

Wedding Price List 2012/13

NIBBLES

Three £2.80

CANAPÉS

Package A
3 per person £4.50
Package B
4 per person £5.65
Package C
5 per person £6.75
Package D
6 per person £7.85
Package E
8 per person £11.10

SOUP

All Varieties £5.75

STARTERS

Option 1 £7.20
Option 2 £7.35
Option 3 £7.75

MAIN COURSES

Option 1 £16.00
Option 2 £17.10
Option 3 £18.70
Option 4 £20.42

SORBETS

All Varieties £3.95

DESSERT

Single Dessert £6.85
Trio Dessert £7.50

MEZZE, PAELLA & WOK FOOD

Prices on Request

CHILDRENS MENU

Three Courses £16.95

BBQ's

Light Menu £13.50
BBQ 2 £22.95
BBQ 3 £26.50

HOG ROAST

Informal £10.50
Formal £18.75

BUFFET'S

Finger Buffet £13.50
Ploughman's £14.50
Fork Buffet £18.95
English Buffet £22.95

PICK & MIX

Option 1 £6.75
Option 2 £7.75
Sweetie Bar £175.00

All prices are exclusive of VAT which is charged at the current rate.

Venue Hire

October – March

Reception & Evening Party

Saturday £1250.00
Friday & Sunday £800.00

Ceremony, Reception & Evening

Saturday £1750.00
Friday & Sunday £1300.00

April – September

Reception & Evening Party

Saturday £2950
Friday & Sunday £1500.00

Ceremony, Reception & Evening

Saturday £3450.00
Friday & Sunday £2000.00

Ceremony Only

£500

Booking Your Wedding Ceremony

To book your wedding ceremony, please contact the North Somerset registrars directly:

The Superintendent Registrar, 41 Boulevard, Weston Super Mare

Tel: 01934 427 552

The registrar's fee should be paid directly to the Superintendent Registrar when booking.

If you would like to hold just your wedding ceremony at Leigh Court (no reception or evening party) please book this to take place before 12.00pm

If you would like to hold your wedding ceremony followed by your reception and evening party, please book this to take place after 2.00pm

The Great Hall is available for wedding ceremonies on Saturday, Sunday and Bank holidays only.

Ceremonies taking place Monday – Friday can be held in the Morning room, Library or Tapestry room.

What our customers say about us ...

"A great wedding reception and very attentive staff. We would highly recommend Leigh Court to others."

Lucy & James

"Kathrine Buck did an excellent job and was a big part in a very successful day. She was knowledgeable, professional and very helpful (both throughout the planning and also on the big day). We had an amazing day and were very pleased with Leigh Court. Thank you!"

Cathy & Nick

"Our experience at Leigh Court was fantastic, we were well looked after and all of the staff were helpful and professional, we wish we could give them a score above 10 as they really did go the extra mile to make our day very special for us. Leigh Court is beautiful and was clean and inviting. All of our guests passed comment on how lovely Leigh Court is."

Claire & Simon



Nibbles & Canapés

Nibbles

Please choose any three of the following:

- Chilli nuts (V)
- Kettle chips (V)
- Crunchy sweet & spicy pecan nuts (V)
- Pretzels (V)
- Cheese straws (V)
- Bread sticks (V)

Canapés

We suggest the following guide for canapés:

Pre dinner 4 per person, 6 per person if it's a substitute for a starter and 8 for an informal cocktail reception.

- Yorkshire pudding with rare beef and creamed horseradish
- Mini cottage pies
- Peking duck and spring onion pancakes with plum sauce
- Cajun chicken, mango and brie cups
- Honey glazed sausages
- Lamb kofta with yoghurt and mint dipping sauce
- Mini beef burgers with relish and gherkin
- Mini fish and chips
- Smoked salmon on rye bread with chive sour cream
- Thai fish cakes
- Chilli and coriander seed coated king prawns with honeyed yoghurt
- Five spice chicken skewers
- Anchovy stuffed mammoth green olives
- Salmon and hollandaise tartlet
- Sushi rolls
- Smoked salmon and trout roulade
- Baked polenta discs with mozzarella and sun dried tomato (V)
- Mini frittata topped with roasted pepper pesto (V)
- Shot of seasonal soup (V)
- Spinach, black olive & goats cheese tartlet (V)
- Seasonal vegetable tartlet with gruyere and herbs (V)
- Minted pine nut filo rolls (V)
- Cherry tomato filled with black olive tapenade (V)
- Vegetable spring rolls (V)

Sweet Canapés

- Chocolate & hazelnut cups
- White chocolate and cointreau cream on shortbread
- Mini scones with clotted cream and jam
- Mini fruit pavlova
- Lemon tartlet
- Spiced apple crumble spoons



Starters

Option 1

Bruschetta topped with tomato, red onion & parmesan dressed with black olive tapenade (V)

Seasonal melon served with orange sorbet and mint syrup (V)

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

Pickled beetroot carpaccio herb salad served with parmesan crisps (V)

Smooth chicken liver parfait served with sour dough toast and red onion marmalade

Smoked haddock and chive fishcakes with a spring onion and tomato salad

Ham hock terrine with a red onion and parsley salad served with sour dough toasts

Roasted tomato and rosemary soup (V)

Butternut squash soup with a hint of chilli and orange (V)

Spiced beetroot soup with dill yoghurt (V)

Smooth vegetable soup with herb oil (V)

Leek and potato soup with parsley cream (V)

Option 2

Herb crusted baked goats cheese with a lemon and walnut salad (V)

Roasted pepper & mozzarella tartlet with rocket and basil salad finished with herb oil (V)

Potted shrimp and water cress salad served with granary toast

Asparagus spears, hollandaise sauce and parmesan crisps (V)

Carpaccio of beef topped with lightly pickled green beans and salsa verde

Chicken terrine with bacon lardons and rocket salad finished with wholegrain mustard mayonnaise

Pan roasted wood pigeon served on puy lentils & beetroot finished with a sherry vinegar dressing

Char grilled halloumi on a ciabatta crouton topped with tapenade & pickled cucumber (V)

Option 3

Stilton and pear salad with candied walnuts (V)

Salad of Serrano ham, roasted cherry tomato and rocket finished with aged balsamic dressing

Crispy duck finished with sesame dressing on a radish and orange salad

Sweet cured salmon topped with pickled cucumber mille feuille

Charcuterie platter; salami, prosciutto, chorizo, grilled vegetables, olives and pickles

Vegetarian platter; grilled vegetables, sun blushed tomatoes, feta stuffed peppadews, olives and manchego (V)

Pressed confit duck leg with a tomato chutney served with a chicory salad



Main Course

Option 1

- Pan fried chicken breast on a bed of olive oil crushed new potatoes finished with ratatouille dressing
- Belly of pork on a herbed potato cake served with fine beans and baby carrots with a cider and rosemary sauce
- Baked polenta topped with a mushroom and Madeira ragout (V)
- Caramelised red onion and spinach tart with a cherry tomato, basil and roasted garlic salad (V)
- A choice of either; beef & ale, chicken & leek, or chestnut & mushroom pie with roasted barrel potatoes and seasonal vegetables
- Provençal daube of beef served on a creamed mashed potato served with seasonal greens
- Trio of local sausages served with mashed potato, red wine gravy and caramelised shallots

Option 2

- Wild mushroom stuffed leg of chicken served with creamed leeks and thyme roasted new potatoes
- Pan seared fillet of salmon on a bed of spring onion mashed potato with spinach and tomato & olive butter sauce
- Leek and gorgonzola tart served with a hazelnut and green bean salad (V)
- Rump of West Country lamb with char grilled aubergine, minted new potatoes, deep fried courgettes and salsa verde
- Rump steak with rosemary roasted new potatoes, water cress salad and baked field mushroom finished with garlic butter
- Roasted loin of pork topped with glazed apples & black pudding served with creamed leeks and dauphinoise potatoes
- Butternut squash and camembert tart with roasted beetroot, diced roasted potatoes with balsamic dressing (V)
- Seasonal vegetable tagine topped with toasted almonds, minted couscous with natural yoghurt (V)

Option 3

- Roasting joints of pork loin or lamb shoulder served to the tables on wooden boards for your guests to carve served with Yorkshire puddings, turned roast potatoes and seasonal vegetables
- Pan fried fillet of hake with olive oil crushed potatoes, roasted courgettes and sauce vierge
- Pan roasted duck breast on a rosti potato with orange braised red cabbage and star anise jus
- Cutlets of lamb with rosemary mash, honey roast carrots, glazed baby onion and red wine jus
- Individual pots of venison casserole with roasted root vegetables and braised red cabbage

Option 4

- Roasted beef strip loin with a water cress garnish served to the tables on wooden boards for your guests to carve served with Yorkshire puddings, turned roast potatoes and seasonal vegetables
- Seared fillet of sea bass with tomato, anchovy and basil stuffed pepper with a shaved fennel and orange salad
- Lemon and rosemary stuffed saddle of lamb, dauphinoise potatoes, baby carrots, spinach and red wine jus
- Fillet of beef with duck fat roast potatoes, green beans and peppercorn sauce
- Saddle of venison on a celeriac rosti potato served with creamed leeks and a wild mushroom and tarragon jus
- Ragout of roasted guinea fowl with pancetta lardon's, pearl onions, Savoy cabbage and mashed potatoes
- Truffle, leek and wild mushroom risotto (V)



Sorbets

Blueberry & red wine granita
Pineapple & ginger
Gin & tonic
Strawberry & black pepper

Desserts

Trio Desserts

Elderflower jelly, white chocolate and cardamom mousse with blue berries & brandy snap basket with summer berries & lavender custard
Chocolate brownie, crème brulee with shortbread & lemon tart
Sticky toffee pudding with hot fudge sauce, sherry trifle & vanilla cheesecake with fruit compote

Individual Desserts

Vanilla panna cotta with a seasonal fruit garnish
Lemon posset with orange shortbread
Flourless chocolate cake served with berry compote
Sticky toffee pudding with hot toffee sauce
Chocolate brownie with vanilla ice cream
Chocolate tart with caramelised hazelnuts and vanilla cream
Spiced creme brulée with shortbread fingers
Apple crumble tart with custard or vanilla ice cream
Lemon tart with raspberry coulis
Pear and frangipane tart with crème anglaise
Apple tart tatin with sherry soaked raisins and vanilla ice cream
Banana and toffee crumble with coconut ice cream
Seasonal fruit pavlova
Brioche, marmalade and butter pudding with crème anglaise
Traditional sherry trifle
Hot chocolate pudding with chocolate sauce and seasonal berries
Vanilla cheese cake with fruit compote

Children's Menu

Starter

Melon boat (V)
Vegetables sticks with sour cream and tomato salsa (V)
Dough balls with garlic butter (V)
Tomato soup (V)

Main Course

West Country sausage & mash with roasted carrots
Chicken goujons with chips and crunchy salad
Fish fingers with chips and mayonnaise
Macaroni cheese (V)

Dessert

Banana split
Chocolate brownie sundae
Fruit pavlova



For something a little different...

Mezze

This is a fantastic idea to create a more informal atmosphere. It's about more than just the food, it's about sharing and getting everyone involved. A selection of different dishes to complement each other are placed on all the tables for guests to help themselves to. We are happy to put together your own mezze menu for you based on your favourite types of food.

Paella

For something truly Mediterranean why not have our chefs cook large pans of paella in front of your guests. Imagine the Spanish atmosphere while everyone eats their tapas starters and watches their main course simmering away. Let us put together the perfect Spanish experience for you to make sure all your guests have a meal to remember.

Wok Food

A buffet with a real difference, choose your favourite Far Eastern dishes and enjoy the smells of the Orient while our chefs delight your taste buds and keep your guests entertained. Just let us know and we'll put together some stunning canapés, side dishes and desserts to accompany what is not only a stunning visual display but also a fantastic gastronomic treat.

We look forward to designing your menus with you so please do contact us

Afternoon Tea

Afternoon tea is a very popular choice for a more informal vintage wedding, why not follow it with a hog roast in the evening?

A selection of sandwiches

Smoked salmon & cucumber sandwiches

Egg, mayonnaise & cress (V)

Roasted beef & horseradish

Savoury

Goat's cheese & caramelised red onion tartlets (V)

Parmesan puff pastry swirls (V)

Sausage and chutney plait

Sweet

Scones with a selection of jams and clotted cream

Chocolate éclairs

Victoria sponge

Including one serving of tea, coffee & herbal infusions



BBQ Menus

Light BBQ Menu

4oz beef burger
Garlic & rosemary chicken drumsticks
Flat mushrooms with chilli and mint (V)
Mixed leaf salad
Potato & chive salad
Bread rolls

BBQ Menu 2

6oz rump burger
Lemon and thyme chicken thighs
Tuna, chilli & courgette skewers
Corn on the cob with garlic butter
Crunchy garden salad
Potato & chive salad
Herb & green olive couscous
Bread rolls

BBQ Menu 3

Harissa marinated lamb kebabs
Tiger prawn, pepper and monkfish skewers
Honey & rosemary chicken legs
4oz minute steak
Potato, red onion & caper salad
Corn on the cob with garlic butter
Crunchy garden salad
Cherry tomato basil and mozzarella salad
Vegetarian Options
Halloumi & vegetable kebabs (V)
Flat mushrooms stuffed with courgette chilli & mint (V)
Vegetarian sausages (V)
Spiced bean burger (V)
Bread rolls

All our BBQ's are accompanied with suitable sauces, dressings and pickles such as, honey & mustard dressing, traditional vinaigrette, relish, piccalilli, crème fraiche etc

Hog Roast

We can provide a hog roast as either an informal evening snack or as a more formal seated main course with fully laid tables.

Informal Menu

Spit roasted pork carved by our chef and served with freshly baked bread, chestnut or cranberry stuffing, coleslaw and apple & sage sauce.

Formal Menu

Spit roasted pig carved by the chef served with rustic breads, balsamic vinegar & olive oil, hot garlic & rosemary roasted new potatoes, baby leaf salad with tomato, red onion & basil, sundried tomato & red pepper pesto salad, cucumber, crème fraiche & mint, apricot & herb stuffing and apple & sage sauce.



Finger Buffet

All our finger buffets include a sandwich selection and an additional five items for the savoury selection.

Sandwiches Selection

Roast chicken & pesto
Ham and rocket
Cheese & chutney (V)
Egg & spring onion mayonnaise (V)
Tuna & cucumber

Savoury Selection

Lamb kofta with minted yoghurt
Chicken skewers with soy and sesame dip
Duck spring rolls with hoi sin sauce
Salmon fingers with tartare sauce
Spicy fishcakes with ginger & coriander
Deep fried brie with red onion marmalade (V)
Breaded garlic mushrooms (V)
Stuffed cherry peppers (V)
Vegetable spring rolls (V)
Pork pie
Flat breads with dips (V)
Sundried tomato and sausage plait
Seasonal quiche
Tomato & red onion bruschetta (V)
Salami and rocket bruschetta
Kettle chips (V)



Fork Buffet

Choose two dishes either hot or cold to be served with a chefs selection of suitable side dishes.

Then choose two desserts to follow.

Hot

Lamb tagine
Chicken, fennel & rosemary stew
Pork & bean cassoulet
Spicy meatballs in a tomato sauce
Vegetable tagine (V)
Egg pasta with pesto
& parmesan (V)
Beef bourguignon
Chicken with mushroom and
tarragon cream sauce
Baked flat mushrooms
with feta and spinach (V)

Cold

Poached salmon fillet
Platter of sliced meats
Pork & pistachio terrine
Seasonal quiche

Dessert

Individual fruit tarts
Lemon cheesecake
Chocolate brownie
Chocolate éclairs

English Buffet

Hot roasted beef carved by our chef for your guests
Honey baked Wiltshire ham
Whole dressed salmon served with fresh lemon wedges
Pear & watercress tart (V)
Brie, spinach and almond puff pastry parcels (V)
Baby leaf & herb salad (V)
Cucumber, crème fraiche & mint salad (V)
Tomato, red onion & basil salad (V)
Garlic & rosemary roasted new potatoes (V)

Traditional Ploughmans

Three cheeses – Cheddar, a soft cheese & a blue veined cheese, chicken liver pate & pork pies, a selection of chutneys and pickles, fruits, and rustic farm house breads



Pick & Mix

The perfect choice of evening snacks after a meal.

Option 1

Pizza – Caramelised red onion & goats cheese (V);

pepperoni;

cajun chicken;

mozzarella & tomato (V)

Locally reared sausage or bacon in farmhouse rolls

Chicken kebabs in pitta bread with fresh salad,

garlic mayonnaise and chilli sauce

Thai green chicken or vegetable curry with coconut rice

Warm Cornish or cheese and onion pasties

Option 2

Cheeseboard; selection of local artisan cheeses with fruit chutney and crusty bread

Hot pork carved by the chef served

with fresh apple sauce and stuffing

Handmade beef burger & relish with fries

Traditional fish & chips cones

Szechuan chicken with fragrant rice

Stir fried soy and sesame beef with carrots and bean sprouts

Chicken paella (min 70 guests)

Halloumi skewers with lemon and olive dip

Jack Daniels glazed chicken wings & chips

We can have a chef cook some of the above dishes live for your guests



Bar and Packages

If you would like to supply your guests with drinks from arrival until the end of the meal, we can offer a corkage service. Our corkage fee allows you to deliver your drinks to us any time the week before your function to save you rushing on the day. It covers the chilling, preparation and serving of your drinks in suitable glassware.

Below are some standard drinks packages but we can of course tailor make them to suit your wedding.
Please speak to your Event Manager about our full drinks list.

Option 1 - £12.95 + vat

One welcome drink per person
Half a bottle of house red or white wine per person with your meal
One glass of sparkling wine for toast

Option 2 - £14.95 + vat

Two welcome drinks per person
Half a bottle of house red or white wine per person with your meal
One glass of sparkling wine for toast

Option 3 - £19.95 + vat

Two welcome drinks per person
Half a bottle of house red or white wine per person with your meal
One glass of Champagne for toast

Wine List

House Wines

White

El Cabello Sauvignon Blanc Chile
£13.95
Flame Tree Chardonnay Australia
£13.95
Pinot Grigio DeCanal
£14.95

Red

El Cabello Merlot Chile
£13.95
Flame Tree Shiraz Australia
£13.95
Simonvlei Pinotage South Africa
£15.20

Rosé

Louis Pinel Cinsault Rosé France
£15.95

Banqueting Wines

White

Macon Villages Cave de Vire
Burgundy £18.50
Invivo Sauvignon Blanc New Zealand
£19.95
Sancerre Phillipe Raimbault France
£24.95
Chablis Durup France
£25.25
La Vieille Ferme Blanc Luberon France
£17.95
Rustenberg Chardonnay South Africa
£23.95
Urbino Blanco Rioja Spain
£17.95

Red

La Vieille Ferme Rouge Ventoux
France £17.95
Invivo Pinot Noir new Zealand
£25.95
El Cipres Malbec Argentina
£17.50
Ugarte Crianza Rioja Spain
£23.50
Cotes du Rhone Les Sablieres France
£20.95
Beaujolais Villages 'Les Merains'
France £21.50
Ch. la Rose Perruchon Bordeaux
France £23.95

Champagne & Sparkling Wine

Ruffin Brut N/V
£29.50
Ruffin Rosé Brut N/V
£35.00
Billecart-Salmon Brut N/V
£48.00
Veuve Cliquot Yellow Label
£55.00
Bollinger Special Cuvee
£56.00
Prosecco Ciroto
£21.90
Chevaliers de Malte Vin Mousseux
£15.95

