



2020WE3

## SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

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### 2020 SENSATIONAL SPECIAL OFFER (including a video) (a saving of £800)

#### APRIL AND MAY WEEKEND WEDDING PACKAGE:

3<sup>rd</sup>/4<sup>th</sup>/5<sup>th</sup> April or 17<sup>th</sup>/18<sup>th</sup>/19<sup>th</sup> April or 24<sup>th</sup>/25<sup>th</sup>/26<sup>th</sup> April

or

Friday, 1<sup>st</sup> May or 8<sup>th</sup>/9<sup>th</sup> May or 15<sup>th</sup>/16<sup>th</sup>/17<sup>th</sup> May or Friday 22<sup>nd</sup> May or 29<sup>th</sup>/30<sup>th</sup>/31<sup>st</sup> May

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**FRIDAY: £8,139 (saving £800)**  
**SATURDAY: £8,639 (saving £800)**  
**SUNDAY: £7,639 (saving £800)**  
(inclusive of VAT)

#### INCLUDES:

Smeetham Hall Barn

#### **Wedding Video production** by Smeetham Hall Films

- 90-minute Full HD production; 10-minute slideshow
- 8 hours of filming; 2 cameras (1 cameraman)
- Footage includes - guests arriving, civil ceremony, reception/drinks, photoshoot, speeches, cake cutting, 1st dance and some additional dancing footage



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

Chiavari chairs

DJ

Free consultation with Wilton & Flower – bespoke wedding accessories exclusive to Smeetham Hall Barn  
([www.wiltonandflower.com](http://www.wiltonandflower.com))

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 9am the day before the wedding until 12 noon the day after for a Friday and Saturday wedding and from 2pm the day before the wedding until 12 noon the day after for a Sunday wedding.*

*See optional additional costs on page 6*

**Wedding Menu – midweek and weekend package**

**Canapés**

*Optional extra @ £6.00 per head*

**Cold**

*Crostini topped with paté & cranberry  
Pea & mint crostini topped with crispy bacon  
Vol au vent filled with rare roast beef, horseradish & rocket  
Duck & orange paté 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  
Crostini topped with avocado & prawn  
Beetroot tart filled with crème fraiche & salmon*

*Mini tomato, basil & mozzarella kebabs drizzled with balsamic dressing  
Oat cake with creamed goat's cheese, tomato and chilli jam*

**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 rosti  
Mini cottage pies  
Mini naan topped with tikka chicken & mango chutney*

*Filo coated prawns with sweet chilli dip  
Mini Fish n Chips*

*Mini vegetable spring rolls with sweet chilli dip  
Mini goat's cheese & caramelised red onion tartlets  
Breaded Halloumi sticks with spicy tomato salsa  
Mini jacket potatoes with sour cream & chive  
Mac 'n' Cheese bites*

**Starters**

*French Onion soup with Cheese Crouton*

*Tomato & Basil soup*

*Broccoli & Stilton soup*

*Leek & Potato soup*

*Butternut Squash & Chilli soup*

*(Baskets of Bread included)*

*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 spicy gochujang sauce*

*"The Full English" – salad leaves with sausage, beef tomato, crouton, diced bacon & boiled egg*

*Oriental Duck & Noodle Salad with Sweet Chilli Sauce*

*Smooth Brussels paté served with Red Onion Chutney & Melba Toast*

*Smoked salmon & dill parcel with capers and soda bread*

*Cod & Pancetta fish cakes with tartar sauce*

*King Prawn, pomegranate & grapefruit salad*

*Thai fish cakes with sweet chilli sauce*

*Crispy filo tartlet of plum tomato, pesto & parmesan on a bed of rocket (v)*

*Garlic bruschetta topped with roasted Mediterranean vegetables & goat's 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)*

*Warm 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

*Chicken, smoked bacon & asparagus wellington with cheese & leek sauce  
Chicken wrapped in bacon with a white wine and mushroom sauce  
Chicken wrapped in Parma ham, stuffed with Mascarpone with a hickory & orange sauce  
Lemon & Parmesan Crusted Chicken with a Creamy Lemon & Garlic Sauce*

*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*

*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*

*Baked Cod with herb crumb & lemon butter  
Baked Sea Bass fillet on a bed of Samphire with roasted red pepper & vine tomatoes  
Baked Salmon Fillet with Pesto & Parmesan*

### **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 Dauphinois - £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  
Lamb shank served on a bed of mashed potato with a rosemary and redcurrant sauce - £2 per head*

### **MAIN COURSE - VEGETARIAN CHOICES**

*Caramelised red onion & goat's cheese filo tart  
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 cous cous  
Chickpea & vegetable tagine with quinoa & wholegrain basmati rice  
Moroccan spiced cauliflower roulade with chickpea chutney*

**SERVED WITH POTATOES AND A SELECTION OF SEASONAL VEGETABLES**

**Desserts**

*Rich Chocolate tower with a biscuit base*  
*Fruit tart with Crème Anglais*  
*Chocolate roulade with rich Bailey's chocolate truffle filling & thick cream*  
*Sticky toffee pudding with toffee sauce*  
*New York style baked cheesecake with Toffee sauce & Honeycomb OR fresh berries and compote*  
*Strawberry & Rhubarb Almond crumble served with Vanilla ice cream*  
*Traditional Apple & Cinnamon crumble served with Vanilla ice cream*  
*Fresh Lemon tart with whipped cream & Raspberries*  
*Marmalade glazed bread & butter pudding with Vanilla custard*  
*Raspberry panna cotta*  
*Sicilian Lemon cheesecake served with Raspberry coulis*  
*Salted Caramel and Chocolate tart with Caramel Sauce*  
*White chocolate brownie with Strawberry ice cream and freeze-dried Raspberry pieces*  
*Raspberry Crème Brûlée – vanilla cream with Raspberry base – served with shortbread biscuit*

***Trio of desserts: choose from the following-***

*Wedge of New York Cheesecake topped with Honeycomb*  
*Rich chocolate brownie*  
*White chocolate brownie topped with raspberry*  
*Mini pavlova topped with fruit of your choice*  
*Mini fruit tart*  
*Mini lemon tart*  
*Dark chocolate pots filled with Milk & White Chocolate Mousse*  
*Crème Brûlée*  
*Panna cotta*  
*Mini Eton mess*  
*Mini salted caramel and chocolate tart*  
*Lemon posset topped with Raspberry*

## **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 – please choose 2 from below*  
*Margherita, BBQ Chicken, Pepperoni, Meat Feast, Ham & Pineapple,*  
*Ricotta with Red Onion & Spinach, Roasted Vegetable Pizza*  
*Cheese burgers*  
*Fishfinger, rocket & mayonnaise sub*  
*Crispy Chicken wraps with Lemon Mayo or Sweet Chilli and Iceberg Lettuce*  
*Falafel & Spinach Burgers with Spicy Tomato Relish*  
**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*

### **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*

#### ***Optional extras (all prices include VAT):***

- *Extra adult day guests – £38.00*
- *Extra children (12 years and under) – £20.00*
- *Extra evenings guests – £7.00*
- *Canapés – £6.00 per head supplement*
- *BBQ evening catering - £500 supplement*
- *Hog roast evening catering - £600 supplement*

**Children's Menu (aged 2-10 years)**  
***Please choose one dish from each course***  
***(all children to have the same dinner)***

**Starters**

*Melon Balls with Strawberry Pieces*  
*Garlic Bread*  
*Tomato Soup & Roll*  
*Chicken Goujons with Mayonnaise Dip*  
*Tortilla Chips topped with Grated Cheese*

**Main Courses**

*Mini Chicken Breast Roast Dinner with Chipolata & Yorkshire Pudding*  
*2 Sausages & mash with Yorkshire Pudding & Gravy*  
*Chicken Nuggets Chips & Beans*  
*Macaroni Cheese*  
*Fish fingers Chips & Beans*  
*Cheese & Tomato Pizza with Salad*  
*Sausages Chips & Beans*  
*Penne Pasta with Tomato Sauce topped with Grated Cheese*  
*Lasagne with Garlic Bread*

**Desserts**

*Chocolate & Vanilla Ice Cream with Marshmallows & Sprinkles*  
*Chocolate Brownie & Ice Cream with Chocolate Sauce*  
*Chocolate Mousse*  
*Chocolate Fudge Cake with Ice Cream*  
*Banana Splits*  
*Apple, Banana & Strawberry Fruit Salad*  
*Vanilla Sponge Pudding & Custard*

***3 courses @ £20.00 per head***

***Tasting - £60 per couple***

- *A tasting can be arranged to help you decide your final menu and this is held at our unit in Bulmer. We ask you to choose three starters, three main courses, and either three standard desserts or 6 trio options. These choices are then required at least two weeks ahead of your tasting session.*
- *Unless you are vegetarian, we suggest that you use your options to sample meat dishes. Vegetarian options can be chosen from the list at a later date, perhaps by one of your vegetarian guests.*
- *Tasting sessions are generally held on a Tuesday evening and run regularly throughout the year. We do not hold sessions in July or August due to a heavy workload during these months.*
- *As a rule, tastings cannot be organised on a weekend due to our commitments. Our focus remains with the functions that we are busy catering for.*
- *A maximum of 4 people can attend your tasting session for the £60 charge. The amount of food prepared remains the same regardless.*
  - *Regretfully, we cannot allow children at the tasting.*
  - *Please allow an hour for your session.*
  - *Feel free to bring along some wine to have with your tasting*

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