



2019WE2

SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

2019 WEEKEND WEDDING PACKAGE APRIL - DECEMBER

FRIDAY: £9,489
SATURDAY: £9,989
SUNDAY: £8,989
(inclusive of VAT)

INCLUDES:

Smeetham Hall Barn

80 guests (sit-down) for a 3-course wedding breakfast
and an evening buffet for 100 guests

80 chairs & 80 chair covers

DJ

You are welcome to supply your own drinks (no corkage charge) until
the bar opens after the wedding breakfast.
This is a cash bar at local pub prices.

Choose any Friday, Saturday or Sunday from April to December

*The Barn is available from 9am the day before the wedding until 12 noon
the day after for a Friday and Saturday. For a Sunday, the Barn is
available from 2pm on Saturday until midday on Monday.*

See optional additional costs on page 4

Three-course Wedding Breakfast Menu Choices

STARTER CHOICES – Please select one choice for all guests

- Cod & Pancetta Fish Cakes with a Caper & Tomato Salsa
Sautéed Mushrooms on Garlic Brushetta
- Crispy Filo Tartlet of Plum Tomato, Pesto & Parmesan on a bed of Rocket (v)
- Smoked Salmon & Crayfish Ballotine with Rocket & Horseradish Crème Fraiche
- Caramelised Onion & Camembert cheese Tart with Rocket & Balsamic Syrup
Dolcelatte, Red Wine Pear & Walnut Salad
- Roasted Vegetable & Goats Cheese Bruschetta
- “The Full English” – Salad Leaves with Black Pudding, Diced Bacon & Soft Boiled Egg
- Country Pate with Wholegrain Toasts and Ale Chutney
French Onion soup with Cheese Crouton
- Oriental Duck & Noodle Salad with Sweet Chilli Sauce

MAIN COURSE – Please select one choice for all guests

- Chicken wrapped in Parma Ham, stuffed with mascarpone with a hickory & orange sauce
Filet of Salmon with Salsa Verde
 - Chicken Breast Stuffed with Asparagus wrapped in Bacon with a Cheddar & Leek Sauce
 - Roasted Loin of Pork stuffed with Sage & Sausage Meat with Apple Sauce & Crackling
Local Roast Beef with Homemade Yorkshire Pudding
 - Beef Bordelaise with Bacon Lardons, Mushrooms & Red Wine
Pork Loin on a bed of Braised Red Cabbage with a Port Jus
Baked Loin of Cod with Herb Crumb & Lemon Butter
 - Duck Breast with Orange & Redcurrant Sauce and Dauphinoise Potato – £2 per head supplement
 - Beef Wellington with Red Wine Gravy or Pink Peppercorn Sauce - £3 per head supplement
- SERVED WITH POTATOES AND A SELECTION OF SEASONAL VEGETABLES

HOMEMADE DESSERTS – Please select either two choices or Trio for all

- Sticky Toffee Pudding & Toffee Sauce
- Apple & Rhubarb Crumble with Ice Cream Tulle Basket
- New York Baked Cheesecake with Berry Compote
- Baileys Truffle, Black Cherry & Cream Roulade
- Marmalade Glazed Bread & Butter Pudding with Vanilla Custard
- Sicilian Lemon Cheesecake served with Raspberry Coulis
- Salted Caramel Brownie with Vanilla Pod C
- Or Trio of Desserts - Choose from the following:
Wedge of New York Cheesecake, Rich Chocolate Brownie, Mini Pavlova, Mini Fruit Tarts,
Lemon Tarts, Chocolate Pots, Crème Brûlée, Panacotta, Berry Jelly

Filter Coffee

See vegetarian options overleaf...

VEGETARIAN CHOICES – please select one choice for all vegetarians

Roasted Butternut, Stilton & Spinach Risotto
Caramelised Red Onion & Goats Cheese Filo Tart
Mushroom, Spinach & Blue Cheese Parcel
Pithivier of Roasted Seasonal Vegetables on a Bed of Wilted Spinach
Roasted Red Peppers stuffed with Cous Cous
Brie, Pesto & Cherry Tomato Tart
Somerset Brie & Beetroot Tart
Courgette & Quinoa Stuffed Peppers

Package includes white table linen, white linen napkins, glasses, crockery, cutlery, staff and the service of all the drinks you provide us with until the bar opens.

EVENING CATERING

Deli Table

English Cheddar, Stilton & Brie
Slice Honey Roasted Ham, Milano Salami & Chorizo
Displayed with
Vine Tomatoes, Grapes, Spring Onions, Celery
Savoury Biscuits & French Stick
Chutneys & Pickles
Disposable Plates and Napkins

OR

HOT ROLLS

Chips served in Cones
Large white Baps filled with Smoked Back Bacon
Large White Baps filled with Hot Sausages
All served with Ketchup & Brown Sauce, Salt & Vinegar

SAVOURY CANAPÉS (OPTIONAL EXTRA)

Five pieces per person

Select five different varieties or leave it to us

COLD

Beetroot tart filled with Crème Fraiche & Salmon

Salmon and Cream Cheese Bilinis

Mixed Crostini: Pate & Cranberry, Avocado & Prawn, Pepper Salsa & Goats Cheese

Greek Style Mini Kebabs

Smoked Salmon on Rye Bread with Crème Fraiche and Caviar

Vol au vent filled with rare Roast Beef, Horseradish & Rocket

Crayfish & Prawn with a Marie Rose Dressing and Endive

Grilled Artichoke with Humous and Smoked Paprika Tartlet

Duck & Orange Pate with Spring Onion Brushetta

Oat Cake with Creamed Goat's Cheese, Tomato and Chilli Jam

Salt Beef and Gherkin on Ciabatta with Mustard Mayo

Prawns with lemon Aioli on Rye Bread

Smoked Salmon and Wild Rocket Crepe

Oak Smoked Ham with Wholegrain Mustard Mayonnaise Brushetta

Tuna & Tomato Salsa Crostini

Egg & Bacon topped with Béarnaise Sauce Mini Muffin

HOT

Devils on Horseback

Asparagus wrapped in Parma

Mini Duck Spring Rolls with Hoisin Sauce

Mini Vegetable Spring Rolls with Sweet Chilli Dip

Breaded Prawns

Mini filled Yorkshire puddings

Chicken Tikka Sticks with Mango Chutney

Mini Fish & Chips

Chicken Sate with Peanut Dip

Chipolatas Cooked in Honey & Sesame Seeds

Chorizo & Roasted Red Pepper Kebabs

Mini Steak & Stilton Rostis

Mini cottage Pies

Mixed Dim Sums

Vegetable Samosa's, Prawn Wontons, Seafood Money Bags and Vegetable Crackers

Mini Goat's Cheese & Caramelised Red Onion Tartlets

Mini filo tart filled with feta, red onion, and black olives

Crispy Halloumi with Red Pepper Hummus

Mini naan topped with Tikka Chicken & Mango Chutney

Mini jacket potatoes with sour cream & chive

Optional additional costs

- **Extra Adult Day Guests** – £36 per guest inclusive of vat
- **Extra Children (12 years and under) Day Guests** – £18 per guest inclusive of vat
- **Extra Evening Guests** – £7 per guest inclusive of vat
- **Canapés** - £6 per head inclusive of vat
- **Extra chair covers** - £4.65 per chair

Tasting - £60 per couple inclusive of VAT; a tasting can be arranged to help you decide your final menu, to be held at the caterer's unit in Bulmer. We ask you to choose three starters, three meat main courses (or two meat and one vegetarian) and three individual desserts or six trio options. Please book your tasting well in advance of your wedding day. Please also be aware that tastings take place on Tuesday evenings twice a month during all months of the year except July and August. Tastings do not take place at weekends.