

Culford Hall and Park

Wedding Menu Options

Please find enclosed the recommended menus for your wedding at Culford Hall. Should you wish to mix and match any of the items from any of the menus or include your own ideas then we will be pleased to quote you accordingly. Please note that all menus quoted are for a minimum of 50 guests; less than the minimum number will incur an additional cover charge.

The prices shown include the style of service as detailed within each menu, along with table linen, crockery, cutlery and glassware. Drinks are not included within the fixed menu prices but can be supplied from the drinks list enclosed.

Vegetarians and any other special dietary requirements can be catered for with advance notice.

*All prices include VAT at 20%

Please note that prices may increase subject to supplier costs increasing.

Canapés

Hot

Crispy Ham Hock, Pineapple & Sage
Confit Duck, Ginger & Hoi-Sin Wonton
Harissa Lamb & Aubergine Skewer
Honey & Grain Mustard Glazed Cocktail Sausages
Maryland Crab Cake, Saffron Aioli
Mediterranean Vegetable Filo Cup (v)
Thai Fishcake, Red Chilli Jam
Wild Mushroom & Truffle Arancini (v)

Cold

Cold Water Prawn & Marie Rose Cocktail
Fire Roasted Red Pepper, Basil Ricotta, Olive Shortbread (v)
Goats Cheese, Cherry Tomato & Black Olive Shortbread (v)
Guacamole & Sour Cream Tortilla Chip (v)
Whipped Goats Cheese, Beetroot & Rye Bread (v)
Seared Tuna, Sesame Wafer, Pickled Ginger & Soy
Sun Blushed Tomato, Baby Mozzarella & Pesto Brochette (v)
Smoked Chicken Caesar Tartlet
Smoked Salmon & Dill Cream Cheese Blinis
Peppered beef Carpaccio, Parmesan Rocket & Tapenade
Tandoori Chicken, Mango & Coriander Naan Bread

Soups

(available as a canapé shot or as a starter served with freshly baked bread)

Butternut Squash, Cumin & Chives (v)
Broccoli & Stilton (v)
Cauliflower Veloute Finished with Truffle Oil (v)
Chicken & Sweetcorn Chowder
Gazpacho (served cold) (v)
Leek & Potato, Rosemary Oil & Croutons (v)
Pea Veloute, Smoked Ham & Mint
Shellfish Bisque Laced with Brandy
Thyme Roasted Carrot & Sweet Potato, Garlic Croutons (v)
Vine Roasted Tomato & Basil (v)

3 varieties: £9.00 per person

5 varieties £15.00 per person

**All prices include VAT at 20%*

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Formal Menu Options

£52.00 per person

Service Style

Full Waitress Service

Choose one option, plus one vegetarian option for each course for you and your guests.

Starters

Buttermilk Pannacotta, Pea, Lemon & Horseradish Salad, Fresh Baked Grissini (v)

Chicken, Shitake & Baby Leek Terrine, Toasted Brioche, Lambs Lettuce, Pickled Onion Chutney

Dill Cured Salmon, Beetroot, Watercress & Sour Cream

Parma Ham Bruschetta, Green Bean, Shallot & Mint Salad, Balsamic Glaze

Prawn & Crayfish Cocktail, Gem Lettuce, Pickled Cucumber, Bloody Mary Jelly, Granary Bread

Pressed Smoked Ham Hock, Apple Dijon Sauce, Micro Herbs & Scratching's Plum Tomato & Buffalo Mozzarella Galette, Rocket, Basil Pesto (v)

Smoked Haddock & Spring Onion Fishcake, Grain Mustard & Dill Aioli, Baby Spinach Salad

Vegetable Antipasti- Grilled Vegetables, Balsamic Onions, Olives, Lentil Salad, Rocket, Bean Salad, Sun Blushed Tomatoes (v)

Sharing Starter Boards

Antipasti Platter to include; Salami Milano, Bresaola, Serrano Ham, Chorizo, Rocket, Olives, Sun Blushed Tomato & Fresh Baked Focaccia

English Pies, Pates & Terrines to include; Hand Raised Pork Pies, Duck Liver Parfait,

Pressed Chicken & Red Onion, Scotch Egg, Vintage Mature Cheddar, Pickled Onions, Chutneys, Crusty Breads

Selection of Seafood to include; Tiger Prawns, Smoked Mackerel Pate, Crayfish Tails, Roll Mops, Smoked Salmon & Marinated Green Lip Mussels, Served with Marie-Rose Sauce, Lemon Wedges & Granary Bread

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Main Courses

- Oven Roasted Salmon Fillet, Herb & Lemon Crust, Crushed New Potatoes, Braised Baby Fennel, Squash Puree
- Pan Seared Chicken Supreme, Dauphinoise Potato, Button Mushroom, Treacle Bacon Crisp, Kale, Rosemary Jus
- Minted Lamb Rump, Rosti Potato, Pea Puree, Spring Greens, Redcurrant Jus (£3.00 supplement)
- Slow Cooked Suffolk Pork Belly, Spring Onion Mash, Savoy Cabbage & Bacon, Cream Cider Sauce, Apple Compote
- Grilled Sea Bass Fillet, Chorizo, Chickpea, Pepper & Potato Fricassee, Wilted Spinach, Dill Buerre Blanc (£2.00 supplement)
- Ale Braised Beef Brisket, Baby onions, Mushrooms, Parmentier Potatoes, Celeriac Puree, Glazed Chantenay Carrots
- Roast Sirloin of English Beef, Fondant Potato, Yorkshire Pudding, Red Wine Jus, Steamed Seasonal Vegetables (£4.00 supplement)
- Roast Chicken Supreme, Olive Oil Mash, Petit Ratatouille, Parma Ham Crisp, Basil Jus Aubergine, Spinach & Taleggio Bake, Roast Tomato Ragout, Olive & Rocket Salad (v)
- Pea, Potato, Spinach & Chickpea Samosa, Sweet Onion Salad, Mango Chutney Dressing (v)
- Beetroot Risotto, Feta Cheese, Candied Walnuts & Garlic Chives (v)
- Polenta Crusted Halloumi, Grilled Courgette, Guacamole, Lemon & Herb Pistou, Greek Yoghurt (v)

Desserts

- Lemon Meringue Posset, Limoncello Gel, Polenta Shortbread, Crispy Raspberries Baked Vanilla Cheesecake, Blueberries & Sicilian Lemon Curd
- Malted Milk Chocolate Tart, Iced Marmalade Parfait, Chocolate Popping Rocks, Mango Salsa
- White Chocolate Cheesecake, Oreo Cookie Base, Strawberry Compote, Dark Chocolate Mousse
- Suffolk Strawberries, Clotted Cream & Butter Shortbread (May – September only)
- Rhubarb & Tonka Bean Crème Brulee, Stem Ginger Butter Biscuit, Vanilla Fudge
- Honey & Lavender Pannacotta, Shortbread Shards, Forest Berry Compote, Viola's Warm Bramley Apple & Blackberry Crumble Tart, Cinnamon Crème Anglaise
- British Cheese Plate, Water Biscuits, Celery, Grapes & Chutney (£2.00 supplement) (£3.15 as extra course)

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Followed by filter coffee with homemade white chocolate fudge

Children's Formal Menu Options

£28.00 per person

Choose one option for each course for your younger guests.

Starters

Cheesy Garlic Bread

Wholemeal Pitta, Carrot Sticks, Hummus Dip

Tomato Soup with Croutons

Freshly Baked Cheese & Marmite Straws

Main Courses

Cumberland Sausage Ring, Creamed Potatoes, Broccoli & Gravy

Chargrilled Chicken Fillet, Homemade Seasoned Potato Wedges & Salad

Baked Macaroni Cheese & Garlic Bread

Battered Haddock Goujons, Chunky Chips & Garden Peas

Desserts

Warm Chocolate Brownie with Strawberries & Chocolate Sauce

Fresh Fruit Jelly with Pouring Cream

Baked Vanilla Cheesecake, Forest Berry Compote

Fresh Fruit Salad

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Nibbles and Individual Options

Nibbles – pre reception/ evening

£3.00 per nibble per person

Herb & Balsamic Marinated Olives & Sun Blushed Tomatoes

Hummus & Warm Pitta Chips

Tortilla Chips & Salsa

Hand Cooked Potato Wedges with Rosemary & Sea Salt

Japanese Rice Cracker Mix

Individual Rolls

£7.00 per roll per person

Bacon Baps

Cumberland Sausage Bap

Jumbo Fish Finger, Seeded Hoagie Roll & Tartare Sauce

Aberdeen Angus Beef Burger in Pretzel Bap

Smoked Beachwood Hotdog, Brioche Roll, “French’s” Mustard

Fried Egg Bap (v)

Individual Cones

£10.00 per cone per person

Beer Battered Haddock Goujon, Chunky Chips, Tartare Sauce & Ketchup

Southern Fried Chicken Strips & Skinny Fries

Chunky Chips with Selection of Dips & Sauces

Bratwurst Sausage & Chips, Dijon Mayo

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Finger Buffets

Finger Buffet One

£12.00 per person

Selection of Sandwiches on White & Malted Bread

Homemade Suffolk Pork & Sage Sausage Roll

Chargrilled Lemon & Herb Chicken Skewer

Tomato & Mozzarella Pizza Swirls

Hand Cooked Crisps with Sea Salt

Finger Buffet Two

£15.00 per person

Selection of Sandwiches on White & Malted Bread

Homemade Suffolk Pork & Sage Sausage Roll

Beetroot Falafels, Mint Yoghurt Dip

Panko Chicken Goujon with Sweet Chilli Sauce

Crispy Chinese Duck Dumpling, Hoi Sin Dipping Sauce

Stilton & Caramelised Red Onion Tartlets

Hand Cooked Crisps with Sea Salt

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Grazing Tables

Mediterranean Grazing Table

£18.00 per person

3 Cured Meats; Salami Milano, Chorizo & Serrano Ham
Baby Mozzarella, Manchego Cheese
Olives, Grilled Marinated Vegetables, Hummus, Falafels, Chutney
Focaccia & Flatbreads

Cheese Board Grazing Table

£17.00 per person

4 British Cheeses; Norfolk Dapple, Suffolk Gold, Suffolk Blue, Baron Bigod
Celery, Grapes, Figs, Walnuts, Quince Jelly, Caramelised Red Onion Marmalade
Savoury Biscuit Assortment & Freshly Baked Bread

American Grazing Table

£16.00 per person

Sliders; BBQ Pulled Pork, Cheeseburger, Hotdog
BBQ Chicken Wings, Monterey Jack & Onion Croquettes
Cajun Potato Wedges & Chive Sour Cream, Nachos & Tomato Salsa

Far East Grazing Table

£16.00 per person

Lamb Samosas, Onion Bhajis, Vegetable Pakoras,
Honey & Sesame Chicken Skewers, Duck & Hoi Sin Spring Rolls
Mini Poppadum's & Mango Chutney, Prawn Crackers & Sweet Chilli Dip

British Grazing Table

£16.00 per person

Pork & Caramelised Onion Sausage Rolls, Mini Scotch Eggs, Mini Shepherd's Pie
Smoked Salmon Malted Fingers, Coronation Chicken Bridge Roll, Cream Cheese & Cucumber
Fingers
Cheddar Cheese Straws, Hand Cooked Crisps

Italian Grazing Table

£16.00 per person

Sourdough Pizza Fingers; Margarita, Pepperoni, Hawaiian, Fungi
Rosemary & Sea Salt 'Tear & Share' Focaccia, Crispy Wild Mushroom Risotto Balls
Tomato & Basil Bruschetta, Parma Ham & Shaved Pecorino

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Evening Miniature Sweet Treats

Belgian Double Chocolate Brownie

Rocky Roads

Jam Doughnut

Shortbread

Fresh Baked Cookies

Cheesecake Bites

Mini Lemon Tart

Mini Banoffee Pie

Open Jam & Clotted Cream Scones

3 varieties: £7.00 per person

5 varieties: £11.00 per person

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