

Wedding Package 2019/2020



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Canapés

Please select 5 from the list below

- Oak smoked salmon & cream cheese blini, caper & dill
- Parmesan & paprika straws with hummus
- King prawn & chorizo skewers
- Mini toad in the hole, with red onion chutney
- Mini veg spring rolls with sweet chilli dip
- Mini truffle arancini with aioli dip
- Caramelised red onion & goats cheese tartlet
- Mini cheddar & chive potato skins, bbq dip
- Tomato, red onion & basil bruschetta

£8.50 pp

Starters

Ham hock terrine, Hendo's red onion chutney, crispy ciabatta & baby leaf

Salmon fishcakes , rocket salad & sweet chilli dressing

Vegetarian Options

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

Roasted Mediterranean vegetable & Goats cheese tartlet, rocket salad

Caprese salad, fresh basil & aged balsamic

Anti pasti sharing starter

additional £3.50pp

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

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

Sunday Roast Sirloin Beef Dinner platters with Yorkie puds will be brought to each table where one lucky nominated guest will be given an apron and carving knife to slice the beef. Staff will follow with bowls of seasonal vegetables and roasted sea salt & rosemary potatoes and not forgetting plenty of jugs of homemade beef gravy

£3 surcharge

Vegetarian Options

Baked feta & sun blush tomato tartlet, pesto dressing

Grilled Halloumi , chunky tomato salsa

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

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

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. Additional £2pp

2 Courses £30

3 Courses £38

Tea & Coffee & handmade truffles

English breakfast tea & our S17 filter blend with chocolate truffles handmade by our chefs

£3.80pp

BBQ Package

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

£20pp

Pie, pea & mash package

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

Creamy leek, pea & feta

Served with creamy mashed potato & mushy peas

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

£20pp

Evening Food options

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)

Bacon Butties served with HP brown sauce & ketchup on the side £6pp

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

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

Sandwich Selection - Selection of fillings on sliced breads £5pp

Hog Roast cooked on the spit (minimum 100 guests)

Hot Roast Pork Sandwiches carved fish from the 8 hour slow roasted pig by one of our chefs then served on freshly baked bread cakes with stuffing & apple sauce £8pp

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

Horse Box Bar Hire

We charge £250 booking fee, (minimum bar spend) which is returned to you once we've taken that amount on the bar. This 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).

Your bespoke specials menu will contain up to six of your favourite cocktails

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

Vintage Ice cream cart

Using local ice creams choose from either tubs or cones and a variety of different flavours such as

Velvety Vanilla , Panna cotta & caramel , Mango, Lemon curd, Double chocolate, Cherry Bakewell, Chocaccino, Mint, Strawberries & cream, Honeycomb, Salted caramel, Cookies & cream

and we even have your posh pops such as Pimms and G&T flavours!

£3 per person

(Minimum order 60 units)



All prices include VAT and also the relevant service staff.

Crockery & cutlery is also included.

Quotations can be supplied for table glassware & table linen.