



SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ♦ CORPORATE ENTERTAINING ♦ DANCES

PACKAGE MENU

WEEKEND & MIDWEEK WEDDING PACKAGE

Subject to minor changes from year to year

Canapés

Optional extra

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 cost 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 (per head price to be advised)

Duck breast with orange & redcurrant sauce and dauphinoise potato
Fillet steak served with stilton & peppercorn sauce on Dauphinois
Beef wellington with red wine gravy or pink peppercorn sauce
Rosemary encrusted rack of lamb with a redcurrant jus & fondant potato
Lamb shank served on a bed of mashed potato with a rosemary and redcurrant sauce

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 Anglaise
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 Brûlé – 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 cost 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

- *Extra adult day guests*
- *Extra children (2-10 years)*
- *Extra evenings guests*
- *Canapés – per head supplement*
- *BBQ evening catering - supplement*
- *Hog roast evening catering - 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 per head

Tasting - £70 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 per head 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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