peri

Slow Cooked Pork Belly - served with Classic Accompaniments of Homemade Sage and Onion Stuffing, Crispy Pork Crackling and Apple & Cider Jus

Slow Cooked Sirloin Steak (*£5.00 supplement per guest applies*)

Roasted Leg of Lamb (*£5.00 supplement per guest applies*)

Please pick 2 side options

Any additional sides £10.00 per side, per table

Hot Sides

Garlic & Thyme Roasted Potatoes
Braised Red Cabbage
Homemade Yorkshire Puddings
Cauliflower Cheese
Charred Corn on the Cobs
Chilli and Garlic Tender-stem Broccoli
Fragrant Rice
Mediterranean Cous Cous & Golden Raisins

Cold Sides

New Potato Salad with Garlic & Herbs
'Heritage' Garden Salad
Quinoa, Pepper, Courgette & Parsley Salad
Classic Slaw
Greek Salad

Served with a with a selection of Artisan Bread Rolls

Dessert

Slice at the table desserts

Meringue with Fresh Raspberries, Blueberries, White Chocolate Shavings, Raspberry Coulis and Lemon Zest Garnish

HVL Roulade – choose from Tiramisu, Chocolate or Sicilian Lemon

Evening Food

All Evening Food options can be walked around by our team, or served from a designated buffet point

Dirty Wedges

Served in individual trays, with a choice of toppings.

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

Wood Fired Pizza

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

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

Wrap Bar

Three choices, allowing for two items per guest. Should include vegetarian/vegan options

Grilled Chicken Wrap with Baby Gem, Tomato and Garlic Mayonnaise

Crispy Chicken Wrap with Salad, Gherkins and Peri Peri sauce

Falafel, Hummus, Tomato and Rocket with Siracha Sauce

Crispy Duck Wrap, Cucumber, Spring Onion and Hoisin Sauce

Roasted Vegetables and Haloumi

Spicy Peppers, Onions, Carrot and Guacamole

Grazing Table

Choose one of our delicious grazing table options

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

Cheese Table – Assorted English & Continental Chesses served with Rustic Breads, Crackers, Celery, Grapes, Nuts, Fresh Figs and a selection of Chutneys

Light Bites

Three choices, allowing for two items per guest. Should include vegetarian/vegan options

Chicken Goujons with Chunky Chips Cone & Ketchup
Salted Beef Bagel with Gherkins & English Mustard
Hot Dog with Caramelised Onions
Bacon Brioche Roll
Mini Cheeseburgers with Tomato Relish & Gherkins in a Brioche Bun
Chip Cones
Fish Finger & French Fries cone with Tartar Sauce
Smoked Salmon Bagel with Cream Cheese
Vegetarian alternative available for vegetarian/vegan guests

Burger Bar

Choose one option. Caters for one per guest, plus vegetarian option

Heritage Handmade Beef slider in Brioche Bun
Crispy Chicken in Brioche Bun
Vegetarian burgers available for veggie guests

Served with chips and a selection of classic sauces

Pulled Pork Brioche

Caters for one per guest, plus vegetarian option

Slow Cooked Pulled Pork packed inside a Brioche Bun with House Slaw, BBQ Sauce and
Crispy Crackling
Vegetarian alternative available for vegetarian/vegan guests

Served with chips and a selection of classic sauces