



2021WE1

## SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

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### **2021 LOW-SEASON WEEKEND WEDDING PACKAGE JANUARY & FEBRUARY**

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**FRIDAY/SATURDAY/SUNDAY  
£5,879 (inclusive of VAT)**

**INCLUDES:**

Smeetham Hall Barn

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

Chiavari chairs

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 in January or February**

*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 6*

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

### **STARTERS – Please select one choice for all guests**

- French Onion soup with Cheese Crouton
- Tomato & Basil soup
- Broccoli & Stilton soup
- Leek & Potato soup
- Butternut Squash & Chilli soup
- Watercress & Celeriac soup with crumbed Goat's Cheese
- Seasoned chicken & bacon salad topped with pine nuts, croutons & Caesar dressing
- Fresh asparagus wrapped in Parma ham topped with parmesan & balsamic syrup
- Beef rump steak strips with a crunchy Thai salad
- Korean style chicken skewers with mint yogurt
- “The Full English” – salad leaves with black pudding, beef tomato, crouton, diced bacon & boiled egg
- Oriental Duck & Noodle Salad with Sweet Chilli Sauce
- Smoked salmon & dill parcel with salad & citrus dressing
- Cod & Pancetta fish cakes with a caper & tomato salsa
- Salmon & mango salad with coconut dressing
- King Prawn, pomegranate & grapefruit salad
- Smoked mackerel and beetroot salad with horseradish sauce
- Smoked salmon & dill filo tart with pickled cucumber on a bed of leaves
- Crispy filo tartlet of plum tomato, pesto & parmesan on a bed of rocket (v)
- Garlic bruschetta topped with roasted Mediterranean vegetables & goats cheese (v)
- Field mushroom topped with garlic cheese & spinach with balsamic syrup on garlic bruschetta (v)
- Salad of poached red wine pear, walnuts & blue cheese (v)
- Camembert and caramelised red onion tart (v)
- Falafel bites with a red pepper salsa (v)
- Beetroot, feta, and broad bean salad with a red wine vinaigrette (v)

Add bread to your starters for an extra £1 per head. Choose from:  
Dinner rolls, rustic cob loaves, ciabatta, focaccia

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

- Chicken, smoked bacon & asparagus wellington with cheese & leek sauce
- Chicken wrapped in bacon with a white wine, mushroom sauce
- Chicken stuffed with mozzarella wrapped in bacon served with a tomato & basil sauce
- Chicken wrapped in parma ham, stuffed with mascarpone with a hickory & orange sauce
- Moroccan spiced chicken with chorizo and couscous
- Roast loin of pork served with apricot & sage stuffing, apple sauce & crackling
- Caramelised loin of pork with a creamy grain mustard sauce and roasted red peppers
- Pork belly on bubble & squeak with a madeira jus
- Pork loin on a bed of braised red cabbage with a port jus
- Local reared roast beef served with homemade Yorkshire puddings
- Beef bordelaise with pancetta & red wine
- Braised beef with ginger & hoi sin on a bed of roasted butternut squash & cashews topped with spring onions & sesame seeds
- Traditional steak, Guinness & mushroom pie
- Roasted lamb with rosemary & redcurrant gravy
- Salmon en croute with watercress sauce
- Baked cod with herb crumb & lemon butter
- Baked sea bass fillet on a bed of samphire with roasted red pepper & vine tomatoes
- Baked Halibut Fillet with Lemon and Red Pepper Butter

PREMIUM MEATS SELECTION - SUPPLEMENTS AS SHOWN

- Duck breast with orange & redcurrant sauce and dauphinoise potato - £2 per head
- Fillet steak served with stilton & peppercorn sauce on bubble & squeak - £4 per head
- Beef wellington with red wine gravy or pink peppercorn sauce - £3 per head
- Rosemary encrusted rack of lamb with a redcurrant jus & fondant potato - £4 per head
- Guinea fowl with madeira sauce - £1 per head
- Lamb shank served on a bed of mashed potato with a rosemary and redcurrant sauce - £2 per head

**MAIN COURSE - VEGETARIAN CHOICES – please select one choice for all vegetarians**

- Caramelised red onion & goat's cheese filo tart
- Mushroom, spinach & blue cheese parcel
- Butternut squash & Mediterranean vegetable tart with redcurrant sauce
- Roasted peppers stuffed with couscous
- Butternut squash, stilton & spinach risotto
- Sweet potato, onion & spinach tart
- Mushroom, brie, rocket & redcurrant wellington
- Chargrilled red peppers, halloumi, asparagus & cherry tomatoes medley with couscous
- Chickpea & vegetable tagine with quinoa & wholegrain basmati rice

SERVED WITH POTATOES AND A SELECTION OF SEASONAL VEGETABLES

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

- Rich chocolate tower with a biscuit base
- Summer pudding with mascarpone cheese
- Fruit tart with crème anglaise
- Chocolate roulade with rich Bailey's chocolate truffle filling & thick cream
- Sticky toffee pudding with toffee sauce
- Blackberry & apple cobbler with vanilla ice cream
- New York style baked cheesecake drizzled with toffee sauce & honeycomb
- Strawberry & rhubarb almond crumble served with vanilla ice cream
- Traditional apple crumble served with vanilla ice cream
- Fresh lemon tart with whipped cream & raspberries
- Marmalade glazed bread & butter pudding with vanilla custard
- Passionfruit and coconut panna cotta
- Sicilian lemon cheesecake served with raspberry coulis
- Salted caramel and chocolate tart with glazed cherries
- White chocolate brownie with strawberry ice cream and freeze-dried raspberry pieces

Trio of desserts: choose from the following-

- Wedge of New York cheese cake topped with honeycomb
- Rich chocolate brownie
- White chocolate brownie
- Mini pavlova
- Mini fruit tart
- Mini lemon tart
- Dark chocolate pots
- Crème brûlée
- Pana cotta
- Mini Eton mess
- Mini salted caramel and chocolate tart

***Filter Coffee***

**EVENING CATERING**

Tray served hot snacks - choose 2 options from the following:

Large white rolls filled with smoked back bacon  
Large white rolls filled with hot sausages  
Pizza slices  
Cheese burgers  
Fishfinger, rocket & mayonnaise sandwiches  
Pitta filled with chicken breast, shredded iceberg & tomato  
Plus  
Chips served in Cones  
All served with Ketchup, Salt & Vinegar

OR

**CHEESE DISPLAY**

English Cheddar, Stilton, Brie  
Displayed with Vine Tomatoes, Grapes, Celery & Spring Onions  
Savoury Biscuits & French Stick  
Chutneys & Pickles  
Add assorted Meat Platters for an extra £2 per head

*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.*

**HOG ROAST** – serves 100-120 people **(Optional extra)**

Spit Roasted Pig  
Served with Crackling, Stuffing & Apple Sauce  
Floured Baps

**BBQ MENU (Optional extra)**

A selection of sausages, burgers, chicken strips with jerk seasoning & spicy bean burgers  
Green salad, chunky coleslaw, rolls and assorted sauces

**SAVOURY CANAPÉS (Optional extra)**

**Five pieces per person**

*Select five different varieties or leave it to us*

**COLD**

Crostini topped with pate & cranberry  
Pea & mint crostini topped with crispy bacon  
Vol au vent filled with rare roast beef, horseradish & rocket  
Duck & orange pate with spring onion on bruschetta  
Salt beef and gherkin on ciabatta with mustard mayonnaise  
Oak smoked ham with wholegrain mustard mayonnaise on bruschetta  
Smoked salmon and cream cheese blinis  
Smoked salmon on rye bread with crème fraiche and caviar  
Crostini topped with avocado & prawn  
Prawns with lemon aioli on rye bread  
Beetroot tart filled with crème fraiche & salmon  
Stuffed cherry tomatoes with cream cheese and pine nuts  
Mini tomato, basil & mozzarella kebabs drizzled with balsamic dressing  
Oat cake with creamed goats cheese, tomato and chilli jam  
Roasted red pepper and cream cheese filo tarts topped with chives

**HOT**

Asparagus wrapped in Parma ham drizzled with balsamic dressing  
Mini duck spring rolls with hoisin sauce  
Mini filled Yorkshire puddings  
Chipolatas cooked in honey & sesame seeds  
Chicken & chorizo skewers  
Mini steak & stilton rostis  
Mini cottage pies  
Mini naan topped with tikka chicken & mango chutney

Filo coated prawns with sweet chilli dip

Mini vegetable spring rolls with sweet chilli dip  
Mini goats cheese & caramelised red onion tartlets  
Mini filo tart filled with feta, red onion, and black olives  
Baked halloumi with red pepper hummus  
Mini jacket potatoes with sour cream & chive

Mini quiche selection – Salmon & broccoli, quiche lorraine, bacon & sundried tomato

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**Optional additional costs**

- **Extra Adult Day Guests** - £38 per guest inclusive of vat
- **Extra Children (12 years and under) Day Guests** - £20 per guest inclusive of vat
- **Extra Evening Guests** - £7 per guest inclusive of vat
- **Canapés** - £6 per head inclusive of vat
- **BBQ evening catering** - £550 supplement
- **Hog roast evening catering** - £650 supplement

**Tasting - £70 per couple** inclusive of VAT (3 courses); 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.