



Wedding Catering Information 2024/25

Worton Hall

Prepared by Olly Ross, Greens Catering
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9-10 Monument Business Park, Warpsgrove Lane, Chalgrove, Oxfordshire OX44 7RW

A little about us...

Mike Green, Director and owner of Greens Catering has been a Head Chef for over 30 years and for 18 of those he was the Executive Chef for Oxfordshire based catering company Touch of Taste. In 2013 he purchased Touch of Taste and has turned it into his own, very individual, Greens Catering.

Mike has catered for The Royal Family, PWC, Samsung, Coca Cola, Virgin, Barbour and many other Blue Chip companies. This has given him the opportunity to cater at some of the country's leading venues including Blenheim Palace, Oxford Bodleian Library, OXO Tower, West Wycombe Park, Wrotham Park and even as far afield as Lismore Castle in Ireland and The Game Fair in Scotland.



At Greens we are focused on providing our clients with exactly what they want because each event is unique and special. Bespoke menus can be created to suit all tastes from the delicate to the robust. We will work very closely with you to design and deliver a successful event with excellent food, presentation and service.

As well as advising on the food and drink we can help you with all aspects of your event from selecting a venue or choosing your marquee company to helping with the design, planning and organisation of your event to meet your budget.

The Menus

Reception Canapé Menu

Served Warm

Fish

Pork and prawn dumplings, coconut, coriander, chilli (gf)
Tempura prawns, chilli, kaffir lime & sake dip
Prawn & sesame toast, sweet chilli sauce



Meat

Rare roasted beef, peppercorn sauce (gf)
Sesame glazed pork belly (gf)
Sesame & honey glazed "Chalgrove" cocktail sausages
Steak sandwich, tomato butter, crispy onions
Roasted chorizo, sun dried tomato & sweet potato tian (gf)

Vegetarian/Vegan

Leek & gruyere tartlet, crème fraiche, crispy leeks (v)
Spiced chickpea falafel, tahini yoghurt (ve)
Sundried tomato & feta cheese arancini (v)
Green herb & edamame bean risotto, rice crackling (ve/gf)

Served Cold

Fish

Smoked mackerel pâté, granary croute
Smoked salmon blinis, lemon cream, caviar
Seared tuna & sesame lollipop, wasabi cream (gf)
Hot smoked salmon mousse, baby cucumber, lemon gel (gf)
Prawn ceviche, avocado & chilli mayo, tortillas chips (gf)



Meat

Chicken & wild mushroom mousse, carrot & vanilla purée, baby cress
Thai marinated beef, cucumber noodles (gf)
Mango chilli chicken poppadom, coriander (gf)
Ham hock & parsley terrine, apple & ginger chutney, English mustard croute

Vegetarian/Vegan

Vietnamese vegetable rolls, sesame dressing (ve/gf)
Cheese scone, cream cheese, chilli jam (v)
Roast celeriac, truffle purée, pickled cauliflower & candied pistachio (ve/gf)
Spiced hummus flatbread, roasted red pepper, toasted pumpkin seeds (ve)
Quails egg, roasted tomato & tapenade crostini (v)
Parmesan & rosemary shortbread, plum tomato confit, feta (v)
Watermelon, basil cream cheese, candied walnut (ve/gf)
Wild mushroom mousse, tarragon crisp (ve)



3 Course Wedding Breakfast Menu

Starters

Sharing Boards for the Whole Table to Enjoy
Charcuterie, mixed olives, artichokes, hummus, artisan breads, roasted vegetables, balsamic onions, pickled chillies, roast garlic and shaved pecorino

Seared Scallop (supplement £3.00 + VAT per person)
Chorizo, pea purée, pickled shallot and micro-cress salad

Greens Wedding "Breakfast"
Black pudding & potato terrine with bacon jam, quail's egg & roasted tomatoes

Fillet of Red Mullet
On an Asian salad with a warm Thai sauce and coriander oil

Asparagus and Cheddar Terrine (v)
Quail egg, oven-dried tomatoes, watercress and wholegrain mustard mayonnaise

Smoked Duck Breast with Roast Plum & Orange Salad
Honey & thyme beetroot and balsamic dressing

Heirloom Tomatoes
With watermelon, feta, crispy ham and mint oil

Hot Smoked Salmon Mousse (gf)
Dill, lemon gel, wild rocket

Smoked Chicken and Pea Tian
Pickled cucumber, lemon crème fraîche, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)
Chargrilled peppers, artichoke, courgettes & balsamic silverskin onions, celeriac purée, chive & garlic aioli with a rocket pesto

Baked Goats Cheese (v)
Beetroot jelly, cherry dressing, toasted walnut and baby salad leaves

Burrata with a Chunky Salsa Verde (v)
Garnished with oven-dried tomatoes, summer pea shoots and a black olive crumb

Wild Mushroom Pâté (ve)
Pickled shallot salad, sourdough crisp

Roast Vegetable Terrine (ve)
With sticky date & quince chutney

Heirloom Tomatoes (ve)
With watermelon, vegan feta and mint oil

Olive Focaccia Bruschetta (ve)
Fire roasted heritage tomatoes, thyme cream cheese



Mains Courses

Roasted Guinea Fowl

Pea purée, crushed new potatoes, rainbow chard, a creamy tarragon and marsala sauce

Roasted Breast and Confit Leg of Gressingham Duck

Potato gratin, tenderstem broccoli, carrot purée and a rich jus

Roast Sirloin of Beef

Cauliflower cheese purée, dauphinoise potatoes, a medley of asparagus, green beans and peas, red wine reduction

Fillet of Beef (£6.00 + VAT per head supplement)

Celeriac cream, asparagus, baby carrot and pea shoots & a watercress oil served with bowls of hot baby new potatoes with butter and parsley and jugs of jus

Pan Fried Breast of Chicken

Pea purée, bacon, petit pois & baby onion fricassée, crushed new potatoes and a wild mushroom & tarragon jus

Asian Style Roasted Breast of Duck

Spiced butternut purée, sautéed vegetable medley, charred spring onion, sweet potato fondant and a chilli, ginger and soy dressing

Herb Crusted Rump of Lamb

Dauphinoise potatoes, celeriac purée, spinach & minted soya beans, rosemary roasted garlic lemon jus

Slow Braised Belly of Pork

Sautéed French beans, spinach, parmesan and parsley gnocchi, carrot purée, pork reduction

Fillet of Salmon

Jerusalem artichoke purée, sautéed new potatoes, sugar snaps & tomatoes with a lemon dressing

Baked Cod Fillet

Crushed peas, baby carrot, rosti potato, warm tartare sauce

Caramelised Shallot and Squash Tarte Tatin (ve)

Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

Beetroot Wellington (ve)

Baby carrots, soya beans, mashed potato and a truffle cream sauce



Desserts

Salted Caramel Chocolate Mousse
Berry compote and mint

Treacle Tart
Lemon curd, vanilla mascarpone

Sticky Toffee Pudding
Caramel sauce, cream

Eton Mess
Crushed meringue, double cream, strawberries and honeycomb crumbs

Tonka Bean Crème Brûlée (v/gf)
Summer berries

Sicilian Lemon Posset
Biscotti, caramel, raspberry, honey cress

Passionfruit Cheesecake
Ginger crumb and raspberry coulis

Coconut and Exotic Fruit Salad (ve)
Passionfruit coulis and vegan meringues

Vegan Chocolate Mousse (ve)
Berry compote and mint



Land of Sticky - served to tables for guests to share
(£2.00 + VAT supplement per person)



(Choose 4)

Chocolate brownies (v/gf)
Profiteroles filled with whipped cream (v)
Tiramisu (v)
Chocolate mousse (v/gf)
Lemon posset (v/gf)
Treacle tart (v)
Mini strawberry cheesecakes
Passionfruit crème brûlée (v/gf)
Mini apple frangipane tart (v)
Lemon meringue tartlets (v)
Eton mess (v/gf)
Chocolate orange ganache (v)

To Finish

Continental Blend Coffee from a station
A selection of teas and infusions (decaffeinated options available)

BBQ Buffet Menu

Main Dishes

(Choose 2 & 1 vegetarian option)

Homemade Beef Burger in a Brioche Bun
Served with lettuce, tomato, cheese, gherkin & Greens' relish

Oxford Sausages
Sticky wholegrain mustard onions

Butterflied Legs of Lamb *(supplement £2.00 + VAT per person)*
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef *(supplement £2.00 + VAT per person)*
With a creamed horseradish



BBQ Salmon Skewers *(supplement £1.50 + VAT per person)*
Sweet chilli and soy

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Butterflied Legs of Lamb *(supplement £2.00 + VAT per person)*
Marinated in harissa yoghurt

Barbecued Satay Chicken
With fresh chillies, coriander & sour cream

Barbecued Devilled Beef
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Chinese Five Spice Pork and Pepper Kebabs

Seared Tuna Stack *(supplement £3.00 + VAT per person)*
Ginger, chilli, lime, sesame seed & soy dressing

Monkfish wrapped in Smoked Bacon *(supplement £4.00 + VAT per person)*
Lemon and rosemary butter

Thai Marinated King Prawns *(supplement £1.50 + VAT per person)*

Vegetarian



Grilled Field Mushroom (ve)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)

BBQ Cauliflower Steak (ve)
with salsa verde

Chargrilled Sweet Potato Steaks (ve)
BBQ sauce

BBQ Jackfruit (ve)
Served with pea guacamole

Salads and Accompaniments

(Choose 4)

French beans, mangetout with hazelnut and orange

Roasted fennel and radish salad

Traditional potato salad

German potato salad with gherkins and onions

Wild rice with sweetcorn, peppers and nuts

Hot buttered baby new potatoes

Quinoa salad with edamame, courgette and lemon with spring onion and herb oil

Broad bean, radish and red onion salad

Roast butternut squash, red onion with tahini and za'atar

Bulgar wheat with green olives, spring onions, sultanas, flaked almonds, mint and parsley

Green bean salad with mustard seeds and tarragon

Baby spinach with dates and onions

Root vegetable slaw

Artichoke, sundried tomato & olive salad

Orzo, sun-blushed tomato, spinach and pesto

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables & a mint oil

Roasted butternut, beetroot and goats cheese salad with spring onion

Thai asparagus with lime, ginger and chilli dressing

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing

Mixed leaf salad

Buffet Desserts

(Choose 2)

Tarte au citron
Chocolate mousse topped with profiteroles
Coconut and exotic fruit salad
Coffee cheesecake with cream
Mixed berry pavlova served with crushed honeycomb
Tiramisu
Sherry trifle
Pear and almond tart with vanilla cream
Treacle tart
Chocolate brownie
Chargrilled pineapple in a rum and vanilla syrup, vanilla honeycomb ice cream
Apple frangipane tart



To Finish

Continental Blend Coffee from a station
A selection of teas and infusions (decaffeinated options available)

3 Course Family-Style Dinner Menu

Sharing Starter Boards – served to the tables on wooden boards and slates

(Choose 1)

Wiltshire ham, Scottish smoked salmon, Westcombe Cheddar, artisan breads, tomato and ginger chutney, balsamic onions, smoked mackerel pâté, coleslaw

Charcuterie, mixed olives, artichoke hearts, hummus, artisan breads, roasted vegetables, balsamic onions, pickled chillies, roasted garlic and shaved pecorino

Meze Platter

Flatbreads, falafels, souvlaki chicken, lamb koftas, roasted vegetables, hummus & tzatziki

Mains Courses

(Choose 2)

BBQ Pulled Pork
Chive sour cream

Oxford Sausages
Sticky wholegrain mustard onions

Butterflied Legs of Lamb (*supplement £2.50 + VAT per person*)
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef (*supplement £2.50 + VAT per person*)
With a creamed horseradish

Mango and Chilli Glazed Breast of Chicken
With coriander and honey

Salmon Skewers (*supplement £1.00 + VAT per person*)
With lemon and red peppers

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Chinese Style Belly Pork
With sticky hoisin and honey glaze

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Texas Style Barbeque Beef Brisket

Honey and Lime Skewered Prawns
With a tomato salsa

Barbecued Devilled Beef (*supplement £2.50 + VAT per person*)
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Lamb Shawarma (*supplement £2.50 + VAT per person*)
Slow-Cooked Shoulder of Lamb
Marinated in cumin, cardamom, cloves, sumac, paprika, fennel and ginger



Vegetarian Option

(Choose 1)

Grilled Field Mushroom (ve)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)

Marinated Butternut Squash Steak (ve)
With sage salsa verde

Accompaniments

(Choose 3)

Hot buttered baby new potatoes

French beans, mangetout with hazelnut and orange

Charred Mediterranean vegetables, mixed olives, feta cheese and lemon thyme extra virgin olive oil

Traditional potato salad

Wild rice with sweetcorn, peppers and nuts

Quinoa salad with edamame, courgette and lemon with spring onion and herb oil

Heirloom tomato ceviche platter with bocconcini mozzarella, smoked sea salt and avocado oil

Roast butternut squash, red onion with tahini and za'atar

Bulgar wheat with green olives, spring onions, sultanas, flaked almonds, mint and parsley

Green bean salad with mustard seeds and tarragon

Baby spinach with dates and onions

Root vegetable slaw

Artichoke, sundried tomato & olive salad

Orzo, sun-blushed tomato, spinach and pesto

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables & a mint oil

Roasted butternut, beetroot and goats cheese salad with spring onion

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing

Mixed leaf salad

Land of Sticky - served to tables for guests to share
(Choose 5)

Chocolate brownies (v/gf)
Profiteroles filled with whipped cream (v)
Tiramisu (v)
Chocolate mousse (v/gf)
Lemon posset (v/gf)
Treacle tart (v)
Mini strawberry cheesecakes
Passionfruit crème brûlée (v/gf)
Mini apple frangipane tart (v)
Lemon meringue tartlets (v)
Eton mess (v/gf)
Chocolate ganache slices (v)



To Finish

Continental Blend Coffee from a station
A selection of teas and infusions (decaffeinated options available)

Late Night Feasts
@ £7.50 + VAT per person

Warm Bacon Baps

Crispy streaky bacon served brioche rolls with a selection of sauces

American Beef Hot Dogs

In finger buns served with ketchup and American mustard

Dry Rubbed Beef Brisket

Served in a fresh floured bakers bap with homemade slaw and Greens' BBQ sauce

Fish Finger Buttie

Piping hot fish fingers served with a dollop of homemade tartar sauce and rocket in fresh thick white bread

Strips of Roast Sirloin, Spicy Chicken Thigh or Roasted Peppers and Black Bean (v)

Served in a soft taco with sweet chilli, pea guacamole, shredded baby gem and sour cream

A Selection of Savoury and Sweet Crepes

Fillings can be wide ranging from Cajun chicken to Nutella and the old classic lemon and sugar

Warm Savoury Croissants

With a variety of fillings – ham, tomato, cheddar, vegan cheese

Cajun Sweet Potato Fries (v)

Rubbed in a Cajun spice and oven baked with skins on for crispy crunch

Served with a garlic mayonnaise dipping sauce

Pizzas

(Choose 3 toppings from the selection below)

Mozzarella, Chorizo and Pesto

Margherita (v)

Prosciutto and Red Onion

Spinach and Ricotta (v)

White Rabbit Sourdough Smokin' Vegan - chargrilled peppers, sautéed mushrooms, organic mozzarissella, spinach (ve)

Pepperoni

Ham and Mushroom

White Rabbit Sourdough Rainbow Vegan - roast vegetables, mozzarissella, harissa, chard (ve)

Cajun Chicken

Nachos

Spicy tomato sauce topped with melted cheese and guacamole (v)

Cajun Spiced Fried Polenta Baps (v)

Lettuce and tomato salsa

Southern Fried Hash Browns (ve)

Harissa yoghurt

Carrot and Onion Bhaji (ve)

Almond raita

Evening Cheese Buffet

@ £6.50 + VAT per person

A large display of cheese garnished with grapes, figs and celery.

French Brie
Westcombe Cheddar
Oxford Blue
Smoked Applewood
Tomato and Ginger Chutney

Served with Oatcakes & Water Biscuits

Children's Meals

@ £20.00 + VAT per child

If you have children attending your wedding, we are able to offer a variety of meals to suit the younger guests. Please select one from the following:

Main Course

Sausages, mashed potato and baked beans
Penne pasta with tomato sauce (v)
Fish fingers, chips, peas and tomato ketchup

Dessert

The same as other guests
Chocolate brownie with vanilla ice cream
Bowl of mixed fresh fruit

Tasting

We would be delighted to arrange a tasting of a selection of your preferred dishes at our head office in Chalgrove, Oxfordshire. We make a charge of £200.00 + VAT for a tasting for up to 4 people however this cost will be deducted from the final invoice should you confirm your booking with us. An additional two guests can be added at a cost of £50.00 + VAT per person. This is a great opportunity to sample the quality of food, discuss your event in detail and meet our team as well as visit the kitchen.

Outmess Meals

@ £15.00 + VAT per person

If you are having a photographer or entertainment such as a DJ or band, you may want to offer them a meal during the evening.

Linen

The cost of white linen napkins is included in the cost per head. Worton Hall will provide the tablecloths in white. A selection of different colours and styles of linen are available so please let us know if you have any preferences to enhance your scheme.

Estimated Costs

We welcome the opportunity to discuss your requirements in more detail in order for us to provide you with an accurate quote. Prices are dependent on your final guest numbers, the timings of the day and your final choices.

Below are some guide prices based on different numbers of guests to give you a starting point for your planning.

Wedding Breakfast

2 Course BBQ Buffet

70 guests	from £58.00 per person + VAT
100 guests	from £52.00 per person + VAT
130 guests	from £48.00 per person + VAT

3 Course Family-Style Dinner

70 guests	from £76.00 per person + VAT
100 guests	from £68.00 per person + VAT
130 guests	from £63.00 per person + VAT

2 Course Seated Dinner

70 guests	from £68.00 per person + VAT
100 guests	from £63.00 per person + VAT
130 guests	from £58.00 per person + VAT

3 Course Seated Dinner

70 guests	from £76.00 per person + VAT
100 guests	from £68.00 per person + VAT
130 guests	from £63.00 per person + VAT

Canapés

(based on 5 canapés per person for a 1.5hr reception)

70 guests	from £12.00 per person + VAT
100 guests	from £11.00 per person + VAT
130 guests	from £10.00 per person + VAT

The above prices are inclusive of:

- Menu of your choice with coffee from a station
- Setting up of the tables the day before (subject to venue availability)
- A Catering Manager to oversee the service
- All chefs, porters and waiting staff required
- Kitchen equipment
- China crockery and cutlery
- Linen napkins
- Transport and delivery

NOTE:

These prices do not include the cost of any furniture such as tables or chairs, glassware, bar staff or drinks.

Should the numbers fall the price per person may rise and vice versa.