



Food and Drinks

Wedding Upgrades



Unlimited Fizz Reception £8.50

1hr unlimited Frizzante, bottles of Peroni & Elderflower Fizz



Unlimited Pimms Reception £11.50

1hr unlimited Pimms, Frizzante, bottles of Peroni & Elderflower Fizz



Rustic Snack Table £5.00

Crisps, mixed nuts, pretzels, dried fruit, posh popcorn (choice of 3)



Reception Canapes £12.50

The perfect drinks reception accompaniment



Choices Menu From £3.50

Upgrade your menu with 3 starters, 3 mains and 3 desserts



Premium Wine Upgrade From £2.00

Upgrade to premium wines over your Wedding Breakfast



Champagne Upgrade From £12.50

Upgrade your drinks reception or toast drink to champagne



Cheese Course £13.00

Add a cheese course as a fourth course to your wedding breakfast



Evening Catering

See our food and drinks guide for our full evening catering options



Espresso Martini Kick £5.00

Give your guests a wake up Espresso kick to keep them partying until midnight!



Unlimited Evening Bar £35.00

Selected wines, beers, spirits and soft drinks from 7:30pm -11:30pm



Stationary Package from £8.00

A1 table planner, A1 welcome sign, table numbers & personalised name cards

Reception Canapes

£12.50 per person (choice of four)
additional canapes £3.00 per person

The perfect wedding canapes, miniature parcels of yumminess, guaranteed to get the warmest of welcomes
All dietary requirements can be catered to, keeping all of your guests happy

Jerk Chicken Skewers
sour cream

Parma Ham
fig, mascarpone, rocket

Rare Roast Beef
mini yorkshire pudding, horseradish cream

Mini Sausage & Mash
creamy mash, red onion jam, gravy

Prawn Cocktail
marie rose sauce, baby gem

Smoked Mackerel Pâté
cucumber gel, lemon

Smoked Salmon Blini's
crème fraîche, dill

Wild Mushroom & Black Truffle Arancini (ve)

Goats Cheese Crostini (v)
beetroot relish

Tomato Bruschetta (ve)
onion, basil oil

Crushed Avocado Blini (ve)
chilli, garlic, lime



Wedding Breakfast

Starters from £14.00
choice menu £3.50 per person upgrade

Still the most popular option to date, a traditional three course plated wedding breakfast perfect for any size wedding
View our FAQs at the back of the brochure for more information on how you make your choices

CLASSIC STARTERS £14.00

Minted Pea Soup (can be made vegan)
crispy pancetta, chives, garlic croutons

Oak Smoked Duck
zesty orange salad, toasted sesame dressing, plum purée

Classic Prawn Cocktail
baby gem lettuce, marie rose sauce

Smoked Mackerel Pâté
horseradish cream, toasted sourdough

Blue Cheese Croquettes (v)
garlic, cauliflower, watercress, baby leaf, spiced mayo

Ham Hock Terrine
homemade piccalilli, micro salad, toasted sourdough

Beetroot Cured Salmon
pickled cucumber, summer radish, dill & mustard dressing

Roasted Carrot & Coriander Soup (ve)
coconut milk, smoked paprika

Heirloom Tomato Tarte Fine (ve)
basil purée, vegan parmesan, aged balsamic

Add bread rolls & butter £2.00 per person

Mix and match between different starters, mains and desserts to create your perfect wedding menu!



Sharing Meze Starter £15.00 (v)
tzatziki, olives, baba ganoush, imam bayildi, hummus, warm flat breads

TRADITIONAL STARTERS £18.75

Pan Seared Scallops
pea purée, crispy pancetta, shoestring potatoes

Classic Beef Carpaccio (n)
shaved parmesan, rocket, toasted pine nuts, truffle dressing

Chargrilled Asparagus (v)
figs, goats cheese, micro salad, balsamic glaze

Burrata & Heritage Tomatoes (v)
black olive crumb, balsamic glaze

Thai Spiced Avocado Panna Cotta (ve)
toasted shaved coconut, confit onion



Wedding Breakfast

Mains from £28.00

choice menu £3.50 per person upgrade

Still the most popular option to date, a traditional three course plated wedding breakfast perfect for any size wedding
View our FAQs at the back of the brochure for more information on how you make your choices

CLASSIC MAINS £28.00

Breast of Chicken

lemon & thyme, pea purée, spring onion & chive potato cake, courgettes, white wine cream

Herb Crusted Haddock

citrus infused crushed potatoes, fine beans, chimichurri

Rump of Lamb

rosemary & garlic, potato dauphinois, buttered greens, rosemary jus

Wild Boar Sausages

creamed mash, sautéed leeks, onion gravy

Pan Fried Herbed Gnocchi (ve)

squash, dried tomatoes, parmesan shavings

Grilled Cauliflower Steak (ve)

truffle infused asparagus, sweet potato purée, vine cherry tomatoes, thai chilli sauce

Tudor Roast

choice of either beef, pork, lamb, chicken or nut roast served with seasonal vegetables, roast potatoes, yorkshire pudding, gravy



Traditional Pie & Mash

herby mash, crushed peas, gravy or liquor

Wild Mushroom Risotto (ve)

truffle oil, parmesan shavings

Crispy Pork Belly

pommes anna, crispy cavolo nero, crackling crumb, calvados jus

Pan Roasted Cod

haricot blanc & chorizo, herb oil

TRADITIONAL MAINS £37.50

Roasted Beef Striploin

fondant potato, burnt onions, roasted parsnips, baby watercress, red wine & thyme jus

Pan Fried Salmon

lemon scented pomme puree, julienne of vegetables, beurre blanc sauce

Butternut Squash Wellington (ve)

chive mash, walnuts, mushrooms, seasonal greens, roast squash purée, red pepper coulis

Venison Burger

biroche bun, redcurrant braised onion jam, monterey jack cheese, bacon, naked slaw, triple cooked chips

Miso Glazed King Oyster Mushroom (ve)

potato purée, caramelised shallot, blistered green beans, coriander & ponzu reduction

GROUP TASTING EVENINGS

wedding clients are invited to a complimentary group tasting evening, to sample a selection of canapes, starters, mains, desserts as well as the wines.

Wedding Breakfast

Desserts from £13.00
choice menu £3.50 per person upgrade

Still the most popular option to date, a traditional three course plated wedding breakfast perfect for any size wedding View our FAQs at the back of the brochure for more information on how you make your choices

CLASSIC DESSERTS £13.00

Chocolate Delice & Mocha Mousse (n)
praline powder, almond & pistachio biscotti

Apple & Berry Crumble
creme anglaise

Sticky Toffee Pudding
caramelised banana, toffee sauce, vanilla ice cream

White Chocolate Cheesecake
raspberry compote, shortbread base

Eton Mess
berries, berry compote, meringue, cream

3 Scoop Selection of Vegan Ice Cream
or Sorbets (ve)
berry coulis

CHEESE COURSE £13.00

This includes a brie, blue cheese and a cheddar served with your crackers, chutney, grapes and celery.

Want to supply your own cake of cheese and condiments?

Our chefs will portion and platter sharing boards for your evening reception for £4.00 per person

TRADITIONAL DESSERTS £18.75

Passion Fruit Crème Brûlée
seasonal fresh fruit, vanilla all butter shortbread

Tarte Au Citron
berry coulis, clotted cream quenelle

Black Forest Gateaux
chantilly cream, kirsch cherries

Chocolate Tiramisu
coffee macaron, cafe curls

Fresh Raspberry Tart
creme patisserie, clotted cream quenelle

Chocolate Fondant (ve)
clotted cream ice cream, spun sugar

YOUR WEDDING CAKE AS DESSERT £5.00

Our chefs will cut your wedding cake and serve it as your dessert, garnished with chantilly cream & berry coulis. A great alternative to a traditional dessert.

Complimentary tea and coffee station with sit down meals



Fork Buffet

Fork Buffets from £23.50

price per person for one course

Each addition main course £7.75 per person

Fork buffets are perfect for a more relaxed dining experience. With something for everyone, there is sure to be no complaints from even the fussiest of eaters. Choose either the hot fork buffet or cold fork buffet menu. Vegetarians can be catered to separately.

HOT FORK *choose two*

Beef Bourguignon
Chilli Con Carne
Cottage Pie
Beef Lasagne
Thai Green Curry Chicken/Veg (v)
Aubergine Parmigiana (v)
Root Vegetable Tagine (v)
Jerk Pork/Chicken
Escovitch Fish
Honey Roast Jerk Salmon
Curry Goat
Coq au vin
Mushroom Stroganoff (v)
Roast Mediterranean Veg Lasagne (v)

COLD FORK *choose three*

Rare Roast Topside of Beef
Honey Glazed Gammon
Roast Turkey
Smoked Salmon Roulade
Gala Pie
Assorted Meat and Veggie Quiches
Onion & Goats Cheese Tarts (v)
Roasted Stuffed Peppers (ve)
Chargrilled Rosemary Chicken Thighs
Cold Meat Platter
beef, gamon, roast turkey
Charcuterie Board
Scotch Eggs

DESSERTS

Please visit page 4 of our food and drinks guide to see all of our dessert options from £13.00

SIDES & SALADS *choose two*

Roast Potatoes or Creamy Mashed Potato
Broccoli, crispy shallots
Roast Mediterranean Veg, garlic & thyme
Jasmine Rice
Maple Glazed Carrots, pecan nuts
Rice & Peas
Mixed Leaf Salad

Coleslaw
Potato Salad
Garlic Bread
Tortilla Chips, guacamole, sour cream

For our salad selection, please take a look at our [BBQ/Hog roast page](#)



Indian Fork Buffet

Fork Buffets from £28.50
price per person for one course

Fork buffets are the perfect sharing experience; traditional Indian curries and sides shared with family and friends on your big day

MAINS *choose two including vegetarian*

Chicken Chatt Masala

chicken breast pieces with tomato, green chilli and lemon juice (mild)

Chicken Tikka Masala

chicken breast marinated in red tandoori masala, finished with cream and tomatoes (mild)

Butter Chicken

tomato, garlic, ginger and paprika (mild)

Lamb Jalfrezi

tomato, cumin, red onion and peppers (medium)

Lamb Rogan Josh

green and black cardamom, cinnamon, mace, cloves, tomatoes and yoghurt (medium)

Lamb Dhansak

spicy tomato, lentils, ginger and cardamom (hot)

Each additional main course £10.25 per person

Goan Prawn Curry

coconut, chilli, coriander curry leaf and turmeric (hot)

Keralan Cod

coconut based spiced with fenugreek seeds (mild)

Spinach & Paneer Curry (v)

cumin, green chilli, garam masala and cream (medium)

Sholay Sag (ve)

kale and chickpea, tomato, cumin, turmeric and green chilli (medium)

Kashmiri Rajma Masala (ve)

kidney beans, black cardamom, cinnamon and red chilli (medium)

Goan Khatkhate (ve)

mixed vegetables, lentils in coconut, turmeric, red chilli and tamarind (hot)

SIDES *choose two*

Pilau Rice (ve)

Lemon & Poppy Seed Rice (ve)

Coconut Rice (ve)

Kachumber Salad

Aloo Gobi (ve)

Bombay Potatoes (ve)

Lamb Samosa

Vegetable Samosa (ve)

Onion Bhajis (ve)

Sag Aloo (ve)

Tarka Dal (ve)

Vegetable Kolhapuri (ve) tomato based cauliflower, courgette and mushroom curry (medium)

DESSERTS

Please visit page our food and drinks guide to see all of our dessert options from £13.00



This menu is accompanied by a selection of poppadoms, naan and paratha flat breads to share

BBQ Buffets

£25.00 per person

add a plated dessert £13.00 per person

Succulent hog roast or delicious BBQ buffet buffet is the perfect summer evening catering option



HOG ROAST BUFFET

Succulent Roasted Pork

Homemade Crackling

Pork Stuffing

Flour Bap

Apple Sauce

whole hog available for 150 or more guests

BBQ BUFFET

choose three items

Beef Burgers

Piri Piri Chicken

Cumberland Sausages

Halloumi & Med Veg Skewers (v)

Spicy Bean Burgers (ve)

all served in a brioche bun with condiments



SALADS AND SIDES

Included

Coleslaw
included

Potato Salad
included

Mixed Leaf Salad
included

Upgrade £2.00 or add £4.00 per person

Penne Pasta
green pesto, black olives,
capers, cherry tomatoes

Couscous
red & yellow peppers,
smoked med vegetables

Roast Potatoes
garlic & rosemary

Waldorf Salad (n)
celery, apples, grapes,
walnuts, mayo

Greek Salad
olives, feta, cherry
tomatoes

Roasted Med Vegetables (ve)
mixed mediterranean vegetables

Evening Buffets

from £7.50 per person
invoiced after your final meeting

Cool evening wedding food is so much more than a boring buffet. We've got the best late-night wedding food ideas for you right here.
Recommended minimum catering requirements - 75% of total guest numbers



STREET FOOD MINI SNACKS

Fish & Chip Cones
tartar sauce, mushy peas

Bacon/Sausage Baps
your choice of sauce

Pizzas
choice of toppings

Chicken & Chip Cones
your choice of sauce

Crumble Cups
choice of filling, crème anglaise or ice cream

Onion Bhaji Cones (v) mint raita, mango chutney

Vegetable/Chicken Chow Mein Box

mini chop sticks

Mac and Cheese Pots
crispy bacon

Churros Cones
choice of sauce

£7.50 per person per item
(minimum 30 portions of each item)

EVENING CHEESE PLATTER

A brie, a blue and a cheddar, crackers, dried fruits, chutneys, grapes, celery

£10.00 per person
(minimum 25 portions)

fully vegan evening catering available upon request



STREET FOOD TRUCKS

Please speak to a member of our team to discuss our street food

SIX (6) ITEM FINGER BUFFET

Sandwich Rolls
choice of two:
tuna mayo / egg mayo / basil & chicken / cucumber & pesto (ve)

Satay Chicken Skewers

BBQ Chicken Wings

Sausage Rolls

Dips with Crudites (v)

Nuts, Crips & Pretzels (v)

Falafel (ve)

Ciabatta Pizza (v)

Vegetable Samosa (v)

Tomato & Basil Bruschetta

Mini Smoked Bacon Baps

Mini Grilled Halloumi Rolls

Breaded Cod Goujons

Breaded Chicken Goujons

Duck Spring Rolls

Mini Chocolate Brownie

Mini Scones

Seasonal Fruit Platter

£17.95 per person

additional items £3.50 per person



Children's Menu

Children's Package £26.50 per person
the perfect package for your little ones aged 1-10 years

Choose two starters, two mains, one dessert and one drink option
Children under 1 will be free of charge if they do not require a meal



STARTERS

Tomato Soup (ve)
Cucumber & Carrot Sticks (v) hummus

MAINS

Beef Burger
salad, fries
Oven Roasted Sausage mash, peas, gravy
Chicken Goujons
beans, fries
Fish Goujons
peas, fries
Macaroni Cheese (v)
garlic bread

vegan alternative available for most options

DESSERT

1 Scoop Ice Cream sprinkles

DRINKS

Drinks Reception
Bottled Fruit Juice or Fruit Shoot
Dinner Drink
Bottled Fruit Juice or Fruit Shoot

Drinks Package

Drinks package from £25.50 per person
bespoke options available

Our drinks menu gives you the freedom and flexibility to choose your perfect drink combination
See our wedding brochure for your minimum drinks based on your date

Traditional

DRINKS RECEPTION

Glass of Frizzante 125ml £6.50

Complimentary soft drinks FOC

WEDDING BREAKFAST

1/2 bottle of house wine and water per person £12.50

TOAST DRINK

Glass of Frizzante 125ml £6.50

£25.50 per person

Upgrades

DRINKS RECEPTION OR TOAST DRINK

Pimms £6.50

Prosecco £1.00

Champagne £12.50 (175ml)

WEDDING BREAKFAST

Premium wines from £2.00 per bottle

EVENING BAR

You can pre pay a bar tab in advance for your evening bar with a selected drink offering or have a cash bar instead



Bring Your Own

CORKAGE

Bring your own bottles of wine & sparkling for the drinks reception and dinner
£20.00 per adult



Unlimited Bars

all prices are upgrades

Unlimited Fizz Reception £8.50

Unlimited Frizzante, bottles of Peroni & Elderflower fizz

Unlimited Pimms Reception £11.50

Unlimited Pimms, Frizzante, bottles of Peroni & Elderflower fizz

Unlimited Evening Bar £35.00 (4hours)

Selected wines, beers, spirits and soft drinks

Frequently Asked Questions

Q. How many options can I choose for my wedding breakfast?

A. You and your fiancée will choose 2 starters, 2 mains and 2 desserts (one of each course must include a vegetarian/vegan option). You will then send your bespoke wedding menu to your guests and gather their choices along with any dietary requirements. If you would like to upgrade to choices menu, you will be able to choose 3 starters, 3 mains and 3 desserts which you will then send out to your guests - £3.50 per person upgrade which covers up to 3 courses. You will be invited to our group tasting evening, free of charge to sample a selection of the wedding breakfast choices. If you would like a private tasting this can be organised at an additional charge

Q. How does the children's package work?

A. Please choose 2 starters, 2 mains and 1 dessert to send out to your guests with little ones aged 1-10 years. Under 1's are free of charge, we do not provide food for under 1 year olds, you are welcome to bring in baby food for them however, we do not have any facilities to heat or refrigerate these items. We can provide high chairs for your little guests. Please remember high chairs will count as a position on the table.

Q. Can we provide our own food and drinks?

A. We provide all catering and drinks for the weddings, if you have a specific cuisine you would like to explore which you cannot see on our food and drinks guide, please speak to a member of the team and we can send over a list of our accredited suppliers.

Q. What happens if one of our guests has allergies/dietary requirements?

A. The chef will do their best to offer any guests with dietary requirements an adapted version of your wedding breakfast menu where possible. As our kitchens use nuts in some dishes we can never guarantee any of our dishes are nut free. You will be able to add all dietary requirements/allergies to your table planner in advance

Q. Do you offer non-alcoholic alternatives?

A. Yes, we offer complimentary non-alcoholic alternatives with all of our drinks packages. If you would like non-alcoholic wines and beers, please discuss this with a member of the team. Our two bars also have a variety of non-alcoholic drinks which your guests can purchase on the day



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