



STUBTON HALL

MENUS 2010

LOVELY

Assorted dry nibbles served during reception

Starter

Wild mushroom soup with cream swirl served with warm focaccia (V)

Chicken liver parfait with a sweet red currant marmalade served with sliced tomato bread

Crown of Galia melon with a selection of summer berries and exotic fruits (V)

Main Course

Beautifully roasted Gable Farm chicken breast served on crushed new potatoes with a chunky tomato salsa and fresh thyme

Oven-roasted Lincolnshire sausage with parsley mash, served with a caramelised onion gravy and a sprinkle of pan-fried leeks

Poached fillet of salmon on a spiced leek risotto served with prawn and lobster bisque with fresh dill accompanied by roasted herby new potatoes

Vegetable Wellington en croûte (V)

Each accompanied by seasonal vegetables

Dessert

Tarte au citron with summer berry compote

Baked vanilla cheesecake with a raspberry coulis

Double chocolate torte with pouring cream

Freshly-brewed cafetières of coffee with chocolates

Wedding cake



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FANCY

A selection of cold canapés circulated during reception

Starter

Leek and potato soup with parsley oil (V)

Oak-smoked salmon and caviar on rye with horseradish crème fraiche, black pepper and fresh dill

Chicken liver and wild mushroom pate with a Cumberland jelly and warm French bread

Roasted vine-ripened tomatoes, baby mozzarella, fresh ripped basil and black olives served with garlic toast (V)

Each served with freshly baked bread rolls and butter

Main course

Prime roasted cod fillet with a sweet chilli and herb glaze garnished with fresh lime

French trimmed Gable Farm chicken fillet with wild honey and Dijon sauce served on a bed of sweet potato mash garnished with toasted almonds and coriander

Oven-roasted Lincolnshire sausage with parsley mash served, served with a caramelised onion gravy and a sprinkle of pan-fried leeks

Lincolnshire fillet of lamb served on a bed of roasted summer vegetables with a red currant and Cabernet jus and a skewer of fresh rosemary

Mushroom cadeau made with wild mushrooms and a hint of Stilton cooked in a cream and white wine sauce served with a puff pastry top (V)

Each served with seasonal vegetables and hot buttered new potatoes

Dessert

Strawberry shortcake

Banoffee pie with banana cream

Chocolate truffle mousse

Glazed individual fresh fruit tart

Desserts served with fresh fruit coulis or pouring cream

Freshly-brewed cafetières of coffee with chocolate truffles



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Wedding cake



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EXTRAVAGANT

A selection of hot and cold canapés circulated during reception

Starter

Mozzarella, sun-dried tomato, and black olive panzotti pasta with flaked Parmesan (V)

Warm French onion and goats cheese tartlet with balsamic dressing and fresh watercress

Poached salmon and monkfish terrine with curly endive and beetroot chutney

Fresh figs draped with Parma ham and sprinkled with walnuts and a sweet honey dressing

A basket of sliced speciality breads and herby butter

Main course

Slow-roasted pedigree Textal lamb shank with a Cabernet jus on a bed of spiced red cabbage

Farm-reared French trimmed chicken breast, roasted in thyme and lemon with a creamy Chardonnay and oyster mushroom sauce on a sweet potato purée

Slow-roasted Lincoln Red fillet of beef served on a bed of creamy horseradish mash

Honey-brushed Gressingham duck breast cooked in a rich port and wine sauce served with oven roasted root vegetables

Oven-roasted red peppers with a spicy couscous and cranberry filling topped with tomato basil sauce and flaked Parmesan (V)

Each served with seasonal vegetables and hot buttered new potatoes

Dessert

Assiette of desserts, *choose 3 from the list*

Mini fruit pavlova
Mini strawberry shortcake
Coffee choux balls
Fresh fruit tart
Double chocolate mousse

Lemon and lime tart
Blueberry and cheese mousse
Mini luxury lemon meringue
Chocolate cup
Mini Banoffee pie

Cheese

Warm Camembert garnished with sweetripe grapes and walnuts



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Freshly brewed cafetières of coffee with chocolate truffles

Wedding cake



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CANAPÉ LIST

Mini Yorkshire pudding with best fillet of beef and creamed horseradish

Finest mini pork sausages with a honey mustard dip

Array of delicate pastry cups with a variety of fillings

Gravlax on pumpernickel with a honey and mustard drizzle

Smoked salmon blinis with sour cream and dill

Cherry tomato and mozzarella Parmesan biscuit with pesto dressing

Chicken liver parfait on toasted brioche with a sweet cranberry relish

Delicate olive oil bruschetta topped with:

Roasted vegetables and Parmesan shavings

Olive tapenade

Cream cheese and crispy bacon

Ripped basil and vine tomato and pesto drizzle

Skewers of marinated chicken:

Lime and coriander

Creole

Lemon and black pepper

Sesame seed and soy

Warm brochettes of marinated rosemary lamb

Rye bread with cream cheese and prosciutto

Mini filo tartlets filled with quails egg topped by a hollandaise dressing on a bed of mixed leaves

Choose 6, 8 or 10 pieces



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EVENING BUFFET MENUS

Posh bacon butties

Cheese buffet

Colston Basset Stilton, French Brie and Quick's Cornish Cheddar piled gloriously on top of the other draped with a fountain of red and green grapes

Charcuterie

Crusty French bread

BBQ buffet

Tender marinated char-grilled chicken fillet

Lincolnshire sausages

Homemade ground beefsteak burgers

Minted lamb kebabs

Pork and apple skewers

All served with a selection of salads, homemade chutneys and sauces

Crusty French bread

Hog roast buffet

A traditional hog roast with all of the trimmings

Served with salads, sliced specialty breads, applesauce and pickles

(minimum 100 people)