



# ELEGANT

## C U I S I N E

*Exceptional Events - Creative Catering*

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### WEDDINGS

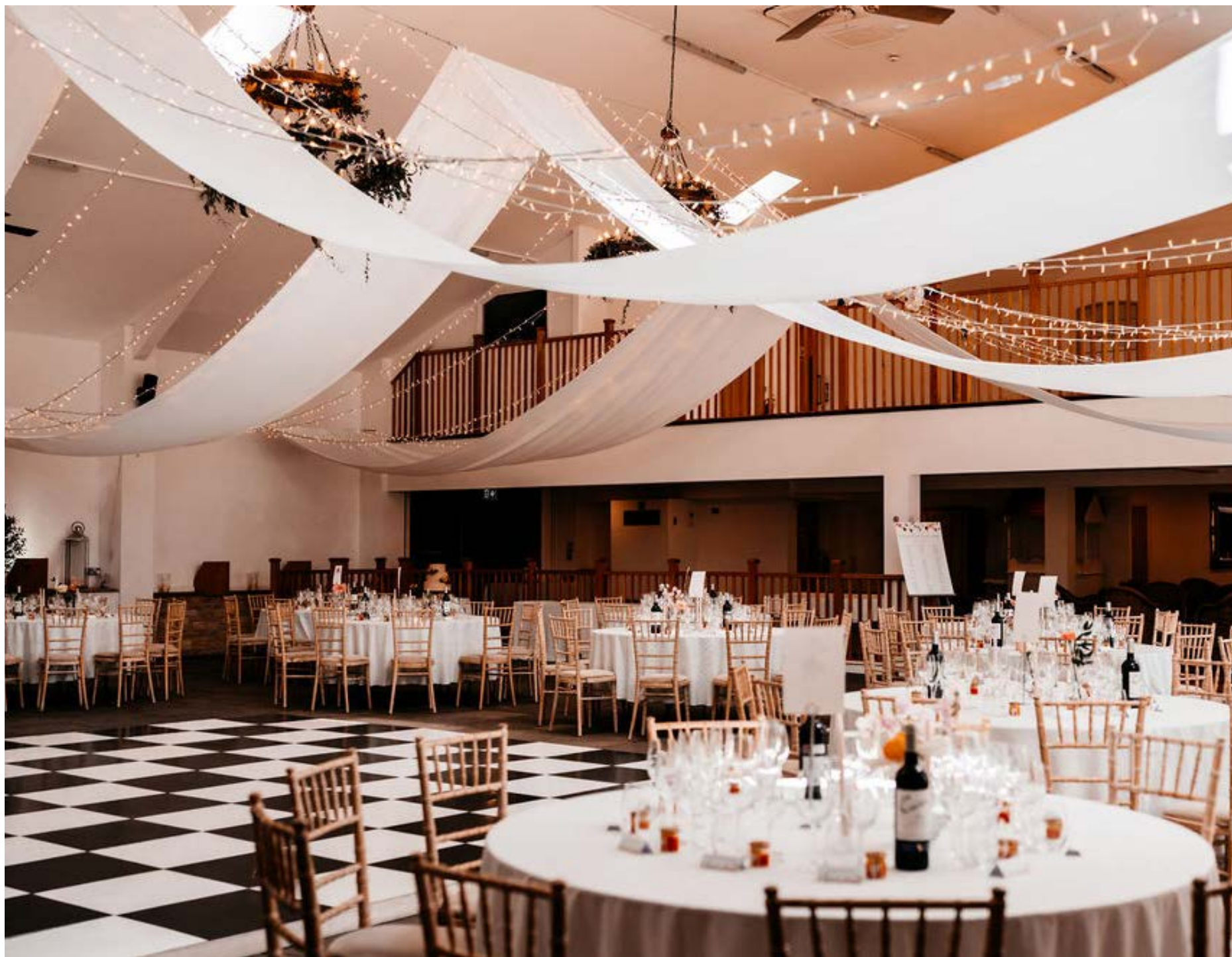
*at*

### WORTON HALL









## Elegant Cuisine

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Our passion is delivering fantastic food with quality service, and we have been doing just that in and around Oxford for over 40 years. Our talented team of chefs make our amazing food in our kitchens in Kingston Bagpuize or at Worton Hall, sourcing local and sustainable ingredients from the wealth of produce on our doorstep, to create dishes you won't forget.

The knowledge that our Events Team has when it comes to Worton Hall itself is second to none and we strive to make your wedding the best day it possibly can be, from laying your table to serving the final drink.

Our seasonal menus coupled with our exceptional team and a dramatic setting make having your wedding at Worton Hall with Elegant Cuisine a dream from start to finish.





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Nestled on the edge of the Cotswolds, the family estate of Worton Park started life in 1808 as Worton Rectory Farm. Worton Hall itself began as the grain barn on the farm, which was then lovingly restored and converted in 2014. It is now a stunning exclusive use wedding venue that offers the perfect blend of modern meets heritage.

Elegant Cuisine will work with you to choose the wedding food of your dreams, but we know how hard it is to choose, so please find a selection of some of our options on the following pages.

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Elegant Cuisine are one of a small list of recommended suppliers to cater at Worton Hall and will create the perfect food menu for you and your guests, that's fresh, delicious and delivered with impeccable service.

The Elegant Team will work with you to deliver your perfect menu and over the next few pages you will find some menu ideas that will make your food choices even harder to make! All of Elegant Cuisine's pricing are based on minimum numbers of 80 adult guests.

For pricing on lower guest numbers, please do get in touch for a bespoke quote.

Elegant Cuisine also host two tasting days per year for our couples to meet the team, and try lots of different food options. However, if you would prefer a private tasting for two then the cost is £500 + VAT.

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# 3 Course Menu

£74 per person + VAT

## Starters

King prawn, bocconcini mozzarella and pickled watermelon salad  
with pumpkin seeds and a lime and chive dressing (GF)

Middle Eastern squash and chickpea soup finished with micro coriander and a harissa vegan cream (Ve, GF)

Beetroot ‘3 ways’ and goats cheese salad with baby watercress, toasted seeds  
and fresh horseradish dressing (GF, V)

Sauteed chestnut mushroom, chive and parmesan tart with seasonal leaves and mustard seed dressing (V)

Farmhouse chicken parfait with onion and Oxford beer chutney and crisp sourdough toast

Avocado, mixed bean and sun blushed tomato salad with mixed baby cress  
and an olive and red pesto sauce (Ve, GF)

Hen’s egg, crispy bacon and black pudding salad with piccalilli and pea shoots (GF)

## Mains

Prosciutto and baby spinach stuffed chicken breast with mini roasties and a mushroom cream sauce (GF)

Roast loin of Oxfordshire pork with sage scented dauphinoise potatoes, cider gravy and crispy crackling (GF)

Vegan butternut squash, wild rice and wilted greens wellington with mini roasties  
and a shallot and cranberry jus (Ve, DF)

28 day aged roast rump of beef with thyme roasted fondant potato, horseradish yorkie  
and rich beef and red wine jus

Thai marinated chicken breast with lemongrass, coriander and coconut milk sauce, jasmine rice  
and steamed Asian vegetables in soy sauce

Scottish salmon and samphire ‘en crouete’ with buttered new potatoes and a dill cream sauce

Wild boar and apple sausages with confit onion mash, savoy cabbage and rich red wine gravy

Portobello mushroom filled with leeks, ricotta and pinenuts, wrapped in puff pastry  
on a roasted red pepper sauce

## Desserts

Coconut panna cotta with passionfruit and mango compote and lime biscuits

Vegan dark chocolate cheesecake with boozy raspberries and chocolate soil (Ve, GF, DF)

Brioche and Oxford marmalade bread and butter pudding with cinnamon custard

Red wine poached pear with seasonal fruit compote, crème fraiche and a hazelnut crumble sprinkle

Classic lemon tart with Chantilly cream and lemon macerated strawberries

Dark chocolate mousse with pecan praline and white chocolate ice cream (GF)

Meringue nest filled with fudge cream and caramelised banana on a sticky toffee sauce (GF)

Coffee roulade filled with cappuccino cream served with hazelnut crumb





## Sharing Menus

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Our sharing menus are served 'family style' to the middle of each table for guests to help themselves and tuck in to. They are slightly less formal in style and a great way to get everyone involved. These can be themed or kept very traditional, the choice is yours.

From £79.00 per person + VAT

## Family Style Carvery

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For this style of meal we ask you to nominate a guest at each table that would be happy to carve for everyone. We will serve the meats on a board and provide you with all the right equipment needed to serve, complete with a chef's hat and apron. Our team can also offer a traditional carvery option where guests will go up to the hot plate and choose their perfect roast.

£69.00 per person + VAT



## Two Course Menu

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Our two course menu's give you the choice of serving either a starter and a main course or main course and dessert.

£69.00 per person + VAT

If you wished to offer a starter and a main course to your guests and then serve your wedding cake as your dessert we would be happy to offer that to you. Once you have cut your cake, we will then cut the rest of it into personal slices and serve them to your tables either on slates for guests to help themselves or individual slices with seasonal berries and jugs of cream.

£72.00 per person + VAT







## Hot Buffet

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This is a great way to feed lots of guests with many different requirements. By choosing a combination of 2 meat/fish, 1 veggie/vegan options with the appropriate sides dishes served hot from a buffet station all followed by two desserts.

£69.00 per person + VAT

## Cold Buffet

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Our two course cold fork buffet combines a meat, fish and veggie/vegan option, with three different dishes as well as two desserts.

All beautifully displayed on tables for guests to help themselves.

A very relaxed way to dine.

£62.50 per person + VAT



## BBQ Buffet

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Who doesn't love a BBQ? For this option we would ask you to choose two BBQ meats and one option for the veggies/vegans. Then add four different sides and two desserts to be served from a buffet station.

£68.00 per person + VAT.

If you wanted to send platters of meats and bowls of salads directly to the tables then this would be £75.00 per person + VAT

## Finger Buffet

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An informal and relaxed food offering for your guests.

By choosing from six sandwich fillings to be served in a selection of sandwiches, wraps & ciabattas. Two warm and two cold nibble options then two lovely desserts.

£58.00 per person + VAT







# Some of Our Example Canapés

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Somerset brie toasts topped with onion and bacon jam

Chilli, ginger and coriander roasted tiger prawn  
with mango salsa (GF)(DF)

Chorizo and quail Scotch egg  
with smoked paprika mayo

Mini tacos filled with salmon ceviche,  
guacamole and baby cress (DF)

Buttermilk chicken ‘nuggets’ with teriyaki dip

Beetroot falafel with za’atar mayonnaise (Ve)(GF)

Chef’s chicken liver parfait on brioche toast  
with shallot marmalade

Crispy pork belly bites with apple and chilli jam

# Our Canapés

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Start your reception with a selection of our hand-made canapés  
created by our team of chefs.

4 canapés for £8.95 + VAT

6 canapés for £11.95 + VAT

8 canapés for £15.95 + VAT

If you wish to choose your own canapés for your guest  
these are priced at £3.50 + VAT per piece



## Evening Food

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Evening food is usually served alongside your wedding cake.

A selection of evening options can be provided.

Cheese bar from £10.50 + VAT per person

Hot roast pork bar £10.00 + VAT per person

Bacon bar £8.50 + VAT per person

Nachos and chilli with sour cream and salsa £8.50 + VAT per person

Hot roast beef rolls £13.00 + VAT per person

Pulled pork or veggie burger with wedges & slaw £10.00 + VAT per person

Grilled chicken or halloumi wraps with Greek salad & dips £10.500 + VAT per person

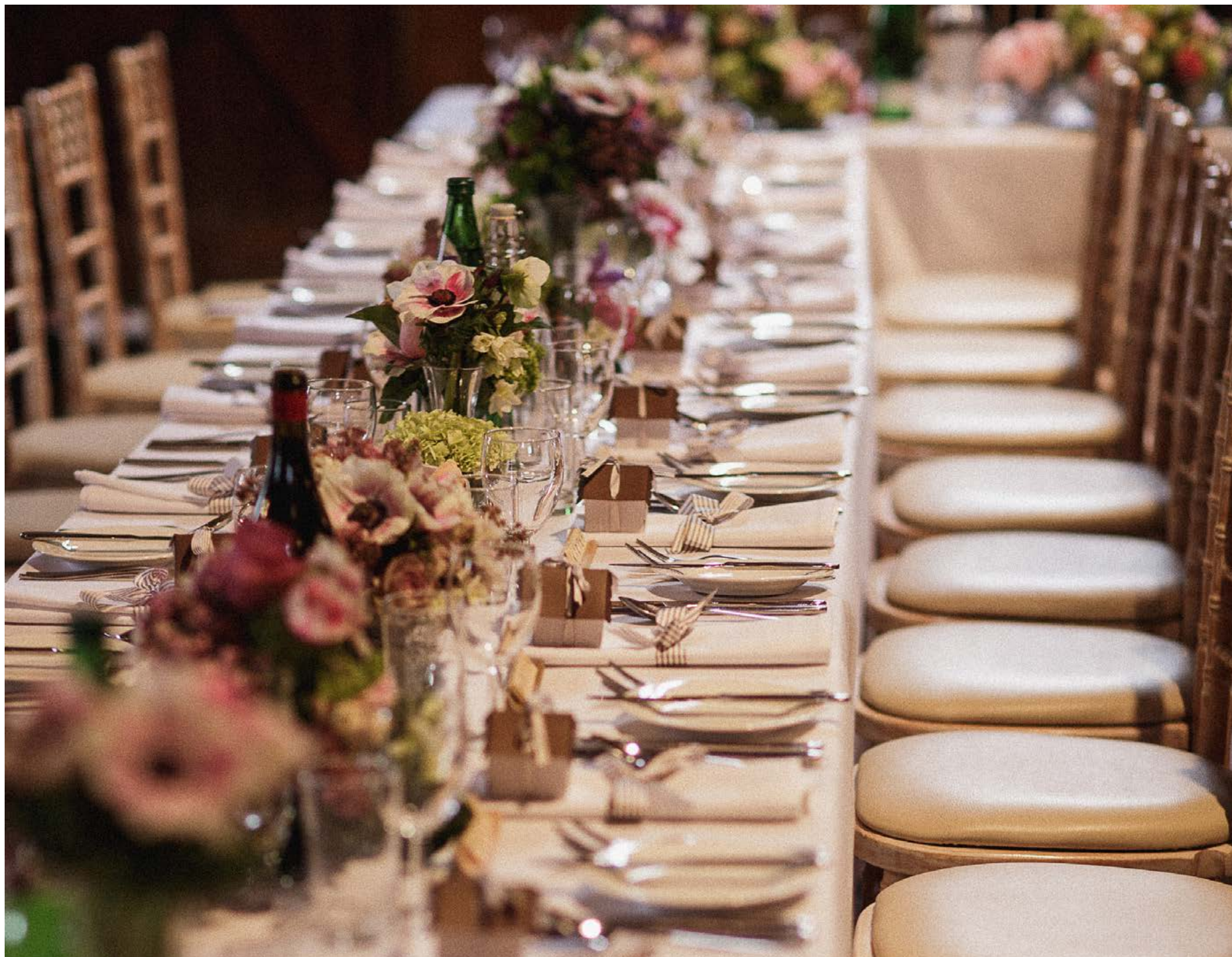
Finger buffet £20.00 + VAT per person

Please note that the evening food options are only available after a full wedding breakfast.

If you wish to just serve one of the above evening options then please contact us directly.







## Included in our pricing

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Dubarry cutlery

White china crockery

Linen napkins for dining, colour options available on request

Professional event waiting staff on a ratio of 1:15

Professional Event Manager

A brigade of Chefs

Porters

Dietary requirement options for your chosen menu

Table stands, numbers, cake stands and knife if required

If you would prefer enhanced cutlery, crockery or glassware we are happy to provide an additional quotation on request.



Terms and conditions

Payment terms

To secure the services of Elegant Cuisine and confirm your event, Elegant Cuisine require a completed and signed copy of these Terms and Conditions, together, with a £1000 (one thousand pounds) non-refundable deposit.

Remaining balance is due 4 weeks prior to your event unless an alternative agreement is in place.

Should your event confirm within 4 weeks the full balance will be due by return.

Any post-event invoice is due 14 days on receipt of invoice.

Preferred payment method is by BACS transfer. Cheques should be made payable to Elegant Cuisine.

Elegant Cuisine reserves the right to charge interest on late payments.

Cancellation policy

If your event is cancelled, we would require written notification and the following cancellation charges will apply-

- Less than 30 days before your event- 100% event fee.
- 30-60 days before your event- 50% event fee.
- Over 60 days before the event 25% event fee.

Event numbers

You and Elegant Cuisine will agree a minimum number of adult guests on booking your event. This becomes the guaranteed minimum numbers charged for, should numbers increase Elegant Cuisine will charge the extra accordingly.

Final numbers of guests must be notified to Elegant Cuisine, no later than 14 days before your function.

Should your numbers increase or decrease from the initial quotation Elegant Cuisine reserve the right to review the price per person.

The event

Elegant Cuisine reserve the right to vary the menu and services if necessary due to circumstances beyond Elegant Cuisine’s control. Notice shall be given whenever possible of such alterations and the food and services supplied shall be of equal value and as much as is reasonable and practical, substantially similar.

The equipment

Any equipment lost or damaged, by, or as a result of client or guest negligence, regardless of whether Elegant Cuisine staff were engaged in duties at or on an event, will be charged at the current replacement cost.

Food leftover

For health, hygiene and food safety reasons it is not Elegant Cuisine’s policy to leave left over food. Once service has been completed it is at our discretion how and when we dispose of left-over food.

Liability notice

Elegant Cuisine does not accept any liability and shall not be liable for non-completion of the event or for any delays arising from:

- Strikes, riots or lockouts affecting any of the trade in which Elegant Cuisine is concerned
- Exceptionally adverse weather conditions
- Loss or damage by fire, theft, floods or any other cause beyond its reasonable control

Covid 19

Elegant Cuisine will adhere to UK Government guidelines at the time of your event. If your event must be delayed due to Government restrictions, we urge all clients to postpone the date rather than cancel. A new event date will need to be negotiated to ensure we can accommodate the necessary change of date.

All 2024 deposits are transferable to new dates if required. New dates must be within a reasonable timescale and are not indefinite. Postponed dates will be honoured for up to 18 months after the original confirmed date.

Your agreement

By signing this document, you are confirming your event with Elegant Cuisine and accepting these terms and conditions.

Signed:

Name:

Company:

Date of Event:

Date of Signature:

Guaranteed min number of adult guests:





# ELEGANT

## C U I S I N E

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