



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

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%. A supplement charge of £2 per guest will apply when offering guests a choice between the meat and veg options.

Canapés

Cold Canapés

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

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

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 (Vegetarian/Vegan)

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

Fish

Smoked Haddock Croquettes with a Spinach and Saffron dressing

Vegetarian/Vegan

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

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 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

Antipasti

Served on one board between three 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

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)

Lamb Shoulder 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

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

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

Wild Mushrooms Ravioli with a Black Truffle Sauce

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

Grill

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 with Moroccan spice

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

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

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 Rich Red or White Wine Gravy

Please choose a Dessert from our Dessert selection
Followed by Tea, Coffee and Fudge

Children's Menu

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

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

Cold Desserts

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

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

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

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 and during colder months these may be cooked in the kitchen.

Option 2: Grill

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

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

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

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

Option 6: Wrap Bar

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

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