

## Canapés

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**Choice of three canapés £8 per person**

**Choice of five canapés £11 per person**

Duck liver pate mousse with orange and chive

Maple syrup and sesame seed glazed pork sausages

Beef tartare

Roast chicken roulade, smoked bacon marmalade

Mini prawn vol au vents

Beer battered cod cheeks, tartare sauce

Breaded goats cheese, red onion chutney

Sun-blushed tomato & marinated boccacini skewers

Crispy wild mushroom arancini

### **Something sweet...**

Lemon meringue cornetto

Raspberry grahams cracker tart

Morello cherry macaroon

Chocolate coated strawberries

## Children's Canapés

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**Choice of three canapés £6 per person**  
**choice of five canapés £9 per person**

Little fruit kebabs

Mini cheese and pineapple sticks

Sausage rolls

Cocktail sausages

Mini chicken mayo vol au vents

Veggie crudities

Vegetable spring rolls

Prawn toast

## Finger Buffet

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**£17.50 per person**

**Please choose five items (each additional item £4.00 per person)**

Sandwich platter with various fillings	Hot smoked salmon fishcakes
Selection of filled tortilla wraps	Fish burgers, marie rose sauce
Lamb kofta kebabs, mint raita	Baked ratatouille quiches
Mini beef burger sliders	Herb and garlic marinated mediterranean vegetable skewers
Minted lamb cutlets	Roasted vegetable and brie bruschettas
Chinese marinated chicken kebabs	Onion rings, balsamic ketchup
Breaded Cajun chicken thighs, spiced tomato salsa	Cheddar cheese and bacon filled potato wedges
Olde English sausage rolls	Onion bhajis, mango chutney, mint yogurt
Selection of cold cut meats, chutney, piccalilli	Vegetable spring rolls, hoisin dipping sauce
Honey and mustard glazed chicken wings	Carved artisan bread board with oils and olives
Hot and spicy beef kebabs	Exotic fresh fruit salad
Lamb samosas, mango chutney	
Plaice goujons, tartare sauce	

## Drinks Packages

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### **Pearl**

£19.50 per person

Elderflower Prosecco or Mimosa

Half bottle of house wine per person

Glass of Prosecco for the toast

### **Sapphire**

£22.50 per person

Glass of Pimms or Kir Royale

Half bottle of house wine per person

Glass of Prosecco for the toast

### **Diamond**

£31.50 per person

Glass of Champagne or Peach Bellini

Half bottle of house wine per person

Glass of Champagne for the toast

## Hog Roast

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**£21.95 per person, with a minimum of 100 guests**

Traditional Staffordshire hog roast

Homemade sage and onion stuffing

Apple sauce

Soft white rolls

Chefs choice of five salads

Potato wedges

WEDDINGS  
at Hoar Cross Hall

## BBQ

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**£19.95 per person, with a minimum of 100 guests**

**Choose two**

Cajun chicken breast  
Hoar Cross beef burger  
Lincolnshire sausage  
Veggie burger  
Teriyaki salmon

**Additional items  
supplement per person**

Potato wedges with a selection  
of dips £3.00  
Minted kofta burger £3.95  
Marinated lamb cutlet £4.95  
Vegetable and halloumi skewer  
£4.95

**Choose one**

Garlic marinated flat mushrooms  
Buttered corn on the cob

Minute steak £5.50  
Monkfish and prawn skewers £5.95

**Salad bar**

Tossed leaves  
Coleslaw  
Potato and chive salad  
Tomato salad

## The Elizabeth

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**£40.00 per person**

Please choose one starter, one main, one dessert

### Starters

Chicken liver and soft herb paté, chargrilled briochette,  
caramelised onion chutney, sakura leaf salad

Warm smoked salmon and chervil tartlet, green leaves,  
orange vinaigrette

'Assiette of melon'; parisienne of cantaloupe, compressed watermelon,  
honeydew rose, mixed berry compote

Cream of tomato and basil and chilli soup

### Mains

Chicken breast wrapped in parma ham, potato fondant, chasseur sauce

Wild mushroom ravioli, tarragon cream sauce

British lamb rump, dauphinoise potato, tomato and herb jus

Pan fried seabass fillet, olive oil crushed new potatoes, salsa vierge

### Desserts

Vanilla crème brûlée, orange flavoured shortbread biscuit

Dark chocolate dipped profiteroles, vanilla pastry cream,  
white chocolate sauce

Apple and blackberry crumble, English custard

## The Annabella

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**£45.00 per person**

Please choose one starter, one main, one dessert

### To Start

Crumbled goats cheese and wild mushroom filo crown,  
dressed roquette leaf, port dressing

Broccoli and blue cheese soup

Smoked chicken and grain mustard seed tian, pickled cucumber  
ribbon, mango and sweetcorn salsa

Poached salmon and dill gâteaux, gremolata, lemon oil,  
nasturtium leaves

### To Follow

Seared duck breast, root vegetable rosti, blackberry jus

Salmon suprême, crushed new potatoes, tomato and dill beurre blanc

Slow cooked sirloin of beef, Yorkshire pudding, duck fat roast  
potatoes, red wine jus

Beetroot and goats cheese tarte tatin, balsamic oil dressing

### To Finish

Summer fruit Eton mess, lemon meringue ice cream

Apple tarte tatin, apple crisp, vanilla ice cream

Sticky toffee pudding, caramel sauce, clotted cream ice cream

WEDDINGS  
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## The Royal

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**£50.00 per person**

Please choose one starter, one main, one dessert

### To Start

'Duo of duck'; parfait and rillettes, cumberland sauce, leaves,  
sourdough shards

Smoked sliced halibut, pink grapefruit and tomato dressing,  
caperberries, petit herb salad

Panko breaded goats cheese crottin, carpaccio of beets,  
walnut and truffle vinaigrette, red amaranth

Asparagus veloute soup

### To Follow

Roast rib of beef, Yorkshire pudding, chateau potatoes,  
rosemary and garlic jus

Swordfish steak, chilli, lime and pineapple salsa

Roasted butternut squash, cherry tomato, sage and pine nut risotto (v)

Herb and Dijon mustard crusted rack of lamb, minted crushed  
new potatoes, niscoise jus

### To Finish

Strawberry sable tower, strawberry coulis, meringue 'kisses'

Baileys cheesecake, chocolate macaroon, salted caramel ice cream

Pear and almond frangipan, pear crisp, red wine poached pear, toffee sauce

**Be**

## Children's Menu

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### **£15 per child under 12**

Choose one starter, one main course and one dessert  
for your children's menu

#### **To Start**

Smooth tomato soup

Cheddar cheese puff pastry fingers with tomato dip

Melon and fruit platter

#### **To Follow**

Beef burger with thick-cut chips

Chicken goujons with chips and tomato sauce

Sausage with creamy mash and gravy

Macaroni cheese

#### **To Finish**

Mini doughnuts with chocolate sauce

Vanilla ice cream with sprinkles

Fresh fruit salad

WEDDINGS  
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# Bespoke design

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Both your wedding breakfast and reception can be held in the gardens in your chosen structure. We are working with some of the best suppliers who have been hand picked to ensure the focus is you and your big day. All menus are created unique to you, with help from our Executive Head Chef and the wedding team to ensure a memorable day.

**Be**

WEDDINGS  
at Hoar Cross Hall

# Outdoor Weddings

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Make it an extra special day and design your day your way.  
Whether you are looking for a teepee, marquee or yurt we  
will help you realise your dreams.

**Be**