

Weddings

MAKE IT A *perfect* DAY

AT STONELEIGH PARK



WEDDING MENU - PRICES FROM £35.00 PER PERSON

Where you're choosing food for the most important day of your life, you want to make sure you choose the best. Our dedicated wedding team will listen carefully to your ideas and work with you to create the perfect menu. Don't assume to limit your dreams, they love rising to the challenge. Evening buffet to be discussed with Catering Manager.

Starters

Mosaic of fish terrine with saffron dressing

Terrine of leek, potato & goats cheese with spiced beetroot salad (V)

French country pate with toast & cornichons

Trio of oak smoked Scottish salmon, salmon & crayfish & king prawn served with lemon & chive oil, and baby salad leaves

Roasted tomato, basil and bacon soup
(Over 20 other soups available)

Classic prawn cocktail served in a whisky glass

Parma ham salad with sunblushed tomatoes and rocket warm leek and goats cheese tart (V)

Main Course

Slow roasted Cornish lamb with a cassoulet of summer vegetables and parsley new potatoes

Corn fed chicken forestiere with fondant potatoes and summer greens

Cornish lamb saddle with dauphinoise potatoes, chantenay carrots, asparagus and rosemary jus

Blade of braised beef chasseur, herb mash and roasted vegetables

Duck confit with haricot beans, chorizo and tomato sauce

Corn fed chicken with chorizo and parmesan risotto and asparagus (in season)

Fillet of sea bass with leek, peas, crushed new potatoes & fennel & lemon cream

Slow roasted free range pork, fondant potato, cider, apple & thyme jus and roasted root vegetables

Beef medallions with roasted shallot, red wine sauce, pommes anna and savoy cabbage with smoked bacon

Vegetarian Main Course

Roasted Mediterranean vegetable strudel with tomato and basil sauce

Chickpea & vegetable tagine with couscous

Aubergine parmigiana

Spiced butternut squash tart

Dessert

Dark chocolate tart with a spiced orange syrup and mascarpone

French lemon tart with raspberry coulis

Classic crème brulee

Vanilla cheesecake with compote of fresh berries

Eton mess served in a Martini glass

Warm sticky toffee pudding with butterscotch sauce

Spiced poached pear with shortbread biscuit and vanilla pannacotta

Trio of mini desserts

Selection of British and French farmhouse cheeses with oatcakes, walnut bread, grapes and quince jelly



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Canapés

CHOOSE ANY 4 FOR £5.00PP PLUS VAT

Beef and horseradish tartlet

Mini king prawn and mange tout kebab with sweet chilli dressing

Cherry tomato and mozzarella brochette (V)

Chicken live parfait crôte with onion confit

Mini creamed woodland mushroom tart (V)

Roasted pepper and onion tart with fresh parmesan (V)

Crayfish tails in cucumber

Mini asparagus tartlet (V)

Parma ham, mozzarella and sunblushed tomato crôte

Basil, sunblushed tomato and cream cheese choux buns (V)

Parmesan and basil biscuits with sunblushed tomatoes and olives (V)

Vegetable sushi roll (V)

Parma ham, parmesan and mustard palmiers

Hoi sin duck pancake roll

Smoked salmon and cream cheese on pumpernickel or blinis

Spoon of fresh Cornish crab, lime and ginger

A beef skewer with soya and lemon dipping sauce

Shot glass of gazpacho (V)

TERMS AND CONDITIONS

1. Final numbers to be catered for should be notified to us at least 14 days before the function, you will be invoiced for this number or number catered for on the day whichever is greater.
2. If a booking is made less than 14 days before your event, immediate payment will be required.
3. Cancellation and amendment policy - We ask that notice of potential cancellation or change of numbers may be forwarded to us at your earliest convenience. If numbers decrease after you have been invoiced, but more than seven days before your event we will refund you for the number cancelled. No refunds will be made if less than seven days notice has been given. Where numbers increase after you have been invoiced, immediate payment will be required.
4. Full payment of your function is to be paid with cleared funds seven days prior to the event.

Wine List

WHITE WINE

Berri Estate Unoaked Chardonnay £16.95
Fresh and ripe crisp lemons (Australia)

Corte Vigna Pinot Grigio £19.50
Full floral flourish and racy crispness (Italy)?

Tierra Sauvignon Blanc £22.50
Crisp, dry and zesty. (Chile)

RED WINE

Berri Estates Shiraz £16.95
Blackberry and cherry with light vanilla?(Australia)

Fortant De-France Cabernet Sauvignon £19.50
Ripe blackcurrant, hints of green pepper

Tierra Merlot £22.50
Ripe, peppery, bright berries. (Chile)?

ROSE WINE

Berri Estates Shiraz Rose £16.95
Sugar-dusted ripe, red fruit. (Australia)

SPARKLING WINE

Procescco Al Spago Frizzante Il Cortigiano £19.50
Crisp subtle fresh fizz (Italy)

CHAMPAGNE

Veuve Cliquot Yellow Label £45.00

5. Any additional catering requested on the day will need to be paid for by cash or credit on the day.
6. Catering will not be provided where payment has not been received.
7. Please note that any damage or loss to linen, crockery, cutlery, glassware will be charge at current replacement costs.
8. We reserve the right to charge additional staffing charges should the function start or finish later than agreed.
9. If vouchers are to be issued for food purchase, an agreed prepayment must be made. A refund will be issued if the voucher total is less than this amount.
10. Aubrey Allen will supply enough food to cater for all guests during the agreed times. Any excess food will be removed and destroyed according to guidelines from Warwickshire Department of Health.
11. All prices quoted exclude VAT.

