

Please see your wedding packs for prices

Canapé's

Savoury Canapés

Brussels Pate & Cranberry, Avocado & Prawn and Salsa & Goats Cheese

or

Smoked Salmon & Cream Cheese Bellini's, Parma Ham Asparagus Tips, Brie & Onion Marmalade Bruschetta

Hot Pastries with Ham & Cheese, Salmon & Wild Mushroom Filings

or

Mex it up – Mini Chicken Fajitas, Bean & Vegetable Quesadillas & Chicken Empanadas

or

Steak & Ale Pie, Chicken & Mushroom Pie & Welsh Rarebit Turnovers

or

Christmas Selection – Warm Mince Pies, Pigs in Blankets, Goats Cheese & Cranberry Croustade

Sweet Canapés

Chocolate Truffles- Milk Chocolate & Brandy, White Chocolate & Champagne, Dark Chocolate & Cointreau

or

Champagne Jelly Spoons– Blueberry, Kiwi & Raspberry

or

Milk chocolate Strawberries, White Chocolate Chantilly Choux Buns & Dark Chocolate Marshmallows

or

Strawberry & Cream Button Scones, Shortbread Biscuits & Mini Raspberry and Custard Tarts

Premium Canapes– Please enquire for pricing

Brioche Sliders– Pattingham Beef, BBQ Pulled Pork and Grilled Halloumi

Wedding Breakfast Menu's

Vegetarian (ve) & Vegan (vg) Main Courses

CHEESE & SPINACH PARCELS, Vintage Cheddar & spinach leaves wrapped in puff pastry (ve & vg)

ROAST ONION & GOATS CHEESE SHORTCRUST TART, White wine veloute (ve)

WILD MUSHROOM STRUDEL, Mushrooms bound with cream cheese in a crisp puff pastry wrap (ve)

STIR FRY VEGETABLES, Wok fried stir-fry served with wild rice (ve & vg)

MUSHROOM STROGANOFF, Mushrooms gently sauté with a little wine and brandy finished with cream, paprika & wild rice (ve & vg)

VEGETARIAN BAKE, Grated carrot, rolled oats and pumpkin seeds topped with cheddar cheese (ve & vg)

BAKED ASPARAGUS TARTE, White wine veloute (ve)

BROCOLLI, CHEDDAR & SPINACH FRITATTA (ve)

AUBERGINE & MUSHROOM ROAST, wild rice & basil (ve & vg)

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Inclusive Wedding Breakfast Menu's

Hot Starters & Soups

Oxtail Soup, *hand torn basil*

Roasted Tomato & Basil Soup, *farmhouse croutons*

Cream of Leek & Potato Soup, *handcut chives*

Traditional Farmhouse Vegetable Soup & *classic croutons*

Broccoli & Stilton Soup, *crumbles of blue cheese*

Carrot & Coriander Soup, *crisp croutons*

Classic Italian Minestrone Soup, *parmesan shavings*

French Onion Soup, *welsh rarebit toasties*

Poached Salmon & Haddock Cake, *caper dressing & seasonal leaves*

Creamy Garlic Mushrooms *dressed lambs leaf, bruschetta toast & balsamic*

Warm Goats Cheese Ciabatta, *mixed baby leaf salad, balsamic & red onion confit*

Cold Starters

Chilled Fanned Melon, *red berry Jus*

Classic King Prawn Cocktail, *iceberg & seafood dressing*

Beef Tomato & Buffalo Mozzarella, *balsamic oil dressing*

Crayfish Tail Salad, *lemon & dill mayonnaise*

Strawberry Chicken Salad, *summer leaves & strawberry vinaigrette*

Abergavenny Goats Cheese, *roasted beetroot, classic salad leaves & sesame seeds*

Silky Chicken Liver & Cognac Parfait, *melba slices & house salad*

Pork, Apple & Calvados Terrine, *apple chutney & wholemeal toast*

Smoked Salmon & Cod Terrine, *seeded batch loaf*

Chargrilled Vegetable & Mushroom Pate, *horseradish cream & granary toasties*

Quorn & Apple Pate, *wholemeal toast (vegan alternative pate)*

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Inclusive Wedding Breakfast Desserts

Please select your dessert or pudding to round off your meal.

In addition, guests may also request ice cream sundaes.

Desserts served with Cream

Vanilla Crème Brulee, dusted raspberries & homebaked shortbread

Fresh Strawberries & Cream

Blakelands Famous Lemon Torte

Baked Vanilla Cheesecake, fresh bananas & butterscotch sauce

Raspberry & White Chocolate Brulee Cheesecake

Baked Vanilla Cheesecake & forest fruit compote

Chocolate Fudge Cheesecake, fudge sauce & biscuit base

Chantilly Profiteroles, Belgium white & milk chocolate sauce

Baked Strawberry & Clotted Cream Tarte

Squidgy Chocolate Roulade, black forest compote

Strawberry & Elderflower Fool, lemon shortbread

Individual Raspberry Pavlova, rosewater syrup, fresh raspberry & double cream

The Best Chocolate Brownie in the World, rich chocolate drizzle & ice cream

Puddings served with Custard

Blakelands Homemade Individual Crumbles

Richard's Classic Fresh Fruit Pie

Sticky Toffee Pudding, Hot Toffee Sauce

Hot Chocolate Sponge, Melting White & Milk Choccie

Syrup Sponge Pudding

Brioche Bread & Butter Pudding, whiskey marmalade

Individual Treacle Tarts

Eves Pudding

Orange & Ginger Upside Down Pudding

Followed by freshly made coffee or tea, with chocolate mints.

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Prestige Wedding Breakfast Menus

Hot Starters & Soups

Oxtail Soup, *hand torn basil*

Roasted Tomato & Basil Soup, *farmhouse croutons*

Cream of Leek & Potato Soup, *handcut chives*

Pea & Ham Hock Soup, *wholemeal toasties*

Traditional Farmhouse Vegetable Soup, *classic croutons*

Cream of Wild & Portobello Mushroom Soup

Cream Of Asparagus Soup, *parsnip chips*

Broccoli & Stilton Soup, *crumbles of blue cheese*

Carrot & Coriander Soup, *crisp croutons*

Classic Italian Minestrone Soup, *parmesan shavings*

French Onion Soup, *welsh rarebit toasties*

Poached Salmon & Haddock Potato Cake, *caper dressing & seasonal leaves*

Creamy Garlic Mushrooms *dressed lambs leaf, bruschetta toast & aged balsamic*

Warm Goats Cheese Ciabatta, *mixed baby leaf salad, balsamic & red onion confit*

Pattingham Black Pudding Tower, *potato rosti, Oakwood smoked bacon & hollandaise*

Fresh Salmon & Spinach filo pastry purse, *classic beurre blanc*

Smoked Haddock & Spring Onion Fishcake, *dressed leaves & sauce tartar*

Monkfish & Salmon Kebab, *smoked bacon & honey marinade*

Arbroath Smokey Potato Cake, *lemon mayo & crunchy salad*

Brie & Red Onion Marmalade French Toasties, *Mediterranean salad*

Cold Starters

Chilled Fanned Cantaloupe Melon, *Red Berry Jus*

Sliced Honeydew Melon, *Parma Ham Strips & honey dressed leaves*

King Prawn and Avocado Crunchy Crouton Salad, *classic bread & butter*

Beef Tomato & Buffalo Mozzarella, *Balsamic Oil Dressing, hand torn basil*

Crayfish Tails, *Lemon & Dill Mayonnaise, sesame butties*

Strawberry Chicken Salad, *Summer leaves & strawberry vinaigrette*

Goats Cheese, *baby beetroot & toasted sesame seed salad*

Smoked Scottish Salmon, *baby beetroot, horseradish cream & lambs leaf salad*

Classic Caesar Salad, *chicken, garlic cream, croutons & parmesan*

Silky Chicken Liver & Cognac Parfait, *melba slices & house salad*

Pork, Apple & Calvados Terrine, *apple chutney & wholemeal toast*

Smoked Salmon & Cod Posset, *seeded batch loaf*

Smooth Duck & Orange Pate, *classic toast & citrus salad*

Chargrilled Vegetable Mushroom Pate, *horseradish cream & granary toasties*

Wild Boar Terrine, *tomato concasse & ciabatta toasties*

Local Chargrilled Asparagus Spears, *pernod cream & parmesan (February to May)*

Quorn & Apple Pate, & *wholemeal toast (vegan alternative pate)*

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Prestige Wedding Breakfast Menu's

Desserts served with Cream

- Vanilla Crème Brulee, *dusted raspberries & shortbread thins*
- Strawberries & Cream
- Blakelands Famous Lemon Torte
- Blackberry Eton Mess, *kia royale jus & butter shortbread*
- Baked Vanilla Cheesecake, *fresh bananas & butterscotch sauce*
- Raspberry & White Chocolate Brulee Cheesecake
- Baked Vanilla Cheesecake, *forest fruit compote*
- Chocolate Fudge Cheesecake, *choccy sauce, biscuit base*
- Squidgy Belgium Chocolate Roulade
- Chantilly Profiteroles, *luxury white & milk chocolate sauce*
- Baked Strawberry & Clotted Cream Tart
- Individual Raspberry Pavlova, *rosewater syrup*
- Summer Fruit Pudding, *jugs of extra cream*
- Strawberry Meringue Roulade, *champagne jus*
- The Best Warm Handmade Chocolate Brownie, *rich chocolate drizzle & ice cream*
- Lemon Tarte, *sweet pastry*
- Rhubarb & Ginger Fool, *crystallised ginger biscuits*

Puddings served with Custard

- Blakelands Homemade Crumbles
- Richard's Classic Fresh Fruit Pie
- Sticky Toffee Pudding, *Hot Toffee Sauce*
- Hot Chocolate Sponge, *melting white & milk choccie*
- Syrup Sponge Pudding
- Brioche Bread & Butter Pudding, *whiskey marmalade*
- Calypso Bread & Butter Pudding (*Rum & Cherry*)
- Spotted Dick, *syrup drizzle*
- Individual Treacle Tarts
- Eves Pudding
- Orange & Ginger Upside-down Pudding

Dessert Trio's

- The Favourites** - Crème Brulee ~ Eton Mess ~ Chocolate Brownie
- The Light Ones** - Banoffee Cheesecake ~ Belgium Choux Bun ~ Mini Raspberry Pavlova
- The Classics** - Hot Apple Crumble & Custard ~ Mini Sherry Trifle ~ Crepe Suzette
- The Cheesecakes** - Raspberry & White Choc ~ Banoffee ~ Choc Orange
- The Puddings** - Mini Spotted Dick ~ Sticky Toffee Pudding ~ Rhubarb Crumble

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Evening Supper Menus

Your choice of evening Supper is included in this Wedding Package
All our suppers can be served indoors in the Maltings Barn or outdoors in the Courtyard Cave

Option 'F' - Lite Bites Bacon Supper

Unsmoked back bacon, served in soft sub rolls.
Heinz ketchup & HP brown sauce.

Option 'G' - Cheese Supper

Welsh Vintage Cheddar, Somerset Brie, Finest Wrekin Blue Cheese & Abergavenny Goats Cheese
Crackers, French Bread Sticks, crisp sliced apples & bunches of grapes.

Option 'L' - Fish Finger Baps

Served in soft baps. Tartare sauce, ketchup & butter portions.

Option 'M' - Beef Burgers

Locally made gourmet all beef burgers, served in burger baps. Cheese Slices, Iceberg Lettuce, Sliced Tomatoes, & Gherkins, Sautéed Sliced Onions, Heinz Ketchup & Classic Relish.

Option 'N' - Hot Dogs

Locally hand made sausages – simply pork, pork with onion & chive and pork with tomato & black pepper, served in finger rolls. Sautéed sliced onions, HP sauce, BBQ sauce & mustard.

Option 'P' - Pulled Pork Baguettes

Hand carved Pork with crackling, gravy, sage and onion stuffing & fresh apple sauce,
served with 6" freshly baked baguettes

Option 'R' - Jacket Potatoes

Large freshly baked Jacket Spuds.
Accompanied by hot baked beans, grated cheddar cheese, vegetarian chilli, coleslaw & tuna

Option 'S' - Kebab Skewers

A trio of grilled skewers with Chicken, Lamb and Beef & Salmon and Prawn
Accompanied by sauces, salad & pita breads

Option 'T' - Chicken Fajitas

Marinated chicken breast strips served with sizzling onions and mixed peppers, with warm soft tortillas, grated cheese, sour cream, guacamole and pico de gallo salsa.

Premium Suppers - Enquire for Prices

Option 'V' - Beef Brisket Subs

Slow Roasted Beef Brisket, hand carved and served in our 8" Sub rolls, with sautéed sliced onions, mustards, ketchup, BBQ sauce & mayonnaise.

Option 'W' - Fish & Chips

Battered Fillet of Cod, crisply fried, served with hand cut twice fried chips.
Mushy peas, curry sauce, salt & vinegar, sauces & pickled onions.

Option 'X' - Stonebaked Pizza

Freshly Stonebaked 9" Pizza - margherita, pepperoni & farmhouse pizza Cooked in 90 seconds by the Chefs in our outdoor kitchen

Extra's & Desserts available for with Supper or Buffet

Please see your wedding packs for prices

Evening Buffet Menus

The following upgrade can be added, replacing your supper with a full evening buffet option

Add Upgrade 8 @ £7.95 per guest & choose from the following Full Buffet

Option 'B' - The Traditional Finger Buffet

White & Wholemeal Sandwiches of Honey Roast Ham, Cheddar Cheese & Roast Turkey.

French Bread Slices with toppings of Tuna & Mayonnaise and Egg & Cress with Mayonnaise

Buffet Sausage Rolls, Pork Pie, Chicken Nuggets, Black Pudding, Vegetarian Baked Quiche, Vegetable Samosas, Vol au Vents filled with Prawns Marie Rose and with Creamy Mushrooms, Ham & Margarita Mini Pizzas, Cocktail Sausages, Pickled Onions, Cheese & Pineapple on Sticks, Assorted Salad Leaves, Tomatoes, Sliced Peppers, Radishes, Cucumber & Crisps.

Option 'C' - The Black Country Buffet

White and Malted Wholemeal Sandwiches with Ham & Corned Beef

Open Rolls and Soft Cobs with Egg Mayo & Cheese & Onion

Pork Pie Wedges, Individual Sausage Rolls, Cocktail Pork Sausages, Succulent Chicken Wings

Cheddar Cheese and Pineapple on Sticks, Black Pudding with Pickled Beetroot on Sticks

Mushroom Vol au Vents, Vegetable Samosas, Onion Bhaji, Selection of Pickled Onions and Gherkins

Black Country Scratchings & Assorted Crisps

Option 'D' - The BBQ Buffet (Courtyard Service available)

Barbeque Chicken Drumsticks, Hot Wings, Marinated Pork Spare Ribs, Farmhouse Pork Sausages, Seasoned Jacket Potato Wedges, Chilli Con Carne, Grated Cheddar Cheese, Vegetarian Baked Quiches, Garlic bread Slices, Roasted Vegetable Chilli Skewers, Crunchy Coleslaw, Assorted Green Salad Leaves.

Option 'J' - The Hot Pork Buffet (Courtyard Service available)

Hand Carved Leg of Somerset Pork with Crackling, Sage & Onion Stuffing & Fresh Apple Sauce,

served with 8" Sub Rolls, Seasoned Jacket Potato Wedges, Crunchy Coleslaw, Assorted Salad Leaves, Tomatoes & Peppers. Hot dogs for the children & Roasted Vegetable Chilli Skewers for Vegetarian Guests.

Option 'H' - The Brisket of Beef Buffet (Courtyard Service available)

Slow Cooked hand carved Brisket of Beef with Onions, Mustards & Mayo,

served with 8" Sub Rolls, Seasoned Jacket Potato Wedges, Crunchy Coleslaw, Assorted Salad Leaves, Tomatoes & Peppers. Hot dogs for the children & Roasted Vegetable Chilli Skewers for Vegetarian Guests

Option 'K' - The Beef Burgers & Hot Dogs Buffet (Courtyard Service available)

Sausage Hot Dogs & hand pressed 100% Beef Burgers, served in Soft Baps & Finger Rolls, Sautéed Sliced Onions, Cheese Slices, Seasoned Jacket Potato Wedges, Margarita Mini Pizzas & Warm local award winning Black Pudding, Richards home made Paprika Onion Rings. Accompanied by Iceberg Lettuce, Slices Tomatoes & Gherkins', Crunchy Coleslaw, Tomatoes & Peppers, Ketchup, Brown Sauce, BBQ Sauce & Mustard.

Option 'Y' - The Tex Mex Buffet (Courtyard Service available)

Marinated Chicken Breast Strips served with sizzling onions and mixed peppers, with warm soft tortillas, grated cheese, sour cream, guacamole and pico de gallo salsa.

Mexican Spicy Rice, Spicy Chicken Wings & Chocolate Churros

Option 'E' - Traditional Hog Roast

In conjunction with our catering partners Oak Hog Roasts served in our central Courtyard

Please give as much notice as possible if you are considering this option to ensure availability.

(based on a minimum of 100 catered guests)