



2023

Wedding Brochure



## MEET

Meet with the owner of the company who will personally work with you from start to finish. They will discuss all the details of the day and answer any questions you may have.

## MENU

Have a look at our wedding brochure and it's menus, or if you have something particular in mind we will work with you to build a tailor made package.

## MEMORIES

With our professional experienced team, we guarantee to give you a day you will remember for the rest of your lives.

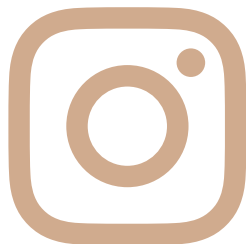
# CONTACT US

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all prices subject to additional VAT



## CANAPES

Please select 5 from the list below

- Oak smoked salmon, cream cheese, caper & dill
- Parmesan & paprika straws with citrus hummus (V)
- King prawn & chorizo skewers, lemon & coriander
- Mini toad in the hole, with red onion chutney
- Mini veg spring rolls with sweet chilli dip (V)
- Mini truffle arancini with aioli dip (V)
- Caramelised red onion & goats cheese tartlet (V)
- Tomato, red onion & basil bruschetta (V)

£8.50 pp

## SHARING MEZE BOARDS

Rustic breads, dipping oils, meats, feta, olives, hummus, sweet roasted peppers & sundried tomato

£8pp



## STARTERS

Ham hock & leek terrine, tarragon mayo,  
crispy ciabatta

Salmon fishcakes , rocket salad & sweet  
chilli dressing

### **Vegetarian Options**

Roast red pepper & tomato soup, basil oil &  
fresh bread roll (VE)

Baked tomato Galette tart, Goats cheese,  
pumpkin seeds & tapenade

Caprese salad, fresh basil & aged balsamic

£8pp

## MAINS

Slow braised Derbyshire Beef, caramelised  
baby onions & smoked bacon

Roast chicken breast, honey roast carrot  
puree

Slow cooked Moss Valley belly pork,  
caramelised apple puree

Pressed lamb shoulder, smoked aubergine  
purée, salsa verde

### **Vegetarian Options**

Spicy carrot & chickpea stew, Harris, olives &  
bulgur wheat (VE)

Salt baked celeriac, smoked puree, pickled  
garnish with sourdough and herb crumb

all mains served with seasonal vegetables  
and a rosemary & garlic fondant potato

£25pp

## DESSERTS

Sticky toffee pudding, salted toffee sauce &  
vanilla bean custard

White chocolate panna cotta, macerated  
strawberries & honeycomb

Double chocolate Brownie, vanilla cream &  
macerated strawberries

Lemon or passion fruit posset, fresh  
raspberries & vanilla shortbreads

£6pp

If you're finding it hard to choose then why  
not treat yourselves to our dessert sharing  
boards which include a selection of the  
desserts shown above.

£8pp



## BBQ

Chicken skewers in homemade tikka  
marinade

Home-made beef burgers served with spicy  
tomato relish

Pork and leek hot dogs served with sweet  
fired onions & mustard

Roasted vegetables & halloumi marinated  
with fresh mint & lemon

Fresh herb & baby potato salad

Tangy lemon & thyme coleslaw

Tomato, basil & mozzarella salad

Dressed mixed leaves bowl

Selection of freshly baked breads

£22pp

## PIE & PEAS

Enjoy our homemade, hand raised pies with  
a variety of fillings such as

Tender steak & Yorkshire Ale

Chicken, ham hock & leek

Chicken, chestnut mushroom & thyme

Vegetarian options:

Sweet potato, chickpea & spinach(VE)

Creamy leek, pea & feta

Served with creamy mashed potato &  
mushy peas

Accompanied with Mint sauce & Hendo's  
(off course!!)

£20pp

## ROAST SIRLOIN SHARING BOARDS

Enjoy Roast Sirloin Beef Dinner platters with  
Yorkshire puddings served to your table  
where one lucky nominated guest will be  
given an apron, chefs hat and carving knife  
to slice the beef.

Staff will follow with bowls of seasonal  
vegetables, roasted sea salt & rosemary  
potatoes and not forgetting plenty of jugs of  
homemade beef gravy

£25pp



## EVENING FOOD

Fresh hand stretched Neapolitan fired pizza's

Choice of four classic pizzas

- » Margherita
- » Double Pepperoni
- » Ham & Mushroom
- » Vegetarian
- » Spicy Carne

Selection of homemade dips and oils  
£8pp

Hot Roast Pork Sandwiches served on freshly  
baked bread cakes with stuffing & apple sauce  
£6.50pp

Vegetarian option ( sweet potato, roast  
peppers, sun blush tomato & feta cake )

Freshly made Giros

Choose from Grilled marinated chicken or  
sweet potato pakoras served with fresh salads &  
tzatziki £7pp

Ploughman Boards - Selection of Cheeses, Local  
Pork pie , crusty ciabatta bread, chutneys,  
grapes & celery £7.50pp

Sandwich Selection - Selection of fillings on  
sliced and ciabatta breads £6pp

## HORSEBOX BAR

We charge a £150 booking fee which covers  
the application of the TEN (Temporary  
Events Notice) we apply to the council for a  
licence to provide alcohol at your event. It  
also includes the holding of the date and  
the booking out the staff to run the bar.

We'll meet in person to build a bespoke  
menu containing your favourite hand pull  
options and cocktails (the fun bit of event  
planning).

With a wide range of Gins, spirits and  
bottled lagers there will be something for  
everyone to enjoy.

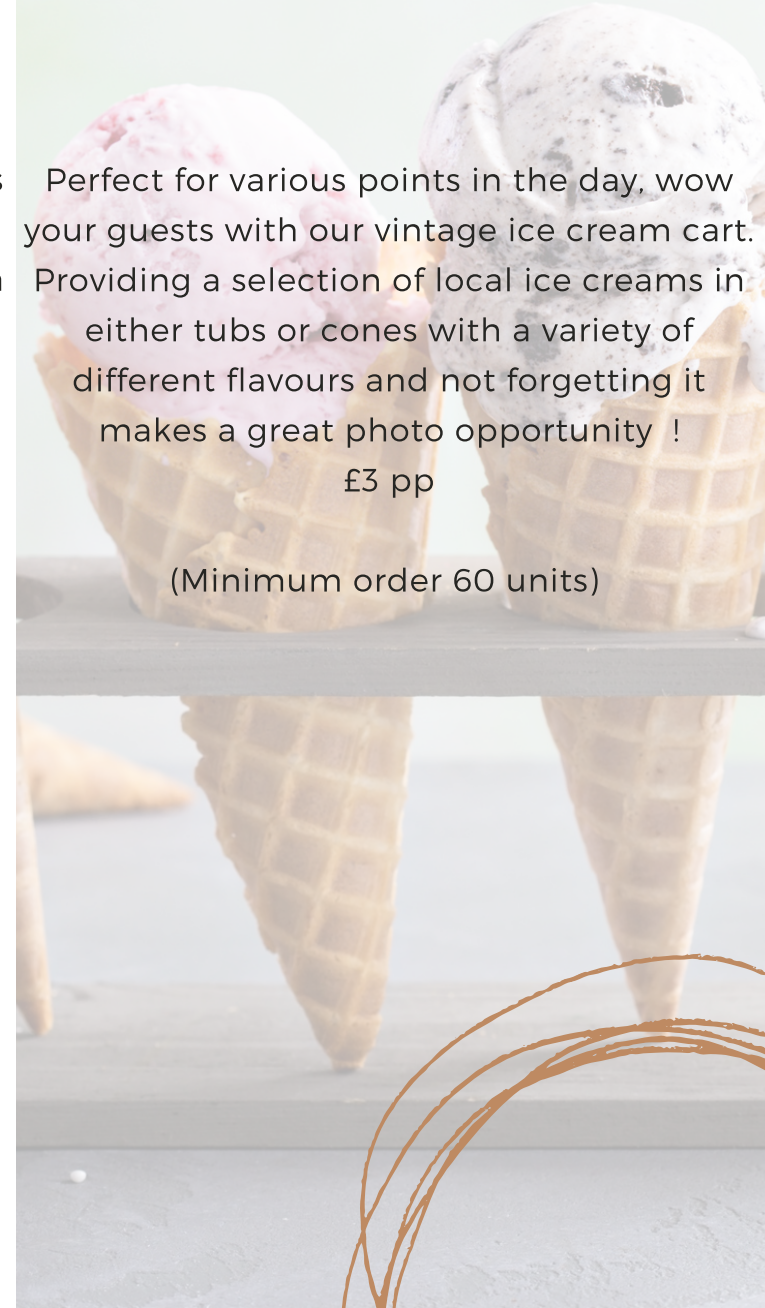
Most importantly all drinks served at pub  
prices with the ability to pay via cash or  
card

## VINTAGE ICE CREAM CART

Perfect for various points in the day, wow  
your guests with our vintage ice cream cart.  
Providing a selection of local ice creams in  
either tubs or cones with a variety of  
different flavours and not forgetting it  
makes a great photo opportunity !

£3 pp

(Minimum order 60 units)



# HORSEBOX BAR PACKAGES

## BRONZE

One Bottle of Peroni, Glass of  
Prosecco,  
or Elderflower Spritzer per guest  
served after the ceremony  
£5pp

## SILVER

Two Bottles of Peroni, Two  
Glasses of Prosecco,  
or Two Glasses of Elderflower  
Spritzer per guest served after  
the ceremony  
£8pp

## GOLD

One Bottle of Peroni, Glass of Prosecco,  
or Elderflower Spritzer per guest served  
after the ceremony  
Half a bottle of house red and white wine  
per guest on the table for the meal  
Glass of Prosecco for Toast  
includes table glass wear  
£18pp