



DAVENPORT HOUSE

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WEDDING CATERING AT DELBURY HALL

Roger and Jane Murphy of Davenport House are delighted to offer a very special catering service for weddings at Delbury Hall.

The kitchen is headed by Jane Murphy, a highly qualified and experienced chef, who trained at the Cordon Bleu School at Marylebone Lane, London. She personally selects and buys all the fresh ingredients used at Davenport House to create a selection of English and Continental dishes to delight any guest.

Please note that the prices below are **FULLY INCLUSIVE** of all charges for cutlery, crockery, linen tablecloths and napkins, cooking equipment and staff for table service. We are happy to provide staff and glasses for the drinks/bar service at a small extra cost.

We are totally flexible and can provide any variation of menu and service, including buffets, hog roasts, afternoon tea etc., but, just to set the standard, look at these examples of the choices available from set wedding menus:

MENU 1

Select a set menu from the following for £44.50 per head, plus VAT:

Minestra Vegetable Soup and Parmesan Curls
Stilton and Celery Soup with Croutons
Wild Mushroom and Coriander Soup with Rosemary Toasts
Fan of Melon interleaved with Pink Grapefruit and Avocado in a Citrus Dressing
Whole Baby Melon with either minted green Grapes or Prawns, Cucumber and Tomato in a curry
mayonnaise
Individual Cucumber Mousse with a diamond of Poached Scottish Salmon on baby leaves
Platter of Peeled Prawns on a bed of Chinese Leaves with a Rose Mayonnaise
An arrangement of Avocado, Tomato and Mozzarella Cheese in a Basil Dressing, served with Garlic Rolls
Ham and Mushroom Pancakes au Gratin
Warm Filo Tartlet containing Mushroom Purée, Quail Eggs and Hollandaise Sauce
A swirl of fresh Salmon Mousse in a toasted case with a Tomato and Basil
Sauce

Poached fillet of Scottish Salmon with a Cream Dill and Parsley Sauce
A medallion of fresh Haddock coated in a Creamy Prawn and Asparagus Sauce
Breast of Chicken wrapped in Bacon in a Tarragon Sauce
Supreme of Chicken stuffed with a mushroom farce in a White Wine Veloute
Roast Shropshire Turkey accompanied by Herb Stuffing, Bacon and Sausage
Rolls and Chestnut Croquettes served with Bread and a Cranberry Port Sauce
Roast Leg of Lamb with a fresh minted Demi-Glace Sauce and roasted Baby Onions
Baked Glazed Ham served with either a fresh Parsley or Cumberland Sauce
Roast Sirloin of Beef, Yorkshire Puddings and freshly grated Horseradish Sauce
Escalope of Pork in a Port and Sage Sauce
Half a Davenport Pheasant with Breadcrumbs and Bacon Topping and Red Wine Jelly

All served with a selection of fresh seasonal vegetables

Lemon Soufflé in a Chocolate Case
Old English Sherry Trifle
White Chocolate and Raspberry Trifle
Summer Pudding decorated with leaves and berries
Lemon and Raspberry Roulade
Hazelnut Meringue and Apricot Sauce
Kiwi and Strawberry Pavlova
Brandysnap Baskets containing tropical fruit on a Vanilla Sabayon
Steamed Treacle Pudding and Custard
Pecan Bread and Butter Pudding and Whisky Sauce
Bitter Chocolate Tart
Jellied Fruit Terrine
Creme Brulée and Red Fruit Compote
Tumble Tart (French Pastry containing Vanilla Crème heaped with fresh fruits
in season and glazed)
Butterscotch Pancakes and Vanilla Ice-Cream
Macaroon and Marsala Ice-Cream ring with hot Cherries Jubilee
Chocolate Truffle Cake
Home-made Ice-Cream (any flavour)

Coffee/Tea

MENU 2

Select a set Menu from the Following for £47.50 per head, plus VAT:

Warm or Chilled Vichyssoise Soup swirled with a Spinach Cream and Prawns
Tartare of Salmon finished with Sour Cream, Salmon Roe and Cucumber Garnish
Fan of Galia Melon in a Tropical Coulis with Passion Fruits containing Champagne Sorbet
Spring Vegetable Terrine set in a light Chicken and Tarragon Cream with a spicy Tomato Sauce
Julienne of Smoked Salmon on a bed of Shredded Mange-tout and baby leaves coated with a warm
Anchovy and Cream Dressing
Spinach and Smoked Haddock Roulade on dressed leaves
Individual arrangement of Smoked Chicken and Avocado surrounded by a Pink Grapefruit Sauce
Terrine of Chicken Liver and Port Parfait served with Melba Toast and Rowan Jelly
Warm Filo Tartlets containing fillet of Sole, Salmon, Scallop and Prawns topped with a Lemon Hollandaise
A warm salad of Chicken Livers and Oyster Mushrooms on a bed of baby leaves tossed in a Balsamic
Vinaigrette

Fillet of Scottish Salmon stuffed with a Spinach Mousseline encased in a light Pastry served with
Hollandaise Sauce
Paupiettes of Sole and Prawns coated with a Prawn and Tomato Petal Sauce
Breast of Chicken Wrapped in Cabbage and Parma Ham served overlapping slices in a clear Mushroom
Sauce
Baby Poussin smothered in an exotic Wild Mushroom and Madeira Sauce
A brace of boned Quail stuffed with mashed Potato, Spinach and Bacon, glazed with a light game and
wine reduction
Herb crusted Rack of Lamb and Couscous with a Tomato and Garlic Sauce
Watercress and Apple-stuffed Loin of Lamb
Fillets of Pork Thai Rice and Thai Curry Sauce garnished with flaked Almonds and Coriander
Fillets of Beef cooked whole served sliced, with a grain Mustard and Brandy Sauce accompanied by
Glazed Shallots and Rosti
Fillet of Beef on a bed of Mushroom and Herb Puree encased in a light Pastry Jacket served with a Red
Wine Sauce
Marinated Breast of Duck with a Cinnamon Plum Sauce all served with a selection of fresh seasonal
vegetables

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