

TUDOR BARN ELTHAM



Food and Drinks

Canapes

The perfect wedding canapes, miniature parcels of yumminess, guaranteed to get the warmest of welcomes from your guests during your drinks reception

£11.95 per person (choice of four)
additional canapes £3.00 per person

Jerk Chicken Skewers
sour cream

Duck Liver & Port Pâté
crostini & red onion chutney

Rare Roast Beef
focaccia crouton, horseradish cream, balsamic
reduction

Chicken Satay
peanut dipping sauce

Beetroot & Orange Cured Salmon
crispy bread, dill & mustard sauce

Smoked Haddock
spring onion fishcake, lemon aioli

Smoked Salmon Blini's
crème fraîche, dill

Wild Mushroom & Black Truffle Arancini (v)

Aubergine Parmigiana (v)
mozzarella, tomato, basil, parmesan

Babaganoush (v)
chilli & oregano in a filo, feta



Wedding Breakfast

The most popular option to date, a traditional three course plated wedding breakfast perfect for any size wedding
View our frequently asked questions for more information on how you make your choices

Classic Menu £52.00 per person
choice menu £3.50 per person upgrade



STARTERS

Minted Pea Soup
crispy pancetta, chives

Oak Smoked Duck
zesty orange salad, toasted sesame dressing, plum purée

Beetroot Cured Salmon
pickled cucumber, summer radish, dill & mustard dressing

Devon Blue Fritters (v)
wild garlic, cauliflower, watercress, baby leaf, spiced mayo



MAINS

Breast of Chicken
asparagus stuffing, pea mousse, herby potato cake, courgette duo, mint cream sauce

Chargrilled Turbot
saffron & lemon polenta, confit peppers, smoked aubergine purée

Herb Crusted Rack of Lamb
celeriac & potato dauphinois, buttered greens, fine beans, rosemary jus

Grilled Cauliflower Steak (vg)
truffle infused asparagus, sweet potato purée, vine cherry tomatoes, thai chilli sauce



DESSERTS

Chocolate Delice & Mocha Mousse
praline powder, almond & pistachio biscotti

Apple & Quince Crumble
vanilla ice cream, salted caramel sauce

Raspberry Cheesecake
limoncello whipped cream, fresh raspberries

Semi-dried Poached Pear
toffee sauce, honeycomb ice cream, toasted almond

Wedding Breakfast

Traditional £75.00 per person

choice menu £5.00 per person upgrade

FOR THE TABLE

Homemade Bread (v)
whipped butter, sea salt



STARTERS

Heirloom Tomato Salad (v)
sheeps yoghurt, dried black olives, micro rocket, basil oil

Hand Picked Cornish Crab Salad
chilled crab bisque, sorrel

Ham Hock Croquettes
spring onion, truffle pea purée, mature cheddar, mustard

Roasted Heritage Carrot & Coriander Soup (v)
coconut milk, toasted coconut, smoked paprika



MAINS

Roasted Fillet of Beef
burnt onions, roasted parsnips, baby watercres, red wine & thyme sauce

Seared Rainbow Trout
shaved fennel, grilled baby leeks, trout roe, watercress purée

Free Ranged Hen
turnip potato & comté cheese dauphinoise, buttered spinach, fine beans, port & thyme sauce

Butternut Squash Wellington (v)
walnuts, mushrooms, seasonal greens, squash purée, chive velouté

DESSERTS

Passion Fruit Crème Brûlée
seasonal fresh fruit, vanilla all butter shortbread biscuit

Frozen Aerated Milk Chocolate Parfait
fresh cherries, raspberry coulis

Chocolate Nemesis
crème fraîche, orange purée, honeycomb

Apple Tart Tartin
vanilla bean icecream, salted caramel sauce, apple tuile

Wedding Breakfast

A feast that will go down in History! Serve your guests the most superb food, made from the most expensive ingredients and displayed in the most extravagant way

Banquet Menu £68.50 per person

STARTERS *all included*

Smoked Chicken & Chevil Terrine
pear & grape chutney

Hot Smoked Salmon
lemon & dill yoghurt dressing

Marinated Olives (v)
garlic & rosemary focaccia

Heritage Beets & Goats Cheese (v)
baby leaves, candied walnuts, sherry
& chive dressing



MAINS *choose one*

Loin of Sussex Pig
crackling, apple & vanilla purée

Hay Smoked Leg of Suffolk Lamb
apricot stuffing, mint sauce

Roast Topside of Scottish Beef
Yorkshire pudding, creamed horseradish

All mains served with

Herb Roasted Potatoes
Spiced Carrots
Swede Mash
Buttered Broccoli



DESSERTS *choose one*

Bailey's Cheesecake
oreo soil, salted caramel

Autumn Berry Pavlova
elderflower cream, raspberry purée

Orange & Lemon Posset
ginger bread crumb



Buffets

Hot fork buffets are perfect for more of a relaxed catering experience. With something for everyone there is sure to be no complaints of even the fussiest of eaters

Hot Fork Buffets £35.50 per person



WEST INDIAN BUFFET

MAINS *choose two including vegetarian*

- Jerk Pork/Chicken
- Escouitch Fish
- Honey Roast Jerk Salmon
- Oxtail Stew
- Curry Goat
- Curry Prawn
- Grilled Vegetable Skewers
- Plantain Beans Burger
- Honey Mac ‘n’ Cheese
- Coconut Fried Chicken

Each addition main course £7.50 per person

HOT FORK BUFFET

MAINS *choose two including vegetarian*

- Chicken Tagine
- Slow Cooked Lamb Shoulder
garlic, rosemary, red wine
- Coq au Vin
mushrooms, onions, white wine, garlic
- Beef & Ale Pie
- Fish Pie
- Thai Green Curry
fresh basil, spring onions
- Aubergine Parmigiana (v)
basil, mozzarella
- Root Vegetable Tagine (v)
fresh coriander, preserved lemon

DESSERTS

- Plantain Pancakes
- Rum, Mango & Apple Crumble
- Sticky Ginger Loaf Cake

Each dessert £3.50 per person

DESSERTS *choose one*

- Blood Orange & Almond Cake
crème fraîche
- Pannettone Bread & Butter Pudding
orange, vanilla, crème anglaise
- Eton Mess
seasonal fruit, raspberry coulis
- Baked Vanilla Cheesecake
salted caramel sauce
- Chocolate Nemesis
honeycomb whipped cream

SIDES *choose two*

- Sprouting Broccoli, crispy shallots
- Roast Root Veg, garlic & thyme
- Potato Salad, capers, dill, shallots
- Dauphinoise Potatoes, gruyere
- Winter Tabbouleh, cracked wheat,
cauliflower, pomegranate, hazelnut
- Steamed Basmati Rice
- Roast Garlic & Focaccia
- Rocket Salad, mustard dressing
- Herby Cous Cous, roasted pistachio
- Red Braised Cabbage, apple
- Maple Glazed Carrots, pecan nuts
- Chickpea & Saffron Purée, mint



SIDES *choose two*

- | | |
|----------------------|-------------------|
| Calypso Salad (Slaw) | Roti |
| Fried Plantain | Stew Rice & Peas |
| Potato Salad | Rasta Pasta |
| Rice & Peas | Beef Patties |
| Steamed Cabbage | Swordfish Patties |

Each additional side £4.00 per person



Buffets

A delicious succulent hog roast and crispy crackling, freshly baked rolls, homemade stuffing and crisp mixed salad leaves

Hog Roast Buffet £22.95 per person

main course daytime catering or evening buffet option served inside



INCLUDES

Roasted Pork & Crackling

Pork Stuffing

Flour Bap

Apple Sauce

Coleslaw

Mixed Leaf Salad

Potato Salad

SALAD UPGRADES

£1.50 per person/add extra salads for £3.00 per person

Penne Pasta

green pesto, black olives, capers, cherry tomatoes

Cous Cous

red & yellow peppers, med vegetables

Greek Salad

olives, feta cheese, cherry tomatoes

Mexican Rice Salad

mixed beans, sweetcorn, onion, green peppers, coriander

Waldorf Salad

celery, apples, grapes, walnuts, mayo



Buffets

As your evening party is in motion our evening catering options are the perfect way to finish your special day

Evening Buffet from £17.95 per person

BBQ BUFFET

choose three items

Beef Burgers
gruyere cheese, tomato relish

Piri Piri Chicken Breast
lemon mayonnaise

Cumberland Sausages
brioche roll, red onion marmalade

Halloumi & Med Veg Skewers (v)

Spicy Bean Burgers (v)
sun blushed tomatoes, leaf salad

all served with house salad

£21.95 per person



FINGER BUFFET

choose six items

Assortment of Sandwiches
cheese & pickle (v), ham salad,
tuna mayonnaise

Satay Chicken Skewers

BBQ Chicken Wings

Sausage Rolls

Dips with Crudites (v)

Nuts, Crips & Pretzels (v)

Mini Filled Jacket Potatoes (v)

Ciabatta Pizza (v)

Vegetable Samosa (v)

Mini Chocolate Brownie

Mini Scones

Seasonal Fruit Platter

£17.95 per person

additional items £3.50 per person

DELUX FINGER BUFFET

choose six items

Assortment of Quiche
ham & cheddar, tomato &
mozzarella (v), broccoli & stilton (v)

Satay Chicken Skewers

Sausage Rolls

King Prawns in Filo Pastry

Smoked Bacon Baps

Cajun Breaded Chicken Goujons

Grilled Halloumi Roll (v)

Breaded Cod Goujons

Duck Spring Rolls

Mini Cheeseburger

Vegetable Samosa (v)

Apple & Blackberry Crumble Shot

£19.95 per person

additional items £3.50 per person



EVENING VINTAGE FOOD TRUCKS

(minimum 100 guests unless stated otherwise all prices subject to confirmation)

Fish & Chips £17.95 per person

Gourmet Burgers £18.95 per person

Pizza (minimum 50) £17.95 per person

Pie & Mash £18.95 per person

Mexican £17.95 per person

Waffles/Crepes (minimum 75) £17.95 per person



Evening Bites

The perfect evening snack to keep your guests hunger at bay!

Late Night Bites from £10.95 per person



TRADITIONAL LATE NIGHT BITES *choose one*

Mini Fish & Chip Cones
tartar sauce, mushy peas

Bacon Baps
salad garnish, tomato sauce, mayonnaise

Mini Pizzas (v),
choice of toppings

£10.95 per person



DELUX LATE NIGHT BITES *choose one*

Mini Posh Dogs
caramelised onions

The Ultimate Mac 'N' Cheese Pots
crispy bacon

Mini Beef Sliders
cheese, salad garnish

£13.50 per person



JARCUTERIE *choose your own mix*

Cheese Selection
Fatbreads
Crackers / Breadsticks
Jerky Sticks
Nuts
Salami / Pepperoni / Prosciutto
Cured Meats
Cornichons
Fresh Fruit / Dried Fruit
Chocolate-covered Pretzels
Pocky Sticks

please enquire with the team

Children's Menu

The perfect package for your little ones aged 3-10 years

Children's Wedding Package £26.50 per person



Choose **ONE** main course option which will be served to all your little guests

MAINS

Beef Burger
salad, fries

Oven Roasted Sausage
mash, peas & gravy

Chicken Goujons
beans, fries

Fish Goujons
peas, fries

Macaroni Cheese (v)
garlic bread

DESSERT

Ice Cream

DRINKS PACKAGE

Drinks Reception Drink
J2O or Fruit Shoot

Toast Drink
J2O or Fruit Shoot

Wedding Cake Dessert

Serve your towering masterpiece as a sweet treat after dinner or as part of the wedding breakfast, two different options for one very important cake

Wedding Cake Dessert £3.00 per person

WEDDING CAKE PLATTER

After your cake cutting our chefs will cut your cake into finger slices and serve on a platter for your guests to enjoy after the wedding breakfast. If you would like to save a tier to enjoy together we can store this for you until your collection the following morning

Free of Charge



WEDDING CAKE AS YOUR DESSERT

Cut your cake before your wedding breakfast and our chefs will delicately portion and serve it with a quenelle of clotted cream, berry coulis and seasonal fresh fruit

£3.00 per person

please speak to a member of the events team if you would like to go for this option



Drinks Package

Our drinks options give you the freedom and flexibility to choose your perfect drink combination

Drinks Package from £25.50 per person

Traditional

DRINKS RECEPTION

Glass of Frizzante £6.50

WEDDING BREAKFAST

1/2 Bottle of House Wine & Water
and 1/2 Bottle of Water per person
£12.50

TOAST DRINK

Glass of Frizzante £6.50

£25.50 per person

Upgrades

all upgrade prices are per person

DRINKS RECEPTION OR TOAST DRINK

Glass of Pimms £2.50 upgrade
Glass of Prosecco £1.00 upgrade
Glass of Champagne £8.50 upgrade

WEDDING BREAKFAST

1/2 Bottle of Premium Wine & Water per person £2.50 upgrade

EVENING BAR

You can pre pay a bar tab in advance for your evening bar with a selected drinks offering or have a cash bar instead



Create Your Own

Speak to a member of the team to
create your own drinks package



Unlimited Bars

Unlimited Frizzante Reception
£6.50 per person

Unlimited Drinks Reception
£10.50 per person
prosecco, peroni, gin fizz & elderflower fizz

Unlimited Evening Bar
£35.00 per person
selected wines, beers, house spirits and soft drinks

Frequently Asked Questions

Q. How many options can I choose for my wedding breakfast?

A. You and your fiancé will choose one starter, one main and one dessert, you will then send your unique menu out to your guests to gather any dietary requirements or allergens. Vegetarians/vegans will automatically receive the vegetarian/vegan options on the menu. If you would like a choices menu the upgrade price starts at £3.50 per person please discuss this with a member of the team

Q. How does the children's package work?

A. You and your fiancé will choose one main course which all of the children at the wedding will receive on the day, they will also receive 2 drinks and ice cream. The children's package is for children aged 3-10 years old any older guests will be charged for an adult meal and any younger guests will be free of charge

Q. Can we provide our own food and drinks?

A. We provide all catering and drinks for the weddings, if you have a specific menu or drinks package you would like, please let a member of the team know and we can create a bespoke package for you

Q. What happens if one of our guests has allergies/dietary requirements?

A. The chef will do their best to offer any guests with dietary requirements an adapted version of your wedding breakfast menu where possible. As our kitchens use nuts in some dishes we can never guarantee any of our dishes are nut free. You will be able to add all dietary requirements/allergies to your table planner in advance

Q. Do you offer non alcoholic alternatives?

A. As standard we offer 10% complimentary non alcoholic alternatives for your reception and toast drinks. If you would like non alcoholic wines and beers please discuss this with a member of the team. Our two bars also have a variety of non alcoholic drinks which your guests can purchase on the day.



WWW.TUDORBARNELTHAM.COM
EVENTSSALES@TUDORBARNELTHAM.CO.UK
0800 433 2351



