

The Ludlow Catering Company

Wedding Menus for The Coach House, Delbury Hall

As far as possible we use locally sourced ingredients

Menu 1

Aston Munslow

Canapés £3.75 per head

Served by waitresses with drinks after the ceremony

Must be followed by Wedding Breakfast

Choose any 5 items:

- Sesame Prawn Toasts
- Gravadlax Rolls with Dill Dip
- Asparagus Tips in Serrano Ham
- Marinated Olives and Feta Cheese (V)
- Pesto Crostini with Parmesan shavings (V)
- Anchovy, Roast Pepper and Caper Crostini
- Smoked Salmon on Brown Bread Triangles
- Rare Roast Beef and Grainy Mustard on Bread Circles
- Wild Mushroom and Sun Dried Tomato Tartlets (V)
- Spinach, Ricotta and Pine Nut Filo Parcels (V)
- Baked Brie with Crudités and Bread Sticks (V)
- Green Lip Mussels with Hollandaise Sauce
- Baby Sausages with Mustard Mayonnaise
- Thai Crab Cakes with sweet Chilli Sauce
- Chicken Saté with Peanut Dip
- Bacon and Banana Rolls
- Peking Duck Pancakes
- Cheese Sables (V)

Menu 2
Bouldon

Canapés £15 per head

Served by waitresses where there is no sit down Wedding Reception

Choose 10 items

Cold

Selection of Sushi

Chicken Liver Parfait Crostini

Asparagus Tips rolled in Serrano Ham

Gravadlax Rolls with a Sweet Dill Mustard Dip

Smoked Tuna Rolls with Spring Onion and Cucumber

Smoked Chicken Avocado and Walnut on Herbed Toasts

Cherry Tomatoes stuffed with Crab and Avocado Mousse

Carpaccio in Chicory Leaves with Salsa Verde Mayonnaise

Smoked Salmon Parcels with Smoked Salmon Mousse Filling

Celery Sticks piped with Shropshire Blue Cream, topped with Pecan (V)

Marinated Olives and Feta served with Parma Ham Bread Sticks

Rare Roast Beef and Grainy Mustard on Seeded Bread Circles

Chicken Tikka Cups with Mango Chutney and Soured Cream

Smoked Salmon on triangles of Shropshire brown bread

Oysters with Tabasco and Lemon (£1 extra per portion)

Marinated Button Mushrooms with Prawns

Anchovy Roast Pepper and Caper Crostini

Smoked Haddock and Prawn Filo Tartlets

Marbled Oriental Quails' Eggs (V)

Spanish Tortilla Wedges (V)

Hot

Scampi and Chips

Aromatic King Prawns

Peking Duck Pancakes

Cheese and Walnut Sables (V)

Angels and Devils on Horseback

Thai Crab Cakes with Sweet Chilli Dip

Green Lip Mussels with Béarnaise Sauce

Spinach, Ricotta and Pine Nut Filo Triangles (V)

Baby Sausages with Mustard Mayonnaise Dip

Mini Yorkshire Puddings with Beef and Horseradish

Thai Vegetables in Filo Cups with Ginger and Sesame (V)

Wild Mushroom and Sun Dried Tomato Tartlets (V)

Greek style Meatballs with Yoghurt and Mint Dip

Baked Brie and Walnuts with Crudités (V)

Mini Salmon Fishcakes with tartare sauce

Garlic Mushrooms in Breadcrumbs (V)

Chicken Saté with Peanut Dip

Crispy Prawn Wontons

Sesame Prawn Toasts

Mini Eggs Benedict

Menu 3
Corfton

Seated Wedding Breakfast £31.00

Served at the table to include
Tablecloths, China, Cutlery and White Damask Napkins
Glassware to be provided by Wine Supplier

Choose one dish from each course

Starter

Smoked Mackerel Pate
Tomato, Basil and Mascarpone Soup (V)
Asparagus and Pine Nut Tart with Baby Leaf Salad (V)
Prawns in a Marie Rose Sauce with Avocado and Lettuce
Chicken Liver, Port and Thyme Pate
Melon with Parma Ham

Served with fresh locally made Bread

Main Course

Peppered Beef Stroganoff
Duck Breast in a Port and Berry sauce
Chicken Curry with Poppadums and Mango Chutney
Chicken Breast in a Mushroom, White Wine and Tarragon Sauce
Timbales of Red Pepper with Roasted Vegetable and Feta Couscous (V)
Tenderloin of Pork with a Gruyere and Watercress Sauce
Crepes with Artichoke and Mushroom Filling (V)
Boned Leg of Lamb with Rosemary Gravy
Salmon Fillet in an Herb Hollandaise

Served with new Potatoes or flavoured Rice and a selection of Seasonal Vegetables

Desserts

Crème Brulée
Syrup Sponge Pudding
Chocolate Orange Mousse
Lime and Ginger Cheesecake
Individual Meringue Nests with Strawberries
Summer Fruit Compote with Barbados Cream and Muscavado Topping
Lemon Roulade with Raspberries
Lime Mousse with Shortbreads
Chocolate and Cherry Tart
Sticky Toffee Puddings

Coffee and Mints

Cheese and Biscuits can be added at a supplement of £4 per head

Menu 4
Diddlebury

Buffet £28.50 per head
To include table cloths, china and cutlery

Starter

Served at the table

Choose one

Smoked Salmon Mousse
Warm Brie and Cranberry Tartlets (V)
Mushrooms in a Shropshire Blue and Cream Sauce (V)
Salad of Prawns and Quails Eggs with a Tomato Dressing
Country Terrine with Spiced Pepper Chutney
Carrot and Coriander Soup (V)

Served with fresh locally made Bread

Main course

Choice of four on the buffet table

Hot

Moroccan Beef Tagine
Thai Chicken and Aubergine Curry
Chicken with Pancetta White Wine and Mushrooms
Rich Braised Beef with Herb Dumplings
Baked Melanzane Parmigiano (V)
South African Lamb with Apricots

Cold

Honey Roast Wenlock Edge Ham
Barbecued Beef with Horseradish and Mustard
Poached Salmon with Dill Sauce and Mayonnaise
Chicken with a Lime and Coriander Mayonnaise
Roasted Red Pepper and Finn Cheese Tart (V)

Menu 4
Diddlebury
(continued)

Choice of four Salads

Green Salad
Potato and Chive Salad
Tomato and Mozzarella Salad
Couscous with Roasted Vegetables
Chicory, Blue Cheese and Walnut Salad
Spinach, Feta and Roasted Aubergine Salad with Pine Nuts
Shredded Carrot and Raisin Salad with Peanuts
Fennel and Orange Salad
Rice and Herb Salad
Mixed Bean Salad
Greek Salad

or

Hot seasonal Vegetables and Potatoes and Rice

Desserts

Choose 3 to be served from the Buffet Table

Chocolate Torte
Chocolate Roulade
Pavlova with Seasonal Fruits
Baked Orange and Sultana Cheesecake
Strawberries with Shortbreads and Cream
Hazelnut and Raspberry Roulade
Apple Tart with Clotted Cream
Lemon Cheesecake
Key Lime Pie

Coffee and Fudge
Cheese and Biscuits can be added for £4 per head

Our Aim

Our aim is to work with you on your special day and therefore offer the following:

- All dishes are interchangeable and we are willing to prepare your own favourites or suggestions.
- Tailor made menus with as many or few choices just let us know.
- If you want a BBQ menu for your special occasion we are happy to provide a great range of BBQ ideas. (Willem, being from the Southern Hemisphere, is an expert at anything on the BBQ and is really happy to discuss your requirements.)
- Full Bar service can be offered that is Free Bar or Paying Bar.
- Drink service is included in the prices. This is Champagne or Fizzy Wine, Water and Table Wine. Does not include Bar service.
- We are delighted to quote for any special requests that you may have.

THE ABOVE MENUS AND IDEAS ARE JUST EXAMPLES OF WHAT WE DO. IF YOU REQUIRE FURTHER IDEAS WE ARE HAPPY TO SEND THEM TO YOU.

NO VAT CHARGED

COUNTRY HOUSE WEDDING VENUES CHARGE A COMMISSION OF £1.50 PER HEAD OR £230 + VAT WHICHEVER IS GREATER, WHICH WILL BE ADDED TO OUR INVOICE.

Please contact Pippa or Willem

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