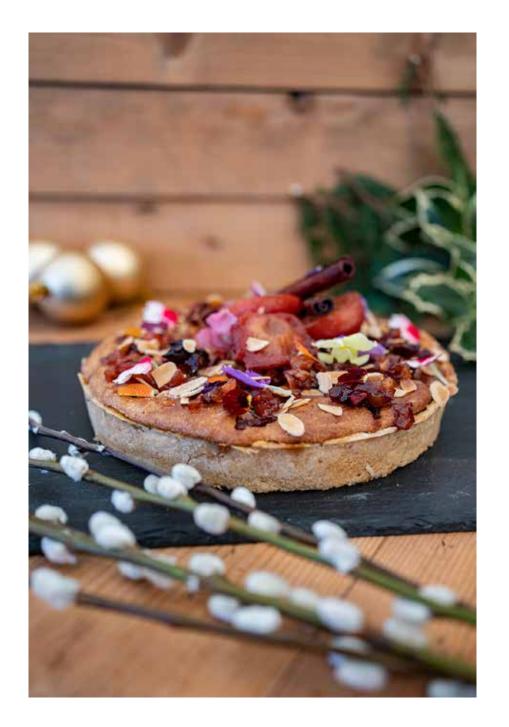




DOVECOTE EVENTS

CREATIVE • BESPOKE • INSPIRED

Wedding MENUS



We pride ourself 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

Beef fat hash brown, beer and onion purée (gf)

Pressed ham hock terrine, burnt apple (gf)

Buttermilk fried chicken, Frank's hot sauce

Confit duck leg wonton tartlet, pickled vegetables

Mini chip shop style battered sausage, curry sauce

Rare roast beef cheddar scone, caramelised onions

Fish selection

Smoked mackerel rillette, candied beetroot, sourdough crostini

Cornish crab vol au vent

Sweet and sour octopus lollipop, pineapple, red pepper coulis (gf)

Smoked haddock kedgeree bon bon, curry mayo (gf)

Salt and pepper squid chunk

Bloody Mary prawn cocktail filo cup

Vegetarian selection

Oxford blue beignet, grape gel (v)

Goat's cheese cheesecake, red onion jam (v)

Cauliflower popcorn (ve)

Vegetable pakora, mango chutney (ve/gf)

Féta, red pepper and spinach spanakopita (V)

Polenta stick, ranch dip (ve/gf)



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

Wild mushroom and parmesan arancini, smoked garlic aioli (v)

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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)

Bruschetta of whipped goat's cheese, candied beetroot, sun dried tomato, basil, honey (v)

Potted mackerel, cucumber jelly, crisp flatbread

Smoked duck salad, puy lentils, pomegranate, walnuts (gf)

Shredded beef taco, tomato and coriander relish, sour cream

Crispy tofu fingers, kale salsa, garden salad (ve)

Halloumi stuffed falafel bite, hummous tahini dressing (v/gf)

Smoked haddock kedgeree, poached egg, curry oil, saffron emulsion (gf)

Asian prawn cake, chilli jam, radish salad

Main Courses

Slow cooked blade of beef, shallot purée, parmesan duchess potatoes, rainbow chard (gf)

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

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

Shoulder of lamb ragu, rigatoni, radicchio, harissa oil

Confit duck leg, pancetta and white bean stew, roast celeriac, wilted spinach (gf)

Beer battered fish, 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)

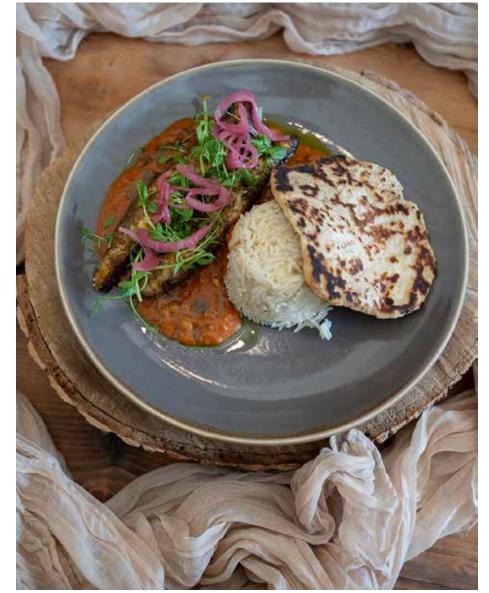
Root vegetable tarte tatin, candied nuts, goat's cheese dressing, garden leaves (v)

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

Chuck brisket and short rib beef burger, pancetta jam, triple cooked chips, beer battered onion rings

Pork schnitzel, salsa verdé, skin on fries, watercress and apple salad

Creamy wild mushroom tagliatelle, parmesan crisp, herb oil (v)





Desserts

Biscoff cheesecake

Triple chocolate brownie, salted caramel, clotted cream

Plum and amaretto frangipane tartlet, clotted cream ice cream

Jamaican ginger cake, rum and raisin ice cream

Raspberry millefeuille, vanilla Chantilly

Classic tiramisu

Blood orange cheesecake

Baked Alaska, pistachio sponge, cherry parfait, Italian meringue

Ginger crème brûlée, brandy snap tuille (gf)

Coconut and lime pannacotta, pineapple and mint salsa (ve/gf)

Blueberry choux bun, blueberry curd, berry compote, white chocolate

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

Menus 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

Barbecue & 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!









Choice of 2 to 3 meat mains with 1 vegetarian/vegan main, 2 sides and 3 mini desserts or 1 large sharing dessert

Main Courses

Miso butter corn riblet (ve/gf)

Wild venison sausage

Soy and sesame aubergine wedge (ve/gf)

BBQ miso tofu, soy and spring onion (ve)

Minty lamb chops (gf)

Spiced chicken and chorizo skewer

Bo Peep cheeseburger, gherkin, relish

Sticky glazed Jack Daniels pork belly (gf)

Chinese style meaty pork ribs (gf)

Vegan burger, gherkin, relish (ve)

Gourmet Sides & Salads

Barbecue tenderstem broccoli, caramelised chillies, smoked almonds (ve/gf)

Classic Caesar salad, anchovies

Mac 'n' cheese, herb crumb (v)

Caramelised chicory, orange, blue cheese, walnut (v/gf)

Warm potato salad, caper vinaigrette (ve/gf)

Moroccan tabouleh salad (ve)

Salt 'n' pepper chips (ve,gf)

Watermelon, bocconcini and mint salad (v,gf)

Basil balsamic marinated heirloom tomatoes (ve/gf)

Classic coleslaw (v,gf)

Desserts

Choose 3 mini desserts to be served on sharing platters or as an individual trio or

Choose one large sharing dessert

Mini Desserts

Triple chocolate brownie, salted caramel, clotted cream

Sticky toffee pudding

Blood orange cheesecake

Coconut and lime pannacotta, pineapple and mint salsa (ve/gf)

Jamaican ginger cake, rum Chantilly

Blueberry choux bun, blueberry curd, berry compote, white chocolate

Plum and amaretto frangipane tartlet, clotted cream

Large Sharing Desserts

Classic Tiramisu

Plum and amaretto frangipane tart, jug of cream

Blood orange cheesecake

Pain au chocolate bread and butter pudding, jug of cream



After Dinner

Included in the price of 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?





Children's Menus

To keep the children happy, if you've ordered a three-course meal, their main course will come out at the same time as your starters so no one goes hungry!

Pricing is based on a single choice menu so that all children will eat the same dishes.

Main Courses

Chicken goujons, chips, baked beans

Spaghetti bolognaise

Fish goujons, chips, peas

Lasagne, garlic bread

Tomato pasta (v)

iomato pasta (v)

Fish pie, peas

Desserts

Chocolate brownie, vanilla ice cream

Vanilla ice cream, chocolate sauce

Knickerbocker glory



Evening Menu

In need of a little sustanence 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 your guests.



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

Posh cheesy salt 'n' pepper hotdog

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

Pulled pork, sourdough baps, sage and apricot stuffing, apple sauce

Fish finger sandwich, tartar sauce, baby gem lettuc

Spiced lamb flatbread, honey and mint yogurt

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

Cheesy, fiery nachos (v)

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

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(v) - vegetarian, (ve) - vegan, (gf) - gluten free
* minimum catering for 75% of your total number of evening guests.

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 request.

A wooden cake stand and a silver cake knife will br 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" to 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 accompaniaments 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 (additional £6.50 per person)