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THE  
OLD SHIRE HALL

Spring/Summer Wedding Breakfast  
Menus



## Canapés

### *Vegetarian*

Goats cheese, spinach and nutmeg arancini  
Cheddar and chive beignets  
Asparagus and stilton bruschetta  
Spicy fried quails egg  
Roast gnocchi, sundried tomato and olive stack  
Stilton and caramelised fig on walnut bread  
Wild mushroom and thyme tartlet  
Feta and coriander muffin  
Tomato gazpacho  
Tomato and basil shortbread, confit of tomato  
and shallot  
Triple baked goats cheese soufflé

### *Fish*

Smoked salmon and dill sour cream blini  
Crab and chilli beignets  
Thai fishcake, cucumber dipping sauce  
Mini champagne battered fish and chip cone  
Scallop lollipop  
Smoked mackerel and horseradish crostini  
Smoked haddock croquette pea puree  
Salt and pepper squid with sweet chilli mayo  
Prawn and ginger wonton  
Smoked salmon, spinach and cream cheese  
roulade

### *Meat*

Sticky bbq pork belly  
Rare roast beef, Yorkshire pudding horseradish  
cream  
Duck and plum spring roll  
Chicken, coriander and chilli meatballs  
Pancetta and parmesan puffs  
Mini lamb kofta  
Pulled pork terrine with piccalilli  
Honey and wholegrain mustard sausage  
Lemon and cracked black pepper chicken skewer  
with aioli  
Smoked chicken and watercress crème fraiche  
tartlet

Select 3 canapés for £8.50

Additional canapés priced at £1.00 per item



**Spring/Summer menu**  
**£47.50 per person**  
**Bread, butter and dipping oils**

**Starters**

Classic prawn cocktail, baby gem lettuce, cherry tomatoes

Smoked salmon roulade, pea puree, pea shoots

Steamed Cornish mussels, garlic cider sauce, crusty roll

Chicken liver parfait, melba toast, apple chutney

Sticky chicken skewers, cucumber and coriander yoghurt

Chilli beef dumpling, sesame and soy dipping sauce

Potato and watercress soup, cheese dumpling (v)

Deep fried breaded halloumi, lemon and coriander hummus (v)

Asparagus and goats cheese quiche, micro herb salad, lemon oil (v)

**Mains**

Individual steak and ale pie, buttered spring greens, duck fat chips and ale gravy

Marinated lamb kebabs, toasted pita, tapenade, cool crème fraiche sauce

Feta stuffed chicken breast, Parma ham, fondant potato, pea and broad bean ragu

Baked salmon fillet, crushed new potatoes, fine beans, tomato concasse

Smoked haddock and whiting fillet fishcake, roast red pepper and tomato sauce, vegetable salad

Spiced mackerel fillet, horseradish potatoes, watercress, courgette ribbons

Courgette and shallot tart, walnut, orange and dill dressing (v)

Falafel stuffed aubergine, tomato relish, parmesan shavings (v)

Summer lemon risotto with wild herbs and parmesan crisps (v)

**Desserts**

English rhubarb, apple and ginger trifle

Costa Rican coffee panna cotta, with bitter sweet chocolate and rum sauce

Peach oat crumble, macadamia crumb, clotted cream

Trio of watermelon.....

Blueberry and almond tart, blueberry jam

Treacle sponge, vanilla custard

Lemon meringue pie, candied citrus

*Fresh coffee, fusion teas and homemade petit fours*



**Spring/Summer Menu**  
**£57.00 per person**  
**Bread, butter and dipping oils**

**Starters**

- Ham hock terrine, pickled baby carrots and turnips, beetroot jelly
- English lamb lollipop, minted mushy broad beans, cucumber yoghurt
- Black pudding scotch egg, watercress pesto, pea shoots
- Potted Cornish shrimps, baby gem cup, wholemeal toast
- Hot smoked salmon salad, chilli and lime dressed green beans, popcorn shoots
- Mussel and chorizo chowder with crusty bread
- Chargrilled English asparagus, soft poached egg and blue cheese sauce (v)
- Heritage tomato consommé, cheese on toast, basil oil (v)
- Pea, spinach and broad bean tartlet, micro herb salad, balsamic reduction (v)

**Mains**

- Roast rump of lamb, fondant potato, cauliflower cous cous, pomegranate seeds and salsa verde
- Confit of Gressingham duck leg, young peas, bacon and lettuce, quinoa and herb salad
- Ballotine of chicken, spinach, potato puree, baby carrots, thyme reduction
- Pad fried fillet of sea bass, buttered asparagus, potato terrine, roast cherry tomatoes
- Roast sea trout, jersey royals, samphire, baby leeks, citrus puree
- Seared mackerel fillet, Mediterranean vegetable fricassee, saffron potatoes, pesto cream
- Tian of roasted vegetables, mozzarella gratin with a sweet chilli and tomato coulis (v)
- Marinated paneer skewers, spiced courgette and coriander yoghurt, rocket salad (v)
- Smoked mozzarella, pea, broad bean and mint filo spring roll, green ratatouille, raita dip (v)

**Desserts**

- Elderflower panna cotta, poached rhubarb
- Peach melba roulade, white chocolate shards
- Mango parfait, coconut and lemongrass ice cream
- Fig, walnut and vanilla tart tatin, crème fraiche
- Double chocolate brownie, fruit coulis, vanilla ice cream
- Lemon and raspberry posset, sable biscuit
- Gooseberry fool, ginger biscuits
- Raspberry, white chocolate and pistachio profiteroles
- Classic crème brulee, lavender shortbread

*Fresh coffee, fusion teas and homemade petit fours*



**Spring/Summer Menu**  
**£67.00 per person**  
**Bread, butter and dipping oils**

**Starters**

- Buttered English asparagus, crispy duck egg, chorizo, coriander
- Prosciutto wrapped chicken and baby leek terrine, herb jelly, melba toast
- Fillet of beef carpaccio, marinated yellow bean salad, horseradish sour cream
- Crab beignets with spicy apple chutney, micro herb salad
- Fruit wood smoked mackerel pate, sunflower seed roll, pickled vegetables
- Tempura battered cod cheeks, wasabi mayonnaise, summer leaves
- Twice baked cheddar and chive soufflé, watercress and pear salad (v)
- Buffalo mozzarella and olive bruschetta, shaved fennel and courgette, lemon dressing (v)
- Charred English tomato gazpacho, cucumber and fresh herb salad (v)

**Mains**

- Aubrey Allens 8oz Ribeye steak, triple cooked chips, lager battered onion rings, roast cherry tomatoes, rocket salad and peppercorn sauce
- Roast rack of English lamb, cous cous, charred vegetables, mint and cucumber raita
- Lemon roast poussin, baby spring vegetables, chilli jam, herb scone
- Shrimp, scallop and crab cannelloni, wilted greens, watercress salad,
- Roast monkfish tail, black olive tapenade, lemon mash, buttered asparagus
- Pan fried tuna steak, cucumber, spring onion, coriander salsa, crushed jersey royals
- Pea, asparagus and mint risotto, parmesan crisps, pas shoots (v)
- Heritage tomato, goats cheese and onion chutney tart, fennel pastry, popcorn shoots (v)
- Feta, broad bean and courgette filo parcel, roast red pepper sauce, rocket and cherry tomato salad (v)

*Fresh coffee, fusion teas and homemade petit fours*

**Desserts**

- Eton mess with English Strawberries and vanilla cream
- Blueberry mille feuille, salted caramel
- Peach and almond tart, clotted cream, candied violets
- Mango and pink grapefruit terrine, ginger ice cream
- Dark chocolate and hazelnut tart, vanilla crème fraiche
- Deconstructed banoffee pie
- Rhubarb and ginger crumble, vanilla custard
- Mixed summer berry and Prosecco jelly, tuile biscuit
- Chocolate fondant, strawberry ice cream



## Drinks Packages

### One

£25.00 per person

**Reception Drink:** 2 glasses of Cava (Dibon Brut)  
or bottle of Peroni  
Sparkling Elderflower (soft option)

**With meal:** Half a bottle of wine (Bellefontaine  
Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand  
Cuvee, France)

### Two

£26.00 per person

**Reception Drink:** 2 glasses of Pimms or bottle  
Peroni  
Fruit punch (soft option)

**With meal:** Half a bottle of wine (Bellefontaine  
Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand  
Cuvee, France)

### Three

£28.00 per person

**Reception Drink:** 2 glasses of Kir Royale (made  
with cava) or bottle Peroni

**With Meal:** Half a bottle of wine (Bellefontaine  
Sauvignon Blanc or Merlot, France)

**Toast:** Glass of champagne (Moutard Grand  
Cuvee, France)

*Bottled water is included in menu price  
Other drinks are available on request*

*A fully stocked cash bar is also available*



## Evening Menus

### Pork Rolls

Hot free range pork, stuffing, crackling and apple sauce served in a focaccia roll

Mediterranean vegetable and halloumi focaccia rolls (v)

£10.95 per person

Add potato and sweet potato wedges

£2.95 per person

### Platters of farmhouse cheeses

Brie de Meaux, Colston Basset Stilton, Lincolnshire Poacher

French country pate, Red pepper pate

Chutneys, grapes, celery and figs

Artisan breads and oatcakes

£12.95 per person

Add platters of Honey and mustard ham, pepper crusted rare roast beef, and herb roasted corn fed chicken for £3.50 per person

### Fish Finger Subs

Chunky fish fingers, tartar sauce

£8.95 per person

### Chicken goujons and chips

Served in a basket with all the condiments

£9.95 per person

### Paella

Chefs cook in large pans for your guests to see

Chicken, chorizo and roasted vegetable

Mediterranean roast vegetable (v)

Served with a mixed leaf and herb salad

Artisan bread and butter

£ 23.95 per person



### Bowl Food

Haddock goujons, triple cooked chips, tartar sauce  
Thai green chicken curry, mini poppadum  
Cottage pie with crushed minted peas  
Calf liver, bacon, mash potato with sage crisps  
Rump steak, triple cooked chips with Dijon jus  
Mushroom & pork stroganoff with wild rice  
Pork belly, cauliflower cheese & duchess potato  
Steak & stilton puff pastry pie, micro vegetables  
Chilli beef, rice noodles and shredded pak choi  
Chicken & chorizo paella, garlic infused crostini  
Lamb kebabs, crushed potatoes & redcurrant jelly  
Sundried tomato couscous, goats cheese & pesto dressing (v)  
Mixed Mediterranean vegetable moussaka (v)  
Parmesan macaroni cheese (v)  
3 options - £20.00 per person  
Additional bowls - £5.00 per person

### Cotswold Flatbreads

Chicken & Chorizo with tomato salsa & rocket  
Smoked pulled pork with apple, sage & herb salsa  
Ham hock & pineapple  
Oxford Blue and pear (v)  
Goats Cheese with caramelised onion (v)  
Three Cheese (mozzarella, cheddar and red Leicester) (v)  
Wild mushroom & artichoke (ve)  
Spicy bean with guacamole & herb salsa (ve)  
3 options - £8.95 per person  
Additional options - £2.50 per person

### Finger buffet

A selection of sandwiches and wraps to include  
Tuna with sweet chilli, peppers and onions  
Rare roast beef with horseradish and rocket  
Chicken Salad  
BLT  
Egg mayonnaise and mustard cress (v)  
Cheddar cheese with onion chutney (v)  
  
Plus 4 items from below  
Homemade sausage roll  
Classic Scotch egg  
Smoked haddock Scotch egg  
Homemade fish goujons with tartar sauce  
Mini beef burgers with tomato and chilli chutney  
Ascot pork pies with piccalilli  
Grilled corn fed chicken skewers with satay sauce  
Spiced lamb kofta  
Cheese and mushroom quiche (v)  
Salted potato wedges with garlic mayo (v)  
Grilled vegetable skewers with pine nut and basil pesto (v)  
Vegetable spring rolls with tomato and sweet chilli chutney (v)  
£19.50 per person