

Wedding Breakfast

Menu Inspiration

2023

Jenkinsons



Savoury Canapés

A Selection of:
3 per person - £12.75
4 per person - £15.75
5 per person - £18.75

Staffordshire Chipolata with Cheddar Mash and Tomato Confit (served warm) (NTF)

Braised Blade of Beef in a Mini Yorkshire Pudding with Horseradish (served warm) (NTF)

Spiced Vegetable Bon Bon with Mint Raita (served warm) (V) (GF*) (NTF)

Mushroom Filo Tart (V) (NTF)

Venison and Black Pudding Scotch Egg (served cold) (MF) (NF) (NTF)

Cherry Tomato with Pesto infused Cream Cheese on Parmesan Shortbread (served cold) (V)

Cheddar Scone with Whipped Goats Cheese, Pickled Celery and Fresh Fig (served cold) (V) (NF) (NTF)

Goats Cheese Crostini with Green Tomato Chutney (served cold) (V) (GF) (EF) (NTF)

Goats Cheese and Beetroot Gateau (served cold) (V) (GF) (NTF)

Roast Courgette with Ratatouille (served warm) (V) (Ve) (GF) (EF) (MF) (NTF)

Spicy Meatball with BBQ Sauce (served warm) (GF*) (MF) (NTF)

Potato Fritter topped with Tomato Relish (served warm) (V) (VE) (GF) (MF) (EF)

Beef Rendang Wrap with Coconut (MF) (EF)

Leek & Blue Cheese filled Yorkshire Pudding (served warm) (V) (NTF)

Pulled Pork, Sage & Apple Bon Bon (served warm) (GF) (MF) (NTF)

Fish and Chips served in Cones with Tartare Sauce (served warm) (GF) (NTF) (*MF)

Chicken Liver Parfait with Red Onion Marmalade (served cold) (*GF) (EF)

Tomato Salsa Crostini with Mozzarella (served warm) (V) (*GF) (EF) (NTF)

Curried Cauliflower Balti served on a Mini Naan with Mango Chutney (V) (VE) (GF) (MF) (EF)

Mexican Red Onion & Pepper chilli Wrap with Spring Onion and Guacamole (served warm) (V)

Baby Mushrooms with Mushroom Brunoise (served warm) (Ve) (EF) (MF) (NTF)

Cherry Tomato Provençale (served warm) (Ve) (GF) (EF) (MF) (NTF)

Chicken Balti on a Mini Naan with Mango Chutney (served warm) (EF)

Prawn Korean BBQ Tomato Wrap with Cucumber & Onion Crisp (served warm) (EF) (MF)

(V) – Vegetarian | (Ve) – Vegan | (GF) – Gluten Free | (EF) – Egg Free |
(MF) – Milk Free | (NF) – Nut Free | (NTF) – Nut Trace Free
(*) – Can be made suitable for dietary requirements

How about something a little different?

These fabulous canapes are only an extra £1.75 per person in addition to Savoury Canapes

Baked Sticky Honey & Mustard Seed
Sausages (served warm) (EF) (MF) (NF)

Mini Staffordshire Oatcake Pinwheels
Filled with Cheese (served warm) (V) (EF) (NF)

Smoked Salmon with Lemon on Brown

Bread (served cold) (NF) (EF)

Warm Cheese Twists (served warm) (V)

Ratatouille Cup topped with Gorgonzola
(served warm) (V)

Delicious Savoury Stylish Bites

Baked Sticky Honey & Mustard Seed
Sausages (served warm) (EF) (MF) (NF)

Mini Staffordshire Oatcake Pinwheels
Filled with Cheese (served warm) (V) (EF) (NF)

Smoked Salmon with Lemon on Brown
Bread (served cold) (NF) (EF)

Warm Cheese Twists (served warm) (V)

Ratatouille Cup topped with Gorgonzola
(served warm) (V)

Fancy something a little Sweeter?

Mini Sugared Doughnuts served with
Chocolate Sauce Tropical Fruit Brochettes

Fresh Strawberries dipped in Chocolate

Mini Scones with Jam and Cream

Mini Eton Mess with Fresh Berries

A Selection of Macaroons

Mini Mince Pies

A Selection of:

3 per person - £10.00

4 per person - £12.50

5 per person - £15.50

Nibbles – these great little snacks are perfect to nibble during your Drinks Reception or in the Evening

Option A

Mixed Olives

A Selection of Nuts:

Sweet Chilli Nuts/Salted Nuts

£95.00

For 50 Guests

£130.00

For 75 Guests

Option B

A Selection Of Hand Cooked Crisps

Mixed Olives

Sweet Chilli Nuts

Rice Crackers

£105.00

For 50 Guests

£140.00

For 75 Guests

Option C

A Selection Of Hand Cooked Crisps And Nacho Corn Crisps

Crispy Pork Crackling

Wasabi Peanuts

Salted Pistachios

Savoury Popcorn Selection

£125.00

For 50 Guests

£160.00

For 75 Guests

Strawberries & Cream

Fresh Strawberries topped with Pouring
Cream served in small tubs £5.00 per person

Amuse Bouche

£2.50
per person

How about adding something a little extra to excite your guests taste buds?

Goats Cheese Pearl with Beetroot and Basil Dressing (V) (EF) (NTF)

BBQ Meatball in a Spicy Sauce (EF) (MF) (NF)

Caramelised Onion Puree with Mozzarella and Basil Dressing (V) (GF) (EF) (NTF)

Cured Salmon with Cucumber and Lemon Dressing (GF) (EF) (MF) (NTF)

Melon with Calvados and Quince Jelly (V) (Ve) (GF) (EF) (MF) (NTF)

Beef Brisket Wellington Served with Mash and Beef Gravy - £1.00pp supplement

Fish, Chip and Pea Puree (EF) (MF) (NF)

Sorbet Course

£1.85
per person

Why not treat your guests to an additional course of a refreshing sorbet?

Champagne Sorbet
topped with Fresh Strawberries

Lime Sorbet

Mango Sorbet

Mandarin Sorbet

Raspberry Sorbet

Apple Sorbet

Strawberry Sorbet

Passionfruit Sorbet

Lemon Sorbet

Prosecco Blush Sorbet

Blackcurrant Sorbet

Gin and Tonic Sorbet

All Sorbet's are Vegetarian, Vegan, Milk, Egg, Gluten and Nut Trace Free

Starters

Spiced Beef Brisket with Onion Bhaji
Garnished with pickled Cucumber, Carrot
and mint Raita (*GF) (EF) (NTF)

Salmon Served with a Mackerel Niçoise
Compote and Cucumber Gel (GF) (EF) (MF)
(NTF)

Chicken Liver, Brandy and Herb Pate
served with Melba Toast with Red Onion
Chutney (EF)

Mango and Brie Parcels with Mango Salsa
and Rapeseed Oil (V) (EF)

Prawn Salad with Sweet Chilli Dressing
(GF) (EF) (MF) (NTF)

Duo of Gressingham Duck 'Duck Pate &
Shredded Duck' with Roast Pineapple
Dressing served with Focaccia Bread (GF)
(EF) (NF)

Fresh Basil & Rocket Salad with
Mozzarella Pearls & Sun-dried Tomatoes
drizzled with Balsamic Dressing (V) (GF)
(EF) (NTF)

Pea and Ham Terrine with Mustard and
Mint Jelly served with Focaccia Bread (EF)
(MF) (NTF)

Grilled Asparagus with Olive Oil, Lemon
and Lambs Leaf Salad (V) (Ve) (GF) (EF) (MF)
(NTF)

Haddock Tart with a Cheese Sauce &
Watercress Dressing topped with Crème
Fraiche and Chive (*GF) (NF)

Smoked Salmon with Horseradish Crème
Fraiche on Toasted Bruschetta with a
watercress Salad (GF) (NTF)

Goats Cheese & Red Onion Tart on Mixed
Leaves with Onion Chutney (V) (GF) (NTF)

Cured Pork Belly served with Apple Gel
with a Celeriac and Bourbon Glaze

Braised Ox Cheek with a Leek and Potato
Rosti (GF) (EF) (NTF)

Roast Pumpkin Ravioli with Watercress
Dressing (V)

Baked Flat Mushroom with Stilton &
Bacon set on mixed leaves and a warm
Garlic Dressing (GF) (EF) (NTF)

Watermelon & Cucumber Salad with
Mango & Passionfruit Crush finished with
English Garden Mint (Ve) (GF) (EF) (MF) (NTF)

Beef Tomato Salad served with Charred
Vegan Cheese & Balsamic Caviar (V) (Ve)
(GF) (EF) (MF) (NTF)

Baked Flat Mushroom topped with pan
fried onions, Balsamic Vinegar & roasted
vine tomatoes (Ve) (GF) (EF) (MF) (NTF)

Summer Salad with Sundried Tomatoes,
Asparagus Tips and Pine Nuts drizzled
with a Fresh Basil Dressing (Ve) (GF) (MF)
(EF)

Seabass served with Sauteed Smoked
Bacon and Cauliflower Puree on a Salmon
& Beetroot Disc

Baked Flat Mushroom with Butternut
Squash, Asparagus & Smoked Cheddar
with Rapeseed Oil (V) (GF) (NF) (EF)

Bruschetta with Garlic, Red Onions,
Tomatoes, Basil and Balsamic (V) (Ve) (GF)
(EF) (MF) (NTF)

Lemon Glazed Chicken served with Asian
Salsa and a Mint Raita (GF) (NF)

Butternut Squash, Feta and Mint Tart with
Fruit Chutney and Balsamic Dressing (V)
(GF) (NF)

Slow Cooked Beef Brisket Wellington
served with Mash and Beef Gravy -
£1.00pp Supplement

If you wish to offer your guests a choice of Starters, there is an additional supplement
cost of £2.50 per person (maximum of 3 options)

Starters

Soup

Leek & Potato Soup garnished with Deep Fried leeks

Cream of Asparagus Soup with Homemade Croutons and a drizzle of Rapeseed Oil

Parsnip & Apple Soup Sprinkled with Smoked Bacon & Brown Bread Croutons Tomato, Orange & Basil Soup (Ve)

Minted Pea & Watercress Soup drizzled with Crème Fraiche

Chunky Cream of Vegetable Soup

Broccoli Soup with Fresh Stilton Shavings

Carrot & Coriander Soup (Ve)

Homemade Minestrone Soup with Parmesan

Spiced Butternut Squash Soup with Smoky Chorizo

All available except for the Chunky Cream of Vegetable Soup and the Minestrone Soup served as a Soup Shot Course (Additional £2.50 each)

Get your guests talking over a fabulous sharing platter

£4.50
per person

Anti Pasti

A great way to begin your life as a married couple with this fun Mediterranean style sharing platter served to each table to include a selection of cured meats and cheeses with an array of Sundried Tomatoes,

Mixed Olives and Slivers of Sweet Roasted Red Peppers

Choose 2 different meats from either Prosciutto, Serrano Ham, Salami or Pancetta and choose 2 different cheeses from Pecorino, Mozzarella, Parmesan or Gorgonzola accompanied with a selection of Rustic Breads

Tapas

Fancy a Spanish theme to start your meal with Chorizo, Serrano Ham and Manchego Cheese served alongside Tortilla Espanola, Potato and Watercress Salad, Slivers of Chargrilled Roasted Red Pepper and Mixed Olives and a Selection of Rustic Breads served with Balsamic, Olive Oil and Dipping Oils

Ploughman's

How about something a little more rustic served on slate platters to each table.

Choose 2 of either thick cut hams, Pork Pie, Prosciutto, Scotch Eggs and choose 2 x cheeses from Derby Sage Mild, Mottled Green Cheese, Crumbly Wensleydale, Mature Cheddar, all served with Coleslaw, Sweet Silverskin Onions, Mixed Olives, Peppery Radishes, Celery and Sweet Apple Slices, Mustard and A Selection of Rustic Breads served with Fruit Chutney and Salted Butter

Can't decide?

How about all three?

Choose three Starters and serve as a trio for an additional £2.50 per person

Spiced Wild Mushroom Pate on Melba Toast (V) (GF*)

Braised Ox Cheek (GF) (EF)

Prawn Salad with Sweet Chilli Dressing (GF) (EF) (MF) (NF)

Pea and Ham Terrine on Focaccia Bread (*GF) (*EF) (*MF)

Mango and Brie Parcel (V) (EF)

Grilled Asparagus wrapped in Pancetta (GF) (MF) (EF) (NF)

Smoked Salmon Mousse with a Rose Glaze (EF) (GF) (NF)

Lemon Glazed Chicken Skewer with a Mint Dip (GF) (*MF) (EF) (NF)

Vegetable Samosa (V) (EF) (MF) (NF)

BBQ Meatball (MF) (EF) (NF)

Poached Salmon Fishcake Lemon & Poppyseed Crust and Chilli Jam

Prawn Mousse (GF) (EF) (NF)

Pork

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required

ROAST LOIN OF PORK

served with Sage and Onion Stuffing and a Roast Gravy £42.50
(MF) (EF) (NF)

LOIN OF PORK

served with a Rich Prune and Armagnac Jus £42.50

PORK LOIN

filled with a Plum Farce served with a Prune Jus £42.50

LOIN OF PORK

filled with a Pine Nut and Sage Stuffing
wrapped in Smoked Streaky Bacon with Plum & Apple Jus £45.50
(MF) (EF) (NF)

SLOW ROASTED PORK BELLY

with a Five Spice and Star Anise Jus £48.00

PORK FILLET

with a Pulled Pork Stuffed Apple with Prune and Apple Sauce £49.00

FILLET OF PORK

wrapped in Serrano Ham with Sweet Cider Cream £50.00

DUO OF PORK

Slow Roasted Pork Belly and Pork Fillet wrapped in Serrano Ham £53.50
(MF) (EF) (NF)

All Served with Fresh Seasonal Vegetables and your choice of Potato (See Page 14)

If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.50 per person (Maximum of 3 options)

Chicken

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required

A Breast of Chicken, Drumstick and Thigh served with a Roast Chicken Gravy £51.50

(GF) (MF) (EF) (NF)

Choose from either Breast of Chicken wrapped in Pancetta or French Trimmed chicken with a choice of filling:

Blue Cheese with a Creamy Leek Sauce (GF) (NF) £51.50

Mushrooms with a Marsala Wine Sauce (GF) (NF) £51.50

Mozzarella with a Mediterranean Style Tomato Sauce (GF) (NF) £51.50

Feta, Spinach & Tomato Mousse with a Velouté Sauce (GF) (NF) £51.50

Sage and Onion Stuffing with a Roast Gravy (MF) (EF) (NF) £51.50

Goats Cheese and Spinach with a Thyme Jus (GF) (NF) £51.50

Mushroom, Tarragon and Sundried Tomatoes
with a White Wine and Tarragon Sauce (GF) (NF) £51.50

Gruyere Cheese and Serrano Ham with a Sage Jus £51.50

Gressingham Duck Farce with Game Jus £51.50

Ballotine of Chicken wrapped in Pancetta
filled with Quinoa and Chorizo served with a Thyme Jus £51.50

All Served with Fresh Seasonal Vegetables and your choice of Potato (See Page 14)

If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.50 per person (Maximum of 3 options)

Lamb

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required

ROAST LEG OF LAMB

served with Rosemary and Redcurrant Sauce £50.00

DUO OF LAMB

Herb Crusted Lamb Lollipop and Pressed Lamb Shoulder with a Lamb Jus & Pea Puree £54.50

POT ROAST LAMB SHANK

served with a Rosemary and Honey Jus £58.50

LAMB RUMP

encrusted with Parsley served with a Cranberry and Port Jus £59.50

Duck

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required

GRESSINGHAM DUCK BREAST

with Rouge Poached Pear served with a Plum and Apple Jus £58.00

DUCK A L'ORANGE

Leg of Duck and Duck Breast with Orange Sauce £58.00

All Served with Fresh Seasonal Vegetables and your choice of Potato (See Page 14)

If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.50 per person (Maximum of 3 options)

Beef

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required

SLOW COOKED BLADE OF BEEF

served with a Dijon Cream Sauce

£52.00

BRAISED OX CHEEK

resting on Pomme Puree served with a Red Wine Jus

£53.00

DUO OF BEEF

Fillet of Beef and Braised Beef Shin served with Celeriac Puree, Samphire and Madeira Sauce

£57.50

SLOW COOKED DAUBE OF BEEF

served with a Chasseur Sauce

£58.00

ROAST SIRLOIN OF BEEF

served traditionally with Yorkshire Pudding and Horseradish Sauce

£58.50

SLOW COOKED BEEF BRISKET WELLINGTON

Served with Beef Gravy and Creamy Mash

£62.00

RIBEYE STEAK

served with Peppercorn Sauce

£66.00

8OZ SIRLOIN STEAK

served with Béarnaise Sauce

£66.50

FILLET OF BEEF

served with a Vintage Port Reduction

£69.00

All Served with Fresh Seasonal Vegetables and your choice of Potato (See Page 14)

If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.50 per person (Maximum of 3 options)

Fish

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required.

PAN FRIED HAKE FILLET

with a Lemon and Tarragon Cream Sauce

£50.50

ROASTED SEABASS

with Micro Rocket and Salsa Verde

£53.00

FENNEL CRUSTED SALMON FILLET

served with Pineapple, Chilli and Spring Onion Salsa

£55.00

POACHED FILLET OF PLAICE

filled with Crab & Pea Mousse served with Cream of Tartar Sauce resting on Wilted Spinach

£55.00

ROAST COD LOIN

with a Curried Coconut Cream resting on Wilted Spinach

£57.50

All Served with Fresh Seasonal Vegetables and your choice of Potato (See Page 14)

If you wish to offer your guests a choice of Main Course, there is an additional supplement cost of £2.50 per person (Maximum of 3 options)

Potato Options

Please choose one of the following Potato options to accompany your Main Course:

Herb Roast Potatoes

Parmentier Potatoes

Sweet Potato Dauphinoise

Gratin Potatoes

Fondant Potatoes 'Heart or Round Shape'

Crushed New Potatoes

Leek and Mustard Mash

Minted Baby Potatoes

Sweet Potato, Sage & Apple Dauphinoise

Dauphinoise Potatoes

Host A Roast!

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required unless of any additional supplements required.

One of the best ways to help stimulate conversation between your wedding guests is with Host a Roast Wedding Breakfast.

This is essentially a beautifully cooked Traditional Roast Dinner complete with all the Trimmings but instead of the Chefs carving the meat in the kitchens, the whole roast joint is brought to the table and ceremonially placed in front of a nominated 'carver'.

In our experience the best way to do this is without giving the guests any warning. The Bride and Groom will secretly nominate one carver per table who is then ceremoniously presented with a whole roast to carve for the table.

Roast Leg of Pork traditionally served with Yorkshire Puddings, Apple Sauce, Crackling, Stuffing and Crispy Roast Potatoes, Seasonal Vegetables and Gravy

£47.50
per person

Honey Glazed Roast Ham served with Buttered New Potatoes, Coleslaw, Mixed Leaf Salad with Tomatoes and Cucumber and Piccalilli

£49.50
per person

Roast Leg of Lamb traditionally served with Yorkshire Pudding, Mint Sauce and Crispy Roast Potatoes, Seasonal Vegetables and Gravy

£55.00
per person

Roast Turkey Crown traditionally served with Pigs in Blankets, Yorkshire Puddings, Stuffing, Cranberry Sauce, Crispy Roast Potatoes and Seasonal Vegetables

£59.50
per person

Roast Sirloin of Beef traditionally served with Yorkshire Puddings, Horseradish Sauce and Crispy Roast Potatoes, Seasonal Vegetables and Gravy

£59.50
per person

We will provide your nominated carvers with a Chef's Hat and if you wish to provide your own personalised Aprons you can do so.

Please ensure the tables are a minimum of 8 per table for Host a Roast. Please note host a roast is unable to be offered as part of a choice menu.

Traditional and Homemade Sharing Main Course

All prices include a Starter, Dessert and Tea & Coffee unless of any additional supplements required.

COTTAGE PIE

Served with Fresh Seasonal Vegetables and Jugs of Gravy

(EF) (NF)

£44.50

BEEF LASAGNE

Served with Bowls of Mixed leaf salad and Garlic Bread

(NF)

£45.00

SHEPHERDS PIE

Served with Fresh Seasonal vegetables and Jugs of Gravy

(GF) (EF) (NF)

£45.00

MINTED LAMB CASSEROLE

Served with Creamy Buttered Mash & Fresh Seasonal Vegetables

(MF) (EF) (NF)

£45.00

COQ AU VIN

Served with Creamy Buttered Mash and Seasonal Vegetables

(EF)

£48.50

BOEUF BOURGIGNON

Served with Buttered New Potatoes and Fresh Seasonal Vegetables

(GF) (MF) (EF) (NF)

£49.50

Please note sharing platters are unable to be offered as part of a choice menu

Vegetarian & Vegan

£47.00
per person

We kindly ask where possible please select one option for all dietary requirements.

QUINOA RISOTTO

served with Halloumi Or Vegan Cheese, Sweet Potato and Spiced Cauliflower

(V) (*Ve) (EF) (NTF) (GF) (*MF)

ROAST MEDITERRANEAN TOMATO RISOTTO

with White wine and Herbs

(Ve) (EF) (MF) (GF) (NF)

ASPARAGUS AND BROAD BEAN RISOTTO

in a Baked Pepper

(V) (Ve) (EF) (NTF) (GF) (MF)

VEGAN LENTIL COTTAGE PIE

with Vegan Gravy

(V) (Ve) (EF) (NTF) (GF) (MF)

BUCKWHEAT STIR FRY

(V) (Ve) (EF) (NTF) (GF) (MF)

VEGETABLE WELLINGTON

Served with a Mediterranean Style Tomato Sauce

(*Ve) (EF) (MF)

VEGETABLE NUT ROAST

Served with Leeks, Mushrooms & a Redcurrant Sauce

(Ve) (EF) (MF)

VEGETABLE TATIN

with Roasted Chicory with Butternut Squash Mash

(Ve)

ORIENTAL SPICED JACKFRUIT ROULADE

Served with a Black Bean Jus and Basmati Rice

GRILLED SWEET RED PEPPER AND AUBERGINE STACK

(V) (Ve) (EF) (NTF) (GF) (MF)

(V) – Vegetarian | (Ve) – Vegan | (GF) – Gluten Free | (EF) – Egg Free
(MF) – Milk Free | (NF) – Nut Free | (NTF) – Nut Trace Free
(*) – Can be made suitable for dietary requirements

Rustic Handmade Pie or Sausage

Pie

£52.00
per person

Choose from:

Steak and Ale Pie

Steak and Kidney Pie

Steak and Merlot Pie

Steak and Mushroom Pie Minced Beef
and Onion Pie Chicken and Mushroom
Pie Chicken and Ham Pie

Chicken and Leek Pie

Turkey and Cranberry Pie Leek and
Potato Pie

Butternut Squash and Feta Pie Cheese
and Onion Pie Vegetable Pie

Sausage

£45.50
per person

Choose from:

Farmhouse Pork Sausage

Pork and Leek Sausage

Pork and Apple Sausage Cumberland
Sausage

Lincolnshire Sausage

Welsh Dragon (Pork, Leek & Chilli)

Pork Sausage (GF) (MF) (EF) (NF)

Vegan Sausage (GF)

Vegetarian Sausage

Suggested Serving options:

Served with a Red Onion Gravy and a Creamy Buttered Mash Served with a Red
Wine Gravy and Mustard Mash

Served with Chunky Chips and Peas, Gravy

Vegetarian/Vegan/Gluten Free/Lactose/Egg Free available on request

All prices include a Starter, Dessert and Tea & Coffee unless of any additional
supplements required unless of any additional supplements required.

To offer your guests a choice of Pie this would incur a supplement cost of £2.50 per
person (maximum of 3 options)

Children

£23.00
per child

Starters

TUTTI FRUTTI

A Mini Platter of Melon, Grapes and Strawberries

(GF) (MF) (EF) (NTF)

CRUDITÉS

Carrot, Cucumber and Red Pepper Dippers with Breadsticks & Houmous Cheesy Garlic

DOUGH BALLS

Cheesy Garlic Dough Balls with a Parsley Dip

(GF)

SOUP

Cream of Tomato Soup

(GF) (MF) (EF) (NTF)

Mains

PASTA BOLOGNESE

Penne Pasta with a Rich Bolognese Sauce served with Garlic Bread

CHICKEN GOUJONS

Chicken Goujons served with Chunky Chips and Peas

SAUSAGES AND MASH

Pork sausages with Creamy Buttered Mash, Peas and Gravy

(*GF)

ROAST CHICKEN DINNER

Roast Chicken Breast with Creamy Buttered Mash, Fresh Vegetables and Gravy

(*GF) (*MF) (*EF) (NTF)

PIZZA

Four Cheese Pizza served with Chunky Chips and Baked Beans

(*GF) (*MF) (*EF)

Children (continued)

£22.00
per child

Desserts

FRESH FRUIT SALAD

A Selection of Fruits served with Chocolate Sauce

(GF) (*MF) (EF) (NTF)

CHOCOLATE BROWNIE

Chocolate Brownie served warm with Vanilla Ice Cream

(*GF) (*MF) (*EF)

ICE CREAM TREAT

Vanilla Ice Cream with Sweet Treats on the side so you can customise your pud!

(GF) (*MF) (*EF)

Additional £2.50 per child per course to offer the children a choice menu (Maximum of 2 options per course)

Regretfully, it is not possible for our catering staff to heat up any baby food provided by parents. We would recommend that baby food be brought in a flask. We are able to provide hot water for airing bottles of milk

BBQ

Prices include Starter, Dessert and Tea and Coffee

2 x Meats

Burger **OR** Sausage
and Meat Option

£54.50
per child

Burger

Signature Beef Burger (GF) (MF) (EF)
Caramelised Red Onion Beef Burger Lamb
Kofta Burger

Lamb & Mint Burger

Lamb, Mint & Feta Burger Spicy Bean
Burger (Ve)

Char-grilled Meats

Pulled Beef Brisket with BBQ Sauce
Marinated Cajun Chicken Breast Spiced
Chicken or Lamb Skewers with Peppers
& Onions and a Lemon or Mint Yoghurt
Sauce

Or Vegetarian Options to include:

Chargrilled Vegetable & Halloumi
Skewers

Baked Flat Mushroom topped with Pan
Fried Red Onions, Balsamic & Roasted
Vine Tomatoes

3 x Meats

Burger **AND** Sausage
and Meat Option

£57.50
per person

Sausage

Farmhouse Pork Sausage (MF) (EF) Pork and
Leek Sausage

Pork and Apple Sausage Cumberland
Sausage

Lincolnshire Sausage (Herbed) Welsh Dragon
(Pork, Leek & Chilli) Vegetarian/Vegan Sausage

Pork Sausage (GF) (MF) (EF) (NF)

Hickory Smoked Breast of BBQ Chicken
Minted Lamb Kofta

4oz Sirloin Steak (Supplement - £4.50) Minted
Lamb Rump (Supplement - £5.50)

All BBQ's accompanied with a Selection of 'Sauces, Mustard and Relish': Mayonnaise |
Tomato Ketchup | BBQ Sauce | English Mustard | Sweetcorn Relish

*Please note the BBQ option is unable to be offered as part of a choice menu

BBQ (continued)

BBQ Sides

Side Options (Choose two)

Sun Roasted Tomato & Pasta Salad Coleslaw

Caesar Salad

Three Bean Salad

Tomato Salad with Balsamic and Basil Dressing Baby Spinach, Pea and Feta Cheese
Salad Mixed Leaf Salad with Cucumber & Cherry Tomatoes

Cous Cous Salad with Red Pepper and Feta

Onion Rings (Ve) (GF) (MF) (EF)

Bread Option (Choose one)

Burger Buns and Sausage Buns

Rustic Breads with Butter, Olive Oil and Balsamic

Garlic Bread

Warm Pitta Breads

Potato Options (Choose one)

Potato Wedges (GF) (MF) (EF) (Ve) (NF)

New Potatoes

Minted Potato Salad

Sweet Potato Wedges (GF) (MF) (EF) (Ve) (NF)

All BBQ's accompanied with a Selection of 'Sauces, Mustard and Relish': Mayonnaise | Tomato Ketchup | BBQ Sauce | English Mustard | Sweetcorn Relish

*Please note the BBQ option is unable to be offered as part of a choice menu

Desserts

Warm Chocolate Fudge Brownie served with Vanilla Ice Cream (V) (GF*) (Ve) (MF) (EF)

Toffee Apple Crème Brulee (V) (GF) (NF) With Toffee Sauce & Roasted Apples

Honey Crème Brulee (V) (GF) (NF) with Lavender Shortbread Heart

Warm Apple & Blackberry Crumble served with traditional Vanilla Custard & Roasted Plums (V) (NF)

Chocolate Orange Tart served with Vanilla Ice Cream (EF) (GF) (V) (VE)

Warm French Apple Tart Tatin (V) (NF) with Toffee Glace and Calvados Cream

Summer Berry Eton Mess (GF) (NF) (V)

Mint Chocolate Torte with Raspberry Coulis

Lemon Curd Cheesecake Heart

Chocolate and Strawberry Cheesecake with a Strawberry Liqueur Centre & Strawberry Coulis (EF)

Salted Caramel & Chocolate Tart with Toffee Sauce & Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake Heart with a Raspberry Liqueur Centre (V) (EF)

White Chocolate Blondie served with Cookie Dough Ice Cream (V)

De-Constructed Passionfruit Cheesecake (V) (NF) (EF)

Traditional Tarte Au Citron with Kirsch Marinated Black Cherries served with Cream (V)

Raspberry Frangipane Tart with Bakewell Ice Cream (V)

Char-grilled Pineapple with Malibu Syrup and Passionfruit Sorbet (Ve) (MF) (EF) (GF) (NTF)

Soya Cream Crème Brulee (Ve) (MF) (EF) (GF) (NTF)

Strawberry Sorbet with Pimms infused Fresh Berries

Poached Pear or Baked Apple (GF) (Ve) (NF)

Plum and Apple Tart

Served with Vanilla Ice Cream (GF) (Ve) (V)

Warm White Chocolate and Cointreau Brioche Pudding served with Vanilla Crème Anglaise (NF)

Sicilian Lemon Posset in a Brandy Snap Basket with Pimms infused Fresh Berries (GF) (NF) (EF)

Fresh Fruit Salad (Ve) (MF) (EF) (GF) (NTF)

Champagne & Strawberry Posset with Chocolate Flake and Strawberry Compote (GF) (NF) (EF)

If you wish to offer your guests a choice of Desserts, there is an additional supplement cost of £2.50 per person (maximum of 3 options)

Duo of Desserts or Trio of Desserts



Mini Baked Chocolate Cheesecake (NF)
Mini Chocolate Cup Baileys Mousse (GF) Posset (GF)
(NF) (EF)

Mini White Chocolate and Cointreau
Brioche Pudding (V) (NF)

Mini Baileys and White Chocolate
Cheesecake (EF)

Mini White Chocolate and Honeycomb
Cheesecake (EF)

Mini White Chocolate and Raspberry
Cheesecake (EF)

Mini Bakewell Tartlet

Mini Salted Caramel and Chocolate
Tartlet Mini Red Velvet Cheesecake with
Crumbled Oreo Biscuit

Mini Chocolate & Orange Mousse Mini
Chocolate and Raspberry Mousse

Mini Chocolate Brownie (VE) (GF) (NF)

Mini Chocolate Cup Praline Mousse (GF)

Mini Lemon Mini Lemon Cheesecake (EF)

Mini Banoffee Cheesecake

Mini Strawberry Cheesecake (EF)

Mini Raspberry Cheesecake (EF)

Mini Berry Panna Cotta (EF)

Mini Fruit Meringue Nest (GF)

Mini Apple Pie

Mini Apple & Rhubarb Crumble (NF)

Mini Lemon Meringue Pie

Mini Crème Brulee (GF) (NF)

Mini Vanilla Cheesecake (GF)

Mini Salted Caramel Millionaires Square
(GF)

Mini White Chocolate Sphere with a
Lemon Cream (GF)

V – Vegetarian | GF – Gluten Free | GF* - Can be made Gluten Free | Ve – Can be made
Vegan | MF - Milk Free | EF - Egg Free | NF –Nut Free

Sharing Style Desserts

£2.50
Supplement

Afternoon Tea Cake Selection served on a Cake Stand

(Based on 4 Cakes per person)

Baby Scone Halves with Clotted Cream and Strawberry Preserve

Mini Chocolate Fudge Cake Squares

Mini Victoria Sponge Cake

Mini Lemon Drizzle Cake

Macaroon Selection

Jenkinsons



Please don't hesitate in contacting us to ask us any questions regarding your wedding meal.

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Tel: 01785 25247

Please note: There is a minimum price per head of £42.50pp and a minimum total catering spend of £1,700 (which is the equivalent of 40 guests enjoying a three-course wedding breakfast priced at £42.50pp per head.)