



2021 Menus

Welcome to our Menus for 2021, which Mrs. Morbey, along with her Chef Team, have created some exciting dishes. All our menus revolve around the freshest, seasonal ingredients and the best of British produce. The dishes outlined are just suggestions and we always welcome any of your own personal favourite dishes.

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

A meeting is arranged with our Event Co-Ordinators to discuss menu options. We also offer a complementary **Taster Event Experience** to the wedding couple. This event takes place 6 – 12 months before your wedding date and is a marvellous opportunity to see how we serve and present your wedding breakfast, sample some of our dishes and taste wines from The Old Hall list.

The cost of a 3-course wedding breakfast starts from £51.00 per adult, a 2 course children's meal is £20 per child and includes the following:

- Ivory table linen, crockery, cutlery and cake knife
- Smart professional staff
- Menu design meeting and Taster Event Experience
- All menu costs include VAT

Menu choosing is a fun experience and our Event Co-Ordinators are ready to advise you on every aspect of it, if needed. Make your choices and let us take care of the rest.

Canapés

Served during the drinks reception for that little something extra

Cold

Pinenut Butter Jelly, Caramelized Pinenuts, Red Currant Jelly on Brioche with Smoked Bacon

Ceviche Seabass, Toasted Croute, Grapefruit Mayonnaise & Dill Syrup

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

Smoked Salmon & Chive Crème Fraiche on a Beetroot Blini

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

Goat's Cheese Cheesecake, Red Onion Jam (V)

Melon, Mint Jelly & Passionfruit Gel (V)

Warm

Sesame & Pink Pepper Prawn Toast

Crab & Chilli Fishcake with a Tomato & Lime Salsa

Smoked Haddock, Quails Egg & Hollandaise

Shepherd's Pie Croquette with Jus

Mini Cornish Pasty, Beef and Ale Sauce

Glazed Honey & Mustard Mini Sausages

Lamb Kofta, Minted Yoghurt

Chicken Satay Skewer, Roasted Peanuts, Soy & Coriander

Pumpkin, Feta & Thyme Arancini (V)

Black Onion Seed Tempura Vegetables with Garlic Aioli (V)

(V) Vegetarian

Canapé packages (inc VAT)

3 Canapés per person £6.00

4 Canapés per person £6.95

5 Canapés per person £7.90

THE WEDDING BREAKFAST MAIN MEAL OPTIONS

Please choose from the following options for all your adult guests.

You may offer your guests a choice of menu.

*Choose 2 dishes from the Starter course (We recommend one be vegetarian dish.)
Choose 3 dishes from Mains (We recommend one be a vegetarian dish.) and two puddings.*

You will need to send out your menu options with your invitations for your guests to pre order BEFORE your wedding day.

Starters

Curried Chicken, Radicchio, Mango Mayonnaise with Coriander Purée

Potted Ham Hock & Apricot, Kohlrabi & Apple Slaw, Pickled Mustard

Confit Duck Bon Bons, Hoisin Sauce, Charred Cucumber Hearts

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

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

Chestnut Mushroom Terrine, Celeriac Purée & Ciabatta (V)

Pumpkin & Feta Parcels, Coriander Yoghurt & Frisée (V)

Chicken Liver & Smoked Bacon Parfait, Pine Nut Praline, Red Onion Jam, Toasted Croute & Port Reduction (Supplement £1.90 per person)

Chilli Glazed Chicken Spring Roll, Pickled Vegetable Salad, Red Pepper & Chilli Jam (Supplement £1.10 per person)

Smoked Salmon & Mackerel Pate, Apple Cider Gel, Pickled Cucumber & Toasted Crisp (Supplement £1.60 per person)

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

Main Courses

Chicken Supreme, Confit Potato, Pumpkin Veloute, Greens, Caramelised Apple & Black Pudding

Traditional Roast Chicken Breast, Stuffing and Bread Sauce, Seasonal Vegetables & Roast Potatoes, Gravy

Roasted Pork Belly, Celeriac Purée, Salt & Pepper Crackling, Baby Carrot, Creamed Mash Potato & Red Wine Reduction

Seared Haddock Fillet, Dijon Infused Mash, Caper Butter Sauce, Kale & Confit Tomatoes

Sea Bream Fillet, Chive Rosti, Blanched Greens, Roasted Cherry Tomato & Lemon Butter Sauce

Vegetable Wellington, Puff Pastry, Vegetable Ragù, Tomato Gel and Watercress (V)

Pepper & Courgette Gratin, Sautéed Squash, Kale, Sun Dried Tomato & Basil Purée (V)

Blue Cheese & Chestnut Mushroom Rice Cake, Pea, Tomato, Spring Onion & Basil Salad with Poached Egg & Salsa Verde (V)

Pan Fried Salmon, Coconut & Pea Risotto, Crispy Wonton & Sweet Chilli Glaze
(Supplement £2.10 per person)

Herb Crusted Saddle of Lamb, Confit Cherry Tomatoes, Roasted Baby Onions, Colcannon Mash & Jus (Supplement £2.15 per person)

Slow Cooked Beef, Roasted Onion Purée, Heritage Carrots, Spring Onion Mash, Maple Jus
(Supplement £1.60 per person)

Seared Beef Fillet, Fondant Potato, Spinach, Blue Cheese Purée, Shallot Crisps & Peppercorn Sauce (Supplement £3.15 per person)

**Choose 2 Meat OR Fish and 1 Vegetarian option
(A maximum of 3 choices to offer all your guests)**

Puddings

Lemon Posset, Blackberry Coulis & Shortbread

Rhubarb & Custard Parfait, Ginger Crumb, Rhubarb Gel & Ginger Sorbet

Buttered Popcorn Brûlée, Toffee Shortbread

Chocolate & Beetroot Mousse, Chocolate "Popping" Soil & Baby Chard

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

"The Old Hall" Spiced Apple Crumble, Apple Sorbet and Crème Anglaise

Passion Fruit Panna Cotta, Pineapple Carpaccio & Mint Syrup

Banoffee Pie, Chocolate Sauce & Peanut Butter Ice Cream (Supplement £1.35 per person)

Brandy Butter Battenberg, Vanilla Gel and Caramel Brittle (Supplement £2.15 per person)

Salted Caramel & Chocolate Tart, Gingerbread Ice Cream (Supplement £1.55 per person)

(A maximum of 2 choices to offer all your guests)

Tea & Coffee station INCLUDED served with Homemade Petit Fours

£51.00 per Adult – 3 course

Children's Menu

All children's meals are homemade in our kitchens.

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

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

Breaded Fish Goujons served with either
Baked Beans **or** Peas & Chips **or** Mashed Potato

Cottage Pie with Peas
Cheese & Tomato Pasta Bake

Followed by Vanilla Ice Cream for Pudding

£20 per child – 2 Courses

Afternoon Tea Menu

Served as your Main Wedding Breakfast

Please follow the 4 steps to choose your menu

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
Egg Mayonnaise & Watercress

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

Fruit Scones:

Homemade Plain & Fruit Scones with Clotted Cream & Strawberry Jam

Choice of 3 Pudding 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 Macaroons
Lemon & Raspberry Tart
Chocolate Profiteroles
Duo of Mini Meringues (Chocolate & Raspberry)

Tea & Coffee served throughout your Afternoon Tea

£43.50 per Adult

£25.50 per Child

BBQ Menu

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

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

Choose 1 Option – Vegetarian

Sweet Potato, Courgette Bean Burger
Mixed Vegetable Sausages

Choose 3 Salads Options:

Coleslaw
Roasted Vegetable Couscous
Beetroot, Orange & Poppy Seed Salad
Mixed Leaf Salad
Tuna & Sweetcorn Pasta Salad
Melon & Stem Ginger Salad with Mint Syrup
Waldorf – Celery, Apple, Raisins, Grilled Walnuts & Mayonnaise

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 £1.75 per person for the additional choice)

Tea & Coffee station served with Homemade Petit Fours

£46.00 per Adult for 2 course – add a starter OR pudding from the Menu

£51.90 per Adult for 3 courses - add a starter & pudding from the Menu

£21.50 per Child – 1 course

£25.50 per Child – 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 bap **£5.00 per roll**

Fish & Chips served in cones **£6.00 per cone**

Scampi & Chips served in cones **£6.00 per cone**

Slow Roast Pulled Pork Roll with Stuffing, Crackling & Apple Sauce **£6.00 per roll**

BBQ Pulled Chicken Rolls served with Sweetcorn & Chili Relish **£5.50 per roll**

Evening Vegetarian Option:

Sweet Potato Fries (V) **£3.75 per cone**

Smokey Ratatouille and Cheddar Wrap (V) **£3.75 each**

Halloumi Tomato & Basil Roll (V) **£4.50 each roll**

Grilled Mozzarella & Mushroom Roll (V) **£4.50 each roll**

“The Old Hall HOT DOGS” **£6.30 per person**

All served with Fried Onions & Old Hall Relish

Please choose either 1 or 2 meat options

Pork & Herb Sausage

Sweet Chilli Sausage

Vegetarian Sausage

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

Why not add Cones of Chips @ £2.95 per cone

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

£8.75 per person (Minimum 50 guests)

Antipasti selection

Focaccia, Bread Sticks & Olives

Tomato & Mozzarella Bruschetta

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

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

3 Italian Meats & Charred Vegetables

£8.75 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

£8.50 per person (Minimum 50 guests)

Additional Food

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 £545.00

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