



2018 Menu

Welcome to our **NEW Menus for 2018**, which Alex and the Chef Team have spent a considerable amount of time putting together for your special day.

All catering is in-house. NO external caterers are allowed on site at The Old Hall.

Please contact The Old Hall directly to talk through your food requirements.

You can either Email us: events@theoldhallely.co.uk or call us on 01353 663275

We will be in touch separately to arrange a meeting with you initially to discuss your menu options for your wedding day.

The Old Hall offers a complementary Taster Event Experience dinner to the wedding couple and will take place approx. 12-6 months BEFORE your wedding date. We hold these evenings in April and October annually. (dates subject to change) The Taster Event Experience is a great opportunity to see how we serve and present your wedding breakfast and to sample some of our dishes from our classic menus along with wines from our list that will accompany your meal.

Due to high demand only one date will be offered and we will NOT be able to offer an alternative date. This is for the couple only and sadly we are unable to accommodate any extra guests.

We fully understand and appreciate each wedding is unique and therefore we have put together both our **Classic Menus** and **Supplementary Dishes**, which gives you the flexibility to design your own menu.

The cost of a 3 course Wedding Breakfast in 2018 starts from £46.50 per adult and includes the following: (Please note 2019 menu prices will start from £48.50 per adult)

- Menu design
- Smart professional staff all with wedding experience
- Ivory table linen, crockery, cutlery
- All menu costs includes VAT at 20%

We try not to be set in stone, so if you would like to mix and match the dishes please do so and you can price accordingly from our supplementary menus. Although these menus are comprehensive, any dish can be added or replaced by another. We are happy to accommodate and if you are not sure which dishes would suit the time of year or need help choosing, we are here to help and give advice.

If you decide to give a choice to your guests, we recommend that you give them a choice of 2 dishes from each course. You will need to get a pre order from all your guests, keeping a record for yourselves and return one copy to us using the food spreadsheet which we send you after your Menu Meeting as per your table plan layout.

Any questions please just ask, menu choosing should be a fun experience, enjoy the process and let us help you design a menu for you & your guests to enjoy.

Canapés

Served during the drinks reception for that little something extra

Cold

Vodka Marinated Watermelon, Feta Cheese, Baby Basil (V)

Creamed Stilton, Fig Chutney and Roquette served on a Blinis (V)

Feta Cheese Scone, Basil Butter, Pinenut Crumb (V)

Nori Roll, Sushi Rice, Carrot, Cucumber, Teriyaki Sauce, Wasabi (V)

Seashell Pasta Filled With Crayfish, Sherry and Dill Butter Sauce, Avocado Cream & Tomato

Quail Egg, Pickled Cabbage, Celery Salt with a Black Pudding Crumb

Toasted Brioche, Fois Gras Mousse, Acid Cherry, Roasted Pistachio

Peppered Beef Carpaccio, Poppy seed Croute, Truffle Oil

Yorkshire Puddings with Roast Beef & Horseradish

Smoked Salmon & Chive Crème Fraiche on a Beetroot Blini

Warm

Tomato & Mozzarella Arancini (V)

Sesame & Pink Pepper Prawn Toast

Crab & Chilli Fishcake with a Tomato & Lime Salsa

Battered Cod, Potato & Pea Puree

Shepherd's Pie Croquette with Jus

Mini Cornish Pasty, Beef and Ale Sauce

(V) Vegetarian

Canapé packages (inc VAT @ 20%)

3 Canapés per person £5.20

4 Canapés per person £6.10

5 Canapés per person £7.00

CLASSIC MENUS

**Please choose from the following options for all your guests.
If you would like to offer your guests a choice of menu please
Choose 2 dishes from each course (Starter, Main & Pudding)
You will need to send out with your invitations for your guests to pre order BEFORE your
wedding day**

Starters

Soup Seasonal Vegetable or a choice of your own (V)

Crispy Panko Brie, Redcurrant Gel, Micro Roquette (V)

Smoked Salmon Cannelloni, Salmon Mousse, Toasted Croute and Beetroot Syrup

Chicken and Chorizo Terrine, Saffron Aioli with Sour Dough Toast

Ham Hock and White Port Poached Pear Rilette, Green Apple Gel and Melba Toast

**Choose 1 Meat OR Fish option and 1 Vegetarian option
(A maximum of 2 choices to offer your guests)**

Main Courses

Pan Seared Chicken Supreme, Sweetcorn Puree, Seasonal Greens, Chive Rosti & Red Wine Jus

Cod Steak, Seasonal Vegetables, Potato Gratin and Smokey Ratatouille

Pork Saltimbocca, Basil, Skordolia, Mange Tout and Sherry Cream

Slow Cooked Beef, Dauphinoise Potato, Seasonal Vegetables, Carrot Puree and a Red Wine Jus

Wild Mushroom Pithivier, Spinach and Truffled Cauliflower (V)

**Choose 2 Meat OR Fish options (Plus the Vegetarian option for Vegetarians ONLY)
(A maximum of 3 choices to offer your guests)**

Puddings

Espresso Burnt Cream, Irish Cream Shortbread

Treacle Tart, Glayva Syrup & Nutmeg Ice Cream

Cherry Bakewell, Malted Milk Ice Cream

Chocolate Marquise, Carrot & Orange Sorbet with a Chocolate Crumb

Strawberry Parfait, Macerated Strawberries, Clotted Cream Ice Cream with Balsamic and Basil

(A maximum of 2 choices to offer your guests)

Tea & Coffee INCLUDED served with Homemade Petit Fours

£46.50 per Adult – 3 course

(Please note 2019 menu prices will start from £48.50 per adult)

Children's Menu

Children aged 18 months – 10 years

2 Course Meal – Please choose one option only for ALL Children

All children's meals are homemade

Chicken Nuggets served with either Baked Beans or Peas and Chips or Mashed Potato

Breaded Fish Goujons served with either Baked Beans or Peas and Chips

Cottage Pie with Peas

Cheese and Tomato Pasta Bake

Followed by Vanilla Ice Cream for Pudding

£18 per child – 2 Courses

Starters – Supplementary Menu

If you would like to choose any of the following to REPLACE part of the CLASSIC Menu options, then please add the supplement cost as shown below to the cost of your menu

Vine Tomato Tart Tatin, Rocket, Port Reduction, Honey Glazed Goats Cheese

(V) (Supplement £1.00 per person)

Wild Mushroom Bruschetta, Truffle Oil, Brandy Cream and Micro Salad **(V) (No Supplement)**

Parmesan Pannacotta, Basil Puree, Parmesan Tuile, Candied Pine nuts with a Balsamic Reduction

(V) (Supplement £1.00 per person)

Red Wine Poached Pear, Blue Cheese Mousse & Candied Walnuts **(V) (No Supplement)**

Fish Cake, Chilli & Lime Sand, Rocket, Spring Onion & Lemongrass Crème Fraiche

(Supplement £1.00 per person)

Beetroot Salmon Gravlax, Rainbow Beetroot and Goats Curd **(Supplement £1.90 per person)**

Potted Shrimp, Toasted Croute & Shallot Puree **(Supplement £1.20 per person)**

Soy Glazed Roasted Duck, Pickled Vegetables, Plum Gel & Parsnip Crisps

(Supplement £1.80 per person)

Crispy Pork Belly, Black Pudding, Confit Hens Yolk, Pea Puree and Game Chip

(Supplement £1.80 per person)

Vegetarian Main Course Options (No Supplements)

Root Vegetable Gratin (V)

Carrot & Rosemary Twice Baked Souffle, Kale, Beetroot & Honey Gel with Parsnip Crisps

Vegetable Wellington (V)

Puff Pastry, Vegetable Ragu, Tomato Gel and Watercress

Butternut Squash, Wild Mushroom, Shallot & Blue Cheese Tart (V)

Fig Puree, Spinach, Roasted Walnuts with a Mustard & Rosemary Cream

Main Courses - Supplementary Menu

If you would like to choose any of the following to REPLACE part of the CLASSIC Menu options then please add the supplement cost as shown below to the cost of your menu

Pan Seared Tomato Crusted Salmon Fillet Lemon Braised Fennel, Crab and Chilli Bon Bons
& Tomato Puree **(Supplement £2.40 per person)**

Seared Tuna Steak Israeli Couscous, Bok Choi & Teriyaki Glaze **(Supplement £1.80 per person)**

Guinea Fowl Supreme Creamed Potato, Seasonal Greens, Wild Mushrooms and Cep Puree
(Supplement £1.80 per person)

Orange Confit Duck Leg Fondant Potato, Wilted Greens, Pumpkin Puree & Orange Jus
(Supplement £2.20 per person)

Roasted Lamb Rack Spring Onion Rosti, Wild Mushroom Puree, Seasonal Greens & Jus
(Supplement £3.90 per person)

Peppercorn Crusted Beef Fillet Blue Cheese Puree, Fondant Potato, Spinach,
Crispy Shallots and Red Wine Sauce **(Supplement £4.20 per person)**

Sirloin or Ribeye Steak

- 1: Rocket and Parmesan Salad, Triple Cooked Chips
- 2: Roasted Mushroom and Tomato, Triple Cooked Chips
- Choice of sauces: Peppercorn, Stilton or Mushroom

(Ribeye Supplement £3.20 per person)

(Sirloin Supplement £3.80 per person)

Traditional Roasts

Traditional Roast Chicken Breast, Stuffing and Bread Sauce (No Supplement)

Roast Loin of Pork, Crackling and Apple Sauce (Supplement £2.20 per person)

Roast Leg of Lamb and Mint Gravy (Supplement £2.60 per person)

Roast Sirloin of Beef and Yorkshire Pudding (cooked medium rare)
(Supplement £2.60 per person)

**All of our roast meals are accompanied by Roast Potatoes,
Seasonal Vegetables and Gravy**

Puddings – Supplementary Menu

If you would like to choose any of the following to **REPLACE** part of the **CLASSIC Menu** options then please add the supplement cost as shown below to the cost of your menu

Rhubarb & Custard Semifreddo Poached Rhubarb, Ginger Crumb & Green Rhubarb Sorbet
(No Supplement)

Passionfruit & Blackberry Iced Parfait Passion Fruit Tuile, Blackberry Gel
(Supplement £1.20 per person)

Frangipane Tart White Chocolate Ice Cream and Lychee Puree
(No Supplement)

“Pimm’s” on a Plate Pimm’s Sorbet, Candied Cucumber, Orange Peel, Strawberry Puree and Mint Dressing
(Supplement £1.00 per person)

Classic Lemon Tart Clotted Cream and Raspberry Gel
(No Supplement)

Tiramisu Chocolate Crackling and Dark Chocolate Paint
(Supplement £1.00 per person)

Afternoon Tea Menu

Served as your Main Wedding Breakfast - Please follow the 4 steps to choose your menu

1) **Choose 4 from the Selection of Sandwiches:**

Artichoke, Pepper, Beetroot & Chilli Hummus
Chicken, Bacon, Crème Fraiche & Rocket
Grilled Mediterranean Vegetable, Emmental Cheese & Paprika Butter
Roast Beef, Horseradish & Caramelised Onion
Roasted Ham, Apple & Celery Slaw
Smoked Salmon, Rocket & Chive Crème Cheese Mini Bagels
Egg Mayonnaise & Watercress

2) **Choice of 2 Savoury bites**

Pork & Thyme Scotch Eggs
Pork Pie & Piccalilli
Bacon & Tomato Jam Mini Quiches
Blue Cheese & Fig Mini Quiches
Cheese Scones with Chive Cream Cheese
Onion & Herb Scones

3) **Fruit Scones**

Homemade Cherry & Fruit Scones with Clotted Cream & Strawberry Jam

4) **Choice of 3 Dessert Items:**

Carrot Cake, Candied Walnuts & Frosting
Lemon Drizzle Cake & Candied Peel
Traditional Victoria Sponge Cake
Battenburg
Espresso & Chocolate Chip Cake
Posset – Lemon, Strawberry, Mango or Raspberry
Chocolate Cherry Tart
Selection of Macarons
Lemon & Raspberry Tart
Chocolate Profiteroles
Duo of Mini Meringues (Chocolate & Raspberry)

Tea & Coffee served throughout your Afternoon Tea

£39.00 per Adult

£24.00 per child Children aged 18 months – 10 years

BBQ Menu

Served as your Main Wedding Breakfast
Please follow the 4 steps to choose your menu

1) Choose 3 Meat Options:

The Old Hall's Classic Burger served in a Bun
Minted Lamb Burger
Sausages – choose from Pork, Pork & Apple or Sweet Chilli Pork
Sticky Ginger & Lemon Chicken Fillets
Sweet BBQ Glazed Chicken Supreme
Teriyaki Glazed Tuna Steak
Mini Salmon Fillets

2) Choose 1 Option – Vegetarians ONLY

Sweet Potato, Courgette Bean Burger
Mixed Vegetable Sausages

3) Choose 3 Salads Options:

Coleslaw
Roasted Vegetable Couscous
Beetroot, Orange & Poppy Seed Salad
Mixed Leaf Salad
Tuna & Sweetcorn Pasta Salad
Cucumber, Tomato & Minted Yoghurt
Waldorf – Celery, Apple, Raisins, Grilled Walnuts & Mayonnaise

4) Choose 1 Type of Potato:

Hot New Potatoes with Herb Butter
Potato & Chive Salad (Cold)
Rosemary Roasted New Potatoes
Honey & Wholegrain Mustard Sweet Potato Wedges
Chive & Cream Cheese Mini Jacket Potatoes

(If you would like 2 Potato choices please add a supplement of £1.50 per person for the Additional choice)

Tea & Coffee served with Homemade Petit Fours

£38.00 per Adult for 1 course as above

£41.00 per Adult for 2 course – add a starter OR pudding from the Classic Menu

£46.50 per Adult for 3 courses - add a starter & pudding from the Classic Menu

£20.00 per child under 10 years old – 1 course

£24.00 per child under 10 years old – 2 course

EVENING BUFFET OPTIONS

**These menus are additional food for your evening reception,
They are not available as your daytime wedding breakfast**

Bacon Rolls served in a soft baps **£4.20 per roll**

Fish & Chips served in cones **£5.00 per cone**

Slow Roast Pulled Pork Roll served with Stuffing, Crackling & Apple Sauce **£5.00 per roll**

Chicken Kebabs served in Mini Pitta Breads with Pickled Cabbage, Cucumber & Tzatziki **£4.75 per Kebab**

“The Old Hall’s Sliders”

Homemade Mini Burgers

All served with Shredded Lettuce & Tomato in a Mini Bun

Please choose either 1 or 2 meat options

Pork with Apple Gel

Beef with a Mild Horseradish Mayo

Minted Lamb with Tzatziki Yoghurt

Chicken with Mustard Mayo

Please choose 1 vegetarian of the following vegetarian option (for Vegetarians Only)

Vegetarian Bean Burger (V)

Tomato & Halloumi (V)

(Minimum of 80% of the total number of day & evening guests totals)

£6.20 per person (2 Burgers per person)

Additional Burger option £2.75 supplement per person

Why not add Cones of Chips @ £2.75 per cone

Evening Vegetarian Option:

Potato & Sweet Potato Wedges (V) £3.20 per cone

Smokey Ratatouille and Cheddar Wrap (V) £3.20 each

Halloumi Tomato & Basil Roll (V) £3.20 each roll

Grilled Mozzarella & Mushroom Roll (V) £3.20 each roll

Evening Food continued - Buffet Options

Traditional Evening Buffet

Selection of Sandwiches, Pork Pie and Sausage Rolls with Red Onion Chutney,
Selection of Kettle Crisps, Scotch Eggs, Duo of Mini Quiches

£8.25 per person (Minimum 50 guests)

Antipasti selection

Focaccia, Bread Sticks & Olives

Tomato and Mozzarella Bruschetta

Dips: Aioli, Olive Oil and Balsamic, Olive Tapenade, Pesto

Goat's Cheese Stuffed Baby Peppers (cold) (v)

3 Italian Meats & Charred Vegetables

£7.95 per person (Minimum 50 guests)

Traditional Cheese Board

Selection of French and English cheeses – 4 different types

Served with Chutney, Biscuits, Bread, Celery and Grapes & Figs

£7.00 per person (Minimum 50 guests)

Cake of cheese (Alternative to a wedding cake)

5 Tier Wedding Cheese Cake – fully decorated with Figs, Grapes & Celery

Served with Biscuits, Bread, Figs, Grapes & Celery & Chutney for your evening food

Serves 120 guests at £495

The Old Hall Pick & Mix Cart

Selection of 10 different types of sweets – choose from our list

Serves 100 guests at £220

The Old Hall Brownie Tower

Could also be your Wedding Cake

Serves 100 guests at £200

Donut Wall

Krispy Crème Donuts – Original Glazed and Chocolate Sprinkles

100 donuts at £250