



Wedding Breakfast Information 2017

Worton Hall

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GREENS CATERING

Mike Green, director and owner of Greens Catering has been a head chef for over 30 years. The last 18 years he has spent as 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, Richard Branson, Bentley's Entertainment, Business Pursuits, Virgin, Barbour and many other Blue Chip companies. This has given him the opportunity to cater at some of the country's most famous 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.



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 day including helping with the design, planning and organisation of your event, to meet your budget.

OUR PROMISE TO YOU

Greens Catering is dedicated to providing the most flexible, professional and imaginative service to our brides and grooms.

We demand the highest quality from our local suppliers to ensure that we exceed your expectations and wishes.



OUR MENUS

We have designed some exciting and vibrant seasonal menus, however we understand that sometimes you might want something a little different. We can work with you to devise a menu which is both delicious and memorable and reflects you as a couple. So if you want to serve a dish that is personal to you or just a little bit different, please let us know and we will try our very best to accommodate you.

Please find our 3 course **Summer Menu**, served April to September, on the following pages.

As an alternative to the traditional 3 course wedding breakfast, you may want to consider some of our other menus. Menus and costs are available on request.

Street Food Stalls
Hot or Cold Buffet

Afternoon Tea
Finger Food

Bowl Food
BBQ and Hog Roast

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

Beer battered fish & chips with tartar sauce, mushy peas, Sarsons and sea salt

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 fraîche, crispy leeks (v)

Falafel with roasted garlic, crushed chickpea and corn chip crumbs (v)

Served cold

Fish

Crab remoulade, parsley mayonnaise with celeriac and apple salad

Kiln roasted hot smoked salmon with pea pancakes, lemon and black pepper mascarpone

Beetroot and vodka cured salmon blinis with horseradish cream

Miniature sesame cones of salmon tartare with horseradish and lemon cream

Potted brown shrimp on granary bread & lemon and chive yoghurt

Seared tuna and sesame lollipop

Meat

Chicken liver parfait on toasted brioche with red onion jam

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

Thai marinated beef with cucumber noodles

Filo cups of hoisin and plum duck with spring onions

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

Vegetarian

Quails egg, roasted tomato and tapenade crostini (v)

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

Beetroot and goats cheese macarons (v)

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

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

Black pudding, pea and white truffle puree, crispy pancetta, micro-cress salad

Warm Asparagus and Parma Ham

Poached egg, hollandaise and Parmesan shavings

Scottish Smoked Salmon

Potato and red onion salad, creamed horseradish and rocket oil

Smoked Chicken and Pea Tian

Cucumber pearls, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)

Chargrilled peppers, courgettes and balsamic silver skin onions, Jerusalem artichoke puree, chive and garlic aioli

Baked Goats Cheese (v)

Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Salad of Summer Squash (v)

Goats curd, rocket, shaved garden radish and roasted beetroot

Warm Salad of Roast Portobello Mushroom (v)

Feta, walnut and sticky pomegranate dressing

Mains Courses

Orange and Ginger Marinated Guinea Fowl

Rosti potato, wild mushroom mousse, 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 fricassee, crushed new potatoes and wild mushroom & tarragon sauce

Roast Sirloin of Beef

Parmentier potatoes, asparagus, beans, pea & truffle puree, thyme roasting juices

£1.50 per head supplement p/p

Herb Crusted Rump of Lamb

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

£1.50 per head supplement p/p

Slow Braised Belly of Pork

Bramley apple emulsion, crushed new potato, sautéed French beans, carrot puree, pork reduction

Pan-Fried Sea Bream

Creamy mash potato, baby carrots, beetroot and asparagus, beurre blanc and herb oil

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

Sage cream, tomato concasse and pumpkin crisps

Crisp Rosemary and Garlic Polenta (v)

Heritage tomato sauce, roasted summer vegetables

Desserts

Quenelle of Chocolate Mousse
Macerated berries, spun sugar, honey cress

Salted Caramel & Chocolate Verrine
Chewy brownie, caramel brittle and caramelised orange crisp

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

Vanilla Crème Brûlée
Amaretto roasted apricots, glass biscuit

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

Layered Summer Pudding
With seasonal berries, cream and elderflower jelly

Sicilian Lemon Posset
Biscotti biscuit, caramel, crushed raspberries, honey cress

Textures of Peach
Panna cotta, compote and jelly, peach crackling

Land of Sticky - displayed on a buffet table
(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu shots
Chocolate mousse shots
Lemon posset shots
Rhubarb crumble sundae shots
Lemon drizzle slices
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brulee shots
Mini apple tart
Lemon meringue shots
Eton mess shots
Chocolate ganache slices
Mini cinnamon sugared jam filled doughnuts
Macarons

To Finish

Continental Blend Coffee and Petit Fours
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

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

Cheese Platter

A large display of cheeses garnished with grapes, figs and celery

Camembert

Westcombe Cheddar

Oxford Blue

Cornish Yarg

Tomato and Ginger Chutney

Served with Oatcakes & Water Biscuits

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

Spaghetti Bolognese, garlic bread and mixed leaf salad

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

2 Course Dinner

100 guests	from £48.00 per person including VAT
150 guests	from £44.00 per person including VAT
200 guests	from £41.00 per person including VAT

3 Course Dinner

100 guests	from £54.00 per person including VAT
150 guests	from £50.00 per person including VAT
200 guests	from £46.00 per person including VAT

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

100 guests	from £8.00 per person including VAT
150 guests	from £7.25 per person including VAT
200 guests	from £7.00 per person including VAT

The above prices are inclusive of:

- Menu of your choice with coffee
- Setting up of the tables the day before
- A Catering Manager to oversee the service
- All chefs, porters and waiting staff required
- Kitchen equipment
- China crockery and cutlery
- Linen napkins
- Table stands and numbers
- 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 plus 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.

Late Night Feasts

You may consider offering your guests an evening snack to keep them dancing until the end of the night. Alternatively if you are having evening guests it can be nice to offer them a buffet when they arrive.

Cheese & Pâté Table	£9.60 per person including VAT
Evening Buffet	£17.50 per person including VAT

Outmess Meals

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

Outmess meals	@ £14.00 per person including VAT
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With a choice of Lasagne, garlic bread and mixed leaf salad

Or Coronation Chicken wrap with a mini loaf cake
A piece of fruit and a bottle of water

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.