



Banqueting / Wedding Menu

Selecting your Menu.....

Choosing your wedding menu can be a difficult job. While you want the food to be memorable you are also catering for large numbers of people with a variety of palates. We do have an extensive wedding menu on offer, but these dishes are intended as a guide and our Chef is always happy to discuss your ideas with you to create something to your exact requirements.

You have two options open to you regarding what menu to offer your guest. The first is to select one dish from each course for all of your guests.

If you would like to offer more than one option per course we are happy for you to choose a maximum 2 starters, 2 main courses and 2 desserts. The options you have chosen need to be sent to your guests for them to 'pre-order'. This is normally done by adding the menu to your invitations. Hadley Park then require a list of what has been ordered by your guests prior to the day. To ensure efficiency and ease of service on the day we will ask you to then write each individuals menu on their name card.

Vegetarian alternatives can be offered, as well as children's alternatives. If there are any special dietary requirements such as nut allergies, gluten intolerances or another specific diet please notify us in advance.

The price indicated against each main course is inclusive of a starter with homemade bread, main course with seasonal vegetables, dessert and tea and coffee with chocolate mints. Additional extras are available to complement your wedding breakfast. Pricing applicable for 2015 & 2016 only. Please allow a minimum of 5% increase for 2017.

Soups

Seasonal Vegetable Soup, Chunky Sour Dough Croutons & Herb Oil

Leek & Potato Soup, Horseradish Cream & Crispy Leeks

Roasted Vine Tomato & Basil Soup, Wrekin White Crostini



Starters

Seasonal Melon, Mixed Fruit Salsa & Raspberry Sorbet

Home-Made Chicken Liver Parfait, Toasted Brioche & Red Onion Marmalade

Smoked Haddock & Spring Onion Fishcake, Pickled Beetroot Puree & Mixed Leaves

Mr Moyden's Wrekin White Cheese & Sweet Onion Tart, Dressed Mixed Leaves

Pressed Ham Hock Terrine, Piccalilli, Honey & Mustard Vinaigrette & Watercress



Intermediate

Iced Champagne Sorbet £3.50

Choice of Homemade Soups £5.95



Main Courses

Roast Sirloin of Staffordshire Reared Beef, Yorkshire pudding, Roast Potatoes & Red Wine Jus £42.95

Seared Breast of Chicken, Fondant Potato, Wilted Spinach, Wild Mushroom Fricassee £39.95

Herb Crusted Salmon Fillet, Chive Potato Cake, Dressed Rocket & Lemon Cream £39.95

Slow Roast Pork Belly, Creamed Potatoes, Savoy Cabbage & Pancetta, Cider Jus £41.95

Roast Lamb Rump, Lemon Roasted New Potatoes, Seasonal Greens Rosemary Scented Jus £45.95

Rosette of Staffordshire Reared Beef Fillet, Dauphinoise Potatoes, Wilted Baby Spinach, Wild Mushroom, Pancetta & Baby Onion Sauce £48.50



Vegetarian

Caramelised Onion, Sweet Potato, Sun blush Tomato & Goats Cheese Tart, Rocket Pesto £32.95

Butternut Squash, Roast Red Pepper & Garden Pea Risotto, Dressed Rocket £33.95



Dessert

Classic Eton Mess

Glazed Lemon Tart, Raspberry Coulis, Chantilly Cream

Warm Chocolate Brownie, Dark Chocolate Sauce, Vanilla Ice Cream

Glazed Vanilla Crème Brulee, Shortbread Biscuit

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Warm Apple Crumble, Fresh Vanilla Custard & Cinnamon Ice Cream

Lemon & Vanilla Cheesecake, Mixed Berry Compote & Lemon Popping Candy

Selection of Farm House Cheeses, Biscuits, Celery, Grapes & Apple Chutney



Cheese

A Selection of Farmhouse Cheese & Biscuits Served with Celery & Grapes

Platter for 10 £38.50 Individual £7.95

