

A romantic scene of a bride and groom embracing in front of a grand, light-colored building with classical white columns. The bride is wearing a white lace wedding dress and holding a bouquet of colorful flowers. The groom is wearing a brown velvet jacket. The text 'Wedding Menu' is overlaid in a white, elegant script font.

Wedding Menu



EASTWOOD HALL
THE VENUES COLLECTION

Canapés

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Canapés Spring and Summer

Plant Forward

Chilled Pea Soup, Mint, Toasted Coconut

Aubergine and Chickpea Fritter, Cucumber Yoghurt, Zataar Spice

Smoked Paprika Scone, Whipped Ricotta, Chilli Chutney

Meat

Chorizo, Spring Onion and Thyme Sausage Rolls

Honey and Mustard Pork Belly Bon Bon, Apple Compote

Beef Carpaccio, Garlic Crouton, Horseradish Crème Fraîche

Fish

Tempura Prawn, Chilli, Lime and Mango Salsa

Smoked Haddock Fishcake, Chorizo and Tomato Relish

Fish and Chips, Tartar Sauce

Canapés Autumn and Winter

Plant Forward

Parsnip and Onion Bhaji, Mango Purée, Coriander

Black Pepper Shortbread, Creamed Goats Cheese, Beetroot Jam

Smoked Paprika Scone, Whipped Ricotta, Chilli Chutney

Meat

Whipped Liver Parfait, Brioche, Plum and Apple Purée

Braised Ox Cheek, Yorkshire Pudding, Blue Cheese Mousse

Chicken and Pistachio Terrine, Pickled Sultana, Sourdough Crostini

Fish

Fish and Chips, Tartar Sauce

Smoked Salmon and Lemon Pâte, Dill, Fried Capers

Beetroot and Gin Cured Trout, Horseradish Cream, Pickled Cucumber

Wedding Breakfast MENU SELECTOR

Sample Menu *Autumn and Winter Menu*



EASTWOOD HALL
THE VENUES COLLECTION

Starters

Roasted Butternut Squash and Pumpkin Soup, Coriander Oil, Roasted Pumpkin Seeds

Glazed Beetroot and Feta Salad, Beetroot Ketchup, Radish and Spiced Granola

Whipped Chicken Liver Parfait, Caramelised Onion and Shallot Chutney, Toasted Brioche

Smoked Salmon and Dill Pâté, Chargrilled Sourdough, Herb Oil

Something Extra: £3.00 per person to upgrade your Starter

Ham Hock and Leek Terrine, Pear Purée, Soused Mustard Seeds, Cider Vinaigrette

Hot Pickled Mackerel, Cucumber and Dill Chutney, Seaweed Crackers

Main Course

Roasted British Carrot, Caraway Crumb, Carrot and Orange Purée, Potato Gnocchi and Candied Walnuts
British Vegetable Wellington, Lentils, Celeriac Purée and Red Wine Sauce

Cured Pork Tenderloin, Braised Pork Fritter, Glazed Root Vegetables, Tarragon Cream Sauce

Roasted Chicken Supreme, Maple Glazed Bacon, Sautéed Savoy, Fondant Potato, Red Wine Sauce

Something Extra: £5.00 per person to upgrade your Main Course

Chalk Stream Trout, Cannellini Bean and Samphire Ragu, Parsley Gremolata

Braised Featherblade of Beef, Buttermilk Mashed Potatoes, Roasted Tomato Chutney, Kale, Sourdough and Thyme Crumble

Dessert

Caramelised Apple Frangipane Tart, Cinnamon Crumble, Vanilla Ice Cream, Spiced Syrup

Vanilla Panna Cotta, Blackberry Compote, Pear Crisp, Blackcurrant Sorbet

Dark Chocolate Mousse, Spiced Orange Purée, Candied Orange and Poached Clementine

Sticky Toffee Pudding, Treacle Toffee Sauce, Salted Caramel Ice Cream

Something Extra: £3.00 per person to upgrade your Dessert

Assiette of Chef's Desserts

Selection of British Cheese, Seeded Cracker, Celery, Grapes and Seasonal Chutney

Wedding Breakfast MENU SELECTOR

Sample Menu *Spring and Summer*



EASTWOOD HALL
THE VENUES COLLECTION

Starters

British Heritage Tomatoes, Basil, Garlic Confit, Burnt Onion Powder

Pea and Broad Bean Tart, Whipped Ricotta, Black Olive Crumble

Spinach, Watercress and Potato Soup, Poached Free Range Egg, Crispy Potato Skins, Salsa Verde

Whipped Chicken Liver Parfait, Caramelised Onion and Shallot Chutney, Toasted Brioche

Something Extra: £3.00 per person to upgrade your Starter

Pressed Ham Hock Terrine, Fennel and Dill Salad, Dijon Mayonnaise

Smoked Salmon and Dill Pâté, Chargrilled Sourdough and Herb Oil

Main Course

Fried Polenta, Red Pepper Dressing, Spring Vegetables, Cannellini Beans

British Potato Terrine, Roasted Shallot, Broccolini, Parsley and Caper Gremolata, Pine Nuts

Roasted Chicken Supreme, Chicken and Tarragon Fritter, Creamed Peas and Broad Beans, Chive Oil

Honey Glazed Pork Belly, Potato Gratin, Seasonal Vegetables, Roasted Apple and Pork Sauce

Something Extra: £5.00 per person to upgrade your Main Course

Chalk Stream Trout, Chargrilled Courgette, Courgette and Basil Purée, British New Potatoes

Cornish Cod Supreme, Grilled Gem Lettuce, Spring Greens, Confit New Potatoes, Preserved Lemon Salsa

Dessert

White Chocolate Mousse, Raspberry Compote, Caramelised White Chocolate and Raspberry Sorbet

Vanilla Panna Cotta, British Strawberries, Honeycomb, Mint Syrup

Sticky Toffee Pudding, Treacle Toffee Sauce, Salted Caramel Ice Cream

Lemon Tart, French Meringue, Orange and Lavender Compote, Blood Orange Sorbet

Glazed Pineapple, Coconut Yoghurt, Toasted Coconut, Passionfruit Purée, Mango Sorbet

Something Extra: £3.00 per person to upgrade your Dessert

Assiette of Chef's Desserts

Selection of British Cheese, Seeded Cracker, Celery, Grapes and Seasonal Chutney

Children's MENU

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Starters

Tomato Soup

Roasted Garlic and Mozzarella Pizza Bread

Crudités with Houmous

Children that order from the main Wedding Breakfast menu will be charged at 50% and will be a half portion size.

Any children over the age of 12 will be charged a full adults portion.

Main Course

Chicken Breast, Roasted Potatoes and Seasonal Vegetables

Cumberland Sausage and Mash with Peas

Penne with Roasted Tomato Sauce and Parmesan

Dessert

Sticky Toffee Pudding and Vanilla Ice Cream

Dark Chocolate Brownie with Vanilla Ice Cream

Selection of Jude's Ice Creams

Evening BUFFET OPTIONS

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Finger Buffet

Plant Forward

Pea, Soya Bean, Dill and Feta Tart

Onion Bhaji, Coconut, Lime and Chilli Crème Fraîche

Heritage Tomato and Pesto Puff Pastry Galette

Wild Mushroom Arancini with Salsa Verde

Garlic and Rosemary Roasted Potato Wedges, Roasted Garlic Mayonnaise

Tempura Fried Cauliflower, Soy, Honey and Sesame Glaze

Polenta Chips

Meat and Fish

Asian Spiced Chicken Skewers, Hoisin and Lime Dipping Sauce

Pork and Caramelised Onion Sausage Roll

Pork and Peanut Skewers with Satay Dipping Sauce

Korean Fried Chicken Wings, Sriracha Mayonnaise

Smoked Salmon and Dill Pâté with Blini

Salt and Pepper Fried Prawns, Sweet Chilli Glaze

Hog Roast

Roasted Pork Belly

Roasted Pork Shoulder

Barbecue Pulled Pork

Vegan Pulled Barbecue Jackfruit

Sides

Homemade Seasonal Stuffing

Assorted Crusty Rolls and Baguettes

Apple and Thyme Sauce

No Minimum Numbers Apply

Alternative EVENING

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Pizza

Pepperoni, Roasted Red Onion and Honey

Barbecue Pulled Chicken, Charred Sweetcorn and Salsa Verde

Blue Cheese, Red Onion Chutney and Rocket

Margherita

Courgette Basil and Cherry Tomato

Garlic and Rosemary Butter

Based on half pizza per person

All served on a Sourdough Pizza base with 100% Italian Mozzarella

No minimum numbers apply

Summer BBQ

Meat

Cumberland Sausage, Brioche Hot Dog Roll

Chargrilled British Beef Burger, Brioche Role

Barbecue Chicken Leg

Vegetarian

Persian Vegetable Burger

Roasted Vegetable and Halloumi Kebab

Salads

Coleslaw

Spiced Barley Salad

Charred Broccoli Caesar

Sides

Cajun Corn on the Cob

Baked Jacket Potato

Sliced Cheddar

Courgette, Mint and Tomato

Minimum of 30 people



Sharing PLATTERS

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Add a sharing platter or salad to your buffet for an additional supplement charge

Deli

Potted Ham Hock, Selection of Charcuterie, Homemade Seasonal Pickles, Maple and Mustard Mayonnaise, Roasted Onion Chutney and a Selection of Sourdough

Mezze

Fried Halloumi with Sumac Dressing, Roasted Bulghur Wheat Salad, Falafel, Cucumber and Mint Yoghurt, Roasted Pepper Houmous with Pomegranate and Chargrilled Flatbreads

Cheese

Selection of British Cheeses, Oxford Blue Cheese, Somerset Brie and Montgomery Cheddar, Celery Grapes, Water Biscuit Selection, Assorted Freshly Baked Breads

Platters are designed to feed up to 10 people for grazing, or 5 people as a more substantial meal.

All sharing platters sold in multiples of 10. A maximum of 2 types of sharing platters to be purchased. Platters may be added on as an addition to finger buffet or any other evening package.

Salad OPTIONS

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Autumn & Winter Salads

Mixed Leaves

Coleslaw

Potato, Spring Onion and Radish

Caesar

Premium

Roasted Root Vegetable, Kale and Parmesan

Roasted Squash, Jalapëno and Charred Pepper

Puy Lentil and Quinoa

Carrot, Chickpea and Honey

Rice Salad, Mango and Lemon Dressing, Almond and Coconut

Summer & Spring Salads

Mixed Leaves

Coleslaw

Potato, Spring Onion and Radish

Caesar

Premium

Bulghur Wheat, Pea, Courgette, Mint and Feta

Pickled Cucumber, Poppy Seed and Red Chilli

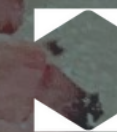
Charred Corn and Spring Onion Slaw

Tomato, Red Onion and Herb

Roasted Pineapple, Cashew Nut, Chinese Leaf and Lime

Street Food BUFFET OPTIONS

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

South American

Braised Beef Brisket Mole

Peri Peri Chargrilled Chicken

Barbecue Pork Sliders

Sriracha Roasted Cauliflower Taco

Roasted Pepper, Corn and Feta Taco

Sides

Corn on Cob with Chilli and Lime

Criollo Salsa

Crème Fraîche

Corn Taco Shell

Salads

Chop Salad

Celeriac and Cabbage Slaw

Charred Broccoli Caesar

Pickled Cucumber

50 People Minimum

Lebanese

Harissa and Preserved Lemon Chicken

Lamb Shawarma Wrap

Börek Filo Parcels

Beef Kofta and Tomato Sauce

Courgette Fritters

Sides

Falafel and Mint Yoghurt

Fava Bean Dip

Houmous

Chargrilled Flatbread

Salads

Fattoush

Tabbouleh

Fennel and Cucumber with Zataar Yoghurt

Shirazi Salad

50 People Minimum

Desserts

Sample Menu



EASTWOOD HALL
THE VENUES COLLECTION

Desserts

White Chocolate Mousse, Raspberry and Caramelised White Chocolate

Dark Chocolate and Salted Caramel Tart

Marinated Watermelon, Lime and Lemongrass Syrup

Pineapple, Mango, Passionfruit and Mint Salad

Coconut and Lemongrass Mousse, Pineapple and Blueberry Salsa

Lemon Tart, Lavender Meringue

Dark Chocolate and Cherry Mousse, Hazelnut and Chocolate Crumble

Treacle and Orange Tart

Dark Chocolate Brownie

Maximum of 3 desserts can be added to evening buffet