



SMEETHAM HALL BARN

www.smeethamhall.co.uk

WEDDINGS ◊ CORPORATE ENTERTAINING ◊ DANCES

2017 MIDWEEK WEDDING PACKAGE JANUARY - DECEMBER

£5,299 (inclusive of VAT)

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.

**Choose any *Monday, Tuesday, Wednesday or Thursday from
January to December**

**Excludes Bank Holidays and the Christmas period*

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

**Until midnight for Thursday weddings*

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 five trio options.