

# HandPICKED

HOTELS

**KEY:**

gf = gluten free

df = dairy free

v = vegetarian

vgn = vegan

**Canapés**

*Please choose 3 items*

*Included in classic wedding package*

*Additional items can be added at £2 per canapé per person*

Hot

- ♥ Tempura chicken, sweet chilli dip
- ♥ Mini duck pancakes
- ♥ Mini roast beef and horseradish profiteroles
- ♥ Pulled pork belly, apple sauce in a savoury tart
- ♥ Prawn and salmon tartlet
- ♥ Thai chicken skewers, sweet chilli and soy sauce (gf/ df)
- ♥ Lamb samosa, mint yoghurt (df)
- ♥ Mini beer battered cod, tartare sauce (df)
- ♥ Salt and pepper calamari (df)
- ♥ Creamed onion and Brie tart (v)
- ♥ Mac and cheese bites (v)
- ♥ Baby jacket potatoes, chive and crème fraîche (gf/ v)
- ♥ Rarebit on soda bread (v)
- ♥ Beetroot and onion chutney on soda bread (df/ vgn)

Cold

- ♥ Smoked chicken and chorizo tartlet
- ♥ Mini coronation chicken vol-au-vents
- ♥ Whipped duck liver parfait and fig chutney on toast
- ♥ John Ross smoked salmon Ballantine, crème fraîche, fig and fennel bread
- ♥ Salmon rillettes, sour cream and chive, toasted onion bread
- ♥ Prawn cocktail in baby gem leaf (gf/ df)
- ♥ Whipped goats cheese and beetroot tartare (v)
- ♥ Sun blushed tomato, basil and mozzarella on toast (v)
- ♥ Cherry tomato, avocado and cucumber stack (gf/ df/ vgn)
- ♥ Mini lemon tart, raspberry gel (v)
- ♥ Strawberries dipped in white chocolate (gf/ v)
- ♥ Strawberry pavlova bites (gf/ df/ vgn)
- ♥ Rainbow melon and mint skewer (gf/ df/ vgn)

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## Wedding Breakfast

### Soup

£4 per person

- ♥ Leek and potato soup (gf/ v)
- ♥ Butternut squash soup (gf/ v)
- ♥ Cream of chestnut mushroom soup (gf/ v)
- ♥ Roasted tomato soup (gf/ df/ vgn)

### Starter

Included in classic wedding package

#### **Classic Menu** (Available all year)

- ♥ Whipped chicken liver parfait, toasted brioche, onion gel, Secretts Farm leaves
- ♥ Classic prawn cocktail, brown bread and butter
- ♥ Thai salmon fishcake, bok choy, carrot and coriander salad
- ♥ Baked tartlet of goats cheese and beetroot, rocket salad, rocket dressing (v)
- ♥ Marinated celeriac, courgette ribbons, lime and balsamic emulsion (gf/ df/ vgn)

#### **Spring/ Summer Menu** (Available March – August)

- ♥ Warm tart of asparagus, smoked salmon, wild rocket, crème fraiche
- ♥ Smoked duck salad, fig and radish salsa (gf/ df)
- ♥ Summer pea and mint risotto (gf/ v)
- ♥ Braised fennel, white bean salad, maple marinated carrot spaghetti (gf/ df/ vgn)

#### **Autumn/ Winter Menu** (Available September – February)

- ♥ Traditional smoked salmon, brown bread and butter, mixed leaves, lemon dressing, cracked black pepper
- ♥ Ham hock terrine, celeriac salad, mustard emulsion (gf)
- ♥ Wild mushroom risotto, poached hen's egg, freshly grated Parmesan (gf/ v)
- ♥ White potato and Jerusalem artichoke velouté, basil oil (gf/ df/ vgn)

#### **Sharing Starter - Mezze Platter** (Available all year)

Meats - Salami, chorizo, Parma ham, honey roast ham (gf)

Cheeses - Manchego, bocconcini mozzarella (gf)

Breads – Onion, olive, sun blushed tomato (v)

Sides – Olives, chargrilled mixed peppers, rocket, olive oil, balsamic vinegar (gf/ df/ vgn)

### Sorbet

£4 per person

- ♥ Champagne and strawberry sorbet (gf/ df/ vgn)
- ♥ Pimm's and lemonade sorbet (gf/ df/ vgn)
- ♥ Orange and rosemary sorbet (gf/ df/ vgn)
- ♥ Lemon sorbet (gf/ df/ vgn)

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## Main Course

*Included in classic wedding package*

### **Classic Menu** (Available all year)

- ♥ Traditional roast ribeye of Surrey beef, rosemary roasted potato, whole roasted carrot and parsnip, green beans, red wine reduction, Yorkshire pudding - £5 supplement per person
- ♥ Pan fried chicken breast, truffle mash, sautéed French beans, peas, red onion and leek, red wine jus (gf)
- ♥ Jerk spiced chicken, rice and peas (gf)
- ♥ Red onion tarte tatin, wild mushroom, shallot rings, carrot puree (v)
- ♥ Vegan 'chicken' chow mein, tempura courgette (df/ vgn)

### **Spring & Summer Menu** (Available March – August)

- ♥ Slow braised pork belly with apple puree, creamed potato, cauliflower puree, green beans, cider jus (gf)
- ♥ Tomato and rosemary braised lamb shoulder, minted new potatoes, Vichy carrots (gf)
- ♥ Pan fried salmon fillet, watercress mash, steamed green beans, maple glazed banana shallots (gf)
- ♥ Truffle risotto, fine herbs, chive oil, wild mushroom, celeriac (gf/ df/ vgn)

### **Autumn & Winter Menu** (Available September – February)

- ♥ Roast tenderloin of pork, black peppercorn, sage boulangère, whole roasted carrot, creamed Savoy cabbage (gf)
- ♥ 7 hour red wine braised lamb shank, creamed potatoes, honey roasted root vegetables (gf)
- ♥ Seared black bream, creamed Puy lentils, honey roasted parsnips, chive crème fraîche (gf)
- ♥ Whole roasted butternut squash, carrot puree, grilled butter bean, artichoke, French beans, confit cherry tomato (gf/ df/ vgn)

## Dessert

*Included in classic wedding package*

### **Classic Menu** (Available all year)

- ♥ Baked lemon tart, lemon mascarpone panna cotta, vanilla bean cream
- ♥ Vanilla cheesecake, fresh strawberries, strawberry coulis
- ♥ Belgian chocolate pudding, vanilla ice cream (v)
- ♥ Pineapple carpaccio, chilli and star anise syrup, coconut milk ice cream (gf/ df/ vgn)

### **Spring & Summer Menu** (Available March – August)

- ♥ Chocolate brownie, bittersweet chocolate sauce, raspberry gel, raspberry sorbet (v)
- ♥ Raspberry brulée, shortbread biscuit (v)
- ♥ Summer berry Eton mess (gf/ v)
- ♥ Carrot cake, glazed peaches, pumpkin seed soil (df/ vgn)

### **Autumn & Winter Menu** (Available September – February)

- ♥ Baked pear and cinnamon tart, vanilla ice cream, cocoa tuile biscuit (v)
- ♥ Caramelised Irish cream sticky toffee pudding, clotted cream ice cream (v)
- ♥ Homemade chocolate bread and butter pudding, orange custard (v)
- ♥ Apple crumble, apple sorbet (df/ vgn)

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## **Cheese**

*£12.50 per person*

- ♥ Selection of three farmhouse cheeses (Brie, Cheddar and Stilton), biscuits, grapes (v)

## **Children's Menu**

*Suitable for children up to the age of 12*

*Please choose one starter, one main and one dessert for all children to have the same*

*(Excluding those with dietary requirements)*

*Included in little ones wedding package*

## **Starter**

- ♥ Cucumber, carrot, pepper batons, baby tomatoes, bread sticks, hummus (v)
- ♥ Grilled slices of garlic bread, melted cheese (v)
- ♥ Roasted tomato soup (gf/ df/ vgn)
- ♥ Melon smile, seasonal fruits, berry coulis (gf/ df/ vgn)

## **Main Course**

- ♥ Homemade crispy coated free range chicken goujons, classic French fries, baked beans
- ♥ Homemade fish fingers, classic French fries, peas
- ♥ Free range chicken breast, mashed potatoes, seasonal vegetables (gf)
- ♥ Free range pork sausages, mashed potatoes, onion gravy (gf)
- ♥ Vegetarian sausages, mashed potatoes, onion gravy (v)
- ♥ Wild mushroom risotto, fine herbs, chive oil, celeriac (gf/ df/ vgn)

## **Dessert**

- ♥ Chocolate brownie, vanilla ice cream (v)
- ♥ Sticky toffee pudding, vanilla ice cream (v)
- ♥ Vanilla, strawberry and chocolate homemade ice creams (gf/ v)
- ♥ Carrot cake, coconut milk ice cream (df/ vgn)

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## **Nutfield Priory Traditional Finger Buffet Menu**

*Please choose 6 items*

*Included in classic wedding package*

*Additional items can be added at £4 per item, per person*

### **Hot**

- ♥ Southern fried chicken drumsticks and thighs
- ♥ Jerk fried chicken drumsticks and thighs
- ♥ Duck spring rolls, tomato salsa
- ♥ Plaice goujons, tartare sauce
- ♥ BBQ chicken wings (gf)
- ♥ Tomato and basil mini pizzas (v)
- ♥ Vegetable samosas, mint yoghurt dip (v)
- ♥ Flaked sea salted mini jacket potatoes, chive crème fraîche (gf/ v)
- ♥ Onion bhaji, mint yoghurt dip (df/ vgn)
- ♥ French fries, rosemary sea salt (gf/ df/ vgn)

### **Cold**

- ♥ Selection of sandwiches (ham and mustard, cheese and pickle, cucumber and cream cheese and, egg mayonnaise and cress)
- ♥ Selection of mini quiches (ham, cheese, tomato)
- ♥ Sausage rolls
- ♥ Pork pies, Branston pickle
- ♥ Cheese and pineapple sticks, cracked black pepper and honey dressing (v)
- ♥ Tomato and mozzarella platter, bread sticks, tomato chutney (v)
- ♥ Mixed leaf salad and coleslaw (gf/ df/ vgn)
- ♥ Lemon curd tartlets (v)
- ♥ Chocolate eclairs (v)
- ♥ Eton berry mess (gf/ v)
- ♥ Carrot cake (df/ vgn)
- ♥ Fruit kebabs (gf/ df/ vgn)

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## **Nutfield Priory Ploughman's Table**

*Included in classic wedding package*

- ♥ Platters of thick sliced home cooked gammon
- ♥ Baskets of pork pies
- ♥ British Isles cheeses, chutneys (v)
- ♥ Assorted rustic breads (v)
- ♥ Pickles (gf/ df/ vgn)

## **Nutfield Priory Italian Buffet**

*Included in classic wedding package*

- ♥ Beef Lasagne
- ♥ Vegetarian Lasagne (v)
- ♥ Garlic and herb bread (v)
- ♥ Mixed leaves, tomato and red onion (gf/ df/ vgn)
- ♥

## **Nutfield Priory Build Your Own Burrito Bar**

*Included in classic wedding package*

- ♥ Slow roasted chipotle chicken and vegetables
- ♥ Mexican rice (v)
- ♥ Flour tortillas (v)
- ♥ Monterey jack cheese
- ♥ Shredded lettuce (gf/ df/ vgn)
- ♥ Toasted nachos (v)
- ♥ Salsa, sour cream and chive, guacamole (gf/ df/ vgn)

## **Nutfield Priory Build Your Own Burger Bar**

*Included in classic wedding package*

- ♥ Beef burgers (gf)
- ♥ Vegetarian burgers (v)
- ♥ Brioche buns (v)
- ♥ Mature Cheddar cheese (gf/v)
- ♥ Shredded lettuce, tomato, red onion, dill pickle (gf/ df/ vgn)
- ♥ French fries, rosemary sea salt (gf/ df/ vgn)
- ♥ Tomato ketchup, mayonnaise (gf/ df/ vgn)

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## **Nutfield Priory BBQ**

*Minimum of 40 adult portions (children are a half portion)  
£10 per person supplement to upgrade to this menu when booked the classic wedding package*

- ♥ Beef burgers (gf)
- ♥ Vegetarian burgers (v)
- ♥ Brioche buns (v)
- ♥ Cumberland sausages (gf)
- ♥ Marinated chicken wings (gf)
- ♥ Vegetable kebabs (gf/ df/ vgn)
- ♥ Jacket potatoes (gf/ df/ vgn)
- ♥ Corn on the cob (gf/ df/ vgn)
- ♥ Cheddar cheese, mixed leaf salad, coleslaw, new potato salad (v/ gf)
- ♥ BBQ sauce, tomato ketchup, mayonnaise (v)
- ♥ Black Forest gâteaux (v)

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*Minimum 60 adult portions (children are a half portion)*

*Please choose 2 items*

*£10 per person supplement to upgrade to this menu when booked the classic wedding package\**

- ♥ Buttermilk fried chicken, beer BBQ sauce, garlic aioli, American cheese, demi brioche bap
- ♥ Korean fried chicken, kimchi slaw, lemon pepper mayonnaise, demi brioche bap
- ♥ Buttermilk Fried Chicken Tenders – Korean or BBQ style
- ♥ Beechwood smoked Frankfurter, Ketchup, Crispy shallots, demi brioche sub
- ♥ Buttermilk fried halloumi, kimchi slaw, lemon pepper mayonnaise, crisp gem lettuce, demi brioche bap (v)

All served with chicken skin salted fries



*Minimum of 65 adult portions (children are a half portion)*

*Please choose 2 items*

*£10 per person supplement to upgrade to this menu when booked the classic wedding package\**

- ♥ Bacon Cheeseburger: chuck steak patty, streaky bacon, American cheese, burger sauce, pickles, tomato, lettuce, crispy onions, toasted brioche bun
- ♥ Surf and Turf Smash Burger: chuck steak patty, king prawns, American cheese, chimichurri, tomato, lettuce, toasted brioche bun
- ♥ Classic Fish Finger Sandwich: bread crumbed native cod, seaweed and herb tartare sauce, lettuce, toasted brioche bun
- ♥ Vegan Burger: plant protein patty, vegan cheese, ketchup, pickles, tomato, lettuce, crispy onions, toasted brioche bun (df/ vgn)
- ♥ Fishless Finger Sandwich: bread crumbed plant protein, seaweed and herb tartare sauce, lettuce, toasted brioche bun (df/ vgn)

All served with

"Mini Hash browns": tater tots tossed in rosemary Maldon sea salt

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THE *Gourmet*  
HOG ROAST COMPANY

*Minimum of 75 adult portions (children are a half portion)*

*£10 per person supplement to upgrade to this menu when booked the classic wedding package\**

- ♥ A whole free-range pig, crackling, bread rolls, apple sauce
- ♥ Roast potatoes with fresh rosemary, garlic and sea-salt cooked underneath the pig with all the juices

## **Gourmet Rotisserie Chicken**

*Minimum 75 adult portions (children are a half portion)*

*£10 per person supplement to upgrade to this menu when booked the classic wedding package\**

- ♥ Free range rotisserie chicken marinated with either Tuscan Herbs and Spices or Fiery Piri-Peri
- ♥ Potato salad with freshly chopped chives

## **Gourmet Wood Fired Pizza Oven**

*Minimum 75 adult portions (children are a half portion)*

*Create 2 pizzas*

*£10 per person supplement to upgrade to this menu when booked the classic wedding package\**

### **Choice of base (pick 1 per pizza)**

Tomato or San Marzano tomato

### **Choice of toppings (pick up to 3 per pizza)**

Chicken, chorizo, ham, pepperoni, mixed bell peppers, mushrooms, pineapple, Roquito chillies or sliced black olives

All topped with mozzarella cheese

You can also add some extra food towards the end of your evening reception.

## **Nutfield Priory Late Night Snacks Menu**

*Served at 11pm*

*Minimum 40 portions*

- ♥ Bacon/egg baps - £5.95 per person
- ♥ Honey roast ham, Cheddar, Stilton, Brie, crusty bread, biscuits - £13.95 per person

*\*Please note that these suppliers are subject to availability at the time of enquiry. They may also charge a supplement for premium dates such as Christmas Eve, New Year's Eve and Bank Holidays.*

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