

Canapés

(Min. of 40 guests)

Please choose from our delicious selection below, all canapés include friendly staff to serve & cocktail napkins. Perfect filler for guests while you have your family photos!

Canapés - £2.40 each







Mini Yorkshire pudding with rare roast beef & creamed horseradish Lamb kofta with yogurt & a mint dip (GF)

Mini scotch eggs

Smoked chicken, basil & goats cheese roulade (GF)

Pulled pork on toasted sourdough with a bbq glaze

Mini tarts with smoked chicken, mango & coriander

Chilli & coriander seed coated king prawn with honeyed yogurt (GF)

Smoked salmon bellini with sour cream & chives

Lemon, mozzarella & basil pesto on a paprika spiced biscuit (V)

Baked polenta discs with mozzarella & sun dried tomato with green pesto (V)

Mini frittata topped with roasted pepper pesto (V) (GF)

Mini savoury scones with brie and cranberry (V)

Mini tarts with goats cheese & caramelised onion (V)







Wedding Breakfast

At Kings Weston House our menus are designed with choice & price in mind. Our versatile menus allow you to choose a starter, main & dessert from three different sections and then you are charged accordingly to the price bracket!

All our menus include staff, china, cutlery, glassware, linen, napkins & VAT







Starter Options A - £6
(Baskets of Herbert's Bread is included. Gluten free available on request)

Homemade seasonal soup with a selection of Herbert's bread (V) (GF)

Smooth chicken liver pate served with Melba toast and red onion marmalade

Glazed goats cheese on toasted ciabatta with a herb salad and red onion marmalade (V)

Starter Options B - £8

Ham hock terrine with a red onion and micro leaf salad served with sour dough bread

Dill gravalax with crème friache and pickled cucumber (GF)

Roasted pepper and mozzarella tart with rocket and basil salad finished with a balsamic glaze (V)

Starter Options C - £18 (Serves 2)

Charcutierie platter; salami, prosciutto, chorizo, grilled vegetables, olives and pickles Veggie platter; grilled vegetables, olives, pickles, sun blush tomatoes, chargrilled artichokes (V)











Main course Options A - £22

Sausage and mash with onion gravy (GF) Battered cod, chips & peas

Belly of pork on an herb Provencal potato cake served with fine beans and baby carrots with a cider and thyme sauce (GF)

Caramelised red onion and spinach tart with slow roasted cherry tomatoes and a mixed micro herb salad (V)

Main course Options B - £24

Pan fried chicken breast on a bed of crushed potatoes finished with ratatouille and fine French beans (GF)

Roasted loin of pork topped with glazed apples & black pudding served with roasted celeriac and dauphinoise potatoes and chantenay carrots

Fillet of Pollock rolled in a fresh herb crust, served with bubble and squeak with a white wine,

dill sauce and fine French beans

Feta, wilted spinach and sun blushed tomato filo parcels served with sweet potato wedges and tzatziki dip (V)

Main course Options C - £27

Traditional roast beef, Yorkshire pudding, roasted potatoes with seasonal vegetables and gravy Lamb rump with butternut squash puree, fine bean aubergine mash & red current jus (GF) Roasted Sea Bass, braised fennel, wild mushroom dauphinoise, chantenay carrots and saffron cream sauce (GF)

Vegetable tagine topped with toasted almonds and minted couscous (V)

GF - Gluten free

V - Vegetarian

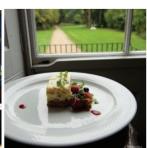












Desserts Options A - £4

Vanilla cheesecake with fruit compote Lemon tart with raspberry coulis Seasonal fruit Pavlova (GF)

Desserts Options B - £6

Warm chocolate brownie topped with vanilla ice cream and chocolate sauce

Sticky toffee pudding with berries and hot toffee sauce

Vanilla panna cotta with a seasonal fruit garnish (GF)

Desserts Options C - £8

Chocolate profiteroles

Frangipane tart with crème analgise

Cheese board – Please see evening food for full menu

KWH Kids Wedding Menu

£12ph

You can choose from a small adult version of the menu you have chosen for your guests or please chose one option from the list below

These menus are suitable for children from aged 2 to 11 years and an Ice cream dessert is included!

Sausage, mash and beans or peas Fish fingers, chips and beans or peas Pasta with tomato sauce (V)







Wedding Hog Roast

Our delicious hog roasts are cooked and prepared by our in house chefs & can be served as your main Wedding breakfast.

The menu price includes condiments, a choice of salads, baps and chef to carve. Also included is waiting staff, china, cutlery, glassware, linen, napkins & include VAT

Wedding hog roast - £22ph

Main

Hog roast in a bap with stuffing & apple sauce Veggie option- halloumi with roasted vegetables (V)

Salad

Please choose five from the following options:

Seasonal garden mixed leaf (GF) (V)

Cherry tomato salad with basil pesto (GF) (V)

Red onion and chive coleslaw (GF) (V)

New potato, spring onion and sour cream salad with chives (GF) (V)

Julian carrots, fine beans and mane tout in a light vinaigrette (GF) (V)

Rice and bean salad (GF) (V)

Moroccan Cous Cous salad (GF) (V)

Mixed bean salad with balsamic glaze (GF) (V)

Potato wedges (V)





Hot Fork Buffet

Our buffets provide a wide choice for your guests for a less formal wedding breakfast.

The menu price includes waiting staff to serve the buffet and clear, china, cutlery, glassware, linen, napkins & condiments.

£26ph (please choose two)

Beef lasagne

Beef bourguignon slow cooked with baby onions & smoked pancetta Slow cooked steak and ale pie

Moroccan lamb tagine finished with pomegranate and flacked almonds (GF)
Gammon, leek and mustard hot pot (GF)

Chicken with button mushroom, silver skin onions in a tarragon cream sauce (GF)

Thai chicken with lemon grass, coriander in a coconut sauce (GF)

Chicken Balti served with naan bread

Pesto crusted Salmon with buttered asparagus

Homemade fish pie in a dill, white wine cream sauce topped with chive mash (GF)

Vegetable lasagne (V)

Lightly spiced Caribbean vegetable stew (GF) (V)

Thai vegetable curry with lemon grass, coriander in a coconut sauce (GF)

Leek and feta macaroni cheese with a pesto crust (V)

All served with

Basmati rice, buttered potatoes or Cous Cous as appropriate Choice of mixed leaf salad or roasted Mediterranean vegetables Herbert's bakery bread with salted butter

Desserts

(please choose two/served buffet style)

Triple chocolate brownie

Tiramisu

Warm sticky toffee pudding served with toffee sauce Lemon tart with crème fraiche & raspberry coulis Fresh fruit salad (GF)







Late night evening food

For those that survive the whole night or to welcome evening guests our in house caterers can provide that all needed late night bacon roll or why not delight them with a magnificent cheese buffet!

All items listed below are only available as an addition to a main wedding dinner.



Buffet or tray service

Fish & chip cones served on platters with tartare sauce - £5ph

Bacon baps - £3.50ph

Veggie sausages - £3.50ph

Evening buffet platter

Cheese & Meat

Gherkins, Celery, Apples, Cherry Vine tomatoes, chutney, crackers, Herbert's bread, pickled onions, sun blushed tomatoes, brie, cheddar, stilton, Wensleydale and cranberry, anti pasti selection, glazed gammon - £10.00ph

Cheese

Gherkins, Celery, Apples, Cherry Vine tomatoes, chutney, crackers, Herbert's bread, pickled onions, sun blushed tomatoes, brie, cheddar, stilton, Wensleydale and cranberry - £7.00ph

From the BBQ

(Summer months only)

Kings Weston Burger served with, relish, Monterey jack cheese & chips - £8.50ph Simple Hog Roast served with condiments in a bap - £12.95ph



