



DOVECOTE EVENTS  
CREATIVE • BESPOKE • INSPIRED

*Wedding* MENUS



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

- 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 rilette, 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)

•

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 (gf)

•

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 bolognese

•

Fish goujons, chips, peas

•

Lasagne, garlic bread

•

Tomato 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 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 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 lettuce

•

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 be 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 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 (additional £6.50 per person)