Wedding Menus
Wedding

Breakfast

MENU OPTION 1 — £56.00 (inc. VAT)

Starters
Cured Italian meats and vegetable antipasta with chargrilled bruschetta with mascarpone and pepper pesto
Staffordshire pork belly tempura with pimento and basil noodle salad, roast cashew nuts and sweet ginger soy dressing
Marinated halloumi spring roll with Asian coleslaw dressed with blackened pineapple and cardamom oil (v)
Spiced red lentil coconut quenelles on roast courgette salad served with crisp coriander flat bread and a ginger and mango syrup (v)

Mains
Breast of chicken marinated in local honey and lemon with leek and coarse grain mustard potato, panache of sweet carrots, courgette, fine beans and tarragon sauce
Feather blade beef slow-cooked in red wine on horseradish creamed greens, garlic rosti potato, seasoned buttered carrot with a liquor reduction
Caramelised loin of pork studded with garlic, ginger and pork popcorn, creamed cabbage, shiitake mushrooms, carrot mash and piquant Marsala sauce
Pea and herb risotto with Brie cheese and spring onion samosa finished with slow roast tomato oil dressing (v)

Desserts
Homemade plum and brioche bread and butter pudding with Devonshire clotted cream
Irish Baileys® coffee cheescake with grated fudge and chocolate chip shortbread
Mango and passion fruit panna cotta with pistachio and ginger crumble cake

MENU OPTION 2 — £64.00 (inc. VAT)

Starters
Duck rillettes with pickled roots and fire roasted balsamic onion chutney and rosemary crostini
BBQ-spiced, panko-crusted chicken breast on baby gem Caesar salad and crisp pancetta
Fresh and smoked salmon with peas’ panna cotta salad, lime-cured shallots and tempura seaweed crumble
Aromatic apricot and couscous spring roll with honeydew, watermelon and marinated feta cheese with orange caramel (v)
Buffalo mozzarella pearls on chargrilled vegetable salad, sweet peppers filled with soft cheese and balsamic dressing (v)

Mains
Breast of chicken filled with black olive tapenade, pancetta-wrapped French beans, thyme-infused peppers, potato dauphinoise finished with basil essence
Zaatar fritter of pressed Moroccan lamb shoulder and sweet potato dauphinoise, griddled courgette, minted peas and beans with feta cheese
Fillet of bream on griddled aubergine, courgette and peppers, square chips with
Desserts

American baked orange cheesecake with lemon and lime meringues dressed with Gran Gala® orange syrup
Duo of lemon tart and lemon mousse meringue pie with lemon curd sauce
Raspberry and chocolate délice with a compote of berries and crème fraîche

MENU OPTION 3 — £71.50 (inc. VAT)

Starters
Venison and smoked pancetta pâté poached with Scottish whisky, fruit and nut melba toast and beetroot jus
Thai poached chicken ballotine with baby potato mint timbale, passion fruit yoghurt dressing and banana crisp
Crab and black sesame seed fritter with radish and carrot salad and Japanese mayonnaise
Tasting of warm and cold goats’ cheese with pineapple variation apricot and fig soil (v)
Somerset Brie and caramelised purple onion tartlet with balsamic candied ripe figs dressed with a watercress and herb salad (v)

Mains
Char-grilled 4oz beef fillet with pulled beef cottage pie topped with butternut squash mash, celeriac and horseradish puree and wilted spinach with rich beef glaze
Roast rump of lamb with celeriac mash puree, five-spiced onions broad beans and turnips, shaved carrot crisps with a sticky redcurrant sauce
Duck cooked two ways — roast breast and pasta confit with polenta cake, tagliatelle of leeks and carrots served in a natural sauce
Roast fillet of salmon with gratin truffle potato, fine beans and shaved fennel and pea shoot sauce
Spiced vegetable and spinach Wellington with red and white coleslaw, roast courgette and peppers with thyme sauce (v)
Feta cheese risotto bomb bombs in spiced poppy seed crumb, sun-kissed tomato ratatouille and rustic pesto dressing (v)

Desserts
Layered apple and caramel tartlet with vanilla pod ice cream and toasted hazlenuts
Upside down pineapple cake with coconut ice cream
Dark Belgian chocolate tart with strawberry and pink peppercorn ice cream with red berry smoothie
Pear and almond Bakewell with rum and raisin ice cream and a brandy snap crisp
Layered sorbet
Please select one of the following:
Champagne and strawberry
Blackcurrant and raspberry
Orange and mango

£4.90 per person (inc. VAT)

Freshly brewed tea & coffee

£2.75 per person (inc. VAT)

Tea & coffee extras

£1.25 per person (inc. VAT)

Please select one of the following to be served with your after-dinner coffee:
Turkish delight
Mints
Biscotti

Menu tastings
Upon confirmation of your wedding we offer up to 2 complimentary wedding breakfast menu tastings for up to 4 people. Any additional guests will be charged at £30.00 per person inc. VAT.

Prior to confirming your wedding menu tastings are available at a cost of £120.00 inc. VAT for up to 4 people. This will be deducted from your final invoice should you subsequently confirm your wedding at Austin Court. Subsequently one additional menu tasting for up to 4 people can be booked on a complimentary basis.
£16.80 per person (inc. VAT)

**Starters**
- Tomato soup with croutons
- Prawn cocktail
- Fan of melon with a compote of strawberries

**Main Course**
- Goujons of salmon fingers coated in breadcrumbs, potato wedges, peas and carrots
- Macaroni with mushrooms and ham in a cheesy cream sauce
- Vegetarian lasagne
- Pizza – meat or vegetarian
- Sausage and mash
- Chicken nuggets, potato wedges

**Desserts**
- Strawberry sundae
- Fresh fruit salad
- Chocolate brownie with custard
- Chocolate gâteau

Available for children 12 and under
£14.75 per person (inc. VAT)

**Meat**
- Parma ham, apricot and ginger chutney on wafer biscuit
- Chorizo chipolatas, red pepper and basil mayonnaise
- Moroccan lamb hash with harissa mayonnaise
- Beef bresaola, mustard mayonnaise and watercress

**Poultry**
- Smoked paprika and honey-glazed chicken skewers
- Asian spiced duck spring roll with plum sauce
- Lemon and thyme chicken, rocket and Caesar dressing

**Fish**
- Sesame seed seared tuna, wasabi crème frâiche
- Skewered tiger prawn, garlic, lime and coriander
- Crab and cod potato cakes, chilli dipping sauce

**Vegetarian (v)**
- Grilled goats’ cheese, red onion chutney, toasted foccacia
- Chilli and herb-marinated bocconcini, sun-blushed tomatoes
- Quail egg, asparagus, mayonnaise and cress

**Desserts**
- Cocktail glazed lemon tart
- Charentais melon and strawberry skewers
- Tiramisu choux buns with white chocolate and pistachio
- Dark chocolate ganache with marinated cherries
- Mini meringues with vanilla cream and raspberries

Please select 5 canapes per person.
Finger Buffet Selection

£19.50 per person (inc VAT)

Our finger buffet includes a selection of sandwiches, ciabattas and wraps plus your choice of 5 additional items.

A selection of sandwiches, ciabattas and wraps

Vegetarian (V)
- Bombay sweet potato fritter with apricot and ginger chutney
- Spiced vegetable samosa and mint yoghurt dip
- Fine red onion, coriander, gram flour bhaji
- Granola short bread, goats cheese with tomato and pepper chutney
- Spiced pepper and risotto ball poppy seed fritter
- Leek and Hereford hop cheese tartlet
- Sage and onion-crusted halloumi fries with sour cream dip

Fish
- Squid coated in citrus pepper bread crumb with garlic and parsley mayonnaise dip
- Sesame-crusted fresh salmon fillet with watercress mayo
- Cajun coated red snapper fillet with roast tomato dip
- Smoked haddock kedgeree croquette with Asian-style tartar sauce
- Arctic prawn and dill Marie rose profiterole with seaweed crumble
- Seared tuna loin in teriyaki rolled in vegetable sushi rice
- Lightly-smoked trout fillet and asparagus tartlet
- Creole breaded prawns with salsa dip
**Meat**
Rolled ground lamb and green pepper shish kebab with mint yoghurt
Caramelised BBQ pork belly bites
Cocktail chorizo sausage with basil mayonnaise
Panko-coated Vietnamese pork ball with Thai chilli dip
Smoked ham and taleggio cheese tartlet
Beef chilli quesadillas with salsa dip
Rump steak skewer with chocolate, chilli and cumin rub
Cocktail pulled beef jerk pattie
Chicken and smoked Suffolk bacon pie
Piri-piri chicken skewer
Baby potato filled with coronation chicken with mango relish
Paprika-smoked chicken bites
Chicken coated in poppy seed crust with wild roquette mayonnaise

**Salads**
Baby potatoes with shredded purple onion, pesto mayonnaise and tomato crostini
Thyme-roast butternut squash, feta cheese, couscous and marinated olive
Orzo pasta with tomato and ratatouille vegetables with spinach croute

**Desserts**
Sweet carrot and cardamom tartlet
Home-made warm doughnuts with lemon curd dip
Assortment of flavoured macaroons
Old English strawberry trifle
Cocktail treacle tart
White chocolate and passion fruit curd profiterole
Seasonal fruit skewers
Mini cake selection
Greek yoghurt and blueberry granola shots
Menu A — BBQ
£40.50 per person (inc VAT)

- Aberdeen Angus burger
- Pork, leek and apple sausage
- Vegetable kebabs with chilli glaze (v)
- Scottish salmon, lemon and pepper
- Lamb cutlets with rosemary and garlic
- Warm new potatoes with herb vinaigrette (v)
- Assorted baby leaves (v)
- Selection of breads, rolls and wraps
- Raspberries and strawberries with thick double cream
- Chocolate truffle torte
- Marble cassis delice

Menu B — Hot sandwiches
£8.75 per person (inc VAT)

- Bacon baps
- Sausage baps
- Egg baps
- Hot roast pork

All served in a floured bap with seasoning and sauces

Menu C — Premium Selector Package
£20.75 per person (inc VAT)

A contemporary style buffet with a twist.

- Please select 3 items from the choices below:

  - Mini thyme-infused slow cooked pulled beef in a seeded bap with horseradish crème fraîche and rocket
  - Crispy fried smoked bacon and stewed vine tomato in bloomer bread with Daddy’s® sauce
  - Chicken and pepper fajitas with avocado and sour cream dip
  - Mini Warwickshire truckle cheese and onion pasty with green tomato chutney
  - Mini beef burger, smoked bacon and tomato relish on brioche bun
  - Five-spiced, panko-crumbed, cod fish finger sandwich on bloomer bread with Heinz® ketchup
  - Rolled naan bread with chicken tikka masala, shredded lettuce and raita
  - Rolled naan bread with saag aloo, shredded lettuce and raita (v)
  - Lamb kofta in pitta bread, with shredded lettuce and chilli sauce
  - Halloumi and pepper kebab in pitta bread, with shredded lettuce and chilli sauce (v)
£30.00 per person (inc vat)

MAINS
Lamb
Slow cooked lamb in mint and redcurrant preserve, finished with roast beetroot and purple onions
Lamb, aubergine and potato moussaka topped with Parmesan cheese sauce

Poultry
Harissa chicken finished with fennel seed and lemon-marinated green and black olives
Butter chicken tikka masala with coriander naan bread
Breast of duck and green peppers in coconut curry sauce finished ripe mango

Pork
Mini pork and leek sausage with caramelised red onion gravy
Homemade pork and oregano meat balls filled with feta cheese, in sundried tomato stock finished with rustic courgette
Pork loin in cream morel essence and lemon sauce finished with sage gnocchi

Beef
Classic beef stroganoff with woodland mushrooms finished with paprika crème fraîche
Tender beef strips in green pepper corn sauce with garnish of button onions
Beef and spinach leaf lasagne topped with vine plum tomatoes glazed with Taleggio cheese

Fish
Baked fresh salmon fillet, rested on smoked salmon and pesto macaroni garnished with buttered leeks
Cajun crumb snapper fillet with garnish of sweet corn and spring onion chutney
Assorted seafood with fennel and farfalle pasta glazed with Padano cheese sauce

Vegetarian (v)
Baked butternut squash and macaroni finished with pine nuts and parsley olive oil
Mixed bean and spinach lasagne with garnish of half-baked marinated plum tomatoes
Paneer cheese with garden peas in an Asian aromatic sauce finished with coriander
Baked butternut squash stir fried greens and roasted mushrooms
Thai aubergine curry with coconut, mustard seed, cashew nuts and pak choi
Roasted pumpkin and Gorgonzola risotto, wilted greens and roasted cherry tomatoes

(continued overleaf)
**Fork Buffet Selection**

### SIDES

**Vegetables (v)**
- Tagine of vegetables dressed with coriander oil
- Thyme roast butternut squash and couscous with large croutons
- Roast seasonal root vegetables with rosemary
- Wok-fried vegetables (peppers, carrots, courgettes, mushrooms, leeks and purple onion)

### Salads

- Seasonal green leaf with crumbled blue cheese dressing (v)
- Baby potatoes with shredded purple onion and pesto mayonnaise (v)
- Peas and assorted beans with mint (v)
- Rice, lentil and pancetta Mediterranean feta and couscous
- Celeriac coleslaw with horseradish and spring onion mayonnaise and Orzo pasta with tomato (v)

### Pasta (hot)(v)

- Penne pasta and roast vegetables finished with rocket dressing
- Spiral pasta dressed with torn basil and extra virgin olive oil

### Potatoes (v)

- Colcannon mashed potato
- Baked garlic and thyme cream potatoes
- Steamed new potatoes with seasoned herb butter

### Rice/Couscous (v)

- Braised long grain rice
- Wild grain rice with fresh herbs
- Moroccan couscous with fresh mint

### DESSERTS

- Fresh fruit salad and pouring cream or mint crème fraîche
- Raspberry and dark chocolate terrine with mulled berries
- Triple chocolate gateau
- Pear frangipane with thick Baileys® cream
- Lemon tartlets with grilled soft meringue
- Eton mess flavoured meringues
- Tiramisu roulade with homemade apricot biscotti and pistachio shortbread

Please select 3 main courses including 1 vegetarian option, 3 side dishes and 2 desserts.
Reception drinks

Please choose from the following choices of beverages for your drinks reception. We recommend a minimum of 2 glasses per person.

- **House wine — Red or white**: £3.75 per glass
- **Bottled beer**: £3.75 per bottle
- **Buck's Fizz**: £4.50 per glass
- **Pimm's® lemonade**: £5.00 per glass
- **Prosecco**: £5.00 per glass
- **Champagne**: £6.50 per glass
- **Fruit juice**: £2.00 per glass
- **Non-alcoholic fizz**: £2.00 per glass

Drinks with dinner

We recommend half a bottle per person for your wedding breakfast and one glass of sparkling for your toast per person.

**White**

- **Sauvignon Blanc**: £23.95 per bottle
- **Chardonnay**: £21.50 per bottle
- **Pinot Grigio**: £22.75 per bottle

**Red**

- **Rioja**: £23.95 per bottle
- **Merlot**: £21.50 per bottle
- **Malbec**: £22.75 per bottle

**Bubbles**

- **Cava**: £20.00 per bottle
- **Prosecco**: £23.95 per bottle
- **Champagne**: £60.00 per bottle

**Non-alcoholic alternatives**

- **Fruit juice**: £6.00 per litre
- **Mineral water**: £6.00 per litre (still or sparkling)
- **Cordials**: £3.00 per jug

Please note: All prices quoted within this menu are valid for all weddings taking place by 31st December 2018. For weddings taking place after this date, prices may be subject to change.