



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.



To choose a minimum selection of five canapés per person

Meat selection

- Seared beef skewer, wasabi mayonnaise, sesame
-
- Lamb and pea Wellington
-
- Chicken liver pate choux bun
-
- BBQ chicken taco bites
-
- Maple bourbon pork belly
-
- Meatball sub, tomato coriander relish
-
- Mini chipshop style battered sausage, curry sauce

Fish selection

- Salt and pepper squid chunk
-
- Prawn cocktail cups
-
- Curried monkfish poppadom, chilli chutney
-
- Crayfish blini, avocado purée
-
- Salmon gravlax, fennel cracker, dill mousse
-
- Sesame crab and prawn toast
-
- Parmesan crusted sea trout cakes, crispy capers

Vegetarian selection

- Lemon, parmesan, oregano arancini
-
- Goat's cheesecake, red onion jam
-
- Halloumi fries, citrus aioli
-
- Baba ghanoush, crème fraîche pitta
-
- Beetroot crisp, beetroot caviar, sour cream
-
- Red lentil Dahl, filo parcel
-
- Pulled jackfruit, avocado salsa crostini



Formal Menus

The classic three-course wedding breakfast. Find your seat at the table and relax into a tasty 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

Pulled spaghetti squash taco, guacamole, pickled red cabbage, pomegranite (v)

•

Heritage tomato, chard and goat's cheese tart with watercress pesto (v)

•

Pea and cornish yarg croquettes, pea shoots, mint mayonnaise (v)

•

Twice baked old Winchester cheese soufflé, charred lettuce, Oxford blue dressing (v)

•

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

•

Duck rillettes, pickled cherries, cumin sourdough toast

•

Grilled peach, serrano ham and bocconcini salad, roquette, basil vinaigrette

•

Crispy buffalo chicken wings, green salsa, ranch dressing

•

Hoisin pork steamed buns, chinese lettuce, mooli, soy ginger dipping sauce

•

Smoked mackerel scotch egg, beetroot and rhubarb ketchup

•

Fresh crab salad, sweetcorn panna cotta avocado purée

•

Gin cured salmon, compressed cucumber, crispy quails egg, crème fraîche



Main Courses

Roast duck breast, confit duck leg stuffed cabbage, pak choi, pine nuts, orange sauce

•

Free range chicken supreme, crushed thyme potatoes, spinach, red wine sauce, crispy skin

•

Braised shin of beef ragu pappardelle, toasted pumpkin seeds, parmesan crackers, lemon oil

•

Herb crusted rump of lamb, colcannon mash, green beans, rosemary sauce

•

Pressed belly of pork, Clonakilty black pudding sausage roll, celeriac purée, sprouting broccoli, cider jus

•

Roast chicken supreme, potato gratin, mushroom ketchup, grilled shallots, savory cabbage

•

Beef rendang curry, turmeric wild rice, crispy onions, mango yogurt, chapati bread

•

Pan fried hake fillet, saffron potatoes, samphire, mussel broth

•

Tiger prawn and pollock burger, avocado, watercress, kohlrabi coleslaw, skinny fries

•

Smoked haddock kedgeree, crispy hens eggs curried mayonnaise

•

Puy lentil and spinach cake, hummus purée, heritage carrots (v)

•

Sweet potato gnocchi, sautéed herby wild mushrooms, rich tomato sauce, fried cavolo nero (v)

•

Aubergine and black bean fritters, crushed butternut squash, apple and walnut salsa (v)

•

Pea, broad bean, kale and ricotta cannelloni, garlic and parmesan twist bread, dressed frizze leaves (v)

Desserts

- Fig panna cotta, honey granola
-
- Lemon tart, raspberry mint jelly, fresh raspberries
-
- Hooky beer trifle, beer jelly, date sponge, creme patissiere, dark chocolate
-
- Ginger and blueberry crème brûlée, honey biscuit
-
- Warm chocolate doughnuts, cherry fool
-
- Dark chocolate torte, coffee ice cream
-
- Guinness sponge, peanut butter parfait, Guinness sauce
-
- Classic treacle tart, milk ice cream
-
- Apricot and pistachio bakewell tart, clotted cream, raspberry purée
-
- Boozy tiramisu, hazelnut cookie
-
- Eton mess cheesecake
-
- Apple and Blackberry oat crumble, thyme infused custard



Prices include white table linen and all crockery, cutlery and glassware. Also include 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 guests, with the exception of special dietary requirements. If you would like to consider offering a choice menu to your guests please discuss this option prior to your food tasting with your wedding coordinator.

Sharing Menus

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)

Yakitori chicken supreme

•

Slow roasted BBQ pork belly strips

•

Halloumi skewers, pine nut pesto (v)

•

Local free range pork sausage

•

Ras el hanout cauliflower flatbread, chicory, herby yogurt dressing (v)

•

Black bean burger (vegan)

•

Bo Peep cheeseburger

•

Shell on whole cajun prawns

•

Sweet chilli and lime chicken

•

Field mushroom shawarma skewers (vegan)



Gourmet Sides & Salads
(Choose three items)

- Salt and pepper chips
-
- Charred corn on the cob
-
- Creme fraîche coleslaw
-
- Pearl barley, tenderstem broccoli, salsa Verde dressing
-
- Roasted vegetable, fêtâ and basil salad
-
- Caesar salad
-
- Rosemary roast new potatoes
-
- House green salad
-
- Three cheese mac'n'cheese
-
- Green tabbouleh salad



Desserts
(Choose three items)

- Chocolate orange pot
-
- Eton mess
-
- Double chocolate brownie
-
- Sticky toffee pudding
-
- Salted caramel profiteroles
-
- Banana doughnuts
-
- Strawberry cheesecake
-
- Fresh fruit tartlets
-
- Tarte au Citron



Grazing Platters & Roasts

Let us create a relaxed dining scene for you and your guests with amazing tasting food presented on platters and in bowls to the centre of the table for guests to help themselves. Choose either two or three courses with an inspiring selection across each course.

Starters (Choose four items)

- Quail scotch egg
-
- Mixed cured meats
-
- Gin and dill cured salmon
-
- Half pint of prawns
-
- Bo Peep smoked and spiced almonds and cashews (v)
-
- Tear and share gruyère, red onion and sundried tomato cob loaf (v)
-
- Broad bean hummus (v)
-
- Spanish potato omelette (v)
-
- Courgette and halloumi fritter (v)
-
- Falafel bites (v)
-
- Bix soft cheese (v)
-
- Oxford blue cheese (v)
-
- Honey glazed chicken wings
-
- Lemon, parmesan, oregano arancini (v)
-
- Halloumi fries (v)
-
- Salt and pepper squid chunks
-
- Cheese stuffed peppers (v)

All served with artisan breads, butter, marmite butter and chutneys





Main Courses (Choose one)

Roast sirloin of beef
Roast potatoes, Yorkshire puddings, gravy

•

Salmon and spinach en croute
Sautéed potatoes

•

Lemon and herb spatchcock chicken
Cous cous, yoghurt dressing

•

Pistachio, roquette, mint stuffed loin of pork
Creamed potatoes, thyme gravy (v)

•

Puy lentil and wild mushroom pie
Cheddar mash (v)

All served with bowls of seasonal vegetables

Desserts (Choose three items)

Chocolate orange pot

•

Eton mess

•

Double chocolate brownie

•

Sticky toffee pudding

•

Salted caramel profiteroles

•

Banana doughnuts

•

Strawberry cheesecake

•

Fresh fruit tartlets

•

Tarte au Citron



Children's Menus

Menus for children between the ages of 2 and 10 are available upon request.



After Dinner

Included in all of the menus is a selection of fusion teas, fresh coffee and petit fours, which will be served in the bar area after your wedding breakfast. Guests can also 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.



Posh cheesy salt and pepper hotdog

•

Giant carved sausage rolls, English mustard (2 slices per person)

•

Prawn katsu sliders with asian coleslaw (2 per person)

•

Fish finger sandwich, tartar sauce, baby gem lettuce

•

Spiced lamb flatbread, honey and mint yogurt

•

Pizza slice, margherita (v) or pepperoni

•

Bacon, sausage or veggie burger (v) baps with red and brown sauce

•

Cones of chips (v)

•

Cheesy, fiery nachos (v)

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

To learn more or receive a quote for your wedding catering please contact Dovecote Events. Pricing will be inclusive of VAT. 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.

A wooden cake stand and a silver cake knife is provided along with a selection of 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.

See below a list of some of the tasty accompaniments that will be served along side your cheese for your evening buffet.

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

•

Fennel salami