



Food & Beverages





Craig Tomlin

Catering

for every occasion...

OUR EXCEPTIONAL IN-HOUSE TEAM CURATE EXQUISITE MENUS FOR WEDDINGS AND EVENTS, USING THE FRESHEST OF INGREDIENTS, SOURCED LOCALLY.

Our Head Chef, Craig Tomlin has spent his career climbing through the ranks of the kitchen staff hierarchy. He quickly learnt the importance of a clean and efficient kitchen, but most importantly the strength a great team has.

In 2013, Craig took some time out of the kitchen to travel and explore new cuisines. Coming back to the UK he was inspired by some of the new flavours and ideas he had experienced first hand, which only diversified his food further.

Fast forward a few years and we are thrilled to have Craig at the pinnacle of our team where he is an integral part of the ongoing success of weddings and events at Apton Hall.

We simply adore great food, which can tell so many stories. Let your wedding breakfast tell yours...

CONTENTS

Canapés	1	Asian Street Food.....	15
Wedding Breakfast	2	Indian Buffet	16
Plant Based Menu	6	Italian Buffet	16
Children.....	7	Pizza Menu	16
Barbecue	8	Hog Roast	16
Hot Fork Buffet	9	Evening Barbecue	17
Traditional Finger Buffet.....	12	Drinks Package	18
Evening Canapés.....	13	Drinks Upgrades.....	19
Grazing Table	14	Cocktail Mixologist.....	20
'Build Your Own Kebabs'	14		

Canapés

COLD

Edible Spoon, Goats Cheese & Spiced Plum Chutney (V)
Tomato, Balsamic, Garlic, Olive and Mozzarella
Bruschetta (V)
Asparagus Spears, Parma Ham, Mozzarella, Ciabatta Toast
Chicken Liver Parfait with Red Onion Marmalade, Crostini
Cured Salmon Gravlax, Pickled Cucumber, Lemon Dill
Crème Fraiche, Crostini
Pickled Heritage Beetroot, Goats Cheese Mousse &
Walnut Crumb (V) (N)
Garlic Toast Topped with Chilli Hummus & House
Smoked Chicken
Thai Style Spiced Chicken Salad, Tortilla Cup
Prawn Marie Rose, Shredded Lettuce & Avocado Puree,
Pastry Cup
Peppered Mackerel Pate, Pickled Beetroot, Ciabatta Toast
Chilli Crab Salad Blinis

HOT

Chicken and Chorizo Skewers (G/F)
Honey & Mustard Glazed Cumberland Sausages
Buttermilk Crispy Chicken Skewer, Mustard Mayo
Baked Mini Chorizo, Saffron Aioli (G/F)
Lamb Kofta Bites, Tzatziki Dip
Mac and Cheese Bites (V)
Marinated Jerk Chicken Skewers (G/F)
Garlic King Prawn Skewers, Garlic Aioli (G/F)
Jerk Halloumi Skewer (G/F)
Salt & Pepper Squid, Ginger, Chilli & Garlic Sauce
Thai Red Curry Chicken Skewers, Greek Yogurt Dip (G/F)

Plant Based

COLD

Roasted Mediterranean Vegetable Cups (Ve)
Chilli, Lime & Pepper Salsa, Tortilla Cup (Ve)
Tomato, Balsamic, Garlic & Olive Bruschetta (Ve)

HOT

Asian Spiced Sweet Potato Cakes (Ve & G/F)
Curried Aubergine Chickpea Bites (Ve)
Tomato & Basil Arancini (Ve) (G/F Available)
Beetroot Falafel Balls (Ve)
Breaded Thai Cauliflower Bites Sweet Chilli Glaze (Ve & G/F)
Onion Bhajis, Mango Chutney (Ve & G/F)

(V)Vegetarian (Ve)Vegan (GF) Gluten Free (N) Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know of any allergies prior before an event. Full allergen information available upon request.



Wedding Breakfast

TO START

Thai Cauliflower & Coconut Soup (Ve) (GF)
Roasted Sweet Potato & Carrot Soup (Ve) (GF)
Tomato & Basil Soup (Ve) (GF)
Roasted Butternut Squash & Miso Soup (Ve) (GF)
Cream of Tomato and Smoked Cheddar Soup (V) (G/F)
Leek, Potato & Truffle Soup (V) (G/F)
Smoked Bacon, Sun-Blushed Tomato & Mozzarella Arancini (G/F option available)
Saffron Aioli & Rocket Salad
Crab & Mascarpone Arancini (G/F Option Available)
Chorizo & Red Pepper Sauce, Rocket & Chilli Oil
House Hot Smoked Salmon, Garlic & Chive Cake
Creamy White Wine Sauce & Peashoots
Chargrilled Jerk Belly of Pork
Tabbouleh Salad & Saffron Aioli
Pan-fried Creamy Garlic King Prawns, Tarragon & White Wine
with Toasted Focaccia
Classic Prawn Cocktail (G/F)
Avocado Puree & Marie Rose Sauce
Thai Style Fish Cakes (G/F option available)
Oriental Salad & Lime Chilli Mayo
Carpaccio of Heritage Beetroot, Goats Cheese Mousse, Walnuts and Rocket (V)(N)(G/F)
Sautéed Wild Mushroom Bruschetta (V)
Mixed with Camembert Cheese, Cream, Garlic & Thyme
Pulled Pork Bon Bon, Crackling & Pressed Pork Belly with Apple Puree & Jus (G/F Option available)
Plum Tomato, Fresh Basil & Mozzarella Stack (V) (Ve Option Available)
Sun-Dried Tomato Tapenade & Balsamic Glaze
Whole Baked Mini Camembert Infused with Rosemary & Garlic (V)
Red Onion Marmalade, Ciabatta Thins & Warm Focaccia Bread (£3 Supplement)
House Hot Smoked Salmon & Gin Cured Salmon Gravlox
Fennel, Apple & Celeriac Salad, Horseradish Lemon Crème Fraiche & Toasted Ciabatta (£3 Supplement)
Roasted House Smoked Duck, Confit Duck & Truffle Arancini (G/F Option Available)
Creamy Mushroom (£4 Supplement)





OR SOMETHING DIFFERENT WITH OUR SHARING STYLE STARTER

Each table has a selection of the following served on boards & platters

Tomato, Basil & Mozzarella Arancini (V)

Cured Meats

Baked Camembert Infused with Garlic & Rosemary (2 Per Table) (V)

Rocket, Sun-Blushed Tomato & Mozzarella Salad (V)

Selection of Mixed Olives (V)

Warm Mixed Breads (V)

Selection of Dips (Hummus & Saffron Aioli)

Vegetarians/Vegans - Plated Carpaccio of Heritage Beetroot

ADD A SORBET COURSE

Choose from either Orange, Lemon, Gin & Tonic or Mango



MAIN COURSE

All main dishes are served with Seasonal Vegetables

Our Homemade Proper Pies (Shortcrust Pastry Bottom & Puff Pastry Top)

Beef & Ale

Chicken, Leek & Smoked Bacon

Mushroom & Ale (V)

(All of our Pies are served with Creamy Mashed Potato)

‘Posh Sausage & Mash’

Bubble & Squeak Potato Cake Topped with Cumberland Sausage Swirl & Giant Onion Rings

Served with Seasonal Vegetables & Chefs Stock Gravy

Roasted Chicken Supreme (G/F)

Creamy Dauphinoise Potatoes & Tarragon Jus

Chicken Breast Filled with Mozzarella & Sun-Blushed Tomatoes Wrapped in Parma Ham
with Sautéed New Potatoes & Tomato & Basil Sauce (G/F)

Duo of Chicken

Pan Roasted Chicken Supreme, Confit Chicken Thigh Croquette Potato
with Creamy Truffle & Mushroom Sauce

Roasted Aged Sirloin of Beef

Yorkshire Pudding, Crisp Duck Fat Roast Potatoes & Chefs Stock Gravy

Roasted Chicken Supreme

Crisp Duck Fat Roast Potatoes, Yorkshire pudding, Chefs Stock Gravy, Cumberland Sausage & Apricot Stuffing

Braised Feather Blade Beef Cooked in Red Wine, Porcini Mushrooms, Garlic & Thyme

Crisp Duck Fat Roast Potatoes

(£2 Supplement)

Herb Crusted Lamb Rump with Mini Shepherd’s Pie, Rosemary Jus

(£2 Supplement)

Confit Leg of Duck

Braised Red Cabbage, Fondant Potato & Jus

(£2 Supplement)

FISH

Herb Crusted Cod Loin

Mash Potato & Creamy White Wine Sauce

Grilled Salmon Fillet

Chive Crushed Buttered Potatoes & Saffron Cream

Pan-Fried Sea-bass Fillet

Fondant Potato with a Roasted Pepper & Tomato Sauce

Roasted Monkfish Fillet (G/F option available)

Parma Ham Crisp, Smoked Haddock Fritter with a Creamy Shiitake Mushroom Sauce

(£3 Supplement)



VEGETARIAN

Butternut Squash, Sweet Potato & Celeriac Wellington
Crisp Roast Potatoes, Seasonal Vegetables & Gravy (V)

‘Posh Sausage & Mash’ (V)
Bubble & Squeak Potato Cake Topped with Vegetarian Sausages & Giant Onion Rings
Served with Seasonal Vegetables & Gravy

Chargrilled Jerk Mediterranean Vegetable & Halloumi Skewers (V)
Tabbouleh Salad & Homemade Coleslaw

Wild Mushroom, Sun Blushed Tomato & Cream Cheese Wellington with Smoked Paprika Sauce (V)
Roasted Potatoes

TO FINISH

Cheesecake
Choose from: Lemon / Rolo / Passion Fruit / Vanilla / Raspberry & White Chocolate

Classic Eton Mess (G/F)
Layered with Fresh Chantilly Cream, Crushed Meringue & Mixed Berries
Warm Chocolate Brownie with Vanilla Bean Ice Cream (G/F Option Available)

Caramelised Toffee Apple Tart & Vanilla Bean Custard
Lemon Posset with Blackberry Curd, Meringue & Homemade Shortbread

Sticky Toffee Pudding
Salted Caramel Sauce & Vanilla Bean Ice Cream

Selection of Sorbets
with Crumble Top & Mixed Berry Compote
A Selection of Mixed Cheeses Served with Celery, Grapes and Crackers (POA)

DESSERT TASTER

Rolo Cheesecake, Classic Eton Mess & Lemon Tart (£4 Supplement)
OR
Mini Toffee Apple Tart, Lemon Posset & Warm Chocolate Brownie (£4 Supplement)

PETIT FOURS UPGRADE (POA)

Macaroons / Mini Chocolate Brownies / Shortbreads / Chocolate Dipped Strawberries

TEAS & COFFEES

(V)Vegetarian (Ve)Vegan (GF) Gluten Free (N) Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know of any allergies prior before an event. Full allergen information available upon request.



Plant Based Menu

TO START

Antipasto Plate

Carpaccio of Heritage Beetroot, Sun-Blushed Tomatoes, Artichokes & Ciabatta Thins (Ve) (G/F option available)

Plum Tomato, Fresh Basil & Mozzarella Stack with Sun-Dried Tomato Tapenade (Ve) (G/F)

Roasted Butternut Squash, Miso & Ginger Soup (Ve) (G/F)

Sun-Blushed Tomato & Mozzarella Arancini, Saffron Aioli & Rocket Salad (Ve) (G/F option available)

Breaded Thai Cauliflower Bites Sweet Chilli Glaze (Ve) (G/F)

Porcini Mushroom Arancini (Ve) (G/F Option Available)

Aioli, Sun-blushed Tomatoes & Rocket

Thai Cauliflower & Coconut Soup (Ve) (G/F)

Roasted Sweet Potato & Carrot Soup (Ve) (G/F)

Tomato & Basil Soup (Ve) (G/F)

MAIN COURSE

Herb Crusted Stuffed Aubergine (Ve) (G/F)

Stuffed with Mediterranean Vegetables & Cheese with Sautéed New Potatoes & Tomato & Basil Sauce

Mixed Moroccan Spiced Vegetable Tagine (Ve) (G/F) (N)

Fresh Pomegranate, Couscous with Mediterranean Vegetables & Sultanas

Sweet Potato, Chickpea and Coconut Curry, Fragrant Rice, Coriander & Poppadom (Ve) (G/F option available)

‘Posh Sausage & Mash’ (Ve) (G/F option available)

Bubble & Squeak Potato Cake Topped with Sausages & Giant Onion Rings

Served with Seasonal Vegetables & Gravy

Baked Cauliflower Steak, Tomato & Basil Sauce, Cheese, Couscous & Green Beans (Ve) (G/F)

Butternut Squash, Sweet Potato & Celeriac Wellington (Ve)

Crisp Roast Potatoes, Seasonal Vegetables & Gravy

Portobello Mushrooms (Ve) (G/F)

Filled with Mediterranean Vegetables, Vegan Cheese & Sautéed New Potatoes

TO FINISH

Apple Tart with Vanilla Ice Cream (Ve) (N)

Vegan Brownie with Vanilla Ice Cream (Ve) (N)

Pineapple Carpaccio, Vanilla Bean Ice Cream & Mango Coulis (Ve) (G/F)

Fresh Fruit Salad (Ve) (G/F)

Vegan Trillionaires Tart (Ve)

Chocolate Pastry Filled with Toffee Sauce & Chocolate Ganache





Children

Our Children's menu is designed for diners between 2 and 12 years old
Choose 1 starter, 1 main and 1 dessert

TO START

Cheesy Garlic Bread (V)
Honeydew Melon and Raspberry Coulis (Ve & G/F)
Tomato Soup (Ve)

MAIN COURSE

Beef Burger, Brioche Bun & Chips
Chicken, Roast Potatoes, Peas and Yorkshire Pudding
Cumberland Sausage, Creamy Mash and Peas
Vegetarian Sausage, Mashed Potato and Peas (Ve)
Chicken Goujons, Chips and Peas
Cod Goujons, Chips and Peas

TO FINISH

Trio of Ice Creams - Vanilla, Strawberry & Chocolate (G/F)
Fruit Salad (Ve & G/F)
Mini Chocolate Brownie Sundae (G/F available)

(V) Vegetarian (Ve) Vegan (GF) Gluten Free (N) Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know of any allergies prior to an event. Full allergen information available upon request.

Barbecue

Choice of three mains and three salad / sides served to your table

MAINS

Classic Beef Burger, Caramelised Onions,
Toasted Brioche Bun
Chicken & Chorizo Burger, Melted Cheddar Cheese (G/F)
Pulled Pork Bap (Slow Roasted Pork Shoulder Cooked
in Homemade BBQ Sauce)
Traditional Cumberland Sausage
Harissa Rubbed Chicken Thigh (G/F)
Butterflied Chicken Breast Marinated in Lemon
& Thyme (G/F)
Peri Peri Glazed Chicken Thigh (G/F)
Minted Lamb Kofta
Marinated Jerk Chicken Breast (G/F)
Sticky BBQ Glazed Pork Belly Strips (G/F)
Halloumi, Pepper, Courgette & Aubergine Skewer (G/F)(V)
(Ve Available)
Chickpea & Spinach Burger, Soft Flour Bap (Ve)
King Prawn, Salmon, Sweet Pepper & Lemon Kebab (G/F)
Honey Glazed BBQ Sticky Ribs (G/F)
Garlic & Herb Rubbed Beef Minute Steak (G/F)

PLANT BASED

We Provide the Following;
Pepper, Courgette & Aubergine Skewer (G/F)(Ve)
Chickpea & Spinach Burger, Bap (Ve)
Vegetarian Sausage (Ve)
(We will cater for the relevant sides to
accommodate Vegans/Vegetarians)

SALADS/SIDES

Tomato, Basil, Mozzarella, Garlic, Red Onion
& Balsamic Salad (V)(G/F)
Mixed Leaf Salad (Plum Tomato, Red Onion, Cucumber,
Honey & Mustard Dressing) (V)(G/F)
Asian Summer Slaw (V)(G/F)(Ve)
Classic Caesar Salad
Grilled Corn On the Cob with a Chilli Butter (V)(G/F)
Homemade Coleslaw (V)(G/F)
Sun-blushed Tomato, Rocket & Parmesan Salad (G/F)
Summer New Potato Salad (V)(G/F)
Minted New Potatoes in Butter (V)(G/F)
Duck Fat Crisp Roasted Potatoes (G/F)
Spiced Couscous, Sultanas and Mixed Peppers (Ve)
Seasoned Potato Wedges (Ve)(G/F)
Pasta Twists, Pesto & Red Onion
Mac & Cheese (V)

CHILDREN'S BBQ

Beef Burger, Brioche Bun
Traditional Cumberland Sausage
Seasoned Potato Wedges

TO FINISH

Warm Chocolate Brownie with Vanilla Bean Ice Cream
(G/F & Ve Options Available)
Or
Selection of Sorbets
with Crumble Top & Mixed Berry Compote

(V)Vegetarian (Ve)Vegan (GF) Gluten Free (N) Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know of any allergies prior before an event. Full allergen information available upon request.



Hot Fork Buffet

Please choose 3 options from the following:

Sautéed Chicken with Leek & Mushrooms in a Creamy Tarragon Sauce
(Parmentier Potatoes & Green Beans)

Beef Bourguignon
(Roasted New Potatoes & Honey Glazed Root Vegetables)

Coq Au Vin
(Creamy Mashed Potatoes & Honey Glazed Root Vegetables)

Chicken Balti
(Garlic & Coriander Naan, Poppadom & Rice)

Chicken with Chorizo, Basil & Plum Tomato Sauce (G/F)
(Parmentier Potatoes & Green Beans)

Slow Cooked Mild Beef Curry with Peanuts (N)
(Chopped Thai Salad & Rice)

Moroccan Chicken Tagine Finished with Pomegranate (N)
(Spiced Couscous, Sultanas & Roasted Peppers)

Fisherman's Pie
(Creamy Chive Mashed Potato & Green Beans)

Beef & Ale Cobbler with Cheddar & Rosemary Scones
(Roasted Duck Fat Potatoes & Green Beans)

Mediterranean Vegetable & Bean Chilli (Ve)
(Rice & Garlic Ciabatta)

Mushroom & Courgette Stroganoff with Brandy & Wholegrain Mustard (V)
(Rice & Green Beans)

Mixed Sausage Cassoulet
(Creamy Mashed Potatoes & Green Beans)

Mixed Root Vegetable, Chickpea & Coconut Curry (Ve)
(Garlic & Coriander Naan, Poppadom & Rice)

Plated dessert can be added

(V) Vegetarian (Ve) Vegan (GF) Gluten Free (N) Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know of any allergies prior before an event. Full allergen information available upon request.







EVENING SECTION

Traditional Finger Buffet

Selection of the Following Mini Bridge Rolls;

Chicken & Bacon

Ham & Homemade Coleslaw

Mature Cheddar & Tomato Chutney (V)

Prawn Marie Rose

Homemade Sausage Rolls (Ve Available)

Homemade Breaded Chicken Bites, Glazed in Sweet-Chilli Sauce

Glazed Honey and Mustard Cumberland Chipolatas

Red Onion Marmalade, Sun-blushed Tomato & Cheese Quiches (V)

Potato Wedges (Ve)

Finger Buffet comes with Sauces & Condiments

DON'T FANCY A FULL FINGER BUFFET, WHY NOT INDULGE IN THE FOLLOWING

Sausage Baps, Plant Based Sausage Baps, Bacon Baps,
Potato Wedges and a Selection of Dips

Or

Roast Leg of Pork, Cumberland Sausage & Apricot Stuffing in a Bap

Roasted Aged Beef & Fresh Horseradish Sauce in a Bap

Field Mushroom & Mozzarella in Toasted Ciabatta Roll (ve)

Crisp Roast Potatoes & Dips

Plant Based Options Available

Evening Canapés

Choose a selection of three or five options

Tomato & Mozzarella Arancini (V)
Chargrilled BBQ Chicken Skewers (G/F)
Chunky Chips, Skin on Fries, Potato Wedges or Sweet Potato Fries in a Cone
Baked Mini Chorizos & Saffron Aioli Dip
Buttermilk Popcorn Chicken in a Cone
Beer Battered Cod Goujons & Chunky Chips in a Cone
Lemongrass & Garlic King Prawn Skewers (G/F)
Lamb Kofta with Tzatziki Dip
Duck Spring Rolls with Hoi Sin Dip
Thai Fishcakes
Salt & Pepper Squid in a Cone

SLIDER MENU

Choose a selection of three options

Chargrilled Sweet Chilli Halloumi (V)
Beef Burger with Mature Cheddar and Caramelised Onions
Pulled Pork with BBQ sauce
Crispy Buttermilk Chicken
Field Mushroom & Mozzarella (Ve Option Available)
Cod Goujons
Pulled Jackfruit BBQ Sauce

MINI DESSERTS

Add a selection to any choice of buffet

Millionaires Tart
Chocolate Fudge Cake
Victoria Sponge Cake
Warm Cinnamon Donuts & Chocolate Dipping Sauce





Grazing Table

Homemade Scotch Eggs
Homemade Pork Pies
Selection of Cheeses (Mature Cheddar, Brie & Stilton) (V)
Red Onion Marmalade, Sun-blushed Tomato & Cheese Quiches (V)
Honey Glazed Ham
Chicken Liver Parfait
Selection of Chutneys, Hummus, Crackers, Grapes & Celery (V)
Selection of Mixed Olives & Sun-blushed Tomatoes (V)
Selection of Mixed Breads (V)
Cornichons & Pickled Onions (V)

‘Build Your Own Kebabs’

Marinated Chicken Shish with Peppers, Onions & Whole Chilli's
Grilled Vegetable Shish
Chargrilled Halloumi

Accompanied by

Potato Wedges
Pitta Breads
Pickled Cabbage
Red Onion
Iceberg Lettuce
Tomatoes
Chilli Sauce
Hummus
Garlic & Yogurt Sauce

Asian Street Food

SET MENU 1

Chicken Katsu Curry Bites with Steamed Rice

Breaded King Prawns with Sweet Chilli Sauce

Sticky Chilli & Soya Pork Belly Bites with Fragrant Asian Slaw (G/F)

Hoi Sin Jackfruit Steamed Buns (Ve)

SET MENU 2

Beef Pang Nang Curry & Coconut Rice (N)

Prawn & Lemon Grass Lollipops with Sweet Chilli & Lime Sauce (G/F)

Vegetable Spring Roll (V)

Honey & Sesame Chicken Skewers

SET MENU 3

Vegetarian Pad Thai Noodles (V) (Ve Available)

Duck Spring Rolls & Hoi Sin Sauce

Breaded King Prawns with Sweet Chilli Sauce

Soy & Honey Glazed Ribs (G/F)



Indian Buffet

Chicken Balti
Slow Cooked Beef Madras
Sweet Potato & Chickpea Curry (Ve)

Served with the following
Onion Bhajis
Naan Bread
Poppadum's
Pilau Rice
Mango Chutney & Cucumber Raita

Italian Buffet

Wild Mushroom, Black Truffle & Mozzarella Arancini Balls (V)
Selection of Cured Meats
Tomato, Olive & Artichoke Bruschetta (V)
Margarita Pizzas (V)
Meat Feast Pizzas (Pepperoni, Spicy Meatball, Ham & Smoked Bacon)

Caesar Salad (Baby Gem Lettuce, Fresh Anchovies, Croutons, Shaved Parmesan, Creamy Garlic & Anchovy Dressing)
Pesto Pasta, Rocket & Cherry Tomato (V)
Warm Baked Focaccia Bread (V)

Selection of Dips including Olive Oil & Balsamic Vinegar

Pizza Menu

Selection of 3 Pizzas (please choose from our choices below)

Spinach, Goats Cheese & Pesto (V)
Margarita (V)
Roasted Aubergine, Courgette & Mozzarella (Ve)
Artichoke, Roasted Peppers, Sun-blushed Tomato & Mozzarella (Ve)
Pepperoni, Chorizo & Mozzarella
Ham, Mushroom & Mozzarella
Spicy Meatball, Onion, Chilli & Mozzarella
Italian Sausage, Spinach & Mozzarella
Meat Feast (Pepperoni, Spicy Meatball, Ham & Smoked Bacon)
Chicken, Smoked Bacon, Barbecue Sauce & Mozzarella

Hog Roast

Slow Cooked Roasted Pulled Pork Marinated in Cider (G/F)
Apricot and Sage Stuffing
Cumberland Chipolata Sausages

Accompanied by

Tomato, Basil, Mozzarella, Garlic, Red Onion & Balsamic Salad (V)(G/F)
Baby Italian Mixed Leaf Salad (Ve)(G/F)
Apple Sauce (Ve)(G/F)
Crackling (G/F)
White Baps
Potato Wedges (G/F)(Ve)
Homemade Coleslaw (G/F)(V)

For vegetarians & vegan guests to enjoy

Pulled Jack fruit
Sage Stuffing
Plant Based Sausages



Evening Barbecue Buffet

Classic Beef Burger, Caramelised Onions (G/F & Ve option available)

Traditional Cumberland Sausage (G/F & Ve option available)

Butterflied Chicken Breast Marinated in Lemon and Thyme (G/F)

Mixed Leaf Salad (Tomato, Red Onion, Cucumber, Honey & Mustard Dressing) (V) (G/F)

Homemade Coleslaw (V) (G/F)

Seasoned Potato Wedges (Ve) (G/F)

BBQ's served with Toasted Brioche Buns, sauces and dressings

Add a Wedding Cheesecake

Selection of Cheeses to Form a Tower

Decorated and served with Grapes, Celery,

Figs, Crackers & Chutneys

(serves 80-100)





Drinks Package

RECEPTION DRINKS

The following options are available

Prosecco / Bucks Fizz / Pimms

Mulled Wine (available during the Winter months)

Bottled Beer (Corona / Peroni / Birra Morreti / Cruzcampo)

Bottled Cider (Inch's / Old Mout - Pineapple & Raspberry / Kiwi & Lime / Berries & Cherries / Strawberry & Apple)

Non-Alcoholic Prosecco

A selection of Fruit Juices (Orange / Apple / Cranberry / Pineapple)

Lemonade / Pepsi / Diet Pepsi / Pepsi Max

HALF A BOTTLE OF HOUSE WINE PER PERSON

Please choose one Red, one White & one Rosé from the following options

White Wines

Chenin Blanc (South Africa)

Sauvignon Blanc (Chile)

Red Wines

Nero d'Avola (Italy)

Merlot (Chile)

Rosé Wine

Zinfandel Blush (California)

Blush Rosé (South Africa)

ONE TOASTING DRINK PER PERSON

Prosecco (Italy)

Children's Drinks Package

RECEPTION DRINK & FRESH FRUIT SKEWERS

Robinsons Fruit Shoot or glass of Fresh Juice/Lemonade

DRINKS WITH DINNER

Unlimited jugs of Fruit Squash

TOASTING DRINK

Flute of Lemonade

Drinks Upgrades

The following drinks can be provided during your Drinks Reception or Wedding Breakfast

Peach Bellini / Kir Royale / Aperol Spritz / Hugo Spritz

Gin & Tonic

House Champagne

Moët & Chandon

Moët & Chandon Rose

Veuve Clicquot Brut NV

9 litre Urn of Mulled Wine (approx 50 glasses)

Jug of Pimms/Aperol Spritz/Hugo Spritz

Bucket of 6 x Bottled Beers or 6 x Bottled Ciders

Large Bottled Still or Sparkling Water

Jug of Flavoured Tonic/Soda (Ginger Ale / Blood Orange & Elderflower /
Pomelo & Pink Pepper / White Peach & Jasmine / Raspberry & Rose)

Jug of Fresh Juice (Orange/Apple/Pineapple/Cranberry)

Bucket of 8 x J2O's

Evening Tea & Coffee Station

Replenished throughout the evening

Hot Chocolate Station

To include mini marshmallows, chocolate flakes & whipped cream. Replenished throughout the evening.

Wine Upgrades

WHITE WINES:

Pinot Grigio (Italy)

Chardonnay (France)

Sauvignon Blanc Marlborough (New Zealand)

Gavi Di Gavi (Italy)

RED WINES:

Rioja (Spain)

Malbec (Argentina)

Shiraz (Australia)

Bordeaux (France)

ROSE WINES:

Côtes de Provence (France)

All wines are subject to availability. Should any wines be unavailable, an alternative will be offered.





Cocktail Mixologist

WHY NOT ADD A UNIQUE EXPERIENCE TO YOUR SPECIAL DAY BOOK OUR COCKTAIL MIXOLOGIST

Apton Hall provide highly skilled experienced mixologists, World-Class Award winning Bartenders that are passionate for great service and tasty Cocktails. Allow our highly trained Bartenders to mix up your amazing Cocktails on the night with flair and entertain your guests, so that you can enjoy your special day knowing that your family and friends are being taken care of...

For more information, please speak to our Wedding Coordinators

COCKTAIL MENU

Choose six from the following list

Espresso Martini Vodka, Tia Maria, Espresso with Sugar	Mojito Rum, Mint, Sugar, Lime and Soda
Passion Fruit Martini Vodka, Passoa, Lime, Sugar, Passion Fruit and Prosecco	Long Island Iced Tea Vodka, Rum, Gin, Triple Sec, Sour Mix Top with Cola
Cosmopolitan Vodka, Cointreau, Lime and Cranberry	Hurricane Rum, Grenadine, Passion Fruit, Pineapple and Orange
Sex On The Beach Vodka, Peach Schnapps, Orange and Cranberry	Bramble Gin, Sugar, Lemon and Blackberry
Singapore Sling Pink Gin, Grenadine, Cherry Brandy, Citrus Mix Top with Soda	Godfather Whisky, Amaretto and Cola
Strawberry Daiquiri Rum, Strawberry, Lime and Sugar	Whiskey Sours Whisky shaken into a Citrus Mix







AH

01702 567425 • info@aptonhall.co.uk • www.aptonhall.co.uk