



DOVECOTE EVENTS
CREATIVE • BESPOKE • INSPIRED

Wedding MENUS 2024

We pride ourselves on offering a high quality service in a beautiful setting, whilst ensuring a relaxed atmosphere. The business has grown in recent years thanks to the success of so many wonderful weddings and years of experience, but also thanks to glowing reviews from past customers and word of mouth.

The culinary masterminds behind our tantalising menus focus on using locally sourced, seasonal produce and the freshest of ingredients. Our executive chef strives to produce creative dishes to suit a range of tastes, preparing food here in the Dovecote kitchens and presenting it to the highest of standards.

The menus included have been thoughtfully created with you in mind, but if there is a favourite dish you have been dreaming of offering to your guests at your wedding then our experienced events team can discuss alternative options or help you tweak the menus to suit your style.



Canapés

Set the tone for the day with some of these tasty bites whilst mingling with your guests during your drinks reception. Packed with flavour and mixing the modern classics with exciting cultural designs, these will ensure the perfect start to the day. Not sure which ones to choose? Pick a sample of different canapés to try at your complimentary food tasting once you have booked your wedding.



Meat selection

- Sticky sesame chicken bites (gf)
-
- Pressed ham hock terrine, burnt apple (gf)
-
- Mini lamb kofta, spiced yoghurt (gf)
-
- Chicken satay skewer, peanut sauce (gf)
-
- Mini chipshop style battered sausage, curry sauce
-
- Rare roast beef cheddar scone, caramelised onions

Fish selection

- Crispy fishcake, herb mayonnaise
-
- Cornish crab vol au vent (£1 supplement)
-
- Hake croquetas, chilli aioli (£1 supplement)
-
- Panko coated cod cheeks, mushy peas (£1 supplement)
-
- Salt and pepper squid chunk
-
- Potted shrimp toast, avocado puree

Vegetarian selection

- Oxford blue beignets, grape jelly (v)
-
- Goat's cheesecake, red onion jam (v)
-
- Cauliflower popcorn (ve)
-
- Mini welsh rarebit (v)
-
- Crispy polenta bite, parmesan and garlic (v, gf)
-
- Mozzarella sticks, ranch dip (v)



Formal Menus

The classic three-course wedding breakfast. Find your seat at the table and relax into an indulgent meal served by our professional waiting staff. Beautifully designed food, high on taste and presentation to give your guests something special to talk about.



Starters

- Roast red pepper and gouda arancini, arrabiata sauce, dressed leaves (v)
-
- BBQ korean gochujang pork ribs, kimchi, pear, peanut (gf)
-
- Crispy fried squid, chilli and lime smashed avocado
-
- Pork and pistachio terrine, apple gel, roast garlic bread
-
- Creamy port mushrooms, cheddar sauce, grilled ciabatta (v)
-
- Paneer tikka, red onion salad, mint yoghurt, poppadom (v)
-
- Pan fried scallops, burnt butter sauce, apple salad, baby watercress (gf) (*£3 supplement per person)
-
- Bruschetta of whipped goat's cheese, candied beetroot, semi dried tomato, basil, honey (v)
-
- Potted mackerel, cucumber jelly, crisp flatbread
-
- Smoked duck salad, puy lentils, pomegranate, walnuts (gf) (*£2 supplement per person)
-
- Shredded beef taco, tomato and coriander relish, sour cream
-
- Classic prawn cocktail
-
- Crispy tofu fingers, kale salsa, garden salad (ve)

Main Courses

Slow cooked blade of beef, shallot purée, parmesan duchess potatoes, rainbow chard (gf) (*£2 supplement per person)

Trio of sliders, crispy buttermilk buffalo chicken, tiger prawn and rocket, beef short rib, coleslaw, triple cooked chips

Roast chicken supreme, fondant potato, wild mushrooms, baby leeks, tarragon sauce (gf)

Porchetta of belly pork, boulangère potatoes, fricassée of peas and broad beans, pan jus (gf)

Shoulder of lamb ragu, rigatoni, radicchio, harissa oil (*£2 supplement per person)

Chicken parmigiana, tomato sauce, mozzarella, gnocchi

Confit duck leg, pancetta and white bean stew, roast celeriac, wilted spinach (gf) (*£2 supplement per person)

Beer battered fish and chips, triple cooked chips, mushy peas

Keralan fish curry, lemon pilau rice, roti bread (gf)

Smoked haddock fishcake, mussels, creamed courgettes and leeks

Vegetable pakoras, saag aloo, mint chutney (ve)

Root vegetable tarte tatin, candied nuts, goat's cheese dressing, garden leaves (v)

Open ravioli of ratatouille, rocket pesto, herb oil (ve)

Bubble and squeak cake, cannellini bean and roast cherry tomato salad, poached egg (v, gf)





Desserts

Biscoff cheesecake (ve)

•

Triple chocolate brownie, salted caramel, clotted cream

•

Orange and almond cake, blood orange sorbet, lemon syrup

•

Mango and passion fruit Eton Mess (gf)

•

Pimm's trifle, Pimm's jelly, vanilla custard, strawberry sponge, strawberries and cream

•

Chocolate tart, black forest cherries, hazelnut cream

•

Lemon posset, lime and mango, shortbread

•

Raspberry and white chocolate profiteroles

•

Pecan pain au chocolat and butter pudding, vanilla ice cream

•

Coconut rice pudding, pineapple and mint salad (gf)

•

Banoffee pie, caramelised banana

Prices include white table linen, crockery, cutlery and glassware. Also included are waiting staff and front of house management to ensure a smooth service.

Prices are based on selecting one dish from each course for all of your guests, with the exception of special dietary requirements. Many of the dishes can be suitably adapted for vegan, gluten free and dairy free diets. Please discuss these options with your wedding coordinator.

Sharing Menu

Barbeque & Chargrill

Cooked freshly on the BBQ, there's plenty of food to please all your guests. A sociable and increasingly popular way to wow your wedding guests and keeping it relaxed at the same time. Food is served on platters to the centre of the tables for guests to help themselves. A great talking point for family and friends!

Main Courses (Choose three items)

- Honey and ginger chicken thighs (gf)
-
- Cajun pork cutlet (gf)
-
- Tandoori paneer skewers (v)
-
- BBQ miso tofu, soy and spring onion (ve)
-
- Minty lamb chops (gf)
-
- Sticky baby back ribs (gf)
-
- Bo peep cheeseburger, gherkin and relish
-
- Mixed vegetable skewer, feta and lemon crumble (v,gf)
-
- Free range pork and apple sausages
-
- Vegan burger, gherkin and relish (ve)



Gourmet Sides & Salads (Choose two items)

- Asian noodle salad, peanut dressing (v,gf)
-
- New potato and apple salad, crème fraîche (gf)
-
- Mac 'n' cheese, herb crumb (v)
-
- Charred green beans and babycorn, parsley butter (ve,gf)
-
- Middle eastern chickpea salad, dukka dust (ve,gf)
-
- Greek orzo salad (v)
-
- Salt 'n' pepper chips (ve,gf)
-
- Watermelon, bocconcini and mint salad (v,gf)
-
- Heritage tomato panzanella salad (ve)
-
- Classic coleslaw (v,gf)

Desserts
(Choose three items)

Triple chocolate brownie, salted caramel, clotted cream

•
Mango and passion fruit Eton Mess (gf)

•
Lemon posset, lime and mango, shortbread

•
Raspberry and white chocolate profiteroles

•
Sticky toffee pudding

•
Fresh fruit tartlets

•
Tarte au Citron



Children's Menus

Menus for children between the ages of 2 and 10 can be made available upon request. We usually recommend a main course and dessert. To keep the children happy, if you've order a three-course meal, their main course will come out at the same time as your starters so no one goes hungry!



After Dinner

Included in all menus, enjoy fresh coffee, fusion teas and petit fours served in the bar area after your wedding breakfast. Or why not head to the bar and check out the fantastic list of home-shaken cocktails delivered to you by our cocktail maestros?





Evening Menu

In need of a little sustenance to keep the energy levels up and continue the party? Choose from the tasty options below. Served from a buffet table and handed out on trays amongst guests.



(We recommend choosing a selection of two options, minimum numbers apply)

Posh cheesy salt 'n' pepper hotdog **£8.00**

•

Giant carved sausage / veggie sausage (v) rolls, English mustard (2 slices per person) and a cone of chips **£9.00**

•

Prawn katsu sliders with asian coleslaw (2 per person) **£8.00**

•

Fish finger sandwich, tartar sauce, baby gem lettuce **£8.50**

•

Spiced lamb flatbread, honey and mint yogurt **£8.00**

•

Pizza slice, margherita (v) or pepperoni and a cone of chips **£8.00**

•

Bacon, sausage or veggie sausage (v) baps and a cone of chips **£9.00**

•

Cheesy, fiery nachos (v) **£8.00**

•

Add a cone of chips to any of the options above that don't already include them (V) **£3.50**

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(v) - vegetarian, (ve) - vegan, (gf) - gluten free

We will cater for many different food allergies and intolerances on an individual basis. Please speak to your wedding coordinator when discussing your menu.

We take our food and hygiene very seriously here and continue to receive a Food Hygiene Rating of 5, the highest level achievable.



Cheese Wedding Cake

Are you a cheese lover? Then a cheese tower wedding cake might be a perfect feature for your day. Sourcing the best products, we can provide a bespoke tower of cheese wheels that not only will look stunning throughout your wedding day, but also taste great as part of your evening buffet.

Prices will be quoted on ordering.

A wooden cake stand and a silver cake knife is provided along with a selection of fresh figs, edible flowers and fresh herbs to decorate the cake.

Your chef and wedding coordinator will display this on your wedding day ready for you to say "cheese" for the camera for your cake cutting photos later in the day. The cake will then be removed, disassembled and presented on platters to serve to your guests with your evening food.

To really make a feast of your cheese tower for your evening buffet, opt for a selection of accompaniments to be served on platters to your guests.

French country pâté

•

Red pepper pâté (v)

•

A selection of chutneys

•

Fresh grapes, celery and figs

•

A selection of crackers and oatcakes

•

Artisan breads

•

Parma ham and fennel salami