

WEDDING SELECTOR MENU

Please select ONE starter, ONE main course and ONE dessert for all of your guests.
If you wish to upgrade to a supplemented dish, please add the value of this to the overall package price.

SOUPS

Simply tomato
Tomato and sweet red pepper with crème fraiche
Smoked haddock and potato with snipped chives
Leek and potato with cheddar croutons
Sweet potato and red onion topped with crispy onions
Creamy wild mushroom veloute, truffle oil
Green pea and ham hock with pea shoots and pease pudding

TO START

Duck and pancetta terrine roll, fig jam and toasted brioche
Northumbrian nettle cheese tart, tomato chutney and crisp leaf
Vine tomato and mozzarella salad, rocket and pesto dressing
Gateau of charantaise melon, seasonal fruits and raspberry puree
Terrine of Chicken liver pate, red onion marmalade, garlic croute
Smoked salmon, caper and shallot sauce vierge and brown bread fingers

TO CLEANSE £3 supplement

Green apple and calvados sorbet
White chocolate sorbet
Lemon, lime, gin and tonic sorbet
Strawberry and raspberry sorbet

MAINS

Butter poached breast of chicken, mushroom and tarragon white wine cream
Braised featherblade of beef with pink peppercorn sauce
Slow roasted sirloin of beef with Yorkshire pudding - £7 Supplement
Roast pork loin with sage and onion seasoning and crackling
Salmon supreme, parsley crushed new potatoes, chive and lemon cream
Roasted breast of turkey, sage seasoning, cranberry jus and chipolata
Chicken supreme wrapped in streaky bacon, tomato provencale
Baked cod loin, garlic king prawns, potato fondant herb butter
Rosemary crusted loin of lamb, buttered mash, port and redcurrant jus - £7 supplement
Goats cheese and red onion pithivier, tomato provencale sauce
Charred vegetable stroganoff with jasmine rice
Wild mushroom and spinach risotto with asparagus

CONT...



SLALEY HALL
Northumberland

DESSERT

Hot sticky toffee pudding, caramel sauce, Chantilly cream
Baked vanilla cheesecake, mulled red berries
Crème brulee and home baked shortbread
Crème patisserie filled profiteroles with chocolate sauce
Raspberry and strawberry Pavlova, clotted cream
Plum and almond frangipan tart with vanilla ice cream
Double chocolate torte with strawberry compote and Chantilly cream
Baileys cheesecake, chocolate ganache and hazelnut praline
Northumberland cheese plate with celery, chutney, grapes and crackers

TABLE CHEESE PLATTER...

Please enquire about a post dessert cheese platter for your tables

CHILDREN'S SELECTOR MENU

TO START

Tomato soup
Garlic bread
Garlic bread with cheese
Crispy potato skins with garlic dip

MAINS

Crumbed chicken strips with fries, peas or beans
Breaded plaice goujons with fries, peas or beans
Cheese burger and fries
Tomato and cheese pasta
Margherita pizza with or without ham

DESSERTS

Mixed ice cream
Chocolate profiteroles
Toffee cookie sundae
Jelly and ice cream



SLALEY HALL

Northumberland

EVENING

LITE BITES

MOONLIGHT MUNCHIES

Northumberland sausage stotties
Crispy bacon rolls
Lightly spiced potato wedges
Selection of condiments

£11.00 per person

CARVERY BATCH

Sausage and fried onions
Shredded beef and gravy
Pulled pork with stuffing and apple sauce
Barbecue pulled pork
All accompanied with floured baps, coleslaw salad and baked potatoes
Choose from 100% of one filling or 50/50 of two

£15.50 per person

ORNAMENTAL BUFFET

A selection a freshly prepared wraps
Individually prepared platter of sandwiches
Thai chicken skewers
Lightly spiced potato wedges
Aromatic onion bhajis
Home baked sausage rolls
Potato salad with wholegrain mustard and chives
Crunchy white cabbage slaw
Selection of raita, tartare, barbecue, ketchup and mayonnaise dips

£14.00 per person

HOT FORK

Beef bourguignon- tender beef braised with mushrooms shallots, pancetta and baby onions in a rich red wine jus
Fisherman's pie - choice cuts of local seasonal fish and shellfish baked in parsley cream and topped with buttered mashed potato
Home baked root vegetable and sun blushed tomato lasagne
Garlic bread slices
Braised basmati rice
Spiced potato wedges
Buttered new potatoes
Coleslaw salad
Mixed leaf salad
Baked vanilla cheesecake, strawberry compote

£18.50 per person



CANAPÉS

SELECTOR

Please select 4 items from the below selection at £8 per person:

SAVOURY

Mini shepherds pie
Red onion and goats cheese tartlet
Duck and hoi sin spring rolls
Filo wrapped king prawns, sweet chilli dipping
Individual beef wellingtons
Chicken and duck liver parfait crostinis
Goats cheese and basil croutons
Tomato, basil and mozzarella brushetta

SWEETS

Mini toffee apples
White and dark chocolate dipped strawberries

