



*Wedding Breakfast Menu's*

## Informal Sample Menu

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Including a main, dessert and tea, coffee and sweet treats station.

White glove service is also included

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### Main

Hot fork buffet bar - Beef bourgignon with celeriac mash, Tomato and harissa roasted salmon with honey and cumin braised fennel, Chicken Stroganoff with white and wild rice with a selection of seasonal vegetables.

### Or perhaps...

Mexican taco bar - Make your own with corn & flour tortillas, chicken or chilli beef, lettuce, cheese, salsa and guacamole. Served with Mexican rice, refried beans, onions and peppers.

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### Or maybe even...

Traditional afternoon Tea - A selection traditional finger sandwiches, home baked cakes and plain and fruit scones with mixed berry jam and cream. Sandwiches include smoked salmon with cracked black pepper and lemon, English cheddar and pickle, Houghton ham and wholegrain mustard, cucumber. Served with English breakfast tea on vintage china.

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### Desserts

Traditional local ice cream served from our vintage ice cream bike  
Boozy home baked cupcakes  
Home baked traditional cake table with Victoria sponge, chocolate brownie cake, and lemon drizzle.

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**£28 per person**

## Relaxed Sample Menu

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Includes starter, main and dessert, plus tea, coffee and sweet treats station.  
White glove service is also included.

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### Starter

Ham hock terrine with a grain mustard dressing, piccalilli and toasted ciabatta

Roquefort mousse with a pear and walnut salad, walnut toast

Grilled tiger prawn skewers with sweet chilli glaze and a mango, lime and radish salsa.

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### Mains

Three Counties bangers - a trio of Oxford, Northampton & Warwickshire pork sausages served on a bed of lavender mash with red onion & port wine gravy.

Moroccan lamb with Ras el Hanout spice, olive, chickpea & preserved lemon tagine, tomato & harissa rice

Traditional roast - your choice of Scottish topside of beef, Norfolk free range pork or Northamptonshire lamb, with traditional accompaniments

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### Desserts

Strawberries & cream cheesecake with cream

Apple tartlet with chantilly cream

Individual dark chocolate tart clotted cream

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**£45 per person**

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Relaxed Sample Menu

## Indulgent Sample Menu

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Including a selection of canapes, starter, main and dessert. Tea, coffee and sweet treats station and a British cheese table served with your coffee. White glove service is also included

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### Canapes

Guacamole with vodka infused baby tomato on crisp tortilla

Torbay crab tartlet with mango & parmesan

Sweet pepper & goat's cheese on a crostini

Creamed Roquefort and pear in choux buns

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### Starter

Goats cheese tower - layers of goats cheese and beetroot glazed with balsamic syrup on a bed of rocket

Crayfish & avocado salad - fresh crayfish tails with mixed leaves and avocado dressed with a lemon & chilli crème fraiche

Smoked duck breast served on a bed of remoulade with walnut bread

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### Mains

Scottish blade of beef slowly braised in red wine with herbs & smoked bacon lardons set on a bed of horseradish mash

Local breast of chicken poached in white wine with apricot sauce

Supreme of salmon marinated in lemon & lime with a citrus dressing

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### Desserts

Chocolate fudge brownie, dark chocolate sauce, garnished with fresh raspberries  
Café gourmand - a trio of desserts served with espresso

Tart au citron

Tequila & lime cream

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£54 per person

## BBQ Sample Menu

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Choose 3 items from below

Local pork sausages, rolls

Hand pressed beef burger, cheese & sesame bun

Lamb & mint burger, onions & bun

Pork & chorizo burger, chilli relish & bun

Jerk spice chicken skewers, jerk salsa

Thai fish brochettes, dipping sauce

Chunky veg kebabs, tomato relish

Served with salads, tomato, red onion & basil salsa, rice & mixed peppers, coleslaw, hot new potatoes, sauces, mustards & mayo

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## Desserts

Ice Cream bike for up to 1 hour after mains are cleared

Unlimited ice cream with up to 6 different flavours of local ice cream and a sorbet, served in either a tub or waffle cone with sauce

**£28 per person**

## Evening Food Sample Menu

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Grazing table - a selection of continental meats & salami, pate, warm rustic bread.

Selection of British cheeses, oat cakes, figs, grapes, celery, pickles & chutney.

Macarons & warm cookies

**£17.50 per person**

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British pulled pork buns, stuffing & apple sauce

**£5.50 per person**

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Bacon & sausage rolls with ketchup & mustard

**£5.50 per person**

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Indian Snack Selection - Pakora bhaji samosa paneer skewers, tandoori chicken drumsticks, sheek kebabs, naan breads, poppadums & chutneys

**£9.50 per person**

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Chinese Snack Selection - spring rolls, duck pancakes, prawn toast, crispy seaweed, dim sum, chicken satay, pork balls,

prawn dumplings, prawn crackers

**£9.50 per person**

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BBQ & Evening Sample Menus

# Useful Information & Frequently Asked Questions

*The food at your wedding is a crucial part of your day. At The Granary, you will enjoy the most delicious, well presented and bespoke catering service from our in-house chefs.*

*We are committed to excellent food from the best local suppliers and source local, British produce wherever possible.*

*Every wedding is unique. With this in mind, we are completely flexible and you can design your own menu. From street food to fine dining and everything in between, we can create a bespoke menu just for you.*

*The below menus are designed to give you some inspiration. These are just EXAMPLES to give you some ideas and indicative prices.*

*Twice a year we offer all our couples an invitation to a taster day, normally in spring and autumn. Booked wedding couples can come and sample some of our favourite canapés and mini dishes together with our wines. You will also get a chance to meet the team and discuss your wedding. A select handful of regular suppliers will also be on hand.*

## **What's included in the price?**

The above menus are examples only. As your menu will be bespoke, the price will be dependent upon what you choose. As a guide, our minimum charge for your wedding breakfast is £28.00 per person over 60 adults. Should your numbers drop below 60 then there will be a surcharge of £7.50 for every absent adult guest under this number. Some dishes carry a supplement, specified on each menu and this is in addition to the menu price chosen. Children (age 2-12) with the same meal choice as adults will be charged at 50% of the listed price.

Wedding catering prices are for 2019 and 2020 and will be subject to increase in line with market increases and but will reviewed annually in July.

## **Why are we charged a supplementary cost for numbers lower than 60?**

This is to enable us to give our couples a price per head. We base our fixed costs on 60 adult guests, and therefore when your numbers go below this amount our fixed costs per head increase, which is why we have to build in a supplementary cost to cover the difference of this.

## **Can we have canapés with menus that don't include them?**

Yes, not a problem, Extra charges will apply.

### **Can we choose an alternative menu from what is listed?**

Of course you can. We will work with you to achieve whatever you would like.

### **Can we offer our guests a choice?**

You can pick a choice of dishes per course (up to 2 choices), although we would expect a detailed table plan of each guest and where they are seated in the dining room. We also recommend that their food choice is printed on the back of their name card so that your guests remember what they ordered. We don't charge a surcharge for this but it is a slightly limited choice.

### **Where do you get your staff from?**

We recruit locally wherever possible and train all our staff in house. We ensure they have all passed a nationally accredited food safety qualification.

### **Can we have a tasting of our chosen menu?**

Yes, a full tasting can be arranged and the price will start at £100 for a full taste of your chosen menu. If you would like to taste additional dishes then this may carry an extra charge.

### **Where do you get your ingredients from?**

We appreciate the importance of having great ingredients, that's why we select all our produce

wherever possible locally, so that we know exactly what we are serving. We can provide further details of our suppliers upon request.

### **What do you do with your waste?**

We recycle all paper, glass, cardboard and most plastics. Wherever possible we don't purchase items with non-recyclable packaging. 90% of our food waste is composted on site in our hot bins and once composted is used on our borders helping our lovely garden develop. We are passionate about the environment and are continuously working towards 100% efficiency. In addition we only use renewable gas (LPG) delivered in bulk to our site and our 100% renewable electricity contract ensures we are committed to energy conservation. Our on-site water treatment works means that low impact cleaning chemicals are used on site ensuring harmful toxins don't enter the water table.

**Contact a member of our wedding team to talk food on 01327 361730 or email on [info@granary-weddings.com](mailto:info@granary-weddings.com)**



## The Granary at Fawsley

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