



## SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

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### 2018 WEEKEND WEDDING PACKAGE JANUARY - MARCH

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**FRIDAY: £6,799**  
**SATURDAY: £7,299**  
**SUNDAY: £6,299**  
**(inclusive of VAT)**

#### **INCLUDES:**

Smeetham Hall Barn

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

60 chairs & 60 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 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
  - Fillet 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*

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**Optional additional costs**

- **Extra Adult Day Guests** – £36 per guest inclusive of vat
- **Extra Children (12 years and under) Day Guests** – £16 per guest inclusive of vat
- **Extra Evening Guests** – £6 per guest inclusive of vat
- **Canapés** - £5 per head inclusive of vat
- **Extra chair covers** - £4.60 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.