

# Menu selector

*One of the most important aspects to perfecting your special day is your wedding menu.*

Here at Heythrop Park Resort we are committed to providing the best high quality local ingredients, with dishes designed to your wedding season.

Our executive head chef has created the following menus; each menu has been designed so the courses compliment each other.

You can have any of these dishes at any time of year; however in the right season they are at their best. If you would like to select dishes out of season then that's no problem. However costs may vary due to sourcing of produce.

These menus are flexible, please feel free to discuss with your wedding co-ordinator if you have any further questions.

# Menu selector



## *Spring Menu One*

from March to May

Smoked trout fillet and asparagus,  
spring leaf salad, poached beetroot  
and herb dressing

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Roast leg of spring lamb, white  
wine and rosemary jus, thyme  
roasted new potatoes,  
mashed swede and  
purple sprouting broccoli

~

Raspberry torte,  
raspberry and mango puree



## *Spring Menu Two*

from March to May

Chicken liver parfait,  
toasted brioche and  
Heythrop Park home grown spring  
onion and red onion chutney

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Herb and brioche crusted salmon  
fillet, chardonnay and dill sauce,  
parsley buttered jersey royal new  
potatoes, asparagus and  
Chantenay carrots

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Rhubarb and apple compote,  
shortbread crumble, clotted cream  
and cinnamon syrup



## *Summer Menu One*

from June to September

Buffalo mozzarella and homegrown  
plum tomato salad,  
homegrown herb and rocket salad,  
fresh infused basil olive oil

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Roast loin of Cotswold pork, white  
wine and cream sauce,  
gratin dauphinoise potato, fine  
beans and vine cherry tomato

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Summer strawberry sable,  
vanilla cream and chocolate  
dipped shortbread



## *Summer Menu Two*

from June to September

Poached organic salmon fillet,  
Heythrop parsley and lemon  
mayonnaise, mini pico salsa and  
mini summer salad

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Sage & wild garlic chicken  
supreme, thyme jus, thyme roast  
baby new potato, salt buttered  
broccoli & mini ratatouille

~

Black cherry and vanilla  
cheesecake, peach and summer  
berry salad and raspberry puree

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## *Autumn Menu One*

from October to November

Cream of leek and potato soup,  
crispy leeks, chive cream

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Garlic and honey  
roast chicken supreme,  
sauté onion and potatoes,  
butternut puree and buttered  
broccoli, wild mushroom and  
white wine sauce

~

Homemade chocolate brownie and  
hot toffee sauce vanilla swirl



## *Autumn Menu Two*

from October to November

Ham hock terrine, homemade  
piccalilli caper and watercress salad

~

Slow braised and rolled shank of  
lamb, roast pumpkin and basil  
crushed new potato, roast parsnip,  
carrot julienne and swede, wild  
mushroom and white wine sauce

~

Warm pear and almond frangipan,  
port and cherry compote



## *Winter Menu One*

from December to February

Duck confit roulade,  
beetroot syrup, micro celery and  
baby watercress salad

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Pan seared fillet sea bass, tapenade  
quenelle, sea salted and thyme  
roast new potatoes, roast butternut  
squash, sugar snap peas, lime,  
red onion and coriander salsa

~

Warm pear and almond frangipan,  
port and cherry compote



## *Winter Menu Two*

from December to February

Cream of vine tomato soup,  
balsamic glazed croute,  
baby basil and basil oil

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Slow braised blade of beef,  
red wine and thyme reduction,  
creamed potato savoy cabbage,  
sliced carrot and swede

~

Homemade bread and butter  
pudding, cinnamon syrup,  
sauce anglaise

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## *Vegetarian Menu*

### STARTER

Vine plum tomato and feta cheese, toasted fennel seed dressing

British asparagus soup and wild garlic and chive cream

Dove tail of cantaloupe melon, strawberry and mint salsa

### MAIN

Wild mushroom and leek strudel

Roast butternut squash risotto and baby basil oil

Mediterranean vegetable and smoked cheese wellington

(Served with vegetables from your menu choices)

## *Children's Menu*

One choice per course

### STARTER

Soup

Melon

Garlic bread with or without cheese

### MAIN

Chicken nuggets, chips and beans

Pizza, potato wedges and salad

Roast chicken, roast potatoes served with seasonal vegetables

Pasta with pesto or tomato sauce

### DESSERT

Hot fudge sundae

Banana split

Jelly and ice cream

*\*Price on application for childrens packages*

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## *Evening Finger Buffet*

Selection of open and closed sandwiches and wraps  
Selection of seasonal salads with dressing

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Choose any 3 items (£2.80 extra per added item)

Moroccan chicken skewers

Home made tomato and feta quiche

Vegetable samosas & cucumber raita

King prawn in filo pastry and sweet chilli sauce

Bourbon BBQ chicken wings

Beef satay in teriyaki sauce

Thai style fish cake with lime and chilli tomato relish

Tomato and mozzarella tartlets

Vegetable crudities with humus & chilli sour cream

Salmon brochettes

Mini Greek salad with feta cheese and kalamata olives

Mini Mediterranean vegetables and cous cous salad

Marinated beetroot & feta cheese

## *Additional Items*

Assorted canapés from	£9.95 per person
Platter of cheese and biscuits	£60.00 per platter (based on 8-10)
Midnight bacon rolls	£4.95 per person
Bacon roll and assorted pizza slices	£9.95 per person
Hog roast	Price and menus on request
BBQ	Price and menus on request

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## *Canapé Selector*

*£9.95 for 4 items*

*£1.95 for each additional item*

## *Cold canapés*

- Spiced prawn crostini - tomato & basil
- Smoked salmon - dill clotted cream - fried caper berry
- Guacamole with roasted sweet pepper (v)
- Chicken liver parfait - red onion marmalade
- Smoked fish cake - lemon aioli
- Prosciutto & feta cheese tartlet
- Humus - sun blush tomato & coriander (v)

## *Hot canapés*

- \*Mini tostaditas - pico salsa - blackened sea bass  
Tomato & brie pizzette (v)
- \*Roast beef & mini Yorkshire pudding - creamed horseradish - port syrup
- \*King prawn in a filo pastry spiced chilli dipping sauce
- \*Mini duck spring rolls hoi-sin dressing & spring onion
- \*Mini spinach & goats cheese quesadilla (v)

## *Sticks & Skewers*

- \*Chicken: teriyaki or curry or satay skewer - mango chilli dip/peanut sauce
- \*Roast salmon & tomato - lemon cucumber raijita
- \*Fruit skewers - cinnamon & star anise syrup (v)

## *Enhanced canapés*

*£11.95 selection*

- \*Baked mussels - set coriander & white wine cream
  - \*Gingered crayfish empenaditas - lime 'pico de galto salsa'
  - \*Sesame susi rolls - China town dipping sauce (v)
- Plus 1 stick & skewer item