



HERITAGE  
— VENUES —

Wedding Breakfast  
& Evening Menu  
2025





## 2025 Wedding Breakfast & Evening Menu

Heritage Venues' amazing food is prepared by our Executive Chef, Krmo Merrir, and his dedicated and fabulous brigade! The entire team is 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 cater to the mixed budgets and tastes of our couples, ensuring that all of your guests are beautifully catered for.

### Your Selections

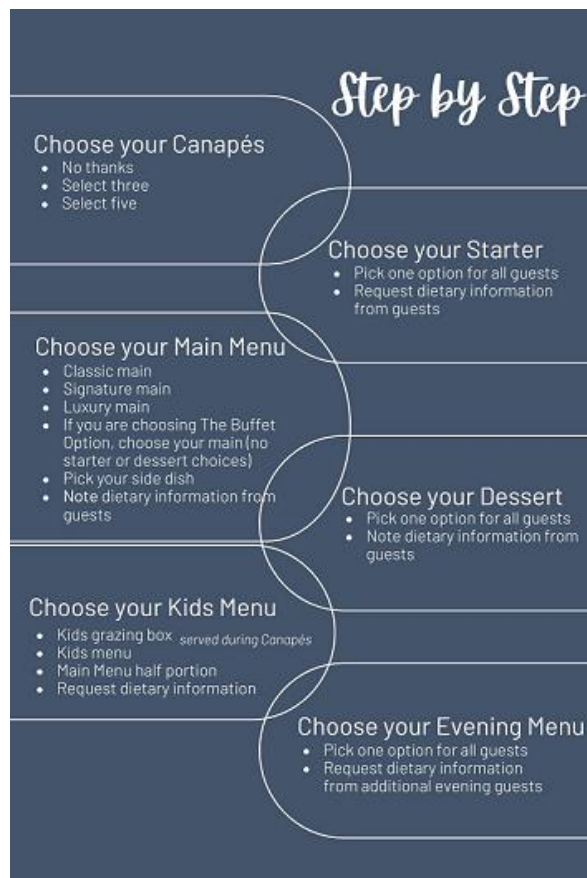
The price of your three-course wedding breakfast is determined by your main course choice from our Classic, Signature, or Luxury dishes. You may choose any starter and dessert to complement your main course.

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

You may choose to go for our new Buffet Option, giving your day a relaxed and casual vibe with a one course buffet where your guests can go and help themselves.

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.

Canapés, evening food, and additional extras can be added; see menus below and price list



Please see our separate price list, inclusive of VAT. This is the published 2025 menu. Menus and prices are subject to change each December. A supplement charge applies when offering guests a choice between two dishes and is charged at £4.92 per guest per course. Dietary requirements will be catered for accordingly at no additional charge.

# Canapés

Canapés are an optional choice at your wedding and often our couples love the idea of trays of perfectly formed canapés circulating during your drinks reception.

## Cold Canapés

### Meat

Poppadum topped with spiced chicken and fresh mango salsa  
Roast beef with horseradish cream served on a crostini

### Fish

Smoked salmon and lemon pancake with dill cream  
Cornish crab meat and spicy avocado

### Vegetarian

Parmesan puff pastry, green olive paste, and goat cheese mousse  
Bocconcini mozzarella and confit tomato tartlet with roasted garlic and basil mousse  
Vegetable taco served with sweetcorn, red onion and tomato with a garlic mayonnaise  
Celeriac and truffle mini quiches

### Vegan

Plant-based salted beef with capers  
Tomato, mozzarella, and basil mayonnaise  
Cucumber, roast peppers and hummus

## Hot Canapés

### Meat

Beef skewer with teriyaki sauce  
Chicken skewer with peri–peri sauce  
Duck spring roll with hoisin sauce  
British pork pie served with apple sauce  
Pork baby sausages honey-glazed, whole grain mustard and fresh rosemary

### Fish

Cod croquette with miso and wasabi mayonnaise

### Vegetarian

Wild mushroom arancini with melting mozzarella centre served with truffle-infused mayonnaise  
Deep-fried halloumi bites with sweet chilli sauce  
Wild mushroom and parsley vol-au-vent  
Spinach and feta deep-fried parcel

### Vegan

Vegetable parcels with tomato chutney  
Mushroom ragout with tarragon

# Wedding Breakfast

## Starters

You may choose any starter to complement your main course. Please choose one option for all guests and one alternative dish to cater for both vegetarian and vegan diets. A member of the team will be able to advise on what dishes can be adapted to suit dietary requirement. All starters are served with a selection of Artisan Bread Rolls.

## Soup

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

## Warm Starters

### Fish

Asian-style fishcake with pak choi, served with a ginger and lemon sauce  
Grilled mackerel with confit tomato, watercress puree and crispy polenta

### Middle Eastern Board

*Served on sharing platters for the whole table to enjoy*

Chicken wings, homemade hummus, mint yoghurt, falafel balls, flat breads, baba ghanoush, fattoush salad and grilled peppers

### Vegetarian

Warm potato salad gratin with soft cheese and herb dressing  
Beetroot carpaccio, with goat cheese crostini, rocket salad and balsamic dressing  
Baked goat cheese with confit cherry tomato, Kalamata olives and shallot dressing

## Cold Starters

### Meat

Duo of Duck – smoked duck breast with confit duck croquette, potato salad, and truffle dressing  
Green bean and tomato tartar, crispy Parma ham with a tomato vinaigrette  
Dried salt beef served with blush tomato, rocket salad, and balsamic dressing with parmesan shavings  
Slow-cooked ham hock with a cauliflower puree, pumpkin seeds, piccalilli, and crostini  
Chicken salad, served with a soft-boiled egg and Caesar dressing

### Fish

Prawn and avocado tian with mango salsa and sweet chilli sauce  
Smoked salmon roulade with celeriac and apple salad

### **Mediterranean Board**

*Served on sharing platters for the whole table to enjoy*

Selection of cured meats, olives, mozzarella, smoked applewood cheddar cheese, sundried tomatoes, breads, crackers, and dipping sauces: balsamic vinegar and olive oil

### **Vegetarian**

Smoked aubergine and falafel with rocket salad and tahini dressing  
Caprese salad with mozzarella, rocket, tomato, pesto, and garlic crostini  
Beetroot carpaccio with goat cheese crostini, rocket salad, and balsamic dressing

### **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

## **Main Courses**

The price of your three-course wedding breakfast is determined by your main course choice from our Classic, Signature or Luxury dishes. Please choose one option for all guests and an alternative dish to cater for both vegetarian and vegan diets.

### **Classic Dishes**

#### **Meat**

British beef steak and craft ale pie, served with gourmet mashed potatoes and gravy

#### **Poultry**

Corn fed chicken supreme with wild mushrooms, sweet potato puree, crispy onion and tarragon jus

#### **Sharing Feast**

*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

#### **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 (vegan)  
Classic vegan shepherd's pie (vegan)

## 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

Free range chicken & ham pie with leek & thyme, served with gourmet mashed potatoes and gravy

### Sharing Feast

*Served on sharing platters for the whole table to enjoy*

Slow cooked pork belly - served with classic accompaniments of homemade sage and onion stuffing, crispy pork crackling and apple & cider jus

### Fish

Baked stone bass with a warm salad of couscous, peppers and Kalamata olives

### Vegetarian & Vegan

Sweet and sour red peppers with grilled polenta and lotus root crisps (vegan)  
Moroccan spiced carrots, spinach and chickpea filo pie, served with gourmet mashed potatoes and gravy (vegan)

## 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

### Sharing Feast

*Served on sharing platters for the whole table to enjoy*

Roasted leg of lamb

### Poultry

Honey roasted duck, savoy cabbage, celeriac mousse, julienne carrots and five spice sauce  
Roast Chicken Breast, Potato Dauphinoise and Steamed Tender Broccoli with 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 mushroom ravioli with a black truffle sauce  
Portobello and chestnut mushroom pie with asparagus and white wine sauce served with gourmet mashed potatoes and gravy (vegan)  
Vegetable Thai green curry with sticky rice (vegan)  
Wild mushroom gnocchi with black truffle cheese sauce (vegan)

## Side Dishes

The price of your three-course wedding breakfast includes one of the below side dishes to be served family style for the table to enjoy. Sharing feast mains include two sides as standard. Add additional side dishes for £3.50 per head, per side.

### Hot Sides

Garlic & thyme roasted potatoes  
Braised red cabbage  
Homemade Yorkshire puddings  
Cauliflower cheese  
Charred corn on the cobs  
Chilli and garlic tenderstem broccoli  
Mediterranean couscous & golden raisins  
Seasonal vegetables  
Chips

### Cold Sides

New potato salad with garlic & herbs  
'Heritage' garden salad  
Quinoa, pepper, courgette & parsley salad  
Classic slaw  
Greek salad

## For the Kids

### Kids Grazing Box

Available during the drinks reception

Please note: Not a replacement for a child's meal during the wedding breakfast. For children aged 12 years and under

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

### 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 goujons with chips and baked beans  
Fish fingers with chips and peas

### Desserts

Chocolate brownie with vanilla ice cream  
Fresh fruit salad  
Ice cream sundae served with a selection of sprinkles, marshmallows & chocolate curls  
Choose one flavour: strawberry, chocolate, or vanilla.

## Desserts

You may choose any dessert to complement your main course. Please choose one option for all guests and an alternative option to cater for dietaries including vegan.

Sticky toffee pudding with toffee sauce and a vanilla bean ice cream

Flaked almond and poached pear tart served with caramel ganache

Vanilla crème brûlée

Chocolate brownie with salted caramel ice cream, served with candied popcorn

Mango compote with almond praline mousse

Trio of Valrhona chocolate mousse

Raspberry tart with mascarpone mousse

Cherry Bakewell served with vanilla ice cream

## Sharing Dessert

*Served on a sharing platter for the whole table to enjoy*

Meringue with fresh raspberries, blueberries, white chocolate shavings, raspberry coulis, and lemon zest garnish

**OR**

'Heritage' sponge roulade – choose from tiramisu, chocolate or Sicilian lemon

## Vegan Desserts

Vegan trio - salted caramel brownie, chocolate mousse 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

## Cheese Boards

*Served on a sharing platter for the whole table to enjoy*

Assorted English & continental cheeses served with rustic breads, crackers, celery, grapes, nuts, fresh figs, and a selection of chutneys

## The Buffet Option

We're excited to offer an affordable one-course buffet option. This streamlined approach is designed to create an informal and stress-free atmosphere, allowing you and your guests to enjoy a delightful dining experience. Say goodbye to the formalities of a three-course meal and embrace a more casual celebration with this delicious and budget-friendly choice! Guests help themselves to the buffet options rather than a formal table service, setting a relaxed vibe for your meal.

### Hot Buffet

*Choose one meat option and one veggie option*

Roast salmon with confit shallots, garlic spinach and lemon butter sauce  
Mild Lamb curry with butternut squash, chickpeas and coriander  
Beef bourguignon with butter mushrooms and crispy lardons  
Chicken fricassee with garden peas and creamy tarragon sauce  
Vegetable green Thai curry  
Tomato and pesto macaroni gratin with parmesan cheese  
Slow cooked pork belly with apple jus

### Sides

*Choose 2 sides*

Braised red cabbage  
Creamy mash potato  
Fragrant couscous  
Saffron basmati rice  
Garlic roast potato  
Corn on the cob  
Spicy potato wedges  
Yorkshire pudding  
Roasted root vegetables  
Green leaves, baby gems, cucumber, sweet corn and pepper salad  
Tomato and basil with olive oil balsamic  
Potato salad with fresh herbs and cream cheese

## Evening Food

We are confident that whatever your food choice, it will be an unforgettable and imaginative evening menu. 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 order 40 pizzas (or 80 half pizzas)

Choose up to three different pizza choices, including a vegetarian option. Vegan and special dietary requirements catered for individually

Handmade pizza 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, goat 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

**Choose up to three options, allowing for two items per guest, to include a vegetarian option. Vegan and dietary options catered for individually**

Grilled chicken wrap with baby gem, tomato and garlic mayonnaise

Crispy chicken wrap with salad, gherkins and peri-peri sauce

Crispy duck wrap, cucumber, spring onion and hoisin sauce

Roasted vegetables and haloumi

Spicy peppers, onions, carrot and guacamole

Falafel, hummus, tomato and rocket with siracha sauce

### **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

**Or**

Cheese table – assorted English & continental cheeses served with rustic breads, crackers, celery, grapes, nuts, fresh figs and a selection of chutneys

### **Light Bites**

Choose up to three options, allowing for four items per guest, to include a vegetarian option. Vegan and dietaries catered for individually.

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

Falafel, hummus, tomato and rocket with siracha sauce wrap

Spicy peppers, onions, carrot and guacamole wrap

### **Burger Bar**

Choose one option, plus a vegetarian option; caters for one per guest

Heritage handmade beef burger in brioche bun

Crispy chicken in brioche bun

Vegetarian/vegan burger

*Served with chips and a selection of classic sauces*

### **Pulled Pork Brioche**

Caters for one per guest, including vegetarian/vegan option

Slow-cooked pulled pork packed inside a brioche bun with house slaw, BBQ sauce, and crispy crackling

Vegetarian/vegan sausages packed inside a roll, served with accompaniments.

*Served with chips and a selection of classic sauces*



