



## SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

---

### ***2017 MID-YEAR MADNESS***

### **WEEKEND WEDDING PACKAGE SPECIAL OFFER**

**April** – Easter Monday 17<sup>th</sup>, Friday 21<sup>st</sup>, Saturday 22<sup>nd</sup>, Friday 28<sup>th</sup>

**May** – Friday 5<sup>th</sup>, Saturday 6<sup>th</sup>, Friday 12<sup>th</sup>, Saturday 13<sup>th</sup>

**June** – Sunday 4<sup>th</sup>, Sunday 11<sup>th</sup>

**July** – Saturday 22<sup>nd</sup>

---

**£5,299 (inclusive of VAT)**

***A SAVING OF £2,500***

#### **INCLUDES:**

Smeetham Hall Barn

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

50 chairs & 50 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.

*The Barn is available from 2pm the day before the wedding until  
12 noon the day after.*

*See optional additional costs on page 4*

## **Three-course Wedding Breakfast Menu Choices**

### **STARTER CHOICES – Please select one choice for all guests**

- Scottish Salmon & Dill Filo Tart with Pickled Cucumber on a bed of leaves  
Sautéed Mushrooms on Garlic Bruschetta
- “The Splinters Salad” – Dressed Leaves with Grilled Cured Bacon, Prawns, Stilton,  
Roasted Cashew Nuts & Crispy Croutons
- 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  
Homemade Potato & Leek Soup with Cream & Croutons  
Oriental Duck & Noodle Salad with Sweet Chilli Sauce

### **MAIN COURSE – Please select one choice for all guests**

- Breast of Chicken Stuffed with Mushroom Duxelles with a Mushroom & Tarragon Sauce  
Fillet of Salmon with Salsa Verde  
Trio of Sausages with Mustard Mash & Onion Gravy  
Slow Cooked Steak with Pink Peppercorn & Mushroom Sauce
- 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
- Caramelised Loin of Pork with Creamy Grain Mustard Sauce with Roasted Red Peppers  
Loin of Cod with Pesto Crust served with a Tomato & Coriander Salsa  
***Served with Potatoes and a Selection of Seasonal Vegetables***

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

- Lemon & Champagne Posset with Homemade Shortbread Biscuit & Fresh Berries  
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  
Summer Pudding with Mascarpone Cheese  
Vanilla Panacotta with Balsamic Berries  
Lemon & Blueberry Syllabub with Sponge Base
- 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**

**CHEESE BOARD**

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**

Stuffed Cherry Tomatoes with Cream Cheese and Pine Nuts  
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 Bruschetta  
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 Bruschetta  
Tuna & Tomato Salsa Crostini  
Egg & Bacon topped with Béarnaise Sauce Mini Muffin  
Mini Naan topped with Tikka Chicken Breast & Mango Chutney

**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  
Red Pepper & Jalapeno Goujons

---

**Optional additional costs**

- **Extra Adult Day Guests** – £34 per guest inclusive of vat
- **Extra Children (12 years and under) Day Guests** – £15 per guest inclusive of vat
- **Extra Evening Guests** – £6 per guest inclusive of vat
- **Canapés** - £5 per head inclusive of vat
- **Extra chair covers** - £4.50 per chair

**Tasting - £50 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.