

# PRESTWOLD HALL MENUS

## ALL PRICES PER PERSON

Please select a set menu for all guests, choosing only one dish from each of the starter, main and pudding options.

Or if you prefer, you are welcome to 'mix and match' across different menus to create the one perfect menu for you – please do ask for our advice or a quotation prior to making your selection. Alternatively, we are delighted to design a bespoke menu for your special event, including catering for other cultures.

We do our utmost to accommodate all special dietary requirements by prior arrangement; please highlight any guest allergies in advance, as we have full allergen information on every menu item.

### CHOICE MENU: £8.50

We are also able to offer menus with different choices by prior arrangement; please speak to one of the events team for full details, a supplement would be applicable from **£8.50 per head** and a pre-order prior to the event is required.

All prices include VAT at the prevailing rate.

# BREAKFAST AND BRUNCH

Selection of pastries, fresh fruit platter, tea, coffee, orange juice and Prosecco - £17.00

Classic English sandwiches or salads, fresh fruit platter, sparkling elderflower and Prosecco - £17.00

Bacon and sausage baps with a cold beer - £13.75

## CANAPÉS

A wonderful way to welcome your guests during your drinks reception.

SUMMER: £12.25

Grilled halloumi with a plum tomato & basil chutney (v)  
Spring chicken & truffle terrine, carrot purée  
Ricotta & courgette crostini with pea pesto (v)  
Roasted red pepper hummus  
with pumpkin seed cracker (vv)

WINTER: £12.25

Classic scotched quail egg  
Mini cheese & chive quiches (v)  
Honey glazed cocktail sausages  
Leek & potato soup (v)

CLASSIC: £13.75

Smoked salmon blinis with sour cream & dill  
Caramelised onion & sausage roll  
Baby Yorkshire puddings & rare fillet of beef  
Sun dried tomato, mozzarella & basil pesto on  
a parmesan biscuit (v)

ASIAN: £13.75

Steamed Oriental duck bun  
Cucumber sushi roll, pickled ginger & wasabi (vv)  
Tandoori chicken on a poppadum with a minted  
yoghurt  
Salt & pepper tiger prawns, sweet chilli jam

CONTEMPORARY: £14.35

Mini fish & chips  
Duck pastrami & plum 'open sandwich'  
Deep fried oxtail bon-bon  
Chilli Paneer (v)

LUXURY: £14.75

Seared scallop, crispy chorizo, white beans  
Peppered steak on rosti potato, Béarnaise sauce  
Wild mushroom & truffle arancini (v)  
Baked asparagus in prosciutto, lemon  
mayonnaise

# WEDDING BREAKFAST

PLEASE SELECT ONE STARTER, MAIN AND DESSERT

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee and handmade chocolates.

SIR CHRISTOPHER: £56.25

## STARTER

Light goat's cheese mousse, heritage tomatoes, black garlic & olive bread crostini (v)

Chestnut mushroom & mascarpone tart (v)

Honeydew melon & Parma ham, port reduction

Edible Garden: Caramelised onion hummus with fresh vegetable crudites (vv)

## SOUPS

Roast plum tomato & basil soup (vv)

Lightly spiced butternut squash soup with crème fraîche (v)

Leek & potato soup with a cheddar scone (v)

Pea & mint soup with sourdough croutons (v)

## MAIN COURSE

Pork & sage sausages, creamy mashed potatoes, caramelised onions, crispy shallots & cider gravy

Pan roasted fillet of Scottish salmon, chive mash, samphire & brown shrimp butter sauce

## VEGETARIAN MAIN COURSE

Sun dried tomato & mozzarella risotto arancini with a red pepper coulis (v)

Pumpkin, sage & chestnut strudel (vv)

Mushroom & ricotta filo parcel with a butternut squash purée (v)

Thai green curry of sweet potato, mangetout & oyster mushroom with jasmine rice. (vv)

## DESSERT

Strawberry cheesecake

Egg custard tart, nutmeg ice cream

Sticky toffee pudding, spiced pineapple

Dark chocolate tart with textures of orange

## SIR JAMES: £62.75

### STARTER

Smoked chicken, pea & asparagus risotto

Chicken liver pâté, treacle & stout bread with a red onion chutney

Poached salmon & prawn tian, crème fraiche

Garden beetroot terrine, horseradish sorbet, salad of Granny Smith apple (v)

### MAIN COURSE

Braised blade of beef with caramelised onion mash, king oyster mushroom & grilled leeks, red wine sauce

Roasted chicken breast with pancetta, Champagne sauce & garlic roasted new potatoes

Slow roasted belly of pork with creamed potatoes, apple purée & crispy crackling

Pan fried cod, spiced lentil dal, roast cauliflower & onion seed yoghurt

### DESSERT

Passionfruit posset, raspberry & rose marshmallow, spiced meringue

Poached pear & almond frangipane tart with vanilla ice cream

Warm chocolate fondant & milk ice cream

Peaches & cream

## SIR EDWARD: £66.50

### STARTERS

Prestwold home smoked salmon, pink grapefruits & avocado, fromage blanc

Pressed ham hock terrine, piccalilli and sourdough wafer Crispy

Haddock fishcake, pea & mint purée, lemon hollandaise Twice

Twice baked Stilton souffle, chicory pear & walnut salad (v)

### MAIN COURSE

Fillet of halibut with white beans, chorizo & parsley, buttered spinach

Slow cooked shoulder of lamb, pommes anna, minted green vegetables

Roast breast of duck, aromatic cous-cous, date & onion puree, ras el hanout sauce

Fillet of pork wrapped in puff pastry, potato & root vegetable terrine, honey mead jus

### DESSERT

Lemon tart with raspberries

Vanilla crème brûlée, rhubarb compote & ginger biscuits

Black forest chocolate 'sphere'

Apple tarte tatin, cinnamon ice cream

## SIR GERVAISE: £69.50

### STARTERS

Poached asparagus, mushroom duxelle, truffle hollandaise, toasted brioche (v)

Confit of duck leg, orange salad & baby leaves

Crayfish & lobster cocktail

Seared scallops, cauliflower purée, Indian spices

### MAIN COURSE

Pan fried Fillet of Beef, wild mushroom gratin, dauphinoise potatoes, Madeira Jus

Trio of guinea fowl, game chips, Burgundy wine jus

Lemon sole fillets, crab croquette, saffron butter sauce

Roasted loin of lamb, creamed leeks, rosemary potatoes & lamb reduction

### DESSERT

Salted caramel tart, vanilla ice cream & toffee apple

Assiette of chocolate: White chocolate & tonka bean ice cream ~ Milk chocolate torte ~ Dark chocolate & cappuccino macaroons

Assiette of citrus: Lemon meringue pie ~ Orange & mandarin parfait ~ Key lime curd doughnut

Assiette of hot puddings: Caramel bread & butter ~ Pear crumble tart ~ Jamaican ginger sponge

## WHY NOT ADD?

Extra bowls of vegetables - £8.00 per table

Cheese plate & biscuits - £48.00 per table

Sorbet course: Champagne, raspberry, elderflower or lemon - £4.00

Strawberries dipped in dark chocolate - £2.75

### FOOD FOR YOUR WEDDING SUPPLIERS

Hot main course for 'crew' - £21.00

Sandwiches & tea/coffee - £10.50

# CHILDREN

## STARTERS

Tomato soup (v)  
Fresh melon & strawberry fruit salad (v)  
Batons of carrot & cucumber with hummus (v)  
Prawn cocktail  
Garlic & mozzarella bread (v)

## MAIN COURSE

Half portion of adult main course (from the main menus)  
Chicken breast with mash, vegetables & gravy  
Chicken goujons & French fries  
Fish & chips  
Cheeseburger, salad & sweet potato wedges  
Penne pasta, tomato sauce (vv)

## DESSERT

Ice cream sundae  
Waffles with maple syrup & ice cream  
Chocolate brownies & ice cream  
Fresh berries  
Vanilla milk shake & cookies

TWO COURSES: £21.00

THREE COURSES £26.25

# EVENING

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day. It is required that you cater for all your additional evening guests and an agreed proportion of no less than 50% of your daytime guests.

## NEAPOLITAN SOURDOUGH PIZZA: £19.50

Handmade and cooked outdoors from April to September in our wood fired pizza oven, please ask for our winter season pizza options. Choose three varieties from the following:

- 'Margarita' - Mozzarella, sun-dried tomatoes & fresh basil (v)
- 'Funghi' - Garlic-roasted mushroom & mascarpone (v)
- 'Diavola' - Italian cured meats & picante peppers
- 'Di Pesce' - Tuna, anchovies, olives & fresh oregano
- 'Bianca' - Creamy ricotta, pancetta & Gorgonzola cheese
- 'Toscana' - Grilled Mediterranean vegetables, basil pesto (v)

Caprese salad: buffalo mozzarella, tomato & basil  
Rocket with parmesan & creamy garlic dressing  
Spicy vegetable 'slaw

## HOG ROAST: £23.00

Hog Roast (min. 100 guests)

or

Roasted pork joints (min. 40 guests)

Hot Roast Pork & crackling  
Homemade stuffing  
Apple sauce Fresh  
bread rolls  
Roasted leek & cheddar quiche (v)  
Sage roasted new potatoes  
Celeriac & apple coleslaw  
Gem heart with cider vinaigrette

## BBQ: £23.00

Homemade beef burgers  
Lincolnshire sausages  
Chilli & soy marinated chicken  
Skewers of roasted vegetable & halloumi (v)  
Italian leaf salad  
Tomato, cucumber & basil salad  
Root vegetable coleslaw  
Various dips & relishes

Available from April to September

## GOURMET SLIDER BURGER BAR: £23.00

Beef burger, mature cheddar & salad  
Spicy bean burger & smoked cheddar  
Chicken burger, chorizo & salsa  
Pulled BBQ pork  
Mac 'n cheese  
Coleslaw  
Potato wedges  
Onion rings

## FINGER BUFFET: £21.00

Tempura prawns with a chilli ginger dip  
Homemade sausage rolls  
Chicken tikka with mint yoghurt  
Onion Bhajia & cauliflower pakora with mango chutney (v)  
Artisan pizza selection  
Potato wedges with sour cream & salsa (v)  
Tortilla wraps with various fillings



## SIMPLE EVENING FOOD

A £3.50 supplement applies for choosing more than one option.

Lincolnshire sausage & bacon rolls with hand cut potato wedges - £10.50

English cheeseboard, honey roasted ham, cured meats with rustic breads & chutneys - £17.75

Gourmet beef burgers & spicy bean burgers with cheeses, relishes & crispy salad - £11.25

Marinated pulled pork & 'slaw in a soft floured roll - £11.25

Simple Hog Roast with bread rolls, apple sauce & stuffing (min. 100) - £14.75

Antipasti of cured meats, roasted vegetables, dips, breads, olives - £14.75

Bratwurst sausages with mustards, pickles & sauerkraut on the side - £10.75

Ciabatta open toasties: Cheddar & red onion, Tomato & mozzarella, Cured meats & Emmental - £10.75

## DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers from £400, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation.

## SOMETHING SWEET

Ice Cream Tricycle - £400

Crepe Station - £400

Available for two hours for up to 100 guests. Please ask for more information.

# AFTER HOURS

After-hour packages are served in the late lounge for overnight guests. Prices per person.

### CHARCUTERIE: £13.25

Baked Normandy camembert's, warm baguettes  
Honey glazed mini chorizo's  
Sliced Iberico ham, Manchego cheese and quince jelly  
Nocellara olives  
Mushrooms a la Grecque

### CHEESE BOARD: £13.25

Colston Basset stilton with celery,  
fruits chutney and pickles  
Cheese wafers  
Prestwold sourdough  
Bottle of Quinta do Crasto reserve port

# DRINKS PACKAGES

## LADY PENELOPE: £20.25

A reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A glass of house wine with the meal

A glass of sparkling wine for the toast

## LADY SYBIL: £27.25

A Reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A half bottle of house wine with the meal

A glass of sparkling wine for the toast

## LADY URSULA: £39.00

Two reception drinks of Champagne or bespoke cocktail

A half bottle of house wine with the meal

A glass of house champagne for the toast

## SOFT DRINKS: £10

A selection of four soft drinks throughout your event.

## ADULT SOFT DRINKS PACKAGE: £15

Four soft drinks throughout the day, one of which being a mocktail.