Culford Park
WEDDING VENUE

Wedding Menu

A choice of three canapés per person, a three course Wedding Breakfast, tea, coffee and mints and a finger buffet for the Evening Reception.

Canapés
Hot
Smoked haddock bon bon and mint pea pesto
Glazed cocktail sausages with honey and mustard
Pork and black pudding bon bon
Burnt apple purée, crispy ham hock rillettes and piccalilli aubergine caviar
Roasted red pepper crostini (v)
Wild mushroom and truffle arancini (v)

Cold
Smoked salmon, soy, wasabi, pickled ginger and sesame
Smoked salmon, cream cheese and caviar
Hoisin duck and cucumber in a lettuce cup
Mini Coronation Chicken scones
King prawns, cucumber and cream cheese
Peppered beef carpaccio with parmesan, rocket and tapenade
Sun blushed tomato, baby mozzarella and pesto bruschetta (v)
Whipped goats' cheese and beetroot on thyme shortbread (v)

Starters
Chicken and wild mushroom herb terrine, toasted brioche, herb salad and piccalilli
Citrus gin cured salmon gravadlax, pickled shallots, cucumber and garden herb salad
Chilled melon pearls, parma ham and mint oil
Pressed ham hock terrine, chutney, pickles, fine herbs and scratching
Smoked haddock and spring onion fishcake, grain mustard, dill aioli and a fine herb salad
Beetroot tartar, goats' cheese mousse, wild rocket, toasted seeds and sherry vinegar (v)
Vegetarian antipasti: grilled vegetables; balsamic onions; olives; red onion rocket salad; bean salad; sun blushed tomatoes (v)
Burrata cheese, wild rocket, heritage tomatoes, pickled shallots and balsamic glaze (v)

Sharing Starter Boards
Antipasti platter to include: salami milano; serrano ham; chorizo; rocket; olives; sun blushed tomato; fresh baked focaccia
Vegetable platter to include: grilled marinated artichokes; peppers and courgette; caper berry olives; sun blushed tomatoes; mozzarella balls; balsamic onions; granary focaccia bread (v)

Mains

Herb and lemon crusted oven-baked salmon fillet, crushed new potatoes, braised baby fennel, tomato and chive beurre blanc

Chicken supreme, dauphinoise potatoes, button mushrooms, smoked pancetta, shallots, kale, red wine jus

Herb crusted lamb rump*, goats' cheese and chive creamed potato purée, crushed minted peas, spring greens, redcurrant jus

Slow cooked Suffolk pork belly, creamed chive potato mash, seasonal greens, crackling, burnt apple purée, Suffolk cider and pork glaze

Grilled sea bass fillet, roasted vine cherry tomatoes, crushed herb new potatoes, olive tapenade

Roast sirloin of English beef, roasted potatoes, Yorkshire pudding, red wine jus, steamed seasonal vegetables

Roast chicken supreme, olive oil mash, spring vegetable fricassée, parma ham crisp, chicken jus

Roasted duck breast*, creamed olive oil potato purée, shallots, buttered greens, blackberry red wine balsamic jus

Salt baked celeriac, celeriac purée, potato croquette, buttered greens (v)

Spring pea and broad bean risotto, parmesan crisps, pea shoots, olive oil (v)

Polenta crusted halloumi, grilled courgettes and peppers, vine tomatoes, rocket pesto (v)

Desserts

Hot chocolate fondant, vanilla orange crème anglaise

Chocolate tart, vanilla bean ice cream, milk chocolate soil, honeycomb

Lemon and vanilla cheesecake, macerated summer berries with fresh mint and cream

Suffolk strawberries, clotted cream and butter shortbread (May – September only)

Honey and lavender panna cotta, shortbread, forest berry compote, violas

Warm bramley apple and blackberry crumble tart, vanilla crème anglaise

Finger Buffet

Selection of sandwiches on white and malted bread

Vegetable crudités and hummus

Warm chicken goujons and dips

Mini quiches: roasted squash, feta and chive; honey roasted ham and mature cheddar

Hand cooked crisps with sea salt

Mini traybake cakes

* Additional supplement per person