

WEDDING SAMPLE MENU

Starters

Smoked salmon and gravadlax mousse with a medley of beetroot

Cured game terrine, pickled vegetables

Indian spiced king prawn brochette, pilau rice salad, chunky raita

Spiced butternut squash soup, shards of ham, toasted seeds

Pear and walnut salad with goats cheese pearls (V)

Red onion tarte tatin, green pesto dressing (V)



Main courses

British lamb rump, parsnip dauphinoise, fine beans, redcurrant madeira jus

Lemon and thyme rubbed chicken, vine tomatoes, black olives, basil crushed potatoes

21 day fillet of beef, pan fried wild mushrooms, crisp rosti potato, rich port wine jus

Duo of pan-fried duck breast & confit leg croquette, buttery Mash, tender stem broccoli, black cherry jus

Roast loin of pork, black pudding crumb, root vegetable puree, sage crusted chateau potatoes, cider glaze

Pan fried sea bass, warm minted new potatoes and pea salad, white wine cream sauce

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For any wedding menu questions please contact our team on 01590 614 769 or email weddings@beaulieu.co.uk

WEDDING SAMPLE MENU

Desserts

Cherry crème brulee tart, morello cherry compote

Summer berry pudding, clotted cream

Warm sticky toffee pudding, caramel sauce, crème anglaise

Vanilla pannacotta, panache of tropical fruit

Chocolate truffle torte, hues of chocolate

Baked cheesecake, textures of hazelnut



Evening buffet (available for a supplement)

Choose one of the following for all evening guests

Smoky BBQ seasoned pulled pork served in a brioche bun with sliced pickles and mayonnaise

Peri peri chicken thighs served in a brioche bun with salsa and mayonnaise

“Garden gourmet” burger served in bar-marked bun with dill pickle and mayonnaise (V)

Chilli con carne and vegan chilli beans served with rice, tortilla chips, sour cream and guacamole

Cheese: cheddar, British brie, blue cheese, celery, grapes, chutneys and pickles, savoury biscuits & wafers, sourdough baguette, salted butter

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WEDDING VEGAN SAMPLE MENU

Starters

Crispy arancini rice balls flavoured with sundried tomatoes and basil

Sweet potato fritter and avocado salad

Flavoursome traditional falafels with a spiced tomato salsa

Main Courses

Seasonal risotto with your choice of pearl barley or classic risotto rice

Golden filo tart filled with wild mushroom, spinach and vegan cheese

Hearty aubergine lasagne, herby garlic bread and salad

Desserts

Spiced pineapple cake, salted caramel ice cream

Rich chocolate cherry torte, berry coulis

Passion fruit & coconut panacotta

Evening Buffet (available for a supplement)

Vegan chilli and rice

Or

Sharing platters of rustic bread, olives, homemade seasonally flavoured hummus, crudités, vegan Cheese, grapes



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