

# Culford Hall and Park

## Wedding Menu Options

Please find enclosed the recommended menus for your wedding at Culford Hall. Should you wish to mix and match any of the items from any of the menus or include your own ideas then we will be pleased to quote you accordingly. Please note that all menus quoted are for a minimum of 50 guests; less than the minimum number will incur an additional cover charge.

The prices shown include the style of service as detailed within each menu, along with table linen, crockery, cutlery and glassware. Drinks are not included within the fixed menu prices but can be supplied from the drinks list enclosed.

Vegetarians and any other special dietary requirements can be catered for with advance notice. Children under the age of 10 are charged at half price.

### Canapes

Orange and Beetroot Gel with Creamed Goat's Cheese, Watercress and Micro Cress (V)  
Pea Panna Cotta garnished with Crispy Bacon and a Parmesan Biscuit  
Confit Duck Leg with a Crispy Taco, Plum Dressing and Cucumber Salad  
Pine Cured Gravlax with Toasted Pumpnickel Bread and a Citrus Salad  
Chicken and Stilton Bon Bon with a Cranberry and Port Glaze  
Pressing of Watermelon with Yellowfin Tuna and a Wasabi Dressing  
Sundried Tomato and Feta Parfait with an Olive Tapenade and Crispy Filo (V)  
Butterfly King Prawns with a Sweet Chilli Dip  
Mini Beef and Yorkshire Puddings  
Maple and Mustard Cocktail Sausages (2 per stick)  
Goat's Cheese and Fig Filo Parcels (V)  
Salmon or Prawn Blinis with Cream Cheese  
Coronation Chicken Croustades  
Mini Pate and Red Onion Tarts  
Mini Chocolate Brownie  
Mini Lemon Drizzle  
Mini Strawberry and Cream Scones

£2.00\* each per person

\*All prices exclude VAT at 20%

Please note that prices may increase subject to supplier costs increasing.

## Formal Menu A

£35.00\* per head

### Service Style

Full Waitress Service

Choose one option, plus one vegetarian option for each course for you and your guests.

Freshly Baked Bread on Tables Included

### Starters

Pressing of Smoked Chicken and Duck Liver Terrine with a Beetroot and Orange Jelly  
Trio of Melon served with Fresh Strawberries, Drizzled with a Fruit Coulis  
Norfolk Asparagus Spears with Goat's Cheese Mousse with a Tomato Verdi Dressing (V)

### Main Courses

Pan Fried Chicken Supreme, served with Watercress, Pommes Anna Potato and a Rich Red  
Wine Sauce  
Smoked Salmon and Crab Parcel with Cucumber Salsa and a Herb Crème Fresh  
Braised Pave of Beef with Pickled Shallots, Pea Puree and a Bordelaise Sauce  
Portobello Mushroom with Roasted Vegetable Stuffing and a Cheddar Glaze (V)  
Wild Mushroom and Goat's Cheese Lasagne (V)

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## Formal Menu B

£37.00\* per head

### Service Style

Full Waitress Service

Choose one option, plus one vegetarian option for each course for you and your guests.

Freshly Baked Bread on Tables Included

### Starters

Cherry Smoked Salmon Citrus Fruit Salad with a Coriander Dressing  
Blue Cheese Panna Cotta Waldorf salad with a Poppy Seed Flatbread (V)  
Tomato, Mozzarella and Fresh Basil Salad, drizzled with a Pesto Dressing (V)

### Main Courses

Pan Fried Chicken Supreme, served with Watercress, Pommes Anna Potato and a Rich Red Wine Sauce  
Fillet of Lemon Sole, served with a Prawn Mousseline Lemon and Potato Cake and a Mushroom Cream Sauce  
Herb Crusted Loin of Cod, served with Pommes Anna Potato and a Lobster Bisque Sauce  
Chick Pea and Spiced Vegetable Tagine, served with an Almond and Apricot Cous Cous (V)  
Asparagus, Roquefort and Shallot Tart, served with a Fresh Tomato and Basil Sauce (V)

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## Formal Menu C

£40.00\* per head

### Service Style

Full Waitress Service

Choose one option, plus one vegetarian option for each course for you and your guests.

Freshly Baked Bread on Tables Included

### Starters

Crab and Wasabi Terrine with a Cream Cheese, Cucumber, Chicory and Cray Fish Salad  
Mushroom and Stilton Pate, served with a Watercress Salad and Toasted Ciabatta (V)  
Spring Vegetable Risotto served with White Truffle and Pea Shoots (V)

### Main Courses

Maple Glazed Duck Breast, served with Sautéed Potato, Broad Beans and Port Wine Jus  
Lamb Rump Pressing of Lamb Shoulder, served with Parmesan Polenta, Pesto and Red  
Pepper Confit  
Steamed Salmon Fillet, served with Galette Potato and a Champagne and Peach Butter  
Sauce  
Butterbean and Vegetable Cassoulet, served with a Butternut Squash Mash and Dill Pickle  
Relish (V)  
Roasted Butternut Squash and Spinach Wellington, served with a Watercress Sauce (V)

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## Hot Fork Buffet Menu

£31.00\* per head

### Service Style

Served by catering team from buffet tables; tables cleared between main and dessert courses.

Choose 2 Main dishes or 1 Main dish and 1 Vegetarian Main, 1 Potato Dish, Seasonal Salad or Vegetables and 1 Dessert.

Freshly Baked Bread on Tables Included

### Main Courses

Oven Roasted Salmon Steaks with a Lemon and Lime Beurre Blanc Sauce (£2.50pp supplement)  
Chicken Korma Curry served with Basmati Rice, Poppadoms and Chutneys  
Beef Bourguignon with Button Mushrooms and Caramelised Onions, Served with Savoury Rice  
Spiced Chicken Tagine served with Chick Pea and Roasted Pepper Cous Cous  
Fillet of Beef Stroganoff served with Savoury Rice  
Beef and Red Wine Lasagne served with Garlic Bread  
Portobello Mushroom with Roasted Vegetable Stuffing and a Cheddar Glaze (V)  
Wild Mushroom and Goats Cheese Lasagne (V)

### Potato Dishes

Baby New Potatoes  
Roast Potatoes  
Croquette Potatoes

Choice of Seasonal Vegetables or Seasonal Salad Bowl

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## Cold Fork Buffet Menu

£30.00\* per head

### Service Style

Served by Catering Team from Buffet Tables, tables cleared between main and dessert courses

Choose 3 Main Dishes or 2 Main Dishes and 1 Vegetarian Main, 3 Salads and 1 Dessert.

Freshly Baked Bread on Tables Included

### Main Options

Prime Roast Beef  
Coronation Chicken with Almond Pilaff  
Sugar and Mustard Glazed Gammon  
Honey and Grain Mustard Roasted Baby Sausages  
Seafood Cocktail  
Poached Salmon Side with Lemon and Dill Mayonnaise (£2\* per person supplement)  
Cheese and Roasted Onion Quiche (V)  
Goats Cheese and Fig Parcel (V)

### Salads

Seasonal Salad Bowl  
New Potato Salad with Spring Onions and Mint  
Pasta Salad with Sun Dried Tomato, Olives and Mint  
Caribbean Rice Salad with Fruit, Nuts and a Sweet Dressing  
Roasted Vegetable Spiced Cous Cous Salad with Chick Peas  
Classic Coleslaw Salad  
Sesame Noodle Salad with Peppers and Beansprouts  
Carrot and Raisin Salad

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## **BBQ Menu**

£27.00\* per head

### Service Style

Served by catering team from Barbeque; Guests Self-Serve Salads, Bread and Dessert.

Choose 3 Main Dishes or 2 Main Dishes and 1 Vegetarian Main, 3 Salads and 1 Dessert

### Main Options

Local Butcher's Pork Sausages  
Homemade Chunky 125g Beef Burgers (with or without cheese)  
Thai Marinated Chicken Kebabs  
Portobello Mushrooms with Roule Cheese (V)  
Vegetable and Halloumi Cheese Kebabs  
Sticky BBQ Chicken Pieces  
Homemade Pork and Apple Burgers

### Salads

Seasonal Salad Bowl  
New Potato Salad with Spring Onions and Mint  
Pasta Salad with Sundried Tomatoes, Olives and Chorizo  
Caribbean Rice Salad with Fresh Fruit, Nuts and a Sweet Dressing  
Roasted Vegetable Cous Cous Salad with Chick Peas and a Spicy Dressing  
Classic Coleslaw Salad  
Sesame Noodle Salad with Peppers and Beansprouts  
Carrot and Raisin Salad

### Dessert

Choose from any dessert listed on the dessert page

Add Freshly Brewed Coffee or Tea with a Luxury After Dinner Mint for £2.00\* per person.

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## Afternoon Tea Menu

£16.67\* per head

### Service Style

Served to tables

### Sandwiches

Local Duck Egg & Truffle Mayonnaise  
Smoked Applewood Cheddar & Grilled Tomato Chutney  
Smoked Salmon, Crayfish & Cucumber  
Poached Chicken & Serrano Ham  
Hummus & Roasted Vegetable

### Scones

Classic British Scones  
Clotted Cream & Strawberry Preserve

### Sweets

Homemade Shortbread  
Chocolate Amaretto Delice  
Lemon & Poppy Seed Cake  
Salted Caramel & Espresso Choux Buns

Includes Freshly Brewed Tea or Coffee with a Luxury Mint

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## Evening Finger Buffet

£12.00\* per head

### Service Style

Guests Self-Serve

Sandwich Platter – Consisting of 5 Varieties of Sandwiches, 2 of which are Vegetarian  
Homemade Sausage Rolls  
Mini Vegetable Filled Wraps (V)  
Goats Cheese and Fig Parcels (V)  
Honey and Grain Mustard Roasted Baby Sausages  
Vegetable Spring Rolls (V)  
Tortilla Chips and Dips (V)  
Roasted Vegetable Quiche (V)  
Peanut Satay Chicken Kebabs  
Spicy Jacket Wedges with Mexican Salsa Dip (V)  
Cheese and Fruit Kebabs

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## **Desserts**

Raspberry and Thyme Crème Brule Served with Raspberry Sorbet

Apple Tart Tatin Served with Vanilla Ice Cream and Caramel Sauce

White Chocolate Delice Served with Macerated Strawberries and Mint Jelly

Banoffee Pie

Irish Cream and Chocolate Cheesecake

Chocolate Marquise (Layers of White and Dark Chocolate Mousse)

White Chocolate and Raspberry Meringue Roulade

Tart au Citron

Malted Chocolate Torte

Strawberry and Champagne Charlotte

Black Cherry and Mascarpone Cheesecake

Fresh Fruit Salad

Fresh Sliced Fruit Platter

Cheese Plate – Selection of 3 Cheeses, Biscuits and Grapes (£2 per person supplement)

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