



Wedding Breakfast Information 2018/9

Worton Hall

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A little about us...

Mike Green, Director and owner of Greens Catering has been a Head Chef for over 30 years and for 18 of those he was the Executive Chef for Oxfordshire based catering company Touch of Taste. In 2013 he purchased Touch of Taste and has turned it into his own, very individual, Greens Catering.

Mike has catered for The Royal Family, PWC, Samsung, Coca Cola, Virgin, Barbour and many other Blue Chip companies. This has given him the opportunity to cater at some of the country's leading venues including Blenheim Palace, Oxford Bodleian Library, OXO Tower, West Wycombe Park, Wrotham Park and even as far afield as Lismore Castle in Ireland and The Game Fair in Scotland.



At Greens we are focused on providing our clients with exactly what they want because each event is unique and special. Bespoke menus can be created to suit all tastes from the delicate to the robust. We will work very closely with you to design and deliver a successful event with excellent food, presentation and service.

As well as advising on the food and drink we can help you with all aspects of your event from selecting a venue or choosing your marquee company to helping with the design, planning and organisation of your event to meet your budget.

The Menu

Optional Reception Canapés

Please choose **5** from the hot and cold options:

Served warm

Fish

Pork and prawn dumplings, coconut, coriander and chilli dip

Tempura prawns with chilli, kaffir lime and sake dip

Deville coated crispy whitebait with garlic aioli

Pan seared queen scallops with curried cauliflower puree

Meat

Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce

Honey and mustard glazed pork & leek Oxford sausages

Cumin spiced lamb kofta with lemon and mint yogurt

Roasted chorizo, sun dried tomato and sweet potato tian

Vegetarian

Candy beetroot and toasted hazelnut risotto, tarragon mascarpone (v)

Leek and gruyere tartlet, crème fraiche, crispy leeks (v)

Spiced chickpea falafel with tahini yoghurt (v)

Sundried tomato and feta cheese arancini (v)

Served cold

Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad

Smoked mackerel pâté on a granary croute

Beetroot and vodka cured salmon blinis with horseradish cream

Miniature sesame cones of salmon tartare with horseradish and lemon cream

Seared tuna and sesame lollipop with wasabi cream

Meat

Chicken and wild mushroom boudin, carrot and vanilla puree, baby cress

Thai marinated beef with cucumber noodles

Crispy duck and hoisin pancakes

Ham hock and parsley terrine, apple and ginger chutney, English mustard croute

Vegetarian

Shot selection: chilled pea and mint & gazpacho and herb oil (v)

Quails egg, roasted tomato and tapenade crostini (v)

Parmesan and rosemary shortbread with plum tomato confit and feta (v)

BBQ Buffet Menu

Main Dishes

(Choose 2 & 1 vegetarian option)

Homemade Beef Burger
Topped with a homemade chilli and corn relish

BBQ Pulled Pork
Chive sour cream

Cumberland Sausages
Sticky wholegrain mustard onions and garlic mayonnaise

Legs of Lamb (supplement £1.00 + VAT per person)
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef (supplement £1.50 + VAT per person)
With a creamed horseradish

Salmon Skewers (supplement £1.50 + VAT per person)
With lemon and red peppers

Sticky BBQ Ribs

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Barbecued Devilled Beef
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Piri Piri Butterflied Legs of Pork
Hot and spicy

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Harissa and Parsley BBQ Sardines

Chinese Five Spice Pork and Pepper Kebabs
Diced pork marinated for 24 hours

Honey and Lime Skewered Prawns
With a tomato salsa

Vegetarian

Grilled Field Mushroom (v)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)
Served with a choice of fresh floured bakers buns and homemade relishes

Salad Bar

(Choose 3)

French beans, mangetout with hazelnut and orange
Roasted fennel and radish salad
Traditional potato salad
German potato salad with gherkins and onions
Wild rice with sweetcorn, peppers and nuts
Quinoa salad with edamame, courgette and lemon
Broad bean, radish and red onion salad
Baby spinach with dates and onions
Root vegetable slaw
Artichoke, sundried tomato & olive salad
Rice noodle salad with spicy lime vinaigrette
Orzo, sun-blushed tomato, spinach and pesto
Mixed tomato salad with cracked black pepper and olive oil
Minted cous cous with roasted vegetables
Roasted butternut, beetroot and goats cheese salad
Thai asparagus with lime, ginger and chilli dressing
Curly endive and watercress with herb crouton
Baby leaf and herb salad with a sweet French dressing

Buffet Desserts

(Choose 2)

Tarte au citron
Strawberries and fresh whipped cream
Dark chocolate mousse
Fresh fruit salad
New York style cheese cake
Tiramisu
Pecan pie
Chocolate brownie with a lemon cream
Sticky toffee and fudge cake
French apple tart

All desserts served with fresh cream

To Finish

Continental Blend Coffee
A selection of teas and infusions

Seated Dinner Menu

Starters

Parma Ham and Oven Roasted Tomatoes
Buffalo mozzarella, tomato jelly, chive oil and balsamic reduction

Sharing Boards for the Whole Table to Enjoy
Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

Seared Scallop
Chorizo, shallot and micro-cress salad

Poached Salmon Fillet
With dill crust, pickled fennel, orange slice, watercress and salsa verde

Confit Mojito Salmon
Fennel and radish pickled slaw

Asparagus and Cheddar Terrine
Quail egg, watercress and wholegrain mustard mayonnaise

Scottish Smoked Salmon
Potato and spring onion salad, creamed horseradish and rocket oil

Smoked Chicken and Pea Tian
Pickled cucumber, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)
Chargrilled peppers, courgettes and balsamic silver skin onions, celeriac puree, chive and garlic aioli

Baked Goats Cheese (v)
Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Sweet Potato and Black Bean Fritters (v)
Fennel slaw and avocado mayonnaise

Warm Salad of Roast Portobello Mushroom (v)
Feta, walnut and sticky pomegranate dressing

Pear, Oxford Blue Cheese, Escarole and Watercress Salad (v)
With walnuts and a sticky pomegranate dressing

Main Courses

Orange and Ginger Marinated Guinea Fowl

Rosti potato, butternut squash puree, green beans and Madeira jus

Roasted Breast and Confit Leg of Gressingham Duck

Celeriac & potato gratin, carrot & vanilla puree, buttered curly kale, roasted shallots and a fig jus

Pan Fried Breast of Chicken

Pea, bacon and baby onion fricasee, crushed new potatoes and wild mushroom & tarragon jus

Roast Sirloin of Beef (£2.00 + VAT per head supplement)

Cauliflower cheese puree, chateau potatoes, a medley of asparagus, green beans and peas

Herb Crusted Rump of Lamb (£1.50 + VAT per head supplement)

Dauphinoise potatoes, celeriac puree, spinach and minted soya beans, rosemary roasted garlic lemon jus

Slow Braised Belly of Pork

Sautéed French beans, parmesan and parsley gnocchi, carrot puree, pork reduction

Coq Au Vin Nouveau

Seared chicken thigh, portobello mushroom, tenderstem broccoli, pea puree, smoked bacon and baby onions

Pan Fried Fillet of Sea Bass

Potato spaghetti, saffron and fennel minestrone, cavolo nero

Baked Cod Loin with Lemon and Chervil Butter

Fondant potato, asparagus velouté, golden herb crumb and oven dried cherry tomatoes

Caramelised Onion, Beetroot and Goats Cheese Tart (v)

Roasted new potato, green bean, courgette and tomato salad, orange and mint dressing

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

Chargrilled Asparagus with a Mint Fondant Potato (v)

Oven dried plum tomatoes, baby carrots roasted in a balsamic oil, cauliflower puree and sauce vierge

Avial Vegetable Curry served with Naan Bread (v)

A traditional Southern Indian dish with cauliflower, aubergine, coconut and tamarind

Desserts

Salted Caramel Chocolate Mousse
Berry compote and mint

Treacle Tart
Lemon curd, vanilla mascarpone

Eton Mess
Crushed meringue, double cream and strawberries and honeycomb crumbs

Vanilla Crème Brûlée
Amaretto roasted apricots

Sticky Toffee Pudding
Caramel sauce, cream

Knickerbocker Glory
Homemade vanilla and chocolate ice cream, berry coulis, whipped cream, shaved chocolate

Pear Cider Fruit Jelly
Vanilla mascarpone

Sicilian Lemon Posset
Biscotti, caramel, raspberry, honey cress

Land of Sticky - displayed on a buffet table or served to tables for guests to share
(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu shots
Chocolate mousse shots
Lemon posset shots
Rhubarb crumble sundae shots
Treacle tart
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brûlée shots
Mini apple tart
Lemon meringue cups
Eton mess shots
Chocolate ganache slices

To Finish

Continental Blend Coffee
A selection of teas and infusions

Late Night Feasts from £6.00 + VAT per person

Warm Bacon or Sausage Baps

Crispy bacon or succulent sausages served in fresh floured bakers baps, selection of sauces

Dry Rubbed Beef Brisket

Served in a fresh floured bakers bap with homemade slaw and our homemade BBQ sauce

Chinese Style Noodle Box

Chargrilled chicken, egg fried noodles and Asian vegetables tossed in Chinese spice, topped with crushed peanuts

Fish Finger Buttie

Piping hot fish fingers served with a dollop of homemade tartar sauce and rocket in fresh thick white bread

A Selection of Savoury and Sweet Crepes

Fillings can be wide ranging from Cajun chicken to Nutella and the old classic lemon and sugar.

Warm Savoury Croissants (v)

Filled with English Mature Cheddar

Cajun Sweet Potato Fries (v)

Rubbed in a Cajun spice and oven baked with skins on for crispy crunch served with a garlic mayonnaise dipping sauce

Evening Hog Roast Buffet @ £8.00 + VAT per person based on 100ppl

Whole Spit Roasted English Porker

Carved from the spit with crispy crackling and served in a white floured bap with apple & sultana compote

Children's Meals @ £20.00 + VAT per child

If you have children attending your wedding we are able to offer a variety of meals to suit the younger guests. Please select one from the following:

Mains

Sausages, mashed potato and baked beans

Chicken goujons, chips, peas and tomato ketchup

Fish fingers, chips, peas and tomato ketchup

Dessert

The same as other guests

Lemon posset

Bowl of mixed fresh fruit

Estimated Costs

We welcome the opportunity to discuss your requirements in more detail in order for us to provide you with an accurate quote. Prices are dependent on your final guest numbers, the timings of the day and your final choices.

Below are some guide prices based on different numbers of guests to give you a starting point for your planning.

Wedding Breakfast

BBQ Buffet

100 guests	from £37.00 per person excluding VAT
130 guests	from £34.00 per person excluding VAT
150 guests	from £31.00 per person excluding VAT

2 Course Dinner

100 guests	from £44.00 per person excluding VAT
130 guests	from £42.00 per person excluding VAT
150 guests	from £39.00 per person excluding VAT

3 Course Dinner

100 guests	from £50.00 per person excluding VAT
130 guests	from £47.00 per person excluding VAT
150 guests	from £44.00 per person excluding VAT

Canapés (based on 5 bites per person for a 2 hr reception)

100 guests	from £8.00 per person excluding VAT
130 guests	from £7.50 per person excluding VAT
150 guests	from £7.00 per person excluding VAT

The above prices are inclusive of:

- Menu of your choice with coffee
- Setting up of the tables the day before (subject to venue availability)
- A Catering Manager to oversee the service
- All chefs, porters and waiting staff required
- Kitchen equipment
- China crockery and cutlery
- Linen napkins
- Transport and delivery

NOTE: These prices do not include the cost of any furniture such as tables or chairs, glassware, bar staff or drinks.

Should the numbers fall the price per person may rise and vice versa.

Tasting

We would be delighted to arrange a tasting of a selection of your preferred dishes at our head office in Chalgrove, Oxfordshire. We make a charge of £150.00 + VAT for a tasting however this cost will be deducted from the final invoice should you confirm your booking with us. This is a great opportunity to sample the quality of food, discuss your event in detail and meet our team as well as visit the kitchen.

Outmess Meals @ £11.50 + VAT per person

If you are having a photographer or entertainment such as a DJ or band, you may want to offer them a meal during the evening.

Linen

The cost of white linen napkins is included in the cost per head. Worton Hall will provide the table cloths in white. A selection of different colours and styles of linen are available so please let us know if you have any preferences to enhance your scheme.

Design, Entertainment and Lighting

Greens have experience in supplying all the important details for the perfect event. We will be delighted to advise and provide you with suppliers for your invitations, flowers, cars, menu printing, entertainment, photographers, lighting and obviously the wedding cake.