



Wedding Day Menu

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Here at Downham Hall we pride ourselves on providing outstanding food and seamless service. Led by a highly skilled Head Chef, our ethos is always to provide delicious food that is made from scratch here at the Hall, using fresh, seasonal ingredients which are sourced from quality local producers and suppliers.

We have prepared some wonderful dishes for you to choose from; however, we are always happy to offer a completely bespoke menu for your wedding day, so please let us know if you have something particular in mind that you'd like served. We welcome the opportunity to work with you to create a menu that perfectly suits your individual tastes and style.

If selecting a traditional three course wedding breakfast please choose one dish per course, with an additional vegetarian option for any guests that may require it, dietary requirements and allergies will also be catered for. You will be invited to come along for a tasting dinner to help you to decide on the menu for your wedding day. This will provide you with an opportunity to discuss dishes with our chef and your wedding planner who will be on hand to help with any questions that you may have.

We are able to adapt the majority of our dishes to suit most dietary requirements, provided we are made aware of these at your final planning meeting. We are happy to advise if you are unsure of what may be contained in any of our dishes and will always do our best to cater for allergies and intolerances, but unfortunately cannot guarantee an allergen free kitchen environment, so cross contamination can occur.

If you have any questions, please do not hesitate to get in touch with us, we love talking about all things weddings and food and will be only too happy to help!

Yours sincerely,

The Downham Hall Wedding Team x

Canapés

3 canapés £6 / 5 canapés £8.50

Ballotine of salmon

with cream cheese and chives

Braised beef croquettes

with fresh horseradish and baby watercress

Beef carpaccio

topped sourdough crisps with a semi-dried tomato dressing

Mini spiced lamb or chicken filo parcels

served with curried aubergine purée

Mini duck or vegetable (v) spring rolls

served with a plum chutney dip

Arancini (v)

tomato & mozzarella or mushroom

Goat's cheese crostini (v)

with caramelised red onion jam

Pulled pork sliders

in mini brioche buns

Mini toad in the hole

with caramelised red onions

Mini croque monsieur

Mini Thai fishcakes

Served with a sweet chilli dip

Menu 1 £38.50/pp

Starters

King prawn cocktail with Marie rose sauce, served with brown bread

Buffalo mozzarella and sliced tomato (v) with a basil oil and pesto dressing

Roasted tomato and basil soup (v) with black pepper croutons

Spinach & ricotta ravioli (v) with pine nuts and a pesto oil drizzle

Goat's cheese and roasted vegetable tart (v) with balsamic dressed leaves

Salad of pear, feta and Parma ham with a balsamic glaze dressing

Smoked ham hock terrine with piccalilli, green beans and beer bread

Mains

Roasted corn-fed chicken breast with smoked bacon velouté, braised leeks and rosti potato

Local sausage and mash with caramelised onion gravy

Pie and mash choice of chicken and mushroom or beef and ale

Butternut squash pithivier (v) with buttered spinach, balsamic onions and crisp sage

Braised blade of beef with fondant potato and caramelised shallots

Wild mushroom risotto (v) with truffle honey crème fraîche

Baked salmon fillet with spring onion mash, spinach and chive beurre blanc

Desserts

Eton mess

Seasonal crumble with vanilla custard

Traditional sticky toffee pudding with vanilla ice cream

Dark chocolate, cherry and pecan brownie with vanilla ice cream

Vanilla cheesecake with fresh berries

Traditional bread and butter pudding with fresh cream

Tonka bean panna cotta

Menu 2

£47.50/pp

Starters

- Globe artichoke salad (v) with a lemon vinaigrette dressing and sunflower pesto
- Hanningfield reservoir smoked salmon, gin-spiked cucumber, ginger and fresh wasabi
- Hand picked crab in homemade mayonnaise with crushed avocado and a sourdough crouton
- BBQ glazed pulled pork with a celeriac remoulade and baby gem lettuce
- Warm goat's cheese and braised chicory salad (v) with caramelised walnuts and truffle honey
- Smoked ham hock terrine with piccalilli, green beans and beer bread
- Lamb croquette with crushed peas, goat's cheese and a tomato vinaigrette
- Pumpkin risotto (v) with goat's cheese and sage crisps
- Chicken liver parfait with homemade brioche, pickled Essex apples and crispy smoked bacon

Mains *(all served with seasonal vegetables for the table)*

- Roasted rump of lamb potato dauphinoise, vine tomato, shallots and green beans
- Grilled sole with potato purée, roasted baby gem with a pea, spring onions and white wine sauce
- Caramelised onion flan (v) with baked new potatoes and a comté cheese mousseline
- Traditional roast sirloin of beef with all the trimmings
- Mediterranean sea bass with saffron potatoes and roasted vegetables
- Pancetta wrapped chicken with stilton pomme purée, tenderstem broccoli & chicken jus
- Crispy pork belly with chorizo, potato terrine, spinach and fresh basil
- Mushroom and chestnut wellington (v) on a parsnip and vanilla purée with roast potatoes

Desserts

- Chocolate cherry crèmeux mousse, poached cherries, cherry gel and pistachio marzipan
- Local apple and cinnamon tatin with homemade caramel and vanilla custard
- Trio of desserts mini chocolate brownie, mini lemon tart and Eton mess
- Traditional cheese plate with crackers and homemade chutney
- Chocolate torte with raspberries and vanilla Chantilly cream
- Lemon tart with raspberries and crème fraîche
- Strawberry shortcake layered with strawberries and freshly whipped cream

Children's Menu

£25/pp (3-14yrs)

Starters

Garlic doughballs (v) with a homemade tomato dip

Tomato soup (v)

Mini chicken skewers with a BBQ dip

Main Courses

Cod goujons with hand cut chips and peas

Free range, roasted chicken breast with mashed potatoes and gravy

Macaroni cheese (v)

Local sausages with mashed potatoes and gravy

Desserts

Chocolate brownie with vanilla ice cream

Trio of ice creams

Fresh fruit salad

Alternative wedding breakfast menus

Traditional BBQ (available May-Sept)

£29.50/pp

Marinated chicken breast

Local sausages

Homemade beef burgers

Homemade veggie burgers (v)

Jersey Royal potato salad with fresh chives (v)

Halloumi and chargrilled vegetable kebabs (v)

Mixed leaf salad with a lemon vinaigrette dressing (v)

Luxury coleslaw (v)

Floured rolls (v)

Bowl Food

£25/pp

Choose 3 main dishes plus one dessert

Classic prawn cocktail with brown bread crouton

Cesar salad (v) romaine lettuce with a creamy chive, anchovy and parmesan dressing (with or without chicken)

Dragon Poke Bowl (v) spiced tofu, avocado and wasabi, dressed in siracha mayonnaise on rice

Chicken Katsu Curry panko chicken breast with katsu sauce on sticky rice

Classic sausage and mash with onion gravy

BBQ pulled pork bao slow cooked pork served in a traditional Korean bun with celery slaw

Cod finger bao battered fish fingers served in a traditional Korean bun with tartare dressing

Korean beef bao marinated, slow cooked beef with ginger and spring onion in a traditional Korean bun

Eton mess strawberries muddled with freshly whipped cream and crushed meringue

Caramel cheesecake topped with a spiced biscuit crumb

Chocolate choux classic profiteroles drizzled with a dark chocolate sauce

Evening Food

Menu 1 - Traditional soft floured rolls

£14/pp

Local sausages - Crispy bacon - Halloumi with roasted vegetables (V)

Served with potato wedges and condiments

Menu 2 - Antipasti Feast

£25/pp

Mixed Charcuterie board - British and Continental cheeses – Crackers - Homemade chutney -

Fruits and vegetables - BBQ chicken skewers - Sausage rolls - Nuts and olives - Cheese tartlets –

Macarons - Lemon drizzle bites.

Menu 3 – Woodfired Pizzas (available May-September) £12/pp

Wood fired pizzas with a selection of toppings, made fresh on site and baked

in our traditional stone pizza oven

Menu 4 – Finger Buffet

£16/pp

Homemade quiche selection - Open topped sandwiches – Chicken goujons – Homemade sausage

rolls – Beef and vegetable samosas – Potato wedges – Cherry tomato and mozzarella pearl salad

Menu 5 – Traditional fish and chips

£12/pp

Beer battered cod goujons served in miniature cones with skin on fries, mushy peas and homemade tartare sauce

Drinks Package & Upgrade Options

Our standard drinks package is priced at £21/pp and includes one arrival/post ceremony drink*, ½ bottle of house wine to enjoy during the wedding breakfast and a glass of Prosecco to toast the newlyweds.

Arrival / post ceremony drinks (choose two options) *Additional glasses £6 each

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| ❖ PROSECCO | ❖ PREMIUM BOTTLED LAGER |
| ❖ MIMOSA | ❖ MULLED WINE (October-March) |
| ❖ HOUSE WINE | ❖ PIMMS NO.1 (April-September) |
| ❖ FESTIVE MIMOSA (December) | ❖ BREWDOG IPA |

If you would like to upgrade your reception drinks you may choose from the following;

GIN & TONIC with your choice of flavoured gin
PEACH BELLINI
MOJITO

£1.50pp supplement / additional glasses £7.50 each

LAURENT-PERRIER CHAMPAGNE

£4.50pp supplement / additional glasses £10.50 each

Wine to accompany your wedding breakfast

At Downham Hall we have carefully selected a wonderful range of House wines. Our range of Cortefresca Italian wines include a well-rounded **Merlot** with soft plum flavours, a crisp and dry **Pinot Grigio** and a lovely **Pinot Grigio Blush** with light cherry and Summer berry flavours. You may choose to split your wine allocation equally between red, white and rosé or you are free to select a certain number of bottles of each. If you would like any help pairing wines to your menu choices, please speak to your wedding coordinator.

Additional house wine can be pre purchased at a price of £19per bottle or you may choose to upgrade to wines from our premium wine list, please speak to your wedding coordinator to discuss upgrading your wine.

Toasting the Happy Couple

Just before your speeches commence our team will pour your guests a glass of chilled Prosecco to toast your happiness!

If you would like to upgrade to a Champagne toast there will be an additional charge of £4.50pp

Children's Drinks Package

Any Children attending your wedding, between the ages of 3 and 17yrs, will be included in every happy moment! Whilst the adults sip their welcome drinks and raise their glasses to toast the newlyweds, the children will be served chilled orange juice, they will also have a bottomless jug of fruit squash to accompany their meal and unlimited water available throughout the day.