



Wedding

M E N U

2025

Drinks Reception

CANAPÉ SELECTION

3 Items for £15.00 per person

6 items for £28.00 per person

Pigs in Blankets with Spicy Relish **GF**

Slow Cooked Turkey Pie
with Cranberry Sauce

Pea Risotto with Crème Fraîche
and Crispy Bacon **GF**

Beetroot Cured Salmon, Horseradish
and Roasted Beetroots **GF**

Roast Beef, Yorkshire Pudding
and Wholegrain Mustard Gravy

Creamy Parsnip and Thyme Cappuccino **V**

Exotic Mushroom and Thyme Vol-au-Vent **V**

Roasted Baby Carrots, Red Pepper Hummus
and Toasted Pumpkin and Sesame Seeds **V**

Moroccan Falafel with Tomato Purée **VE**

Pumpkin and Sage Tortellini **V**

Pan Seared Prawns, Gremolata and Baby Gem **GF**

Three Cheese Arancini with Garlic Emulsion **V**

THREE COURSE WEDDING BREAKFAST

Set menu for the day, please choose one starter,
one main and one dessert for all guests.

STARTERS

Tuna Niçoise Salad **GF**

Warm Chicken Caesar Salad **GFO**

Roasted Butternut, Hummus, Pomegranate, and Pickled Butternut Salad **VE | GF**

Asian Grilled Prawns, Crisp Salad, Chilli, Ginger & Coriander **GF**

Chicken Liver Pâté, Toasted Brioche, and Hot Onion Chutney

Deep-fried Camembert, Roasted Tomato, Garlic Emulsion and Baby Marrow **V**

Onion Tarte Tatin, Roasted Peppers, Goat's Cheese and Rocket **V**

Oven Roasted Tomato Soup with Tomato Salad and a Garlic Petit Pain **VE**

Smoked Duck & Fresh Pea Salad served with Raspberry Dressing **GF**

(£3.00 supplement applies)

MAINS

Pan-seared Cod, Smoked Butter Cocottes, Grilled Courgette
and Sauce Vierge **GF**

Roast Beef Sirloin, Pomme Dauphinoise, Sauce Forestière, Baby Carrot
and Tenderstem Broccoli **GF**

Deconstructed Beef Pie, Slow Braised Beef Brisket, Garlic Mash,
Seasonal Vegetables and Puff Pastry Top **GFO**

Butter Chicken Curry, Basmati Rice, Poppadoms and Carrot Salad **GF**

Oven Roasted Pork Belly served with Sweet Potato Purée, Kimchi & Bok Choy **GF**

Chicken Cordon Bleu, Fine Green Beans, Garlic Velouté and Gremolata

Grilled Courgette, Tuscan Lentils, Bocconcini served
with Blush Cherry Tomato **V**

Mushroom Risotto, Parmesan, and Gremolata **V**

Thai Green Vegetable Curry, Coconut Rice and Fresh Salad **VE | GF**

Roast Leg of Lamb, Garlic and Rosemary New Potatoes,
Seasonal Roast Vegetables **GF**

(£6.00 supplement applies)

DESSERTS

Lemon Posset served with
Berry Compote and Shortbread Biscuit **V**

Decadent Chocolate Brownie, Caramel,
and Vanilla Ice Cream **GFO**

Roasted Apple, Oat and Cinnamon Crumble,
Warm Crème Anglaise **V**

Chocolate and Caramel Tart, Coffee Syrup
and Vanilla Ice Cream **VE**

Sticky Toffee Pudding, Date Purée, Orange Compote
and Crème Anglaise **V**

Selection of Local Cheese and Crackers **V**
(£3 supplement applies)

ADDITIONAL COURSES

Add to your menu a soup or sorbet course
for £6.50 per person

CHILDREN'S MENU

Set menu for the day, includes three courses
and soft drink £25.00 per child

Garlic Bread **V**

Vegetable Crudités **V**

Chicken Goujons & Chips

Sausage & Chips **GF**

Fish Fingers & Chips

Margherita Pizza **V**

Selection of Ice Cream **V**

Chocolate Brownie **V**

Evening Reception

INCLUDED WITHIN
YOUR WEDDING PACKAGE:

BACON BAPS & CHIPS

For additional evening guests
£11.50 per person

BOWL FOOD

£11.00 supplement per day guest
Additional evening guests £22.50 per person

CHOOSE 2 OPTIONS

Chilli con carne with rice

Spicy mixed bean chili with rice **V**

Thai green curry served with fragrant rice (chicken or veg)

Spaghetti bolognese with garlic bread

Vegetable Pad Thai with rice noodles **V**

Butter chicken served with naan

Beef bourguignon with garlic mash

FINGER BUFFET

£13.50 supplement per day guest
Additional evening guests £25.00 per person

CHOOSE 5 ITEMS

Selection of crisps, nuts and olives **V**

Tempura prawn

Crispy chicken goujon

Rare roast beef roll

Lamb Kofta served with pita and tzatziki

Mini pork sausage roll

Smoked salmon, cream cheese served with a mini bagel

Caprese skewer with mozzarella and tomato **V**

Exotic mushroom tartlet **V**

Three cheese Arancini **V**

Camembert and caramelised onion tartlet **V**

GRAZING PLATTERS

£28.00 per person, serves 4 - 6

CHEESE BOARD

5 cheeses, bread, grapes, crackers & chutney

CHEESE & CHARCUTERIE BOARD

3 cheeses, 3 cold meats, bread, grapes, crackers & chutney

Please inform our team of any allergies

V | Vegetarian **VE** | Vegan **GF** | Gluten free **GFO** | Gluten free option



CONTACT US FOR BOOKINGS

0330 1235 891
weddings@leonardslee.co.uk