



## HERITAGE — VENUES —

# Wedding Breakfast & Evening Supper Menus

### 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. Any questions, just ask away!

### Your Selections

Please choose your canapes, one starter, one main course and one dessert for your guests. If you'd like to add other courses such as a demitasse of soup, or tailor the whole menu to your requirements, just get in touch and we'll be delighted to help.

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

You'll find all the prices on a separate sheet - if you want to discuss any element of your catering, please get in touch:

Email: [info@heritagevenues.co.uk](mailto:info@heritagevenues.co.uk)

## Canapés

### 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

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 supp)

#### 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

## Starters

### Soup Course (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/Vegan

Warm Potato Salad with Gratinated 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/Vegan

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

All Starters are served with a selection of Artisan Bread Rolls

## Main Courses

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### Meat

Slow cooked Beef Sirloin with Fondant Potatoes, sautéed Spinach, Carrot puree and Onion crumble  
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 supp)  
Roast Beef fillet with Broccoli Puree, Oxtail Croquettes confit Shallots and Port Jus (£5 supp)  
Grilled Lamb Steak, Chump Potato, buttered Runner Beans and Rosemary Jus  
Lamb Shank Osso Bucco, Creamy Pearl Barley Risotto, Parsnip Crisps and Braising Jus

### 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  
Confit Duck Legs with a Puy Lentils Ragout  
Grilled Chicken Breast with Herbed Orzo Pasta, Ceps Veloute and Parmesan Tuile  
Corn Fed Chicken Supreme with Wild Mushrooms, Sweet Potato Puree, Onion Rings and Tarragon Jus

### Fish

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 Cucumber Salad  
Roasted Salmon with Sweet and Sour Red Pepper Compote, Samphire, Wasabi and Citrus Dressing  
Steamed Lemon Sole, Sautéed Pak Choi, Fried Capers and a Mussel Broth

### Pasta & Vegetarian

Wild Mushrooms Ravioli with a Black Truffle Sauce  
Homemade Beetroot Gnocchi with a Asparagus and Parmesan Foam  
Baked Spinach Cannelloni with Confit Vine Tomato and Wild Garlic Sauce  
Grilled Vegetable Tartlette, Rocket Salad and Basil Dressing

### Vegan

Aubergine and Courgette Gratin with Artichoke and Black Olive Salad  
Roasted Sweet Romano Pepper Stuffed with Quinoa, Coriander and Sun Blushed Tomato  
Butternut Squash and Mixed Bean Lasagne  
Homemade Gnocchi with Roasted Tomatoes and Garlic

All main dishes are served with bowls of seasonal vegetables

## BBQ

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Please choose a Starter from our Starter selection

Choice of up to three BBQ options from the Selections listed below (For example, Homemade Juicy Beef Burger, Pork Ribs, Chicken cuts)

Homemade Juicy Beef Burger in Brioche Bun

**Or**

Chicken Cuts with a Selection of Marinades (Sweet Hickory BBQ, Lemon and Herb, Peri Peri)

**Or**

Steak and Ribs Selection:

Sirloin Steak, Rib Eye Steak, Rack of Pork Ribs, Rack of Lamb (**£3 supplement applies to each item**)

**Or**

Sausage Selection (Pork, Cumberland or Lamb and Mint)

All served with a with a selection of bread rolls

Beetroot and Apple with Chilli and Coriander

Classic Potato Salad

Quinoa, Pepper, Courgette and Parsley salad

Greek Salad

Please choose a Dessert from our Dessert selection

Followed by Tea, Coffee and Fudge

## Slow Cooked Suckling Pig

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Please choose a Starter from our Starter selection

Served with a selection of bread rolls

Homemade Sage and Onion Stuffing

Crispy Pork Crackling and Apple Sauce

Beetroot and Apple with Chilli and Coriander

Classic Potato Salad

Quinoa, Pepper, Courgette and Parsley salad

Greek 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

British Beef Steak and Craft Ale Pie

Free Range British Chicken, Portobello and Chestnut Mushroom Pie

Free Range British Chicken and Ham Pie with Leek and Thyme

### Vegetarian/Vegan

Mushroom, Tomato, Red Wine Pie with Baby Onions & Thyme

Goats Cheese, Sweet Potato and Spinach Pie

Wild Mushroom and Asparagus Pie in a Creamy White Wine Sauce

All Pies Served with Gourmet Mashed Potatoes, bowls of Seasonal Vegetables with Rich Red or White Wine Gravy

Please choose a Dessert from our Dessert selection

Followed by Tea, Coffee and Fudge

## Children's Menu

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### Starters

Tomato Flat Bread

Vegetable Crudités with Hummus

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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Apple Tart Tatin with Cinnamon Ice Cream  
Sticky Toffee Pudding with Toffee Sauce and a Vanilla Bean Ice Cream

### Cold Desserts

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Chocolate and Salted Caramel cake with Ice Cream (ve)  
Chocolate Trio: Rich Dark Chocolate Brownie, Milk Chocolate Mousse, White Chocolate Baked New York Cheesecake  
Granola Crust Cookie Cheesecake  
Trio of Shots: Light Chocolate Mousse Crème Brûlée with a Nut Praline, Red Berries in Elderflower Jelly  
Classic Crème Brûlée with Raspberry Compote  
Lemon, Chia Seed and Pistachio Cake with Ice cream (ve)  
Fresh Fruit Salad with Mango Sorbet (ve)  
Mini Pavlova with a Raspberry Coulis  
Classic Tart au Citron with Blood Orange Sorbet  
Lemon Cheesecake with Mint and Strawberry Salad  
Raspberry Tart, Italian Meringue Kisses and Raspberry Sorbet

### Or Dessert Sharing table (minimum of 60 people)

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Please choose 3 different options

Chocolate Mousse  
Chocolate Orange Cheesecake  
Mini Double Chocolate Brownies  
Milk Chocolate Mousse  
Classic Tiramisu  
Apple Crumble and Custard  
Strawberry Tart  
Lemon Posset  
Lemon Tart  
Eton Mess

Followed by Tea, Coffee and Fudge

## Evening Buffet Options

### Option 1: Pizza Parlour

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Minimum 80 people (½ Pizza per head) or 40 Pizzas  
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

### Option 2: BBQ

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Choice of up to three BBQ options from the Selections listed below:

- Heritage Handmade Beef Burger in Brioche Bun
- Cuts of Chicken Breast marinated in (Sweet Hickory BBQ, Lemon and Herb, Peri Peri)
- Choice of Butcher's fresh Handmade Sausage (Pork, Cumberland, Lamb and Mint)
- Roast Vegetable and Haloumi Kebab finished with Herb Oil for Vegetarians

Above served with Artisan bread roll selection, condiments and salad of your choice

### Option 3: Slow Cooked Suckling Pig

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Served in a Brioche bun including:

- Roast Pork
- Sage and Onion Stuffing
- Heritage Apple Sauce
- Crispy Crackling



#### Option 4: Light Bites

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Pick and mix 3 options:

##### **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