

FOOD & DRINK AT
WESTON HALL

FOOD & DRINK

HERE AT WESTON HALL, FOOD
AND DRINK IS A BIG PART OF
OUR ETHOS.

OUR TEAM OF CHEFS CREATE
BOLD, BRITISH DISHES INSPIRED
BY THE SEASONS.

WE DESCRIBE THE FOOD AT
WESTON HALL AS "CLASSICAL
COOKING, WITH LOCAL
INGREDIENTS, FULL OF
FLAVOUR."

*"WE DON'T JUST WANT TO
MEET EXPECTATIONS, WE
WANT TO EXCEED THEM."*

YOUR GUESTS WILL HAVE A
CULINARY EXPERIENCE LIKE NO
OTHER.



CANAPÉS

OFTEN SERVED DURING A DRINKS RECEPTION, CANAPÉS PROVIDE A STYLISH & TASTY WAY TO KEEP YOUR GUESTS APPETITES SATISFIED BEFORE YOUR MEAL AND OCCUPIED DURING PHOTOGRAPHS.

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| CANAPÉ PACKAGE 1 | 2022 |
| PLEASE CHOOSE 3 OF THE FOLLOWING | £8.00 |
| STICKY PORK BELLY SQUARES (H) | PER GUEST |
| CHICKEN SATAY SKEWERS (H) | |
| SALMON & DILL PUFF PASTRY (C) | 2023 |
| VEGETABLE DIM SUM, WITH DIPPING SAUCE (H)(V) | £8.50 |
| HOMEMADE CHEESE STRAWS (H)(V) | PER GUEST |
| MINI CHEESE & ONION QUICHE (C)(V) | |
| | 2024 |
| | £9.50 |
| | PER GUEST |

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| CANAPÉ PACKAGE 2 | 2022 |
| PLEASE CHOOSE 3 OF THE FOLLOWING | £10.00 |
| MINI SAUSAGE ROLLS (H) | PER GUEST |
| MINI CHEESE BURGER SLIDERS (H) | |
| MINI VEGETABLE KEBABS (C)(V) | 2023 |
| SMOKED HADDOCK CROQUETTES (H) | £11.00 |
| TOMATO, BASIL & MOZZARELLA SKEWERS (C)(V) | PER GUEST |
| BEEF TERIYAKI SKEWERS (H) | |
| | 2024 |
| | £12.00 |
| | PER GUEST |

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| CANAPÉ PACKAGE 3 | 2022 |
| PLEASE CHOOSE 3 OF THE FOLLOWING | £11.50 |
| CREAM CHEESE & SMOKED SALMON BLINIS (C) | PER GUEST |
| LAMB & MINT KOFTAS (H) | |
| PRAWN & AVOCADO EN CROUTE (C) | 2023 |
| MINI CRAB CAKES WITH AIOLI (H) | £12.50 |
| ARANCINI WITH MOZZARELLA & TOMATO (H)(V) | PER GUEST |
| GLAZED HONEY & MUSTARD SAUSAGES (H) | |
| | 2024 |
| | £13.50 |
| | PER GUEST |

YOUR WEDDING BREAKFAST

IT IS IMPORTANT TO US THAT YOU GET EXACTLY WHAT YOU WANT FROM YOUR CHOSEN WEDDING BREAKFAST. THERE ARE A NUMBER OF VARYING & POPULAR DISHES FOR YOU TO CHOOSE FROM FOR EACH OF YOUR COURSES.

DISHES CAN BE ADJUSTED ACCORDINGLY TO MEET YOUR REQUIREMENTS.

PLEASE NOTE THAT SUPPLEMENT CHARGES FOR A NON-CHICKEN MAIN COURSE ON OUR WEDDING PACKAGES DO VARY FROM WHAT IS SHOWN; PLEASE ASK A MEMBER OF OUR WEDDING PLANNING TEAM FOR MORE DETAILS.

FULL 3 COURSE WEDDING BREAKFAST

2022

£52.00

PER GUEST

2023

£55.95

PER GUEST

2024

£62.00

PER GUEST





STARTERS

HOMEMADE CHICKEN PARFAIT

CHICKEN LIVER PATE ON CRISP GARDEN GREENS GARNISHED WITH APPLE CHUTNEY & SERVED WITH TOASTED BRIOCHE

CHICKEN CAESAR SALAD

CHICKEN & SMOKED BACON ON ROMAINE LETTUCE TOSSED WITH A CLASSIC CAESAR DRESSING, TOPPED WITH GARLIC CROUTONS, CHERRY TOMATOES & SHAVINGS OF PARMESAN CHEESE

GOATS CHEESE SALAD

BREADED GOATS CHEESE SERVED WITH A BEETROOT SALAD & TOPPED WITH A BALSAMIC DRESSING

GARLIC KING PRAWNS (£1.00 SUPPLEMENT PER GUEST)
SERVED WITH CHILLI INFUSED AIOLI

POACHED SALMON

COLD FLAKED SCOTTISH SALMON ON FINE SALAD LEAVES, WITH A CAPER HOLLANDAISE SAUCE & WATERCRESS

DUCK CROQUETTES

SERVED ON A BED OF MIXED LEAVES WITH A SWEET CHILLI SAUCE

WILD MUSHROOM & TARRAGON QUICHE

SERVED WITH A BALSAMIC DRESSING

SALMON TERRINE

SMOKED SALMON TERRINE SERVED WITH CRISP LEAVES & A LEMON DRESSING

FRESH CRAB CAKE

BREADED FRESH CRAB CAKE SERVED IN A ROCKET SALAD WITH A CITRUS MAYONNAISE

MELON WITH STRAWBERRIES

CANTALOUPE MELON WITH BASIL INFUSED STRAWBERRIES & A STRAWBERRY GEL

HAM HOCK TERRINE

HAM HOCK TERRINE SERVED WITH PICCALILLI & TOASTED SOURDOUGH

ASSIETTE

TRIO OF HAM HOCK TERRINE, CRAB CAKE & GOATS CHEESE MOUSSE

CHEF'S HOMEMADE SOUP

CHOOSE FROM; MUSHROOM & TARRAGON, TOMATO & BASIL, TOMATO & RED PEPPER, CURRIED PARSNIP, LEEK & POTATO, BROCCOLI & STILTON, CARROT & CORIANDER
SERVED WITH ASSORTED ARTISAN ROLLS

MAIN DISHES

ALL MAIN DISHES ARE SERVED WITH NEW POTATOES & SEASONAL VEGETABLES.
*LAMB SHANK TO BE SERVED WITH MASH POTATOES

CHICKEN WELLINGTON

BREAST OF FREE-RANGE CHICKEN WITH A WILD MUSHROOM DUXCEL WRAPPED IN PUFF PASTRY

FARMHOUSE CHICKEN

ROASTED BREAST OF CHICKEN, SERVED WITH CHIPOLATA SAUSAGE, STUFFING & CHICKEN GRAVY

CORN FED CHICKEN

ROAST BREAST OF CORN FED CHICKEN SERVED WITH LEMON & THYME

CHICKEN & SPINACH BALLONTINE

BREAST OF FREE RANGE CHICKEN STUFFED WITH SPINACH & SERVED WITH RED WINE JUS

CHICKEN SUPREME

CRISPY ROASTED BREAST OF CHICKEN SERVED WITH A WHITE WINE, WILD MUSHROOM & TOMATO SAUCE

CHICKEN NAPOLI

CHICKEN BREAST WITH A PARMESAN CRUST & TOPPED WITH MOZZARELLA CHEESE & TOMATO SAUCE

ROAST BEEF SIRLOIN (£2.00 SUPPLEMENT PER GUEST)
SERVED MEDIUM WITH YORKSHIRE PUDDINGS & BEEF JUS

*LAMB SHANK (£2.00 SUPPLEMENT PER GUEST)
MARINATED LAMB SHANK, SLOW ROASTED WITH A MINT & RED CURRANT SAUCE SERVED WITH MASH
POTATO.

SALMON FILLET

ROASTED FILLET OF SALMON SERVED WITH A CAPER & CHERVIL CREAM SAUCE

BEEF BRISKET (£2.00 SUPPLEMENT PER GUEST)

SLOW ROASTED UNTIL TENDER, SLICED INTO MEDALLIONS, PAN-FRIED & SERVED WITH A RED WINE JUS

BREAST OF TURKEY

ROAST BREAST OF LOCAL TURKEY SERVED WITH PIGS IN BLANKETS, STUFFING, CRANBERRY SAUCE &
GRAVY

CONFIT OF DUCK LEG

CRISPY DUCK LEG WITH BRAISED CABBAGE & JUS

BELLY PORK

SLOW ROASTED UNTIL TENDER SERVED WITH HONEY ROAST CARROTS & JUS

ROASTED COD FILLET

PAN ROASTED COD WITH A TOMATO & COURGETTE RAGU

MAIN DISHES

VEGETARIAN MAIN DISHES

RISOTTO

CREAMY LEEK, PEA & MINT RISOTTO (CAN BE MADE VEGAN)

GOATS CHEESE WELLINGTON
IN A ROASTED TOMATO SAUCE

MOROCCAN STUFFED PEPPER

STUFFED PEPPER SERVED WITH A FETA SALAD (CAN BE MADE VEGAN)

STUFFED FIELD MUSHROOM

WITH SAUTEED LEEKS & WELSH RAREBIT ON A BED OF WILTED SPINACH WITH A LIGHT CHEDDAR SAUCE
(CAN BE MADE VEGAN)

UPGRADE YOUR POTATOS:

DAUPHINOISE POTATO (£1.50 PER GUEST)
ROSEMARY ROASTED POTATO (£1.00 PER GUEST)
FONDANT POTATO (£1.50 PER GUEST)

DESSERTS

CROISSANT BREAD & BUTTER PUDDING
BREAD & BUTTER PUDDING SERVED WITH VANILLA CUSTARD

TREACLE TART
SERVED WITH ORANGE CREAM

HOMEMADE CHOCOLATE BROWNIE
SERVED WARM WITH MADAGASCAN VANILLA ICE CREAM

HOMEMADE CHEESECAKES
CHOOSE FROM: CHOCOLATE, PASSIONFRUIT, LEMON, RASPBERRY

STICKY TOFFEE PUDDING
SERVED WITH TOFFEE SAUCE & CUSTARD

RASPBERRY PAVLOVA
SERVED WITH FRESH MINTED RASPBERRY COULIS

CLASSIC PROFITEROLES
CHOUX PASTRY FILLED WITH CREAM & SERVED WITH A RICH CHOCOLATE SAUCE

STRAWBERRY FRENCH TART
SERVED WITH FRESH CREAM

LEMON TART
SERVED WITH FRESH CREAM

ASSIETTE OF DESSERTS (€2.00 SUPPLEMENT PER GUEST)
TRIO OF HOMEMADE CHOCOLATE BROWNIE, PASSIONFRUIT CHEESECAKE & RASPBERRY PAVLOVA

ENGLISH CHEESES (2.50 SUPPLEMENT PER GUEST)
A SELECTION OF ENGLISH CHEESE SERVED WITH BUSCUITS, CELERY & CHUTNEY

CHOCOLATE & SALTED CARAMEL TART
SERVED WITH PISTACHIO CREAM

VEGAN DESSERTS

STRAWBERRY CASHEW TART
SERVED WITH FRUIT COULIS

PEANUT BUTTER & CHOCOLATE DELICE
SERVED WITH FRESH RASPBERRY & A RASPBERRY GEL

LEMON MOUSSE WITH BLACKBERRIES
SERVED WITH SHORTBREAD



FOR YOUR LITTLE GUESTS (UNDER 12)

OFFER YOUR YOUNGER GUESTS THEIR
OWN 2-COURSE MENU.

ALTERNATIVELY YOU CAN SERVE CHILDREN
1/2 PORTION OF THE 3 COURSE WEDDING
BREAKFAST FOR £5.00 SUPPLEMENT PER
CHILD.

MAIN

CHICKEN GOUJONS
CHICKEN BREAST CHIPS & PEAS

SAUSAGE & MASH
SAUSAGES WITH YOUR CHOICE OF MASH &
PEAS

TOMATO PASTA
PASTA SERVED IN A PLUM TOMATO & BASIL
SAUCE

DESSERT

ICE CREAM
VANILLA ICE CREAM DRIZZLED WITH
CHOCOLATE SAUCE & TOPPED WITH A WAFER

FRESH FRUIT SALAD
COMBINATION OF FRUITS IN LIGHT SYRUP

CHOCOLATE BROWNIE
SERVED WITH CHOCOLATE SAUCE

2 COURSE WEDDING BREAKFAST

2022

£17.50

PER CHILD

2023

£18.50

PER CHILD

2024

£20.00

PER CHILD





DRINKS PACKAGES

WE OFFER A NUMBER OF
DRINKS PACKAGES TO SUIT AND
COMPLIMENT YOUR WEDDING
BREAKFAST.

PROSECCO

PLEASE CHOOSE 1 OUT OF 3 OF THE FOLLOWING PROSECCO PACKAGES

PROSECCO PACKAGE 1

| 2022 | 2023 | 2024 |
|--|------------------|------------------|
| £18.50 PER GUEST | £19.95 PER GUEST | £21.95 PER GUEST |
| 1 GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL, 1 GLASS OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST | | |

PROSECCO PACKAGE 2

| 2022 | 2023 | 2024 |
|--|------------------|------------------|
| £24.00 PER GUEST | £25.95 PER GUEST | £27.95 PER GUEST |
| 1 GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL, 2 GLASSES OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST | | |

PROSECCO PACKAGE 3

| 2022 | 2023 | 2024 |
|--|------------------|------------------|
| £29.50 PER GUEST | £30.95 PER GUEST | £34.95 PER GUEST |
| 1 GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL, HALF A BOTTLE OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST | | |

CHAMPAGNE

PLEASE CHOOSE 1 OUT OF 3 OF THE FOLLOWING CHAMPAGNE PACKAGES

CHAMPAGNE PACKAGE 1

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £25.50 PER GUEST | £26.95 PER GUEST | £29.95 PER GUEST |

1 GLASS OF HOUSE CHAMPAGNE OR ORANGE JUICE ON ARRIVAL, 1 GLASS OF SAVINGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF HOUSE CHAMPAGNE TO TOAST

CHAMPAGNE PACKAGE 2

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £30.95 PER GUEST | £32.90 PER GUEST | £36.95 PER GUEST |

1 GLASS OF HOUSE CHAMPAGNE OR ORANGE JUICE ON ARRIVAL, 2 GLASSES OF SAVINGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF HOUSE CHAMPAGNE TO TOAST

CHAMPAGNE PACKAGE 3

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £36.50 PER GUEST | £38.85 PER GUEST | £42.95 PER GUEST |

1 GLASS OF HOUSE CHAMPAGNE OR ORANGE JUICE ON ARRIVAL, HALF A BOTTLE OF SAVINGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF HOUSE CHAMPAGNE TO TOAST

COCKTAILS

PLEASE CHOOSE 1 OUT OF 3 OF THE FOLLOWING COCKTAIL PACKAGES

COCKTAIL PACKAGE 1

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £21.50 PER GUEST | £21.95 PER GUEST | £24.95 PER GUEST |

1 COCKTAIL OR ORANGE JUICE ON ARRIVAL, 1 GLASS OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST

COCKTAIL PACKAGE 2

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £26.00 PER GUEST | £27.95 PER GUEST | £30.95 PER GUEST |

1 COCKTAIL OR ORANGE JUICE ON ARRIVAL, 2 GLASSES OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST

COCKTAIL PACKAGE 3

| | | |
|------------------|------------------|------------------|
| 2022 | 2023 | 2024 |
| £31.50 PER GUEST | £33.50 PER GUEST | £36.95 PER GUEST |

1 COCKTAIL OR ORANGE JUICE ON ARRIVAL, HALF A BOTTLE OF SAUVIGNON BLANC OR MERLOT WITH THE MEAL & 1 GLASS OF PROSECCO FOR THE TOAST

CHOOSE YOUR COCKTAIL:

PEACH BELLINI
PIMMS & LEMONADE
FRENCH 75
LONG ISLAND ICE TEA
MOJITO

YOU ALSO HAVE THE OPTION OF UPGRADING YOUR WINE OR CHAMPAGNE FOR A TRULY BESPOKE PACKAGE.

YOUR EVENING FOOD

CHOOSE ONE OF THE FOLLOWING CHOICES FOR YOUR GUESTS TO ENJOY AT YOUR EVENING RECEPTION.

ASSORTED EVENING BUFFET

2022

£17.50
PER GUEST

2023

£18.50
PER GUEST

2024

£20.00

PER GUEST

PLEASE CHOOSE 6 OF THE FOLLOWING: ADD MORE CHOICES FOR £2.50 EACH

ASSORTED SANDWICHES ON BROWN & WHITE BREAD
CHEESE & TOMATO TURNOVERS
CHEESE & CARAMELISED ONION QUICHE
MINI SAUSAGE ROLLS
BBQ CHICKEN DRUMSTICKS
QUICHE LORRAINE
TOMATO & BASIL BRUSCHETTA
MEDITERRANEAN VEGETABLE COUS COUS
ROASTED VEGETABLE RICE
MIXED GREEN SALAD
GREEK SALAD
COLESLAW
CHIPS
SPICED POTATO WEDGES
NEW POTATOES WITH MUSTARD BUTTER
TOMATO & CHILLI PASTA

HOG ROAST

2022

£14.50
PER GUEST

2023

£15.50
PER GUEST

2024

£17.00

PER GUEST (MINIMUM OF 80 GUESTS APPLIES)

PLEASE CHOOSE 3 OF THE FOLLOWING TO ACCOMPANY YOUR HOG:

ASSORTED SANDWICHES ON BROWN & WHITE BREAD
MEDITERRANEAN VEGETABLE COUS COUS
ROASTED VEGETABLE RICE
MIXED GREEN SALAD
GREEK SALAD, COLESLAW
CHIPS
SPICED POTATO WEDGES
NEW POTATOES WITH MUSTARD BUTTER
TOMATO & CHILLI PASTA





YOUR EVENING FOOD CONTINUED

PORK BAPS

2022: £8.50 2023: £9.00 2024: £10.00

PER GUEST

HAND CARVED PORK SERVED ON A SOFT FLOURED BAP WITH STUFFING & APPLE SAUCE

MINI FISH & CHIPS

2022: £11.00 2023: £12.00 2024: £13.50

PER GUEST

ADD MUSHY PEAS & BREAD AND BUTTER FOR £2.50 PER GUEST

THE SMOKEHOUSE

2022: £18.50 2023: £20.00 2024: £22.00

PER GUEST

SMOKED LAMB PULLED SHOULDER, HOT DOGS WITH SAUTEED ONIONS AND BBQ RIBS. SERVED WITH BREAD ROLLS & A MIXED LEAF SALAD

THE MEXICAN

2022: £17.50 2023: £18.50 2024: £20.50

PER GUEST

BEEF OR LENTIL TACOS, CHICKEN ENCHILADAS AND NACHOS SERVED WITH GUACAMOLE, SOUR CREAM, SHREDDED LETTUCE & BLACK BEAN RICE

CHEESE BOARD BUFFET

2022

£11.50

2023

£12.50

2024

£13.95

PER GUEST

A SELECTION OF LOCAL CHEESES TO INCLUDE:

CHEDDAR

STILTON

BRIE

SMOKED APPLEWOOD

SELECTION OF CRUDITIES

SELECTION OF BISCUITS & CRACKERS

HOMEMADE CHUTNEY

ADD A WHOLE DRESSED SALMON TO ANY OF OUR BUFFET OPTIONS SERVED WITH MUSSELS & KING PRAWNS FOR £90.00



PHOTOGRAPHER CREDITS: STEVE BRIDGWOOD, STEVEN SUTTON